

# menu

## cold appetizers:

green salads | olive oil and aceto balsamico dressing | roasted  
pumpkin seeds 10.50

mixed salads | pumpkin seed oil dressing 11.50

homemade goose liver terrine | quince chutney  
and toasted bread 24.50/39.80

deer carpaccio | pickled chanterelles | pear balsamico  
22.50/36.50

## delicious soups:

parsnip-pear foam soup | gorgonzola 12.80

rieslingsoup | st. galler abbey cheese 11.80

## warm starters or as a main dish:

pumpkin-salsiccia tortelloni | date-orange-chutney  
21.80/36.50

chestnut - tagliolini with wild boar ragout and Belper Knolle (shaved  
cheese) 21.80/34.50

## main dishes:

swiss | irish

**homemade meatlof | chanterelles | mashed potatoes | vegetables**  
39.80

austria | new zealand

**deer filet | cranberry-lemongras gravy | red cabbage | poppy noodles**  
45.00

france

**skate wing | champagne cream sauce | peppermint-peas risotto**  
42.00

austria | eu

**venison with chocolate salt and pumpkin puree | Veltliner  
sauerkraut**  
52.00

## **typical alte post - signatures:**

bechingers butcher shop | st. georgen

**st. galler bratwurst | onion sauce | rösti** 23.80

swiss

**sliced veal liver special chef's style with crispy rösti**  
39.80

swiss

**veal cut into strips with champignon cream sauce and crispy rösti**  
39.80

## **little bits - great bliss: St. Gallen specialties and tapas**

To be ordered by unit (table)

**5 small, fine bits - fresh, regional cuisine** 79.00

**7 fresh, different styles of specialties** 89.00

**10 groundbreaking st.gallen tapas** 99.00

## desserts:

chocolate cake with tamarind-banana compote and  
homemade sour cream ice cream 13.80

appenzeller biberfladen parfait | dried plums in alcohol 12.80

crema catalana | fresh fruit 10.80

cheese platter | fruit bread | fig mustard 15.80

Jürg Schmidhauser's appenzeller cheese | homemade chutney |  
fruit bread 12.50

ice cream | sorbets per scoop 4.00

## our recommendation - suitable for our desserts:

Late Harvest 2013 Sauvignon Blanc by the glass (5cl) 6.50  
Dry, smooth, a breeze of exotic, Elder, lychee paired spiciness and acidity!

The Hammer Port Ruby Finest Reserve by the glass (5cl) 9.80