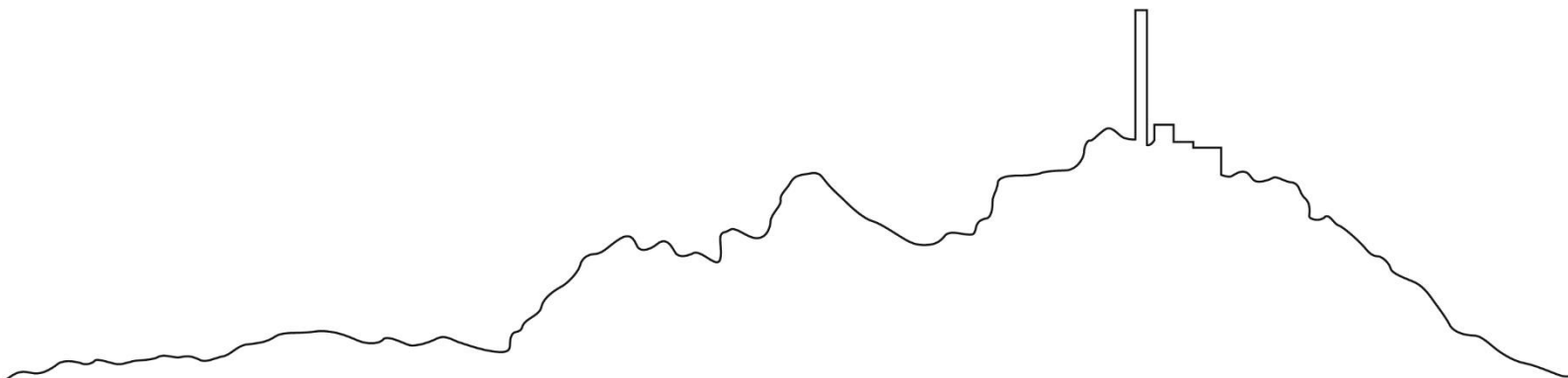


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Winter menu

Säntis – das Hotel

Winter special:
Fondue and
raclette fun



All prices in CHF and include VAT

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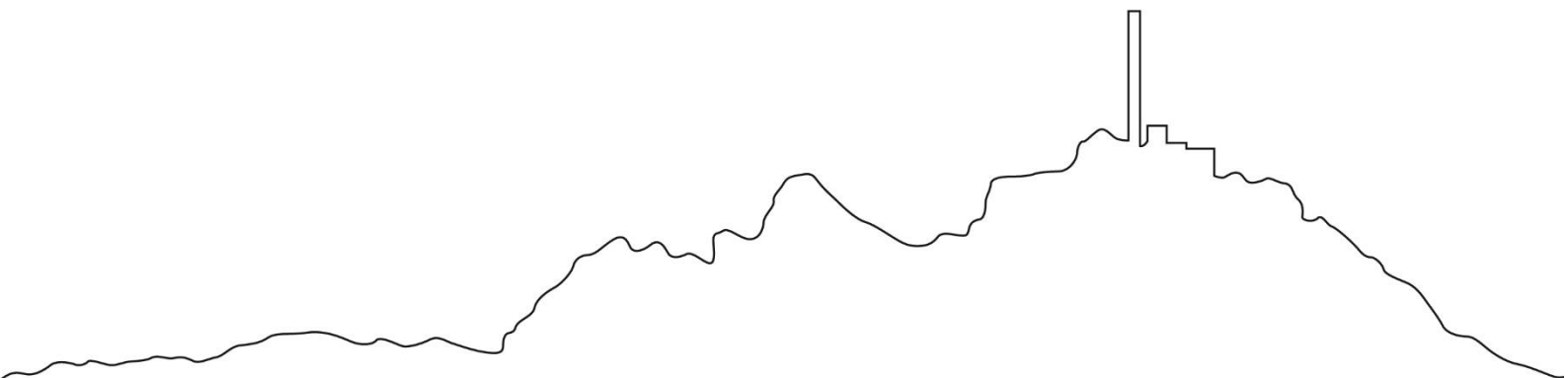
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Cold dishes

| | |
|---|---------------|
| Colourful leaf salad with french, italian or house dressing | 7.50 |
| Mixed salad with french, italian or house dressing | 9.50 / 5.50 |
| Sausage and cheese salad simple / garnished | 15.50 / 19.50 |
| Local beef Tartar with Säntis Malt Whiskey Appenzeller quail egg and butter toast served with a small salad bouquet and spicy house dressing | 19.50 / 28.00 |
| Vegan vegetable tartare with nut bread and linseed oil from St. Gallen with small salad bouquet on italian dressing | 16.50 / 25.00 |

From the woodboard

| | |
|---|---------------|
| „Sennenplättli“ local air dry meat and cheese | 16.00 / 25.00 |
| Schwägalp cheese with pear bread from Appenzell | 15.00 |
| “Appenzeller Pantli“ Spicy smoked sausage specialty with bread and butter | 13.50 |



