

ESSEN UND TRINKEN - FOOD AND DRINK

Dear Guest

We are very enthusiastic about creating our new cocktails, whether we are giving the gin the personal note, preparing the home-made rosmarin syrup, and finish the cocktails with pepper cucumber or berrys. Enjoy our luscious appetizers with your friends. Try the unforgettable Black Tiger lollipops, crispy onion rings or our diverse salad buffet.

We roast our müesli mix for our crispy müesli with a lot of love, with cinnamon flavour, available for our breakfast guests. This unique homemade müesli is also available for take away.

Richard and Team

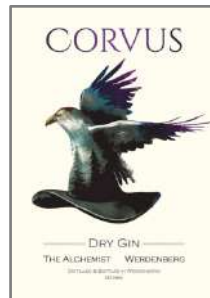
Yes, we also make Gin! not just Syrup and Aperitifs

MERLIN SIRUP



Eine tolle Auswahl an hausgemachten Sirup für die Zubereitung von erfrischenden Eistees und coolen Drinks. Hervorragend geeignet auch für Cocktails.

CORVUS DRY GIN

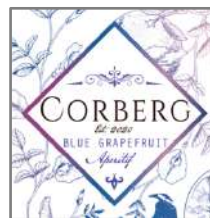


Haben Sie gewusst, dass es einen Werdenberger Gin gibt? The Alchemist Dry Gin – ein magisches Erlebnis. Erfahrung und Leidenschaft haben diesen Gin hervorgebracht.

Werdenberg Dry Gin	50cl 44%vol.	CHF	52.—
Werdenberg Dry Gin	20cl 44%vol.	CHF	21.50

The Alchemist Dry Gin	50cl 44%vol.	CHF	52.—
The Alchemist Dry Gin	20cl 44%vol.	CHF	21.50

CORBERG APERITIF



Corberg Aperitif ist unsere neueste Kreation – der Sommerdrink schlechthin.

Blue Grapefruit Aperitif	70cl 18%vol	CHF	28.—
Red Basil Aperitif	70cl 18%vol	CHF	28.—

Allergens

Please let us know if you are allergic to certain things or if you have any incompatibilities. We do not have separate rooms for the preparation of Gluten and lactose intolerance.

Our vegetables, salads and trimmings can change daily. We will gladly give you detailed information about possible allergens in the individual courts.

You will find the 14 allergens on the last page of the menu. Our dishes are marked with the corresponding letters.

TIME FOR AN APERITIF

Corberg 🍷 Prosecco 🍷 Bitter

CORBERG BLUE GRAPEFRUIT 18 vol.% – homemade refreshing grapefruit, tonic water, ice	as aperitif	2cl	CHF	8.50
	as cocktail	4cl	CHF	12.50
CORBERG RED BASIL 18 vol.% – homemade sweet-peppery basil note, tonic water, ice	as aperitif	2cl	CHF	8.50
	as cocktail	4cl	CHF	12.50

unsere empfehlung



- **MARTINI BIANCO** 4 cl. CHF 7.50
- CAMPARI, CYNAR** 4 cl. CHF 7.50
- **PROSECCO** with homemade elderflower syrup CHF 9.50
- **HUGO** with homemade elderflower syrup, lime, peppermint and ice CHF 9.50
- ORANGE JUICE** freshly squeezed 2 dl. CHF 6.50
- TOMATO JUICE** 2 dl. CHF 6.50

Gallus 🍷 Pale Ale 🍷 IPA

next to lager and special beer on tap we also carry the following specialties:



- A** **GALLUS 612 – OLD STYLE ALE** 33CL. 5.6 Vol.% CHF 6.—
brewed with the finest emerald-hop aroma, with juniper seasoned and fermented with original top fermenting ale yeast. the maturation on oak completes the unique drinking pleasure of gallus specialty



- A** **VADIAN – PALE ALE** 33CL. 5.0 Vol.%, CHF 6.—
the vadian pale ale is fermented with top-fermented ale-yeast and brewed noble swiss opal hops. with an alcohol content of 5.0%, the naturally cloudy vadian is the lightest of the Protective garden craft beers.



