

**säntis**  
der berg

Säntis – das Hotel

# Autumn menu



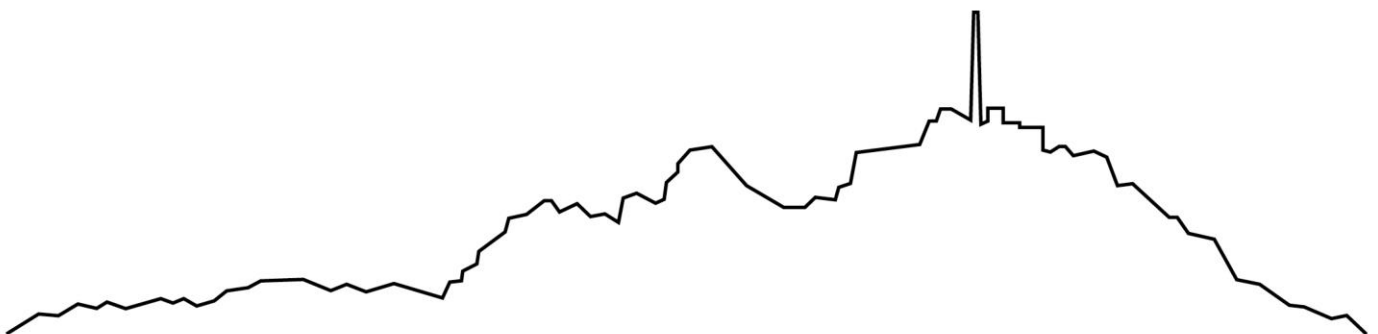
# Menu

## Cold dishes

<b>Colourful leaf salad</b> with french, italian or herb balsamic dressing	8.00
<b>Mixed salad</b> with french, italian or herb balsamic dressing	10.00 / 16.00
<b>Sausage and cheese salad</b> simple / garnished	15.50 / 19.50
<b>Local beef Tatar with Säntis Malt Whiskey</b> Appenzeller quail egg and butter toast served with a small salad bouquet and herb balsamic dressing	21.00 / 31.00
<b>Vegan vegetable tartare</b> with nut bread and linseed oil from St.Gallen served with small salad bouquet on italian dressing	18.00 / 26.00

## From the wooden board

<b>“Sennenplättli”</b> Local air dry meat and cheese	16.00 / 25.00
<b>Schwägalp cheese</b> with pear bread	15.00
<b>“Appenzeller Pantli”</b> Spicy smoked sausage speciality with bread and butter	13.50



## Soups

Homemade vegetable broth with vegetables cubes	7.00 / 9.50
Barley soup with air dried meat	8.50 / 11.50
Pumpkin and ginger soup with pumpkin seed oil	8.50 / 11.50

## Fit through the autumn

Fitness plate with mixed salads and pork escalope breaded or nature	25.50
Fitness plate with mixed salads trout fillet sticks from the source park Kundelfingerhof TG baked in cider dough served with tartar sauce	34.00
Portion of French fries	6.50 / 9.00

## Vegetarian

Cheese roesti gratinated with raclette cheese and fried egg	21.00
Vegan lentil and vegetable curry on a coconut sauce with sweet potatoes and chia seeds	24.50
Cheese macaroni with potatoes, fried onions and homemade apple puree	21.00
Plate of an unsuccessful hunter autumn vegetables with fried spaetzli pear with mountain cranberries and wild cream sauce	25.00



## **Schwägalp Classics**

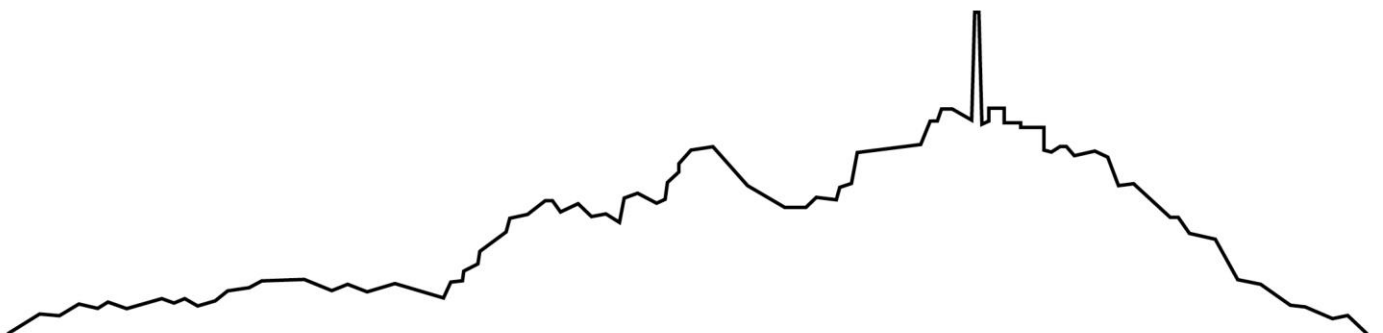
<b>“Appenzell Siedwurst”</b>	25.50
boiled sausage with cheese spaetzli and homemade apple puree	
<b>Sliced calf's liver roasted with onions on port wine jus and crispy rösti</b>	34.00
<b>Appenzeller veal cordon bleu</b>	41.00
filled with Appenzeller cheese and brewer's ham French fries and vegetables	
<b>Säntis Rösti with pork tenderloin medallion</b>	31.00
gratinated with Gais raclette cheese and fried onions	

## **Local dishes**

<b>“St. Galler OLMA Bratwurst”</b>	24.50
roasted veal sausage with fried onion sauce and crispy roesti	
<b>Breaded pork escalope</b>	25.50
with french fries and vegetables	
<b>Sliced veal</b>	34.00
with mushroom cream sauce and crispy roesti	
<b>Sirloin steak of Toggenburger organic beef and homemade herb butter</b>	46.00
with french fries and vegetables	

## **Venison from Alpstein to the Churfürsten**

<b>Jugged venison from roe-deer with bacon, pearl onions and croutons</b>	36.00
fried spaetzli, autumn vegetables and pear with mountain cranberries	
<b>Roe-deer escalope with game cream sauce</b>	48.00
fried spaetzli, autumn vegetables and pear with mountain cranberries	



## Dessert

<b>Café+</b> enjoy a scoop of ice cream of your choice along with a coffee or espresso	7.50
<b>Fresh fruit salad</b> with whipped cream	8.50
<b>Coupe Nesselrode</b> Sweet chestnut puree with vanilla ice cream meringue and whipped cream	9.00 / 12.00
<b>Sweet chestnut puree</b> meringue and whipped cream	7.50 / 9.50
<b>“Toggenburger Schlorzifladen”</b> cake filled with pear and egg cream vanilla ice cream and whipped cream	9.50
<b>Homemade brownie</b> with yoghurt ice cream and whipped cream	12.50
<b>Exquisite variation of local cheese</b> with Appenzeller pear bread and fig mustard	16.50

## You want something different?

You can find even more sweet things in our dessert menu.