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Soups

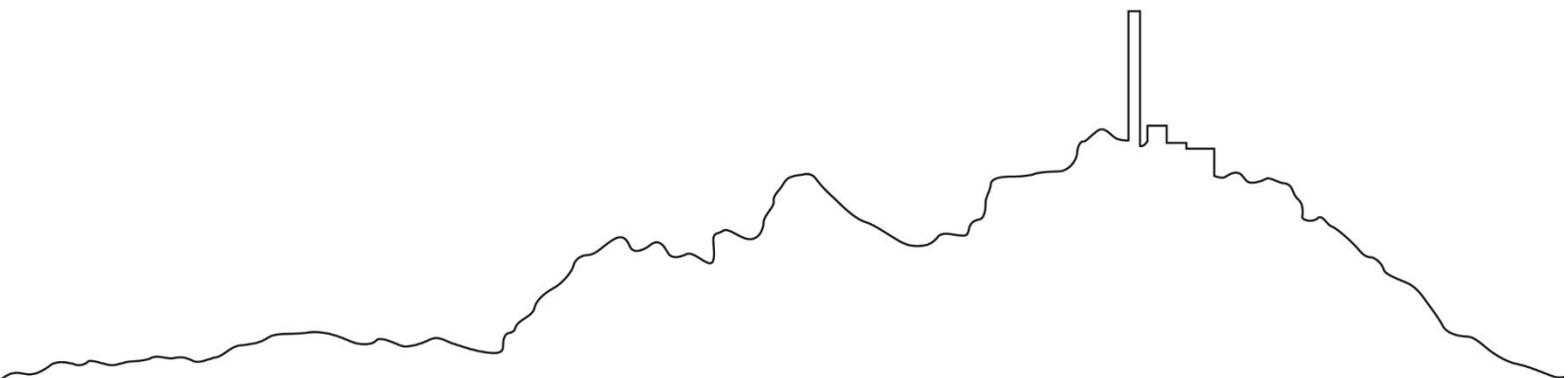
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|--|--------------|
| Homemade vegetable bouillon with vegetable cubes | 6.50 / 8.50 |
| Barley soup with air dried meat | 8.50 / 11.50 |
| Soup of the day fresh and homemade every day | 7.50 / 9.50 |

Fondue and raclette fun for two or more people

| | | |
|---|------------|-------|
| Schwägalp cheese fondue with bread | per person | 25.00 |
| Alternatively with: Säntis Malt Whisky, bacon or alp herbs | per person | 3.00 |
| 1 portion potatoes | | 2.50 |
| 1 portion pickles, onions and tomatoes | | 2.50 |
| 1 portion fresh fruits | | 2.50 |
| Raclette cheese with potatoes pickles, onions and tomatoes | per person | 28.00 |

Vegetarian

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



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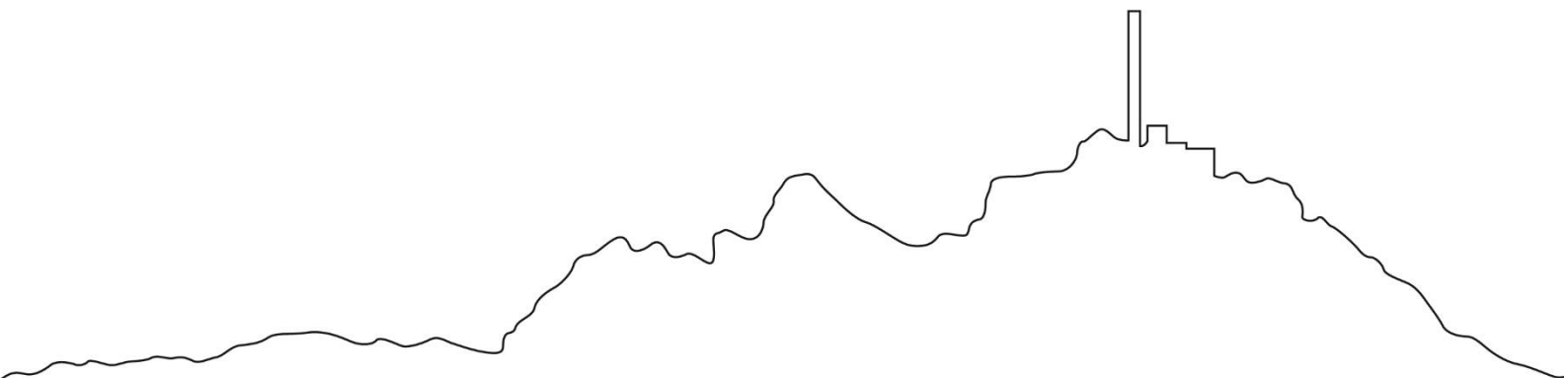
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Schwägalp classic

| | |
|---|-------|
| “Appenzeller Siedwurst” | 25.50 |
| boiled beef sausage with cheese spaetzli and homemade apple puree | |
| Sliced calf’s liver with onions roasted in butter | 34.00 |
| port wine gravy and crispy roesti | |
| Appenzeller veal cordon bleu | 37.00 |
| filled with Appenzeller cheese and brewers ham french fries and vegetables | |
| Säntis – the roesti with pork fillet medallion | 31.00 |
| gratinated with raclette cheese and roasted onions served in a pan | |

Local dishes

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|--|-------|
| “St. Galler OLMA Bratwurst” | 24.50 |
| roasted veal sausage with fried onion sauce and crispy roesti | |
| Breaded pork escalope | 25.50 |
| with french fries and vegetables | |
| Veal slices with mushroom cream sauce | 34.00 |
| and crispy roesti | |
| Fried trout fillet from the Quellpark Kundelfingerhof TG | 36.00 |
| with saffron sauce, black venrere rice and spinach | |
| Sirloin steak of Toggenburger organic beef and homemade herb butter | 46.00 |
| with french fries and vegetables | |



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Dessert

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| Café+ Enjoy a scoop of ice cream of your choice along with an espresso | 7.50 |
| Homemade fried apple fritters with vanilla sauce and whipped cream | 12.50 |
| Fresh fruit salad with whipped cream | 8.50 |
| “Toggenburger Schlorzifladen” cake filled with pear and egg cream vanilla ice cream and whipped cream | 9.50 |
| Homemade brownie with yoghurt ice cream and whipped cream | 12.50 |
| Exquisite variation of local cheese with Appenzeller pear bread and fig mustard | 16.50 |

Even more sweets...

...look into our **dessert card**

