

Menu

Cold Appetizers:

Salad | Aceto Balsamico | Olive oil 10.80

Mixed Salads | Pumpkin Seed Oil 11.80

Smoked Salmon Tatar | BALIK | Norway
Cucumber | Dill | fermented Pepper 24.80/36.80

Soups:

Rieslingsoup | St. Galler Abbey Cheese 11.80

Bouillabaisse-Cream soup | Mussels | Crayfish tails 14.80

Warm Starters or as a Main Dish

White Asparagus | CHI | Gratin
Parma Ham 24.80/36.50

Main Dish :

Homemade **Meatloaf** | Veal Beef CH/IRL |
Port Sauce | mashed Potatoes | wild Garlic | Vegetables 39.80

Lamb Curry | CH |
Peppermint | Reis | Lemon | Saison vegetables 44.00

Graylingfilet | Switzerland
Spinach | Basil | Boiled Potatoes 47.00

Beef Filet | Irland | Mark | CH
Morel-Springonion- Risotto | Port | Vegetables 58.00

Typical Alte Post:

St. Galler Bratwurst *from our Grill*

crispy Rösti | Onionsauce

24.80

Veal Liver *1 CH | Chefs - Style*

crispy Rösti

39.80

Sliced Veal *1 CH | Mushroom cream Sauce*

crispy Rösti

39.80

1. Floor Menü:

Rieslingsoup *| St. Galler Abbey Cheese*

Sliced Veal *1 CH | Mushroom Cream Sauce*

crispy Rösti

Crema Catalana

Fresh Fruits

59.80

Desserts:

Strawberry from the region | Rhubarb

Homemade Strawberrysorbet 11.80

Homemade Chocolate Cake

Sour Cream Ice Cream 14.50

Crema Catalana

Fresh Fruits 10.80

Cheese variation | Fig Mustard | Bread with Fruits

15.80

Appenzeller Cheese | Jürg Schmidhauser-Muolen |

Chutney | Bread with Fruits 12.50

Glaces | Sorbets | Scoop

4.50