

ALCOHOL FREE

SUNRISE | 25

Mint | Chamomile | Quince | Bubbles
Minze | Kamille | Quitte | Bubbles

AFTER CHURCH | 25

Swiss Gingerbread | Vermouth | Bubbles
Biberli | Wermuth | Bubbles

GONTEN TO GARIBALDI | 25

Seabuckthorn | Elderflower | Bitter-Aperitivo
Sanddorn | Holunderblüte | Bitter-Aperitif

THE FORAGER | 25

Rhubarb | strawberries | Shiso | Umami
Rhabarber | Erdbeere | Schwarzwurzel | Umami

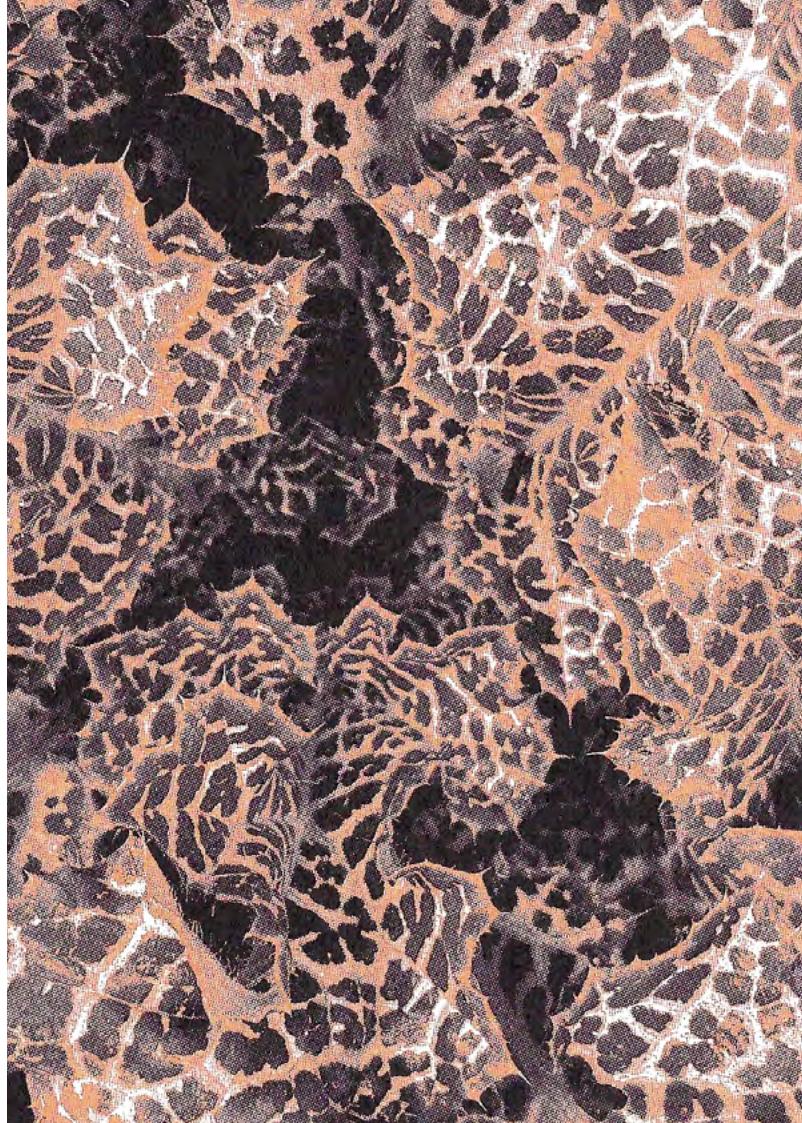
KEFIR ELEVATED | 25

Homegrown Kefir | Seasonal fruits and herbs
Hausgemachter Kefir | Saisonale Früchte und Kräuter

