



Food — and — Drinks

SERVED TO YOU WITH LOVE BY



P F E F F E R B E E R E
— FOODSTORIES —

AESCHER

GASTHAUS AM BERG

Welcome!

We are delighted to indulge you with our regional and genuine cuisine. Going back to the roots, we appreciate local specialties and traditions which we transform into new culinary delights. Here at Aescher, we combine excellent products by local producers with the culinary heritage from the Alps. The Aescher and Wildkirchli with its caves are a rich source of fascinating stories that we love to share with you. Our *Aescher Specials* are historically inspired creations: Enjoy a *Torch Coffee* and *Aescher Becki*, or bite into a *Aescher Twenty* to taste a piece of newly interpreted history.

— Breakfast —

until 10.30 am

Aescher Breakfast 25

Appenzeller cheese and air-dried meat produced in Appenzell, cold-smoked sausage tartar, dark bread, butter, jam, cave yoghurt, homemade fruit bread and cheese tart, 1 hot drink, 1 soft drink (3 dl)

Cave yoghurt 8

with granola and fruit compote

Homemade cheese tart 12

with Appenzeller cheese, leek and onions

Dark bread with butter and jam 7

— Sharing Plates and Small Bites —

Cold Platter 16

1 person or to share, per person
Appenzeller cheese, air-dried meat from Appenzell, brawn, cold-smoked sausage tartar and goat's cheese from Appenzell, dark bread, homemade fruit bread

Brawn 14

with marinated onions

Appenzeller cheese surchoix 16

with marinated onions

Cold-smoked sausage tartar from Appenzell 17

on sourdough, served with a herb salad, marinated onions and pears

Cold-smoked sausage from Appenzell 10

with homemade mustard

Goat's cheese from Appenzell 16

with thyme honey, homemade fruit bread and pears

All our cold platters come with dark bread.

— Starters —

11 am – 21 pm

Creamy barley soup with dark bread, vegetarian 10

add stripes of air-dried meat + 4

Salad 14

to share for 2 or more, per person

Mixed lettuce tossed with pears and roasted seeds served with a nettle dressing

add goat's cheese from Appenzell, per person + 4

add stripes of air-dried meat, per person + 4

add edible insects, per person + 4

Homemade cheese tart 12

with Appenzeller cheese, leek and onions

— For our Little Ones —

11 am – 21 pm

(up to 12 year olds)

Goulash 10

Parboiled sausage with dark bread 8

and mustard

Creamy barley soup with dark bread, 5

vegetarian

— Mains —

11 am – 21 pm

Aescher Becki 24
22

from 2 persons to share, per person
Hearty beef goulash with root vegetables
and potatoes, served with dark bread

Ribelmais buttermilk polenta with nut butter 21

topped with goat's cheese from Appenzell,
beetroot, pears and a nettle pesto

Chicken leg quarter 27

boned, marinated with mountain herbs, served on
a bed of our special Ribelmais buttermilk polenta,
beetroot, pears and a nettle pesto

Aescher sausage (140 g) with dark bread 12 / 21

1 sausage / 2 sausages
Special sausage refined with apple, walnut,
whey and lovage, served with homemade mustard

Swiss sausage and cheese salad 16 / 21

small / big

Homemade cheese tart 21

with Appenzeller cheese, leek and onions,
served with a side salad

Creamy barley soup with dark bread, 14

vegetarian + 4
add stripes of air-dried meat

Cold Platter 26

1 person or to share, per person
Appenzeller cheese, air-dried meat from
Appenzell, brawn, cold-smoked sausage tartar
and goat's cheese from Appenzell, dark bread,
homemade fruit bread

If you have any food allergies or intolerances,
please ask our staff for advice.

— Something Sweet —

11 am – 21 pm

Traditional Appenzell gingerbread 12
ice cream with plums

served with whipped cream and thyme crumble

Affogato with whipped cream 9

add Göttertrank + 4
(coffee vanilla liquor made in Appenzell)

Carrot cake 6

with whipped cream + 2

Apple tart 7

with whipped cream + 2

Cave yoghurt 8

with granola and fruit compote

— Sweet, Savoury and Special —

Aescher Twenty (starting in June) 3.5

homemade Linzer cookie

Biberli 2.5

traditional gingerbread from Appenzell

Birewegge 2.5

traditional sweet bread with dried pears

Date and insect bar 4.5

Kägi chocolate bar 2.5

Hazelnut croissant 3.5

Potato chips from Appenzell 2.5

Sandwiches

Cheese 8

Farmhouse Bacon 9

Air-dried meat 10

– Coffee and Hot Drinks –

Black coffee	4.8
Espresso	4.8
Latte	5
Hot Chocolate	5
Hot Ovaltine <i>swiss specialty with malt extract</i>	5
Iced coffee	5.5
Tea <i>ask for our varieties</i>	4.5
Amicero <i>ginger orange punch</i>	6
Flauder punch	4.5