- A** **IPA – INDIAN PALE ALE** 33CL. 6,8 Vol.%, IBU: 45 CHF 6.—
ipa – the red ipa is a beer with a fiery color and an unique hoppy aroma. cold hopped with fresh fruity, herbal and citrus flavours – a pleasure of highest level

COCKTAILS & FRIENDS

Merlin Gin Tonic ✎ Aperöle ✎ French 75

- HAUS APERO** – a magical cocktail made from our dry gin with homemade «corvus the alchemist dry gin» 4cl (44%vol.), cucumber, rosmarj, schweppes tonic CHF 13.50
- **FRENCH 75**
with homemade «corvus werdenberg dry gin» 2cl (44%vol.), merlin lemon thyme syrup, lemon juice, prosecco CHF 13.50
- **MERLIN APERÖLE**
homemade merlin hibiscus syrup und blossom, lemon juice, fresh peppermint and prosecco CHF 12.50
- LFA** **BLOODY MARY**
vodka 3cl (40%vol.), tomato juice, salt, lemon worcestershiresauce, baergfeuer CHF 12.–



haus apero

FRIENDS

also to share



AG **BAGUETTE TOMATEN - MOZZARELLA** – hot & crispy CHF 13.–

AG **BAGUETTE RUSTIKAL** – with ham and leek CHF 13.–

STARTERS



Edamame 🍴 Lollies 🍴 Onion rings

- | | | | | | |
|----------------|---|--|------------------|-----|-------|
| F |  | EDAMAME – the healthy nibbles
mit sojasauce und chilisalز | 2 people 200 gr. | CHF | 9.50 |
| B A C | | BLACK TIGER LOLLIES (4 stück)
black tiger prawn on the lolly, marinated with honey
and coconut, served with a hot curry – chili dip | | CHF | 15.50 |
| C A |  | ONION RINGS (200 gr.)
crispy onion rings with curry und chili dip | | CHF | 9.50 |
| A C M F | | TATAKI CHIMICHURRI
pan-fried beef fillet (60gr.) with homemade argentinian herb
sauce, pickled onions, mustard caviar | | CHF | 19.50 |



HAUSGEMACHTE SUPPEN

Hausgemacht 🍴 Curry 🍴 Basilikum

- | | | | | | |
|----------------|---|--|--|-----|------|
| L F H |  | CURRY – COCONUT SOUP
curry – coconut soup, with lemongras, curry and coconutmilk | | CHF | 9.50 |
| L F H B | | CURRY – COCONUT SOUP with shrimps
with lemongras, kaffir leaves, curry and coconutmilk | | CHF | 11.– |
| FL |  | TOMATO CREAM SOUP with basil oil
tomato cream soup with basil | | CHF | 9.50 |



SALATBUFFET

Antipasti ✂ Salate ✂ Vitamine



WE OFFER DAILY MORE THAN 25 FRESH SALADS – CHECK THEM OUT
about the allergens in the salads, service and kitchen will gladly give you information.

you can make your own choice at our salad bar. your salad will be charged for the weight balance on the left side of the salad bar. when you made your choice and you added your favorite dressing, please put the plate on the balance, push the button no. "1" and take the salad and the receipt to your table. there are curried cashews, crunchy pumpkin seeds, toasted sunflower seeds, and roasted onions. homemade dressing, garlic dressing, italian dressing balsamico vinegar / olive oil

