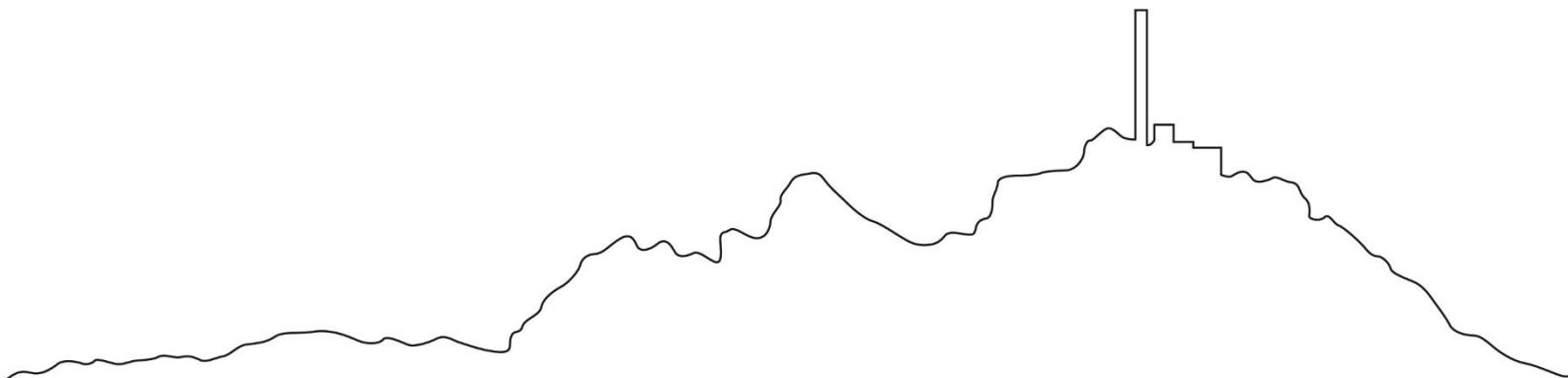


säntis
der berg

Spring menu

Säntis – das Hotel



All prices include VAT 7.7 %

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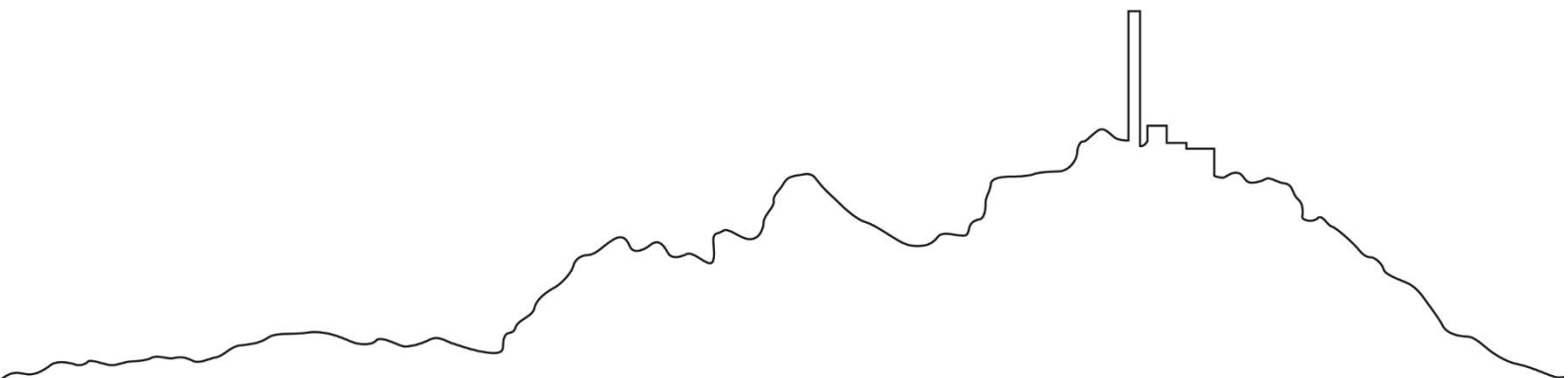
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Cold dishes

	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
Vegan vegetable tartare with nut bread and linseed oil from St. Gallen	16.50	15.00	
Served with small salad bouquet on italian dressing	main course	25.00	22.70
Salmon trout fillet from the Quellpark Kundelfingerhof TG pickled with Säntis Gin			
colourful spring leaf salad with asparagus on a Honey mustard dressing	18.50	16.80	
	main course	26.50	24.10
Local beef tartar with Säntis Malt Whiskey			
Appenzeller quail egg and butter toast	19.50	17.70	
served with a small salad bouquet with House dressing	main course	28.00	25.50
Sausage and cheese salad	simple	15.50	14.10
	garnished	19.50	17.70

From the wooden board

Schwägalp cheese with pear bread	15.00	13.60	
“Appenzeller Pantli”			
Spicy smoked sausage specialty with bread and butter	11.50	10.50	
„Sennenplättli” local air dry meat and cheese	16.00	14.55	
	main course	25.00	22.70



