HOTEL HECHT APPENZELL | ROMANTIK HOTEL SÄNTIS APPENZELL | HOTEL LÖWEN APPENZELL

SET MENUS
FOR EVENTS WITH 10 OR MORE PEOPLE

APERITIFS

Enjoy your aperitifs in our bar or – if the weather allows – on the garden terrace in front of the hotel.

DRINKS

White wine, Champagne, Prosecco, orange juice and tomato juice		Charged by amount consumed
Alcoholic fruit punch		Fr. 11.—
Non-alcoholic fruit punch		Fr. 10.—

APPETISERS

Appenzell air-dried beef (30 gr) & Appenzell cheese (30 gr)		Fr. 11.—
Appenzeller cheese pie (100 gr. p.p.)		Fr. 9.—
Crisps & peanuts		Fr. 3.50
Puff pastries		Fr. 10.—
Aperitif pastries (as above, additional with ham criossants, spring rolls and chilli sauce)		Fr. 12.—
Various canapés (6 canapés per person)		Fr. 12.—
Fried tempura shrimps with sweet chili sauce	per piece	Fr. 3.—
Appenzeller "Mini" cheese cake	per piece	Fr. 2.50
Crissini wrapped with raw ham	per piece	Fr. 3.50
Cicken Wings	per piece	Fr. 3.50
Tomato and Mozzarella kebab	per piece	Fr. 3.50
Chicken Satay kebab	per piece	Fr. 3.50
"Mini" sandwiches	per piece	Fr. 5.50
Spring rolls with sweet chili sauce	per piece	Fr. 3.50
Fish in batter with tartare sauce	per piece	Fr. 5.—
Feta cheese wrapped in zucchini	per piece	Fr. 4.—
Deep-fried fresh goat cheese with tomato marmalade	per piece	Fr. 4.—

"Apero Riche" Fr. 29.—

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

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MENUS

Please limit your choice to a single menu and, if required, one vegetarian alternative

1 — Fr. 33.50
Soup of the day
Seasonal salad
Strips of pork in mushroom cream sauce
Macaroni and vegetables

2 — Fr. 34.50
Soup of the day
Seasonal salad
Breaded pork escalope
French fries and vegetables

3 — Fr. 36.—
Soup of the day
Seasonal salad
Breast of chicken in a creamy curry sauce
Basmati rice

4 — Fr. 39.50
Soup of the day
Seasonal salad
"Appenzell style" pork steak
Roesti-croquettes and vegetables

5 — Fr. 38.50
Soup of the day
Seasonal salad
Piccata Milanese
Tomato spaghetti

6 — Fr. 40.50
Soup of the day
Seasonal salad
Veal stew in brown sauce
Noodles and vegetables

7 — Fr. 46.—
Soup of the day
Seasonal salad
Roast loin of pork in cream sauce
with mushrooms
Noodles and vegetables

8 — Fr. 47.—
Soup of the day
Seasonal salad
Braised beef
"Grandmother's" style
with mashed potatoes and green beans

9 — Fr. 53.—
Soup of the day
Seasonal salad
Creamed veal escalope with mushrooms
Noodles and vegetables

10 — Fr. 52.—
Soup of the day
Seasonal salad
Strips of veal Zurich style
with butter Roesti

11 — Fr. 64.—
Soup of the day
Seasonal salad
Slice of saddle of veal, morel musroom sauce
Home-made noodles and vegetables

12 — Fr. 69.—
Soup of the day
Seasonal salad
Beef fillet "Helder" style with Béarnaise sauce
Potato gratin and vegetables

13 — Fr. 43.—
Soup of the day
Seasonal salad
Beef stew braised in
Appenzell beer
Spaetzle and vegetables

14 — Fr. 43.—
Soup of the day
Seasonal salad
Fried trout fillet with lemon and caper butter
Parsley potatoes
Broccoli

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VEGETARIAN

15 — Fr. 34.–
Soup of the day
Saesonal salad
Vegetable escalope with
saffron risotto and diced tomatoes

16 — Fr. 34.–
Soup of the day
Seasonal salad
Basil and cheese tortellini with
cream sauce and dried tomatoes

17 — Fr. 34.–
Soup of the day
Seasonal salad
Spicy vegetable curry
with Basmati rice

18 — Fr. 34.–
Soup of the day
Seasonal salad
Appenzell cheese macaroni
with roast onions

DESSERTS

1 — Fr. 11.–
Crème caramel with cream

2 — Fr. 12.–
Coupe SÄNTIS

3 — Fr. 11.–
Apple fritters
with vanilla sauce

4 — Fr. 12.50
Fresh fruit salad

5 — Fr. 12.–
Panna Cotta
with marinated raspberries

6 — Fr. 11.–
Chocolate mousse

7 — Fr. 11.50
Appenzeller gingerbread parfait
with orange sauce

8 — Fr. 16.–
Sorbet dish with fruit

7 — Fr. 8.–
Dessert of the day, chef's choice

Cheese and dessert buffets from Fr. 30.— per person.

Our rich wine list you find at:
https://saentis-appenzell.ch/wp-content/uploads/karten/Weinkarte-Saentis.pdf

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OUR 'FARMER' BUFFETS

... in a variety of styles. Minimum of 30 people or minimum charge of Fr. 2'250.—

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 or beef broth with vegetables or 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.—

*** or Appenzell garnished rack of lamb Fr. 78.—
garnished with fried potatoes and green beans

Unfortunately, it is not possible to make group reservations for the terrace.

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

C. & S. Heeb family and employees

VAT included
2024 / 2025
Replaces all previous versions