

Z'morgä

10 to 15 o`clock

D` Gipfeli z`Morgä

Croissant with butter, homemade jam and fruit garnish

4,00

Der Zürcher z`Morgä

Appenzeller, alpine soft cheese, cooked Rosemary ham, Fennel salami, homemade jam and bircher muesli

10,50

S`Chäser z`Morgä

Appenzeller, alpine soft cheese , goat cheese with fig-raisin-chutney, mozzarella & tomato & pesto, bircher muesli

10,50

Der Ami z`Morgä

scrambled eggs with bacon or nuremberg sausages, toast, fruit salad, pancake with maple syrup, sesame-leach-donut with salmon tartar

12,50

Am Alpöhi sis z`Morgä

Loose hash browns with 2 fried eggs and bacon

10,50

Än Vegane z`Morgä

Chia Müesli with fruits, nuts, dates, gluten-free oatmeal and soy-yoghurt, tomato-hummus, avocado and sweet, gluten-free muffin

12,50

Langsam und Gmuetlich (2 or more persons)

Appenzeller, goat cheese with fig-raisin-chutney, mozzarella & tomato & pesto, rosemary ham, fennel salami, scrambled eggs, salmon tartar, tomato hummus, bircher muesli, jam, honey and a glass of sparkling wine or fresh orange juice

p.p.

17,50

Assorted Gluten-free Bread

p.p.

2,50

Sesam-Leach-Donuts,

with your choice of:

Gmüäs

With avocado, grilled chili-tomatoes to basilic-olive-oil and vegetable chips

6,00

Ziege

With fresh goat cheese and fig-raisin-chutney

6,50

Fisch

With salmon tartar and avocado cream

6,50

1 boiled egg

1,50

2 fried eggs, served with Butter and Toast

5,00

3 scrambled eggs

With butter and toast

6,00

With tomato and Swiss Greyezer cheese

7,00

With Bacon

7,50

With Nuremberg sausages

7,50

Bircher Muesli

With grated apple, squeezed banana, yoghurt, white cheese, honey, grated hazelnuts, oatmeal and fruit salad

6,50

Chia Muesli

With chia, dates, nuts, gluten-free oatmeal, soy-yoghurt and fruit salad

7,00

Yoghurt

With fresh fruit salad

6,00

Fruit salad

6,00

4 Pancakes

With maple syrup and butter

5,50

Swiss Classics

from 12 o`clock

Starter

Suppü

Daily changing, seasonal soup 6,00

Chliine Grüene

Mixed lettuces to lemon-mustard-olive oil-dressing 5,50

Appenzeller Schnitte

Rye Bread gratinated with pear, Appenzeller and bacon,
served with cornichons 7,00

Geissä-Chäs usem Ofe

Goat cheese gratinated with honey and thyme,
served with caramelized walnuts and spinach salad to balsamic glaze 9,50

Salmon Tartar

Herb-pickled salmon with onions and capers,
served with avocado and chili-tomatoes 12,50

Chnabber Plättli to beer

Olives, cheese chunks, and dried prunes wrapped in bacon 10,50

Small Dishes or Starters to share

Grüne Schüsslä Energie

Lambs lettuce, tomato, cucumber, ovenbaked pumpkin,
pumpkin seeds and salsify chips to tomato dressing 10,50

Winter Schüsslä Energie

Spinach salad, cabbage "Sauerkraut", ovenbaked beetroot,
pear and caramelized walnuts to gorgonzola dressing 11,50

Grüne and Winter Schüsslä Energie served pure or with your choice of:

Grilled goat cheese	plus	4,50
Chicken fillet, panfried in slices	plus	4,50
Beefsteak, panfried in slices	plus	6,00
Fillet of salmon, panfried on its skin	plus	6,00

Schwiizer Wurst-Chäs-Salat

Swiss Original with Emmentaler cheese, Lyoner sausage, cornichons
and red onions to white balsamic-dressing, served with bread & butter 12,50

Alphüttä Plättli

For one person a main course, 16,50
for two persons a good start in the evening or to beer!
Swiss cheese-sausage-salad, fennel salami, raw ham, Appenzeller,
alpine soft cheese, fig-raisin-chutney, served with bread & butter

Hauptspiisä

Chäs Chnöpfle

Traditional alpine pasta, sauteed with Appenzeller, Emmentaler and Gruyere, served with stewed apples, melted onions and a side salad 13,00

Risotto

Luscious white wine-beetroot-risotto, served to ovenbaked hokkaido and gremolata and parmesan (by choice also served vegan style – without parmesan) 13,50

Served pure or with your choice of:

Grilled goat cheese	plus	4,50
Chicken fillet, panfried in slices	plus	4,50
Beefsteak, panfried in slices	plus	6,00
Fillet of salmon, panfried on its skin	plus	6,00

Burä Röschti

Röschti – the Swiss „hashbrown“, gratinated with Gruyere and Vacherin, served with two fried eggs and a side salad 13,50

Vegani Röschti

Röschti, served with forest mushrooms and carrots in vegetarian jus and cranberry-chutney, pure vegan 14,50

Fisch Röschti

Röschti served with fillet of salmon, panfried on its skin, to creamy “Sauerkraut” with a touch of white chocolate and cranberry-chutney 16,50

Bratwurst und Bölläsauce

Original St. Galler veal sausage, served with onion-apple-mustard-jus to röschti and a side salad 14,50

Züri Gschnätzlets

Veal, panfried in slices and served in creamy mushroom sauce, to homemade röschti 18,50

Wiäner Schnitzel

Original Schnitzel from veal, thinly tapped, wrapped in breadcrumbs and baked golden brown, served to lukewarm potato-cucumber-salad 19,50

Rindsfilet

Fillet of beef with juniper-jus, served with ovenbaked Hokkaido and panfried alpine dumplings “Semmelknödel” 24,00

Fondue - Dive into pleasure!

The most famous fondue in the world hails from Switzerland, where people used to spend the evening melting savory mountain cheese left-overs over a fire in the „Caquelon“ and dipping their bread in it. Decades ago, cheese fondue became the best-selling culinary export of the Alpine republic.

To make sure all that cheese won't be weighing you down, and for the sake of old tradition, there are a few rules to be observed:

- always dip the various items in figure eights over the bottom of the Caquelon to make sure that the fondue ingredients do not separate
- whoever loses their bread in the pot, has to buy the next round, or do silly things requested by the person to their left
- there are only three types of beverages, being able to break up the protein chains in cheese, and thus making it easier to digest: tea, white wine (preferably the Chasselas grape), and Obstler (preferably Cherry)
- it is recommended to get the stomach working with a light appetizer (such as a soup or a salad), to prepare it for the arrival of the cheese

Fondues can only be ordered for two or more persons!

Swiss Classic

Fondue Moitié-Moitié

Cheese fondue with Vacherin and Gruyere,
served with bread chunks

p. p. 19.50

Tomatä Fondue

Cheese fondue with Vacherin, Gruyere, Parmesan
and dried tomatoes, served with basilica pesto and bread chunks

p. p. 22.00

Trüffel Fondue

Cheese fondue with Vacherin, Gruyere and black truffle,
served with bread chunks

p. p. 23.50

Side orders

Mixed pickles

p. p. 2.50

Cornichons

p. p. 2.50

Potatoes

p. p. 2.50

With the Fondue we recommend:

Chasselas Mur Doré, Switzerland

0.25l 8.50

pleasantly light with a mild start and a mineral, smooth finish,
slightly sparkling and thus enhancing the cheese flavor

Fendant du Valais, Blanc D`Amour, Wallis

Btl. 0.75 Lt. 35.00

Swiss Classic to Fondue - dry, mineralic, mild.

Perfect to all sorts of cheese, but also to fish, seafood and snails.

Kirschwasser from Luzern

2 cl 4.00

the drink after...

4 cl 7.00



Nola's am Weinberg

Desserts

Toblerone Mousse

Chocolate Mousse from Swiss Toblerone to carrot-apricot-compote, unfortunately highly addictive...

6,00

Thurgauer Äpfelstrudel

Applestrudel fresh from the oven, served with vanilla-sauce

7,00

Marillenknödel

Traditional alpine white cheese-dumplings, filled with apricots, served to prune compote and poppy seed - butter

7,00

Süesses Ändi

Coffee or Espresso to a small Swiss nut-tartlet

4,50

Glace Chuglä

Assorte dice cream: vanilla, strawberry, dark chocolate, lemon-sorbet

each 1,20

Whipped cream

1,00

Bätziwasser / Swiss Digestifs

from Kindschi Destillery, Bünden, Switzerland

Röteli

Liqueur from dried cherries

2 cl

4,00

Wacholder

Elegant distilled swiss juniper

2 cl

4,00

Chrüter

50 distilled herbs from Switzerland in one bottle!

2 cl

4,00

Enzian

Distilled yellow radical of gentian

2 cl

5,00

For more spirit of Switzerland

Such as Single Malt Whisky, Glacier-Vodka, High End-Grappa... have a look at our beverages menu!



All shown prices in Euro!