WITH ALCOHOL

Biberflade Coffee <i>with Appenzeller liquor</i>	8
Lutz Coffee <i>with plum liquor</i>	6.5
Hazel Coffee <i>with hazelnut liquor</i>	8
Göttertrank Coffee <i>with coffee vanilla liquor</i>	8
Torch Coffee <i>with a real flame!</i>	9

– Soft Drinks –

Still water / Sparkling water, Lemon soda, Coke,	
Flauder (<i>Elderflower soda</i>), open 3/5 dl	4.5 / 5.5
Grapefruit soda bottle 1.5l	13
Shorley open 3/5 dl	4.5 / 5.5
Unfermented apple juice open 2.5/5 dl	4 / 5.5
Homemade Ice Tea open 3/5 dl	5.5 / 6.5
with alpine herbs	
iisfee (<i>Ice Tea with green tea extract</i>),	
Coke zero PET 5 dl	5.5

– Appenzeller Beer and Möhl Juice –

Lager	bottle 5 dl	6.5
Dark Lager	bottle 5 dl	6.5
Pilsner style Lager	bottle 3 dl	5
Unfiltered Lager	bottle 5 dl	7
Wheat beer	bottle 5 dl	7
Ginger beer shandy	bottle 3 dl	7
Lemon shandy	bottle 5 dl	6.5
Sonnwendlig	bottle 5 dl	6.5
<i>non-alcoholic beer</i>		
Bschorle	bottle 5 dl	6.5
<i>non-alcoholic, sparkling malt drink with local apples and pears</i>		
Unfiltered apple cider	open 5 dl	6.5
	jar 1/2l	12.5 / 24
Alcohol-free apple cider	bottle 5 dl	6.5
Ghürotne	open 5 dl	6.5
<i>sour / sweet</i>	jar 1/2l	12.5 / 24
Plätteler	open 5 dl	6.5
<i>with Grapefruit soda</i>	jar 1/2l	12.5 / 24

– Aperitivo –

White wine spritzer	7
Elderflower wine / spritzer	6.5 / 7
Gin Tonic	14.5
<i>with Flauder Gents tonic water</i>	
Amicero Drink	7
<i>with a non-alcoholic ginger orange cordial</i>	
Manzoni Drink	7
<i>with a non-alcoholic dark berry cordial</i>	

– Spirits –

	2 cl	4 cl
Appenzeller Alpenbitter	4	7
Alpsteinbitter	4	7.5
Kirsch	4	7.5
Aescher whiskey	8	14
Plum brandy	4	7.5
Honey williams brandy	4.5	8
Stone fruit marc	4	7.5
Appenzeller cream liquor	4	7
Eggnog	4.5	8
Grappa Tosolini	6	11
Nut liquor	4	7.5

– White Wine –

Verdejo ESP	1/2.5 dl	5.5 / 13
<i>Gran Sello</i>	5 dl	25
Sélection Pfefferbeere	1/2.5 dl	7 / 17
Weiss DE	5/7.5 dl	33 / 48
<i>Lanz Wein 2018</i>		
<i>Johanniter</i>		
Grüner Veltliner AUT	1/2.5 dl	7 / 17
<i>Birgit Eichinger</i>	5/7.5 dl	33 / 48
Federweisser CH	5 dl	29
<i>Tobias Schmid</i>		

– Red Wine –

Tempranillo ESP	1/2.5 dl	5.5 / 13
<i>Gran Sello</i>	5 dl	25
Trachten Pinot (Noir) CH	5 dl	27
<i>Tobias Schmid</i>		
La Torre ESP	1/2.5 dl	7.5 / 18.5
<i>Pago de Cirsus 2016</i>	5/7.5 dl	36 / 56
<i>Syrah, Tempranillo</i>		

– Treasure Chest –

Friends AUT	7.5 dl	53
<i>Ewald Zweytick 2018</i>		
<i>Sauvignon Blanc</i>		
Lacrau PRT	7.5 dl	57
<i>Secret Spot 2015</i>		
<i>Cuvée</i>		
Las Sabias ESP	7.5 dl	63
<i>Dominio del Bendito 2015</i>		
<i>Tempranillo</i>		
Piastraia IT	7.5 dl	65
<i>Michele Satta 2015</i>		
<i>Cuvée</i>		
El Titan ESP	7.5 dl	95
<i>Dominio del Bendito 2015</i>		
<i>Tempranillo</i>		
La Torre ESP	Magnum	115
<i>Pago de Cirsus 2016</i>		
<i>Syrah, Tempranillo</i>		

All prices in Swiss francs (CHF) including VAT.

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OUR PARTNERS

Local and good quality produce as well as close relations are important to us. Thanks to all our partners for delivering such unique products.

