

## SET MENUS CATERING SERVICES

### DRINKS TO START WITH

White wine, Champagne, Prosecco, orange juice and tomato juice	Charged by amount consumed
Alcoholic fruit punch	Fr. 10.—
Non-alcoholic fruit punch	Fr. 9.—

### APPETISERS

Appenzell air-dried beef (30 gr) & Appenzell cheese (30 gr)		Fr. 10.—
Appenzeller cheese pie (100 gr. p.p.)		Fr. 8.—
Crisps & peanuts		Fr. 3.—
Puff pastries		Fr. 9.—
Aperitif pastries (as above, additional with ham croissants, spring rolls and chilli sauce)		Fr. 11.—
Various canapés (6 canapés per person)		Fr. 11.—
Fried tempura shrimps with sweet chili sauce	per piece	Fr. 2.50
Appenzeller "Mini" cheese cake	per piece	Fr. 2.—
Crissini wrapped with raw ham	per piece	Fr. 3.—
Chicken Wings	per piece	Fr. 3.—
Tomato and Mozzarella kebab	per piece	Fr. 3.—
Chicken Satay kebab	per piece	Fr. 3.—
"Mini" sandwiches	per piece	Fr. 5.—
Fish in batter with tartare sauce	per piece	Fr. 4.50
Feta cheese wrapped in zucchini	per piece	Fr. 3.50
Deep-fried fresh goat cheese with tomato marmalade	per piece	Fr. 3.50

"Apero Riche" Fr. 27.—

4 pieces canapés, 2 piece aperitif pastries, 2 Appenzeller cheese cakes, 2 Tomato and Mozzarella kebab  
2 tempura shrimps with sweet chilli sauce, 2 chicken Satay kebab

### STARTERS

Appenzell air-dried beef "Mostbröckli"	Fr. 17.—
Small SÄNTIS delicacies	Fr. 24.—
Smoked salmon with horseradish & toast	Fr. 25.—



## M E N U S

<b>C 1</b> Soup of the day Seasonal salad Strips of pork Macaroni and vegetables	Fr. 32.50	<b>C 2</b> Soup of the day Seasonal salad Breast of chicken in a creamy curry sauce Basmati rice	Fr. 35.—
<b>C 3</b> Soup of the day Seasonal salad Veal stew in brown sauce Mashed potato and vegetables	Fr. 39.50	<b>C 4</b> Soup of the day Seasonal salad Beef stew braised in Appenzeller beer Spätzle and vegetables	Fr. 42.—
<b>C 5</b> Soup of the day Seasonal salad Roast loin of pork in a cream sauce with mushrooms Noodles and vegetables	Fr. 45.—	<b>C 6</b> Soup of the day Seasonal salad Braised beef Grandma's style Mashed Potatoes Green beans	Fr. 46.—
<b>C 7</b> Soup of the day Seasonal salad Creamed veal escalope with mushrooms Noodles and vegetables	Fr. 51.—	<b>C 8</b> Soup of the day Seasonal salad Strips of veal Zurich style Rice and vegetables	Fr. 50.—

## V E G E T A R I A N

<b>C 9</b> Soup of the day Seasonal salad Vegetable escalope with saffron risotto and diced tomatoes	Fr. 33.50	<b>C 10</b> Soup of the day Seasonal salad Spicy Vegetable curry served with Basmati rice	Fr. 34.50
<b>C 11</b> Soup of the day Seasonal salad Appenzell cheese macaroni with roast onions	Fr. 32.50		



## DESSERTS

C 1 Crème caramel with cream	Fr. 11.—	C 2 Fresh fruit salad	Fr. 12.50
C 3 Appenzell gingerbread parfait with orange sauce	Fr. 11.50	C 4 Chocolate mousse with garnishing	Fr. 11.—

Cheese and dessert buffets from Fr. 28.— per person.

## OUR 'FARMER' BUFFETS

... in a variety of styles. Minimum of 30 people or minimum charge of Fr. 2'000.—

## STARTERS AND SALADS

Appenzell air-dried beef, Pantli sausage, pasta, terrine, smoked fish, green salads, mixed salads with various sauces and side dishes

## SOUP MENU

Barley soup, beef broth with vegetables, cream of vegetable soup

## MEAT

Stewing steak, ham, ribs, boiled and roast bacon, tongue, "farmer's" sausage, Appenzell boiled sausage, gigot of lamb, roast loin of pork, roast beef, various sauces

## SIDE DISHES

Sauerkraut, green beans, lentils, "farmer's" potatoes, potato gratin, cheese macaroni

## CHEESE AND DESSERTS

Cheese board, fruit, gingerbread, pear bread, fresh fruit salad, whipped cream, fruit cakes, puddings, chocolate mousse, fruit mousse.

From Fr. 75.— to Fr. 90.—

## A GENUINE APPENZELL MENU

Appenzell air-dried beef "Mostbröckli"

Appenzell cheese macaroni

\*\*\*Appenzell boiled sausage and boiled meat with potato salad

Appenzell full-fat and mature cheese with pear bread

Apple fritters with vanilla sauce

Fr. 58.—

# SET MENUS FOR FESTIVE EVENTS CATERING SERVICES

## C I

Smoked salmon tartare on tomato and cucumber carpaccio with toast

\*\*\*

Cream of zucchini soup with lemon Ricotta ravioli

\*\*\*

Filet of pork with sage and raw ham on Portwine gravy

Noodles

Vegetable garnish

\*\*\*

Appenzell ginger bread parfait with orange sauce

Fr. 79.—

## C II

Crayfish cocktail with Ruccola

\*\*\*

Flädli soup (beef broth with strips of pancake)

\*\*\*

Saddle of lamb fillet in thyme gravy

Polenta

Ratatouille vegetables

\*\*\*

Crème brûlée with almonds

Fr. 92.—



### C III

Salmon tataré with smoked fillet of trout, lettuce bouquet, toast  
Sour cream and salmon caviar

\*\*\*

Beef consommé with vegetable julienne

\*\*\*

Whole fillet of beef with shallot jus  
Noodles

Vegetables fresh from the market

\*\*\*

Selection of Appenzell cheeses with pear bread

\*\*\*

Appenzell cream liqueur parfait with orange sauce

Fr. 124.—

### C IV

#### APPENZELL MENU

Tartare of fresh Appenzell goat's cheese and air-dried beef

\*\*\*

Appenzell beer soup with cheese croutons

\*\*\*

Roast saddle of veal with morel mushroom sauce

Mashed potatoes with truffle flavor

Vegetable garnish

\*\*\*

Selection of Appenzell cheeses with pear bread

\*\*\*

Appenzell cream liqueur parfait with orange sauce

Fr. 103.—

We would also be delighted to meet your particular culinary requirements  
and help you create your own individual menu.

C. & S. Heeb family and staff

These are net prices and are only valid for all services before and during the function until 12 midnight, exclusive any rented equipment. CHF 60.— per member of waiting/buffet staff and CHF 85.— per member of management will be calculated per hour after midnight. Not withstanding our general rules and conditions. 2022 – 2023, VAT included

We would also be delighted to meet your particular culinary  
requirements and help you create your own individual menu.

C. & S. Heeb family and staff

VAT included

2023 / 2024

Replaces all previous versions