



# Food — and — Drinks

SERVED TO YOU WITH LOVE BY



P F E F F E R B E E R E

— FOODSTORIES —



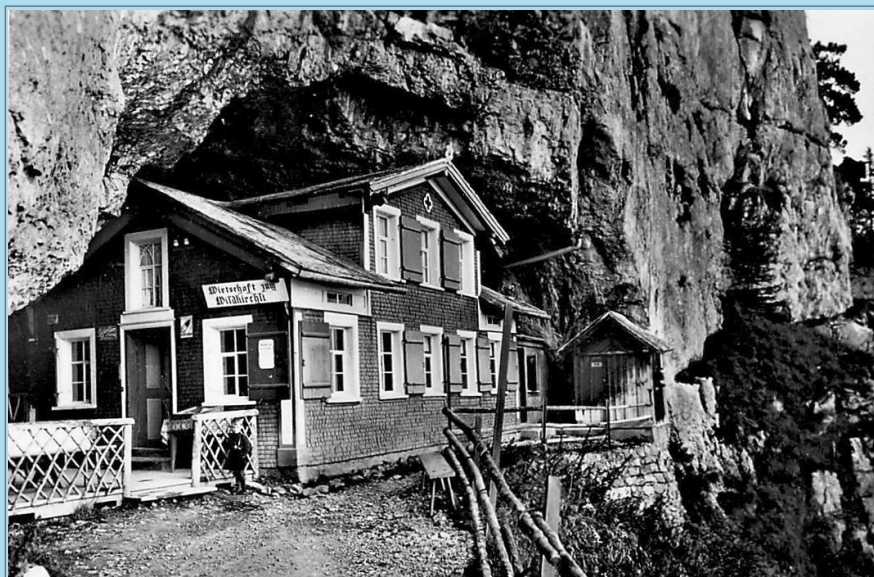
## – Something interesting about the Aescher –

### History

Our inn on the mountain has seen many proud, joyful and overwhelmed faces, considering the glorious view up here. It has existed in its current form since 1860 and is one of the oldest mountain inns of Switzerland. Pastor Ulmann was the first hermit to live in the Klause in Wildkirchli in 1658. More than 20 men followed his example until 1853 and shaped the history of the Wildkirchli as hermits and first hosts.

Record from the Wildkirchli foreign book from 1795-1824:

“ How small the earth from the mountain seems to me,  
how small it may seem to the highest!  
So nobody imagines anything big,  
live down there as brothers, little ones! ”



# – Something interesting about the Aescher –

## Transport

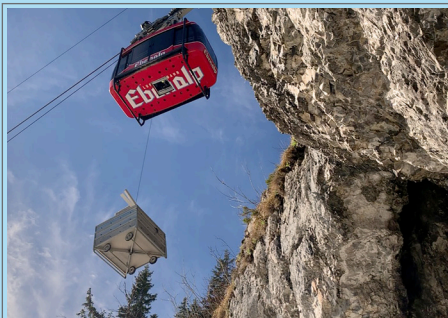
Everything we offer on the Aescher has to get up here first. Fortunately, that is a bit easier today than it used to be back in the days with a backpack and mule. Nevertheless, the entire logistics is still a big challenge today. As we're the only restaurant in the Alpstein, we don't have our own transport track or access road. We transport many goods with the Ebenalpbahn. There are two transport days per week on which we bring goods up the mountain. 800 kilograms or a pallet with 32 harasses can be transported per trip. The cargo is then "lowered" above the Wildkirchli cave and from there transported with our "Hukis" (tracked dumpers) to the restaurant. Likewise, our empties and waste get back into the valley. Sometimes we also use a helicopter.

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## Water

Washing your hands in a mist of water or a vacuum flush as in an airplane - these innovations in our sanitary facilities help us to use water sparingly, since we don't get our water from a "normal" water pipe, but from our own reservoir in the Wildkirchli cave. This reservoir is fed by rain that seeps into the ground and hence is cleaned there.

The reservoir holds up to 84,000 liters of water, of which we use about 3,000 liters per day. Sure, the supply leads to problems during times of a drought.



# 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.

Our meat comes exclusively from Switzerland.

## — Breakfast —

until 11 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 and 1 drink*

great  
start into  
the day!

