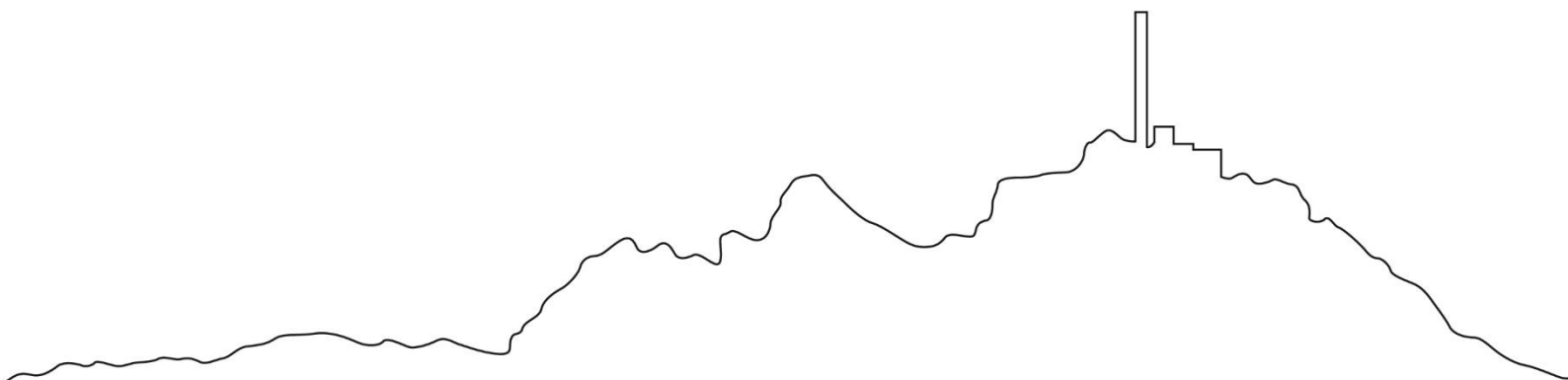


säntis
der berg

Autumn menu

Säntis – das Hotel



All prices include VAT 7.7 %

Venison time

Autumn Starters

	CHF	EUR
Lamb's lettuce on quince dressing served with Appenzeller brewery chips and Toggenburger fresh cheese wrapped in bacon	14.50	13.20
	main course 18.50	16.40
Pumpkin apricot soup with local pumpkin seed oil	7.50	6.80
	main course 9.50	8.60

Venison from Alpstein to the Churfürsten

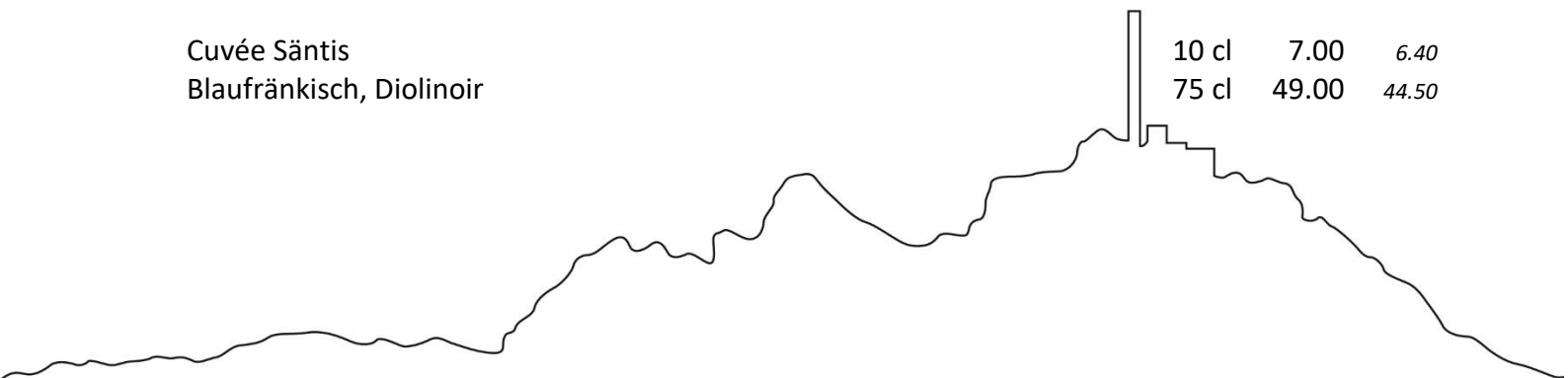
Jugged venison from roe deer with bacon, pearl onions and croutons fried spaetzli, autumn vegetables and pear with mountain cranberries	33.00	30.00
Roe-deer escalope with game cream sauce fried spaetzli, autumn vegetables and pear with mountain cranberries	39.00	35.50
Plate of an unsuccessful hunter autumn vegetables with fried spaetzli pear with mountain cranberries and wild cream sauce	23.50	21.40

Chestnut season

Coupe Nesselrode		
Sweet chestnut puree with vanilla ice cream, meringue and whipped cream	11.50	10.50
Sweet chestnut puree, meringue und whipped cream	9.50	8.60

