

RESTAURANT QUELL

PHILOSOPH

From Appenzell to the wider world and back again – welcome to RESTAURANT QUELL. A warm, contemporary atmosphere awaits, where modern timber interiors, exquisite textiles by Jakob Schlaepfer, and genuine Swiss hospitality come together. Our menu is designed with sharing in mind. Whether you enjoy discovering a variety of creations together or prefer to savour your personal favourite, the choice is entirely yours.

Our cuisine brings together Swiss specialities and timeless classics with flavours and inspirations from around the globe. Executive Chef Michael Gollenz introduces a fresh, contemporary culinary perspective through creative dishes that celebrate both local tradition and international influences.

If you have any allergies or dietary requirements, our service team will be delighted to assist you and provide detailed information about the allergens contained in our dishes.

TOGETHER – “MITEINAND”

4-Course Chefs Choice Sharing Menu
for a minimum of 2 guests

per person
110

STARTER

PUMPKIN CEVICHE

quinoa | sea buckthorn | verbene

22

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SMOKED TROUT

flatbread | fermented pointed cabbage |
crispy onion

24

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CURED ALPINE PIKE-PERCH

Appenzell buttermilk | mandarine | almond |
kohlrabi

32

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HOMEMADE CHICKEN LIVER
PARFAIT

spiced plum | cider-gelée | Grué de cacao

38

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LOCALLY SOURCED ROAST BEEF
(Larina)

mustard | chive | egg yolk | Belper Knolle
cheese

32

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LAMB LETTUCE

bitter salad | walnut | pickled pear

18

+ goat cheese from gonten 6 CHF

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APPENZELL CHEESE DUMPLING
SOUP

chive | Appenzell cheese

12

WARM STARTER

MARINATED VEAL TONGUE

Appenzell herb pesto | pine nut | potato-nut

bread

26

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BREMGARTEN CHAR

pumpkin chutney | ginger

32

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POTATO WAFFLE – CRÈME
FRAÎCHE

chive | cream cheese | turkey ham from
Gonten

18

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EAST SWISS CRISPY ROLL

pumpkin chutney | cabagge

18

RESTAURANT QUELL

HAUPTGANG

PARSLEY ROOT AND
WILD MUSHROOM

smoked Appenzell cottage cheese | lovage |
quail egg from Gonten

38

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ROASTED CAULIFLOWER

spinach | lemon | pine nut

32

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GENTLY POCHED RUMP CAP

breadcrumb | root vegetable | spinache |
chive

48

+ beef bone marrow with dark bread
10 CHF

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GRILLED LAMB

chickpea | eggplant | Appenzell yogurt |
tabbouleh

52

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APPENZELL DUCK

bread dumpling | red cabbage | orange

46

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VIENNESE SCHNITZEL
OF LOCAL VEAL

parsley potato | cranberry

52

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GRILLED APPENZELL RIB-EYE

rosemary potato | ratatouille |
pico de gallo

per 100g

32

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PACCHERI

bisque | Piment d'Espelette | salicorne |
Swiss shrimp

54

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SOLE MEUNIÈRE

parsley potato | baby spinach | preserved
lemon | caper | beurre blanc

(for 2 guests)

per person

65

DESSERT

ICED SÄNTIS

hay milk parfait | blueberry | hazelnut
(for 2 guests)

per person

22

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POACHED PEAR

milk chocolate | Appenzell milk | Zabaione

16

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DARK CHOCOLATE

elderflower | olive oil | Maldon salt

18

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CARROT CAKE 2.0

carrot | hazelnut | white chocolate

18

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EAST SWISS CHEESE SELECTION

pear bread | cherry liqueur

22



Alle angegebenen Preise sind in CHF und inkl. der gesetzlichen MwSt.
Bei Allergien und Unverträglichkeiten fragen Sie bitte unser Servicepersonal.
Menü-Änderungen sind vorbehalten.



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