your salad is calculated according to weight 100 gr. chf 2.90

KID'S CORNER

Hunters plate ✂ Schniposa ✂ Nuggets

RÄUBERTELLER

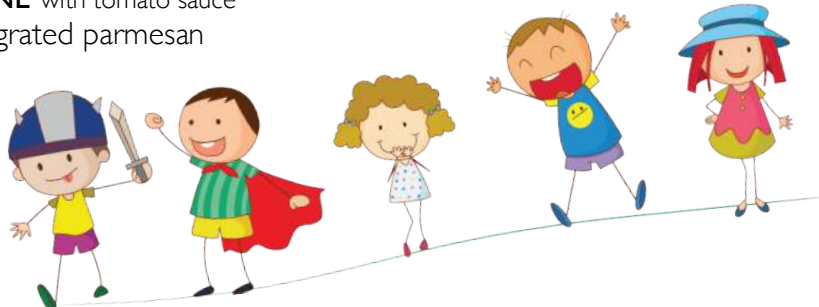
free of charge

hunters plate: we bring a separate plate for the child so she / he can „hunt“ from the other plates...

G C A **SCHNIPOSA** CHF 14.50
breaded pork scallop, served with french fries, vegetable and a small salad.
for children under 14 years, it includes a sweet surprise (ice cream)

C L A **CHICKEN NUGGETS** (4 piece) CHF 10.50
served with french, curry-mayonnaise and ketchup (8 piece) CHF 15.50

G L A **PENNE** with tomato sauce CHF 12.50
with grated parmesan



BURGER

Knusprig 🗡 Bacon 🗡 Pulled pork

- ACGMN** **CHICKPEA BURGER** VEGI with french fries CHF 23.50
vegetarian burger, homemade chickpea patty,
lettuce, tomato, pickle, onion, dipsauce, smoothie
- ACGMN** **CHICKEN BACON BURGER** with french fries CHF 23.50
fried chicken breast, crispy bacon,
lettuce, tomato, pickle, onion, dipsauce, smoothie
- ACGMN** **PULLED PORK BURGER** with french fries CHF 23.50
soft braised pork shoulder, pulled,
lettuce, tomato, pickle, onion, dipsauce, smoothie
- ACGMN** **BEEF BURGER** with french fries CHF 23.50
beef patty, lettuce
tomato, pickle, onion, dipsauce, smoothie
- ACGMN** **CHEESE BURGER** with french fries CHF 23.50
beef patty, cheddar, lettuce,
tomato, pickle, onion, dipsauce, smoothie



PENNE WITH FLAIR

Pasta 🗡 al dente 🗡 Prosciutto

- GA** **PENNE CHORIZO** CHF 22.—
spicy tomato sauce, with chorizo and parmesan
- VEGI **GA** **PENNE AN BASIL- PESTO - CREAMSAUCE** CHF 22.—
with basil, cream and parmesan
- DMG** VEGI **PENNE WITH SALMON** CHF 29.50
with orkney-salmon, mustard, dill, cream and parmesan
- GA** **PENNE WITH PROSCIUTTO - CREAMSAUCE** CHF 24.50
with onion, prosciutto, cream and parmesan

LACHS UND CREVETTEN

BlackTiger 🐾 Orkney-Lachs 🐾 Toskana



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|----------------|---|-----|-------|
| M G F B | BLACK TIGER PRAWNS HORNY CHILI | CHF | 36.50 |
| | black tiger prawns (peeled) with chili, honey, garlic, cherry tomato, herb butter, served with rice. | | |
| B G L | BLACK TIGER PRAWNS COCONUT CURRY | CHF | 36.50 |
| | black tiger prawns (peeled) with coconutmilk, banana, with pineapple and currysauce, served with rice | | |
| A D G L | SALMON STEAK TOSKANA (180gr.) | CHF | 37.50 |
| | orkney – salmonfilet (scotland), grilled, served with a mediterranean sauce with spinach, sundried tomatoes, onion, garlic, cream, bouillon and herbes, with rice | | |

ROSÉ WEIN

Beringer 🐾 Rosé 🐾 California



- **ROSE BERINGER CALIFORNIA**
flavors of raspberries and cassis, soft and tasty on the palate with a refreshing finish, slightly sweet