OXYMEL | 25

Oxymel | Oat | Sage | Apple
Sauerhonig | Hafer | Salbei | Apfel

ALCOHOLFREI



PLATINUM TEE | PLATINUM TEA

HONYAMA SENCHA KOSHUN | 15

Green tea | floral, refreshing

GYOKURO DENTOU HON YAME HOSHINO (HAND PLUCKED) | 18

Green tea | Umami-rich, silky finish

DA XUE SHAN WILD TREE | 15

Black tea | bodied, malty, mountain-grown

FUDING BAI HAO YIN ZHEN | 15

White tea | sweet, delicately floral

HOMEGROWN HERBAL SEASONAL INFUSION | 15

Herbal tea | sweet, delicately floral

ESPRESSO 8 | DOPPIO 10 | CAPPUCINO 10

Arabica-Robusta blend from Brazil, Costa Rica, Indonesia & Colombia
smoky, bitter almond

CRÈME BLEND | 8

100% Arabica blend from Ethiopia, Brazil, Honduras & Peru
spiced, chocolate-orange

COFFEE | KAFFEE

VINTAGE SOUR BEER (RASPBERRY) | 10

tart | fruity | raspberry
herb | fruchtig | Himbeere
33 cl

GINGER BEER | 10

refreshing | lightly alcoholic
erfrischend | leicht alkoholisch
33 cl

QUÖLLFRISCH HELL | 10

golden | light
goldfarben | leicht
33 cl

SCHWARZER KRISTALL | 10

deep-roasted | coffee notes
tief geröstet | Kaffeearomen
33 cl



MORNING DEW | 25

Mint | Chamomile | Quince | Bubbles
Minze | Kamille | Quitte | Bubbles

FARMERS TABLE | 25

Tomatowater | Sherry | Sofritto | Umami
Tomatenwasser | Sherry | Sofritto | Umami

SUNSET | 25

Rhubarb | Verjus | Lemon-Verbena | Shiso | Beetrootair
Rhabarber | Verjus | Zitronenverbene | Shiso | Randenluft

NIGHT CAP | 25

Strawberry | Vermouth | Chocolatemint | Bitter
Erdbeere | Wermuth | Schokoladenminze | Bitter

MOONGARDEN | 25

Bee Balm | Seasonal Sage | Lavender | Raspberry | Cream
Goldmelisse | Salbei | Lavendel | Himbeere | Rahm

APPENZELER PLÄTTLI | 26

Meat | Cheese | Pickled Vegetables
Fleisch | Käse | Essiggemüse

BEEF TATAR | 34

Belper Knolle | Cured Egg Yolk | Grilled Leek
Belper Knolle | Gepökeltes Eigelb | Grillierter Lauch

APPENZELER FONDUE SCHAUM | 18

Roasted Sourdough Bread | Pickles | Herb Pesto
Geröstetes Sauerteigbrot | Pickles | Kräuterpesto

BERGKÄSE CHURROS | 24

Crispy Onion Mayo
Röstzwiebel Mayo



FREGOLA APPENZELL | 28

Vegan Bolognese | Sunflower Seeds
Hazelnut Foam | Tomato Powder

Vegane Bolognese | Sonnenblumen
Haselnussschaum | Tomatenpulver

APPENZELER PASTRAMI SANDWICH | 36

Horseradish Mayo | Appenzeller Cheese
Pickled Cucumber Mustard Seed Relish

Meerrettich Mayo | Appenzeller Käse
Essiggurken-Senfkorrelish

ALPENKRÄUTER SALAT | 16

Marinated Quince | Walnuts
Marinierte Quitte | Baumnuß

CHEESECAKE IM GLAS | 16

Seasonell Fruitragout | Microgreens | Biberli Crumble Saisonelles
Fruchtragout | Blattgrün | Biberli Knusper

SANDDORN 3.0 | 14

Lemon Thyme | Apricot | Milkchocolate
Zitronenthymian | Aprikose | Milchschoggi