Against the thirst

Bourru	20 cl	4.00	3.60
	50 cl	9.50	8.60
Cuvée Säntis Blaufränkisch, Diolinoir	10 cl	7.00	6.40
	75 cl	49.00	44.50



säntis

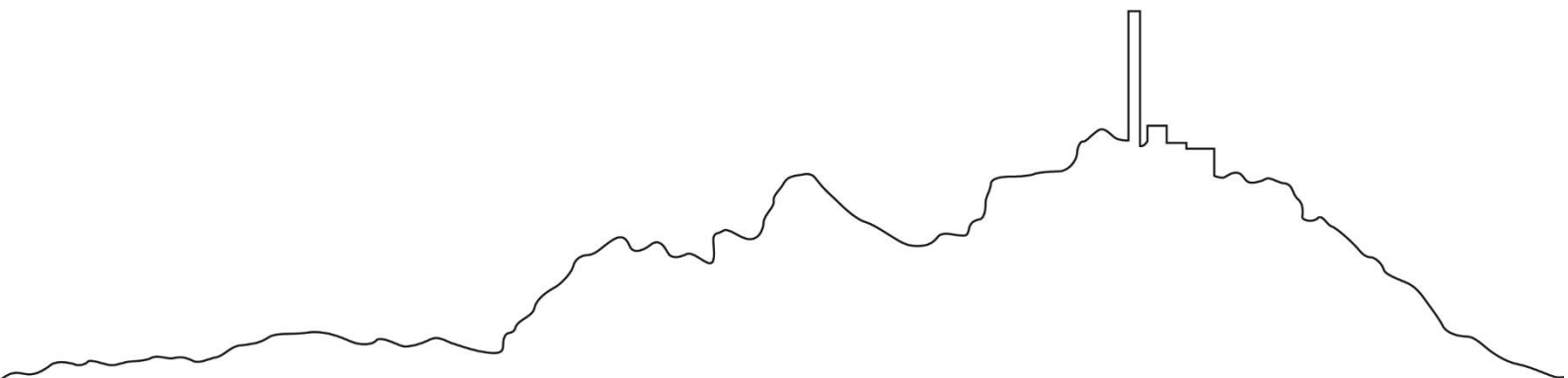
der berg

Cold dishes

	CHF	EUR
Colourful leaf salad with french, italian or house dressing	7.50	6.80
Mixed salad with french, italian or house dressing	9.50	8.60
	main course 15.50	14.10
Sausage and cheese salad	simple 15.50	14.10
	garnished 19.50	17.70
Local beef Tartar with Säntis Malt Whiskey Appenzeller quail egg and butter toast served with a small salad bouquet and spicy house dressing	16.50	15.00
	main course 28.00	25.40
Vegan vegetable tartare with nut bread and linseed oil from St. Gallen with small salad bouquet on italian dressing	14.50	13.20
	main course 25.00	22.70

From the woodboard

„Sennenplättli“ local air dry meat and cheese	14.00	12.70
	main course 25.00	22.70
Schwägalp cheese with pear bread from Appenzell	15.00	13.65
“Appenzeller Pantli“ Spicy smoked sausage specialty with bread and butter	11.50	10.45



säntis

der berg

Soups

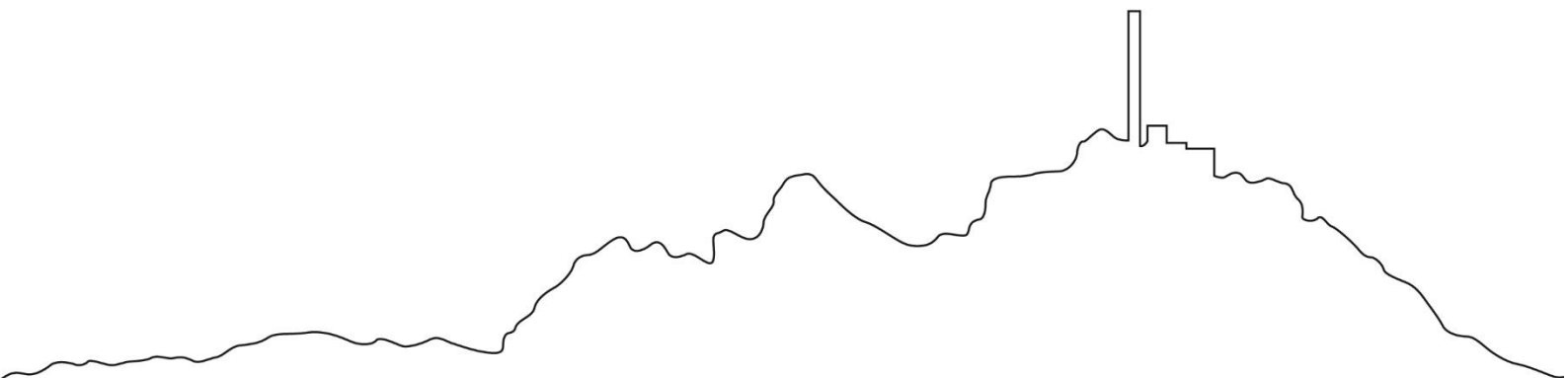
	CHF	EUR
Homemade vegetable bouillon with vegetable cubes	6.50	5.90
main course	8.50	7.70
Barley soup with air dried meat	7.50	6.80
main course	9.50	8.60