1 dl.	CHF	6.—
2 dl.	CHF	12.—
3 dl.	CHF	18.—
5 dl.	CHF	30.—
7,5 dl.	CHF	45.—

ZARTE POULETBRUST

Rosmarin 🍴 Curry 🍴 Madagaskar

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|-------------|---|-----|-------|
| AGN | POULETBRUST SPIESS (180gr.)
breast of chicken on the spit, served with five vegetables and herb butter | CHF | 28.— |
| AGFL | REIS CASIMIR (150gr.)
sliced breast of chicken with curry cream sauce, served with rice and garnished with several fruits | CHF | 31.— |
| AGFL | POULETBRUST MADAGASKAR (140gr.)
chicken breast with pepper cream sauce, served with five vegetables and french fries | CHF | 33.50 |
| ACG | POULETBRUST PANIERT (140gr.)
an ingenious piece of swiss chicken breast, dipsauce, five vegetables and french fries | CHF | 33.50 |



URCHIG UND GUET

Tradition 🍴 Spezialität 🍴 Ritter Metzger

- | | | | |
|-------------|--|-----|-------|
| AG | TOAST HAWAII
ham, raclette cheese, pineapple | CHF | 16.— |
| AGL | KALBSBRATWURST with bread
veal sausage | CHF | 9.50 |
| AGFL | KALBSBRATWURST with onion sauce | CHF | 11.50 |
| AGFL | KALBSBRATWURST with onion sauce
and french fries | CHF | 16.50 |



SPIESS UND KOTELETTE

Rind 🍴 Schwein 🍴 Lamm

AGFL	ZIGEUNER SPIESS (200gr.) with herb butter marinated beef scallop on the skewer, served with french fries	CHF	34.50
AGFL	WERDENBERGER SPIESS (280gr.) with herb butter marinated beef, bacon and porc on the skewer, served with french fries	CHF	36.50
AGFL	LAMM – GIGOT SPIESS (180gr.) with herb butter slices of lamb (leg) on the skewer, served with french fries	CHF	31.--
AGFL	HUSAREN KOTELETTE (250gr.) with herb butter originally, marinated porc cutlet, served with french fries	CHF	32.50

HORSE-PFERD

Spezialität 🍴 Sämi`s 🍴 Pferd

AGFL	PFERDEHUFT-SPIESS (200gr.) with herb butter marinated, sliced and grilled horse scallops on the skewer, served with french fries	CHF	34.--
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SIDE DISHES AT YOUR DISPOSAL

Vegetables 🍴 French fries 🍴 Rice

	FRENCH FRIES (side dish)	CHF	5.--
	FRENCH FRIES (portion)	CHF	6.50
AG	POTATO WEDGES , sour cream	CHF	6.50
G	RICE	CHF	5.--
AG	VEGETABLES (five different) (on request gluten and / or lactose-free)	CHF	9.50

BESTSELLER

Traditionell ✎ Bewährt ✎ Beliebt

AC PANIERTES SCHWEINSSCHNITZEL (140gr.) CHF 23.50
breaded pork scallop, served with french fries

ACG SCHWEINS CORDON BLEU (140gr.) CHF 28.50
breaded pork scallop „cordon bleu“, filled with ham and appenzeller cheese, served with french fries

ACG BIG CORDON (380gr.) CHF 36.50
are you hungry? – try this one. pork scallop „cordon bleu“ breaded, filled with ham and appenzeller cheese, overall at least 380 gramm, served with french fries.
each one has its own number, so you know exactly which one you handled – we served the first one on 19th July 1989.

