



MENU



Apéro

- ★ **Snack plate** **27.50**
Mostbröckli | country smoked ham | Salami | Pantli | smoked chicken breast | Appenzeller cheese | butter | bread
-
- Spread trio** **9.50**
Herb cream with cottage cheese | wild garlic butter | olive pesto | crispy toast
-
- Three cheeses** **17.50**
Three cheeses on offer | pear mustard
-
- ★ **Böhli's cheese and onion quiche** **7.50**



Starters

Beef tatar **17.50**
Dried tomatoes | pesto | curry mayonnaise | pommery mustard | pear chutney |
onion chutney | truffled toast | butter
as main course *32.50*

Vegetable tatar **13.50**
Vegetable salsa | eggplant | mushrooms | cranberries | nut brittle | toast | butter
as main course *25.50*

Lukewarm goat cheese **15.50**
Apple-chutney | winter leaf salad

★ **Green salad** **8.50**

★ **Mixed salad** **9.50**

Soups

Prosecco cream soup **12.50**
Mostbröcklitatar on Rahel's Zweiback

★ **Soup of the day** **8.50**
According to offer – our service staff will be happy to provide information



Salads

- ★ **Böhli's cheese and onion quiche** **18.50**
with salad garnish
-
- Homemade Falafel** **18.50**
Salad garnish | creme fraiche | herbs | coriander | lime
as starter *15.50*
-
- ★ **Chicken Sweet Chili** **25.50**
Chicken breast strips | Sweet Chili Sauce | salad garnish
as starter *15.50*
-
- ★ **Sausage and cheese salad** **16.50**
with salad garnish **22.50**

Vegetarian

- Filled apple spelt bun** **26.50**
Vegetable chickpea patty | vegetable salsa | Gontner truffle cheese | fried egg
onion chutney | dried tomato creme fraiche | sweet potato cuts
-
- Savoy cabbage Capuns** **26.50**
Vegetable cheese cream sauce
-
- Lentil chili** **23.50**
Chickpea corners | lentils | beans | vegetables | creme fraiche
-
- ★ **Cheese spaetzle** **20.50**
apple puree



Main courses Recommendations from «Chügeler»

Veal cheeks **38.50**

Whisky red wine sauce | polenta roulade | vegetables

Pork tenderloin **34.50**

Date and herb marinade | hazelnut sauce | sweet potato puree | vegetables

Chicken breast **29.50**

Country smoked ham coat | tomato butter sauce | herb risotto | vegetables

Swiss salmon from Lostalio **33.50**

Fried salmon tranche | savoy cabbage curry sauce | tagliolini | vegetables



Hauptgänge Klassiker

Cutlet of Appenzell Pork 28.50

Dried tomato olive crust | croquettes | vegetables

Marinated beef fillet 47.50

herb coat | lardo | red wine sauce | french fries | vegetables

★ **«Appenzeller Siedwurst»** 22.50

boiled sausage | cheese spaetzle | apple puree + 2.50

★ **«Bratwurst»** 24.50

fried sausage | red wine sauce | roasted onions | Rösti

★ **Escalope of pork breaded in Böhli's breadcrumbs** 24.50

French fries | vegetables

★ **Forgotten speciality back on the plate** 29.50

Liver from Appenzeller beef | herbs | Rösti



We are happy to serve you these dishes all day.

Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances,

All prices in Swiss francs and incl. VAT.

Declaration and origin: Meat and fish Switzerland.

Enjoy your meal!