Vegetarian

Butterroesti with raclette cheese and fried egg	18.00	16.40
Vegan lentil and vegetable curry on a coconut sauce with sweet potatoes and chia seeds	22.50	20.40
Cheese macaroni with potatoes, fried onions and homemade apple puree	21.00	19.10

Fitness plate

Fitness plate with mixed salads and breaded pork schnitzel	25.50	21.60
Fitness plate with mixed salads and pork schnitzel with herb butter	25.50	21.60
Fitness plate with mixed salad trout fillet sticks from the source park Kundelfingerhof TG baked in cider dough served with tartar sauce	29.00	24.60
Fitness plate with mixed salads Sirloin steak of Toggenburger organic beef and homemade herb butter	42.00	35.60
French fries as a side dish	6.50	5.50



säntis

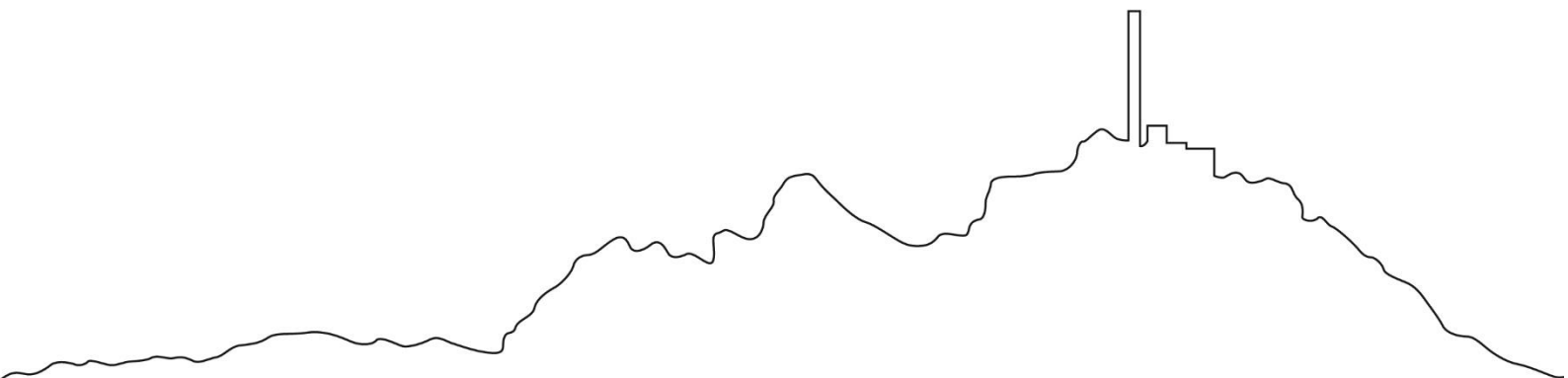
der berg

Schwägalp classic

	CHF	EUR
Säntis – the roesti with pork fillet medallion gratinated with raclette cheese and roasted onions served in a pan	29.50	26.80
“Appenzeller Siedwurst” boiled beef sausage with cheese spaetzli and homemade apple puree	25.50	23.20
Sliced calf`s liver with onions roasted in butter port wine gravy and crispy roesti	31.00	28.20
Appenzeller veal cordon bleu filled with Appenzeller cheese and brewers ham french fries and vegetables	37.00	33.60

Local dishes

Breaded pork escalope with french fries and vegetables	25.50	23.20
“St. Galler OLMA Bratwurst” roasted veal sausage with fried onion sauce and crispy roesti	24.50	22.30
Veal slices with mushroom cream sauce and crispy roesti	31.00	28.20
Sirloin steak of Toggenburger organic beef and homemade herb butter with french fries and vegetables	43.00	39.10
Fried trout fillet from the source park Kundelfingerhof TG served with white wine risotto and red cabbage dumplings	32.00	29.10



säntis

der berg

Dessert	CHF	EUR
Café+ Enjoy a scoop of ice cream of your choice along with an espresso	7.50	6.80
Säntis- the iceberg finest vanilla ice cream - doused with Säntis Malt Whisky and a hint of bittersweet chocolate	12.50	11.40
Grandmother's caramel cream with walnut ice cream and whipped cream	11.50	10.40
Homemade brownie with yoghurt ice cream and whipped cream	12.50	11.40
"Toggenburger Schlorzifladen" cake filled with pear and egg cream vanilla ice cream and whipped cream	9.50	8.60
Ice cream milkshake strawberry-, vanilla- or chocolate-flavour	8.50	7.70
Fresh fruit salad with whipped cream	8.50	7.70
Exquisite variation of local cheese with Appenzeller pear bread and fig mustard	14.50	13.20

Even more sweets...

...look into our dessert card

