

# SET MENUS FOR FESTIVE EVENTS

## I

Smoked salmon tartare on tomato and cucumber carpaccio with toast

\*\*\*

Leek and potato cream soup with marjoram

\*\*\*

Filet of pork with sage and air-dried ham on port wine gravy

Homemade noodles

Vegetable garnish

\*\*\*

Appenzell gingerbread parfait with orange sauce

**Fr. 73.–**

## II

Crayfish cocktail with rucola

\*\*\*

Grandmother's style consommé with root vegetables

\*\*\*

Lamb duo

Braised knuckle and rack

Saffron polenta

Mediterranean vegetables

\*\*\*

Panna cotta with marinated raspberries

**Fr. 84.–**



### III

Fillet of beef carpaccio with parmesan, balsamic vinegar and olive oil

\*\*\*

Cream of carrot soup

\*\*\*

Slice of saddle of veal with morel mushroom cream sauce

Home-made noodles

Vegetable garnish

\*\*\*

Hazelnut parfait with a blueberry ragout

**Fr. 85.–**

### IV

Tatar of wild salmon with smoked fillet of trout

With salmon caviar, sour cream and long pepper

\*\*\*

Cream of herbs with crème fraîche

\*\*\*

King prawns with Asian vegetables

and saffron sauce

\*\*\*

Breast of guinea fowl with truffle in port wine gravy

Home-made gnocchi

Vegetable bouquet

\*\*\*

Crêpe with orange sauce and vanilla ice-cream

**Fr. 93.–**



## V

Tomato and buffalo mozzarella with pesto and fresh basil

\*\*\*

Cream of celery soup with pan-fried king prawn

\*\*\*

Fillet of Turbot with spinach

\*\*\*

Roasted saddle of veal in port wine gravy

Mushroom risotto

Vegetable garnish

\*\*\*

Caramelised crème Catalan with fruit and mint pesto

**Fr. 101.–**

## VI

Variation of tuna with Mediterranean vegetables

\*\*\*

Beef broth with fine vegetable strips and pan-fried ceps

\*\*\*

Fried fillet of perch pike on creamy sauerkraut

\*\*\*

Roast beef with Choron sauce

Potato gratin

Broccoli

\*\*\*

2 kinds of chocolate mousse garnished with fruit

**Fr. 98.–**



## VII

Pan-fried goose liver with port wine shallots and balsamic foam

\*\*\*

Chicken consommé with semolina dumplings

\*\*\*

Poached trout on saffron cauliflower and red wine butter

\*\*\*

Fillet of beef fried on truffle gravy

Fried potatoes and carrots

\*\*\*

Selection of Appenzeller cheese with pear bread

\*\*\*

Passion fruit sorbet on grilled pineapple  
and vanilla creme brûlée

Fr. 122.–

## VIII

Char marinated in house with dill sauce, chili and garlic

\*\*\*

Cream of leek soup with bacon

\*\*\*

Fillet of rabbit saddle with pesto risotto

\*\*\*

Glazed veal with creamy mustard sauce

Mashes potatoes

Vegetable garnish

\*\*\*

Chocolate tartlet made with Valrhona chocolate with berry sherbet

Fr. 94.–



**IX  
APPENZELL MENU**

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

\*\*\*

Appenzell beer soup with cheese croutons

\*\*\*

Fried fillet of char on Riesling x Sylvaner foam

Spinach

\*\*\*

Lemon sorbet with Appenzell brandy

\*\*\*

Pink fillet of veal and veal cheek with Pinot Noir gravy

Potato noodles

Vegetable garnish

\*\*\*

Appenzell cheese with pear bread

\*\*\*

Appenzell cream liqueur parfait with seasonal fruit

**Fr. 120.–**

Our rich wine list you find at:

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

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

2021 / 2022