



# 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. 9.–
Non-alcoholic fruit punch	Fr. 8.–

### APPETISERS

Appenzell air-dried beef (30 gr) & Appenzell cheese (30 gr)		Fr. 9.–
Appenzeller cheese pie (100 gr. p.p.)		Fr. 7.–
Crisps & peanuts		Fr. 2.50
Puff pastries		Fr. 8.–
Aperitif pastries (as above, additional with ham croissants, spring rolls and chilli sauce)		Fr. 10.–
Various canapés (6 canapés per person)		Fr. 10.–
Fried tempura shrimps with sweet chili sauce	per piece	Fr. 2.50
Appenzeller “Mini” cheese cake	per piece	Fr. 1.50
Crissini wrapped with raw ham	per piece	Fr. 2.50
Chicken Wings	per piece	Fr. 2.50
Tomato and Mozzarella kebab	per piece	Fr. 2.50
Chicken Satay kebab	per piece	Fr. 2.50
“Mini” sandwiches	per piece	Fr. 4.50
“Mini Wiener Schnitzel”	per piece	Fr. 3.–
Fish in batter with tartare sauce	per piece	Fr. 4.–
Feta cheese wrapped in zucchini	per piece	Fr. 2.–
Deep-fried fresh goat cheese with tomato marmalade	per piece	Fr. 2.–
“Apero Riche”		Fr. 22.–

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



## MENUS

<b>1</b> Soup of the day Seasonal salad Strips of pork in mushroom cream sauce Macaroni and vegetables	<b>Fr. 29.50</b>	<b>2</b> Soup of the day Seasonal salad Breaded pork escalope French fries and vegetables	<b>Fr. 30.50</b>
<b>3</b> Soup of the day Seasonal salad Breast of chicken in a creamy curry sauce Basmati rice	<b>Fr. 32.–</b>	<b>4</b> Soup of the day Seasonal salad "Appenzell style" pork steak Roesti-croquettes and vegetables	<b>Fr. 35.50</b>
<b>5</b> Soup of the day Seasonal salad Piccata Milanese Tomato spaghetti	<b>Fr. 34.50</b>	<b>6</b> Soup of the day Seasonal salad Veal stew in brown sauce Noodles and vegetables	<b>Fr. 36.50</b>
<b>7</b> Soup of the day Seasonal salad Roast loin of pork in cream sauce with mushrooms Noodles and vegetables	<b>Fr. 41.–</b>	<b>8</b> Soup of the day Seasonal salad Braised beef "Grandmother's" style with mashed potatoes and green beans	<b>Fr. 43.–</b>
<b>9</b> Soup of the day Seasonal salad Creamed veal escalope with mushrooms Noodles and vegetables	<b>Fr. 48.–</b>	<b>10</b> Soup of the day Seasonal salad Strips of veal Zurich style with butter Roesti	<b>Fr. 47.–</b>
<b>11</b> Soup of the day Seasonal salad Slice of saddle of veal, morel mushroom sauce Home-made noodles and vegetables	<b>Fr. 58.–</b>	<b>12</b> Soup of the day Seasonal salad Beef fillet "Helder" style with Béarnaise sauce Potato gratin and vegetables	<b>Fr. 63.–</b>
<b>13</b> Soup of the day Seasonal salad Beef stew braised in Appenzell beer Spaetzle and vegetables	<b>Fr. 39.–</b>	<b>14</b> Soup of the day Seasonal salad Fried trout fillet with lemon and caper butter Parsley potatoes Broccoli	<b>Fr. 39.–</b>



## VEGETARIAN

<b>15</b> Soup of the day Seasonal salad Vegetable escalope with saffron risotto and diced tomatoes	<b>Fr. 30.50</b>	<b>16</b> Soup of the day Seasonal salad Basil and cheese tortellini with cream sauce and dried tomatoes	<b>Fr. 29.50</b>
<b>17</b> Soup of the day Seasonal salad Spicy vegetable curry with Basmati rice	<b>Fr. 32.50</b>	<b>18</b> Soup of the day Seasonal salad Appenzell cheese macaroni with roast onions	<b>Fr. 29.50</b>

## DESSERTS

<b>1</b> Crème caramel with cream	<b>Fr. 8.–</b>	<b>2</b> Coupe <b>SÄNTIS</b>	<b>Fr. 10.–</b>
<b>3</b> Apple fritters with vanilla sauce	<b>Fr. 10.–</b>	<b>4</b> Fresh fruit salad	<b>Fr. 11.–</b>
<b>5</b> Panna Cotta with marinated raspberries	<b>Fr. 11.–</b>	<b>6</b> Chocolate mousse	<b>Fr. 10.–</b>
<b>7</b> Sorbet dish with fruit	<b>Fr. 15.–</b>	<b>8</b> Appenzeller gingerbread parfait with orange sauce	<b>Fr. 10.50</b>

Cheese and dessert buffets from Fr. 25.– per person.

Our rich wine list you find at:

<https://saentis-appenzell.ch/wp-content/uploads/karten/Weinkarte-Saentis.pdf>



## 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. 70.– to Fr. 85.–**

## 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. 55.–

\*\*\* or Appenzell garnished rack of lamb Fr. 75.–  
garnished with fried potatoes and green beans

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  
2021 / 2022