AFGN FITNESSTELLER (140gr.) CHF 27.—
pork scallop grilled, served with 5 vegetables, a melon slice and herb butter

VEGI **AGNH** GEMÜSETELLER with wedges CHF 26.50
vegetable plate with potato wedges and sour cream dip

VEGI **FGHL** FRÜCHTE CURRY CHF 29.—
fruits and a curry-coconut sauce, served with rice

SIXPACK BEER FOR THE KITCHEN CHF 10.—



RINDSFILET – BEST BEEF

Center cut 🗡️ Filet 🗡️ Zart



FG	RINDSFILET JUNIOR (100gr.) beef filet small sized, served with french fries and herbutter	CHF	31.50
AFGL	RINDSFILET JUNIOR MADAGASKAR (100gr.) beef filet small sized, served with french fries and peppersatz	CHF	31.50
GF	RINDSFILET MIT KRÄUTERBUTTER (180gr.) beef filet, served with french fries and herbutter	CHF	48.—
AFGL	RINDSFILET MADAGASKAR (180gr.) beef filet, served with french fries and peppersatz	CHF	48.—
ABFG	RINDSFILET SURF N`TURF (160gr.) beef filet with black tiger prawns, cherry tomatos, herbutter and french fries	CHF	49.50
FG	RINDSFILET GOLDMINE (300gr.) beef filet, served with french fries and herbutter	CHF	62.—

GARSTUFEN

Französisch	Englisch	Deutsch	Bedeutung
bleu	rare	stark blutig	Das Fleisch wird kräftig angebraten. Es erreicht dabei eine Maximaltemperatur von 45° C und ist damit noch roh.
saignant	medium rare	blutig	Das Fleisch wird bei mittlerer Hitze gebraten, so dass es im Kern bis auf etwa 55° C erhitzt wird. Es erscheint dadurch immer noch blutig.
à point	medium	rosa	Das Fleisch wird bei mittlerer Hitze „auf den Punkt“ gegart. Es weist im Inneren eine Temperatur von maximal 65° C auf und ist von aussen nach innen gleichmässig rosa gefärbt.
bien cuit	well done	durchgebraten	Das Fleisch wird auf kleinem Feuer langsam gebraten, so dass es im Kern nur noch ganz leicht rosa ist. Es hat im Kern eine Temperatur von etwa 85° C.

Die 14 Allergene

Allergeninformation gemäß Codex-Empfehlung



Wir kochen für Sie die grosse Karte

Diensta bis Freitag
Samstag

Abend
Mittag / Abend

1800 Uhr - 2145 Uhr
1130 Uhr - 1345 Uhr / 1800 Uhr - 2145 Uhr

Fleischdeklaration

Schwein, Kalb, Rindfleisch, Pferd, Wurstwaren
Kalbsbratwurst, mindestens 51% Kalbfleisch-Anteil
(Kalbsbratwurst enthält auch Schweinefleisch)
Rindsfilet¹
Salami
Rohschinken Serrano
Poulet a la carte
Poulet² (Pouletsalat Salatbuffet)
Lamm
Black Tiger Crevetten
Lachs

Schweiz, Kanada
Schweiz

Australien
Italien
Spanien
Schweiz
Brasilien
Neuseeland, Australien, Schweiz
Vietnam, freshwater
Orkney Inseln, Aquakultur

1 Kann mit AML und Hormonen als Leistungsförderer erzeugt worden sein.

2 Kann mit Antibiotika und / oder anderen antimikrobiellen Leistungsförderern erzeugt worden sein.

Friteuse

Wir fritieren mit High Olec Sonnenblumenoel

Tafelwasser / Siphonwasser

Wussten Sie, dass ein Liter importiertes Mineralwasser rund 300 Milliliter Erdöl verbraucht bis es beim Konsumenten auf dem Tisch steht? Im Gegensatz dazu verbraucht ein Liter Tafelwasser (Siphon / kohlesaurer Trinkwasser) nur rund 0,3 Milliliter Erdöl bis es beim Konsumenten ist. (Beobachter, 18/ 2009)
„Siphon“ Wasser ist Buchser Trinkwasser, welches bei uns im Haus nochmals gefiltert und gekühlt wird. Es kann mit und ohne Kohlesäure bestellt werden. Die Qualität des Buchser Trinkwasser ist ausgezeichnet und wird laufend überprüft. Überhaupt ist das Schweizer Trinkwasser eines der bestgeprüften Lebensmittel.