### **Cave yoghurt** 🌿

**9**

*with granola and fruit compote*

### **Homemade cheese tart** 🌿

**12.5**

*with Appenzeller cheese, leek and onions*

🌿 vegetarian

🌿 vegan

## — Small Bites —

11 am – 8.30 pm

**Creamy barley soup** 🌱 **9/13**  
small / large  
add stripes of air-dried meat **+4**  
add parboiled sausage **+4.5**

**Salad** 🌱 **12**  
Mixed lettuce tossed with  
pears and roasted seeds  
served with a nettle dressing 🌱  
add Appenzeller goat's cheese **+4**  
add stripes of air-dried meat **+4**

**Sausage & cheese salad** **16 / 22**  
small / large

**Homemade cheese tart** 🌱 **12.5**  
with Appenzeller cheese,  
leek and onions  
served with a side salad **+ 9.5**

say  
cheese!

**Cold-smoked sausage from Appenzell** **11**  
with homemade mustard

**Parboiled sausage with bread** **9**

**Appenzeller cheese** 🌱 **16.5**  
with homemade mustard

**\*Cold Platter** **p.P. 19**  
for 1 person or to share -  
Appenzeller cheese, air-dried meat  
from Appenzell, cold-smoked  
sausage tartar and goat's cheese  
from Appenzell, dark bread and  
homemade fruit bread

\*available from 2.30 p.m.

## — Mains —

11 am – 8.30 pm

**Plant based Bolognese** 🌱 **24.5**  
with macaroni and applesauce  
optional: appenzeller cheese **+1**

**Buttermilk-Bramata** 🌱 **26.5**  
with goat's cheese, nettle pesto and  
pickled carrots

**Short ribs** **39**  
with buttermilk bramata, nettle pesto  
and flamed tomatoes

**Aescher sausage** **21**  
with mixed salad and homemade  
mustard  
add an additional sausage **+5**

**Aescher-Becki** **28.5**  
Beef ragout with root  
vegetables and potatoes

upon  
request!

## — For our Little Ones —

**Beef Ragout** **11**  
with root vegetables and potatoes

**Plant based Bolognese** 🌱 **10**  
with macaroni

**Creamy barley soup** 🌱 **5**  
add one parboiled sausage **+2**

## – Something Sweet –

<b>Traditional Appenzell gingerbread ice cream with plums</b> served with whipped cream and thyme crumble		<b>13</b>	<b>Brownie</b> with whipped cream +2 with vanilla ice cream +4	<b>7.5</b> <b>+2</b> <b>+4</b>
<b>Homemade apple tarte</b> with whipped cream +2 with vanilla ice cream +4		<b>7.7</b> <b>+2</b> <b>+4</b>	<b>Carrot cake</b> with whipped cream +2 with vanilla ice cream +4	<b>6.5</b> <b>+2</b> <b>+4</b>
<b>Sweet cider cream</b> with wheatgrass and sour pears with granola +2		<b>9.5</b> <b>+2</b>	<b>Hazelnut croissant</b> <b>Different ice cream at the kiosk</b>	<b>4.5</b> 
<b>Chocolate-banana cake</b> ♡ with whipped cream +2 with vanilla ice cream +4		<b>6.5</b> <b>+2</b> <b>+4</b>		

## – Soft Drinks –

<b>Still water / sparkling water,</b> <b>Lemon soda, Coke, Flauder</b> (Elderflower soda) <b>Grapefruit soda, Coke Zero</b>	open / bottle	3 / 5 dl / 1.5 l	<b>4.5 / 6 / 13</b>
<b>Apple Shorley</b>	open	3 / 5 dl	<b>4.5 / 6</b>
<b>Unfermented apple juice</b>	open	2.5 / 5 dl	<b>4.5 / 7</b>
<b>Homemade Ice Tea</b> (with alpine herbs)	open	3 / 5 dl	<b>5.5 / 7</b>

## – Coffee and Hot Drinks –

<b>Black coffee</b>	5	<b>with alcohol:</b>	
<b>Espresso</b>	5	<b>Biberflade Coffee</b> with Appenzeller liquor	<b>8</b>
<b>Latte</b>	5.2	<b>Lutz Coffee</b> with plum liquor	<b>6.8</b>
<b>Hot Chocolate</b> 2 dl	5	<b>Hazel Coffee</b> with hazelnut liquor	<b>8.5</b>
<b>Hot Ovomaltine</b> 2 dl	5	<b>Göttertrank Coffee</b>	<b>8.5</b>
<b>Iced coffee</