

# menu

## cold appetizers:

salad   aceto balsamico   olive oil   pumpkin seeds	10.50
mixed salads   pumpkin seed oil	11.50
smoked salmon balik   variation   sour cream	24.50/36.80

## soups:

carrot foam soup   chilean shrimps	12.80
rieslingsoup   st. galler abbey cheese	11.80

## warm starters or as a main dish:

veal shank   ravioli   butter   sage	21.80/36.50
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## main dishes:

swiss | irland

homemade meatlof | | gnocchi | vegetables 39.80

switzerland

veal head bagging | poppy noodles | vegetables 45.00

swiss | germany

pike perch | horseradish | mashed potatoes 42.00

irland

beef filet | fermented pepper | mediterranean risotto 54.00

### **typical alte post:**

bechingers butcher shop | st. georgen  
st. galler bratwurst | onionsauce | rösti 23.80

swiss  
veal liver | onion | rösti 39.80

swiss  
veal | champignons | cream | rösti 39.80

### **typical, 1. floor menu:**

rieslingsoup | st. galler abbey cheese

veal | champignons | cream | rösti

crema catalana | fresh fruits 59.80

**desserts:**

tiramisu | fresh fruits 11.50

chocolate profiteroles | sour cream ice | raspberry sauce 13.80

crema catalana | fresh fruits 10.80

cheese variation | bread with fruits | fig mustard 15.80

appenzeller cheese | homemade chutney | bread with fruits  
12.50

ice cream | sorbets per scoop 4.00