

Appetizers

APÉRO-PLÄTTLI

dried meat from Wetter Metzg
Appenzeller cheese | home-pickled vegetables
23 per person



LÖWEN-SALAD

leaf & raw vegetable salads | radishes | seeds
beer vinegar vinaigrette or French-Dressing
11 | 15



SOUP made from HOKKAIDO PUMPKIN

curry | coconut milk | stewed seeds
14



APPENZELL BEEF TARTARE

caper mayo | Pickled vegetables | toasted bread
22 | 32



LÖWEN VEGI-TARTARE

caper mayo | Pickled vegetable | toasted bread
19 | 29

Fondue

(from 2 persons)

FONDUE SHEEP & GOAT

Fondue cheese mixture made from Alpine sheep & goat
potatoes | bread | pickled vegetables

35 p.p.



FONDUE APPENZELERSTÖBLI

Home-made fondue cheese mixture of Vacherin & Le Vendois
potatoes | bread | pickled vegetables

35 p.p.



FONDUECHINOISE

Beef | Veal | Chicken | Shrimps & vegetables for cooking
Selection of sauces | French fries

47 p.p.

With pickled black winter truffle

11 per gram



PAN-RACLETTE

potatoes | silver onion | gherkins

33 p.p.

Dessert

ICE CREAM

vanilla | chocolate | pistacho | yoghurt | stracciatella | hazelnut | tree nut

4



SORBET

lemon | raspberry | mango

4



AFFOGATO

coffee | vanilla ice cream

7



SWEET WHISPERS

cinnamon | cream | walnut ice cream

11

Dessert

NUT COUPE

caramelized nuts | pistachios and hazelnut ice cream | chocolate sauce | creme
12



CHEESE SELECTION from «Duttweiler Fromages & Willi Schmid»

nuts | fig mustard | fruit bread

3 varieties | 15

4 varieties | 20

5 varieties | 25