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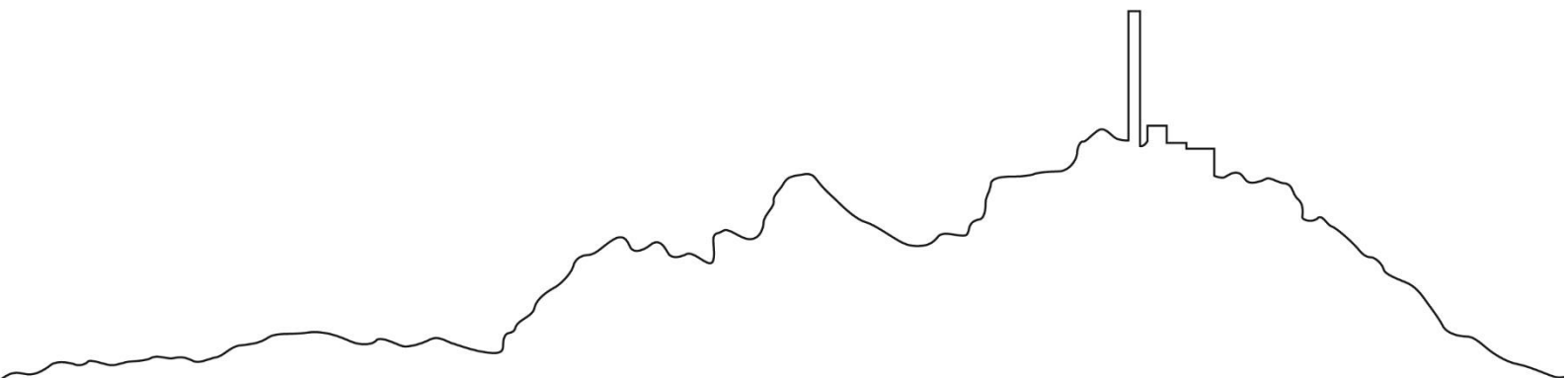
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Soups

	CHF	EUR
Homemade vegetable broth with vegetable cubes	6.50	5.90
main course	8.50	7.70
Barley soup with air dried meat	8.50	7.70
main course	11.50	10.50
Asparagus cream soup with garlic croutons	8.00	7.30
main course	11.00	10.00

Vegetarian

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
Butterroesti with gratinated with raclette cheese and fried egg	21.00	19.10
Ravioli filled with asparagus in a morel cream sauce Spring onions, arugula and cherry tomatoes	24.50	22.30
White and green asparagus with hollandaise sauce and fried spring potatoes	25.50	23.20



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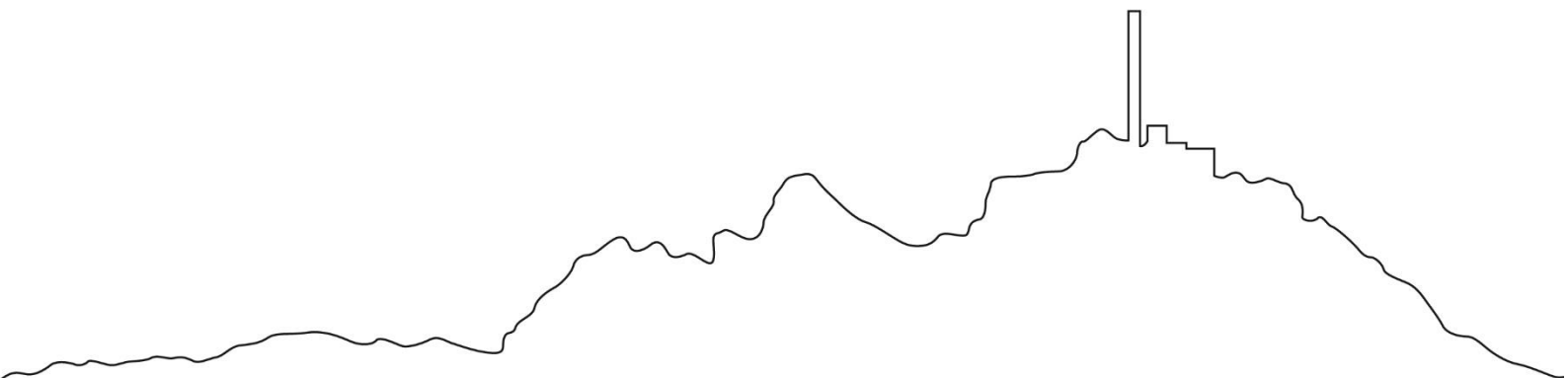
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Schwägalp classic

	CHF	EUR
„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	34.00	30.90
Appenzeller veal cordon bleu filled with Appenzeller cheese and brewers ham french fries and vegetables	37.00	33.60
Säntis – the roesti with pork fillet medallion gratinated with raclette cheese and roasted onions served in a pan	31.00	28.20

Local dishes

„St. Galler Olma Bratwurst“ roasted veal sausage with fried onion sauce and crispy roesti	24.50	22.30
Breaded pork escalope with french fries and vegetables	25.50	23.20
Sliced veal with mushroom cream sauce and crispy roesti	34.00	30.90
Fried trout fillet from Quellpark Kundelfingerhof TG with asparagus, hollandaise sauce and fried spring potatoes	33.00	30.00
Toggenburger pork fillet medaillon with asparagus, hollandaise sauce and fried spring potatoes	33.00	29.10
Sirloin steak of Toggenburger organic beef with asparagus, hollandaise sauce and fried spring potatoes	46.00	41.80



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Dessert	CHF	EUR
Café+ Enjoy a scoop of ice cream of your choice along with an espresso	7.50	6.80
Fresh fruit salad with whipped cream	8.50	7.70
Homemade brownie with yoghurt ice cream and whipped cream	12.50	11.40
Fresh strawberries with whipped cream	9.00	8.20
“Toggenburger Schlorzifladen” cake filled with pear and egg cream with vanilla ice-cream and whipped cream	9.50	8.60
Coupe Romanoff “Schwägalp” fresh strawberries with vanilla and yoghurt ice cream and whipped cream	12.50	11.40
small portion	9.50	8.60
Exquisite variation of local cheese with Appenzeller pear bread and fig mustard	16.50	15.00

Even more sweets...

...look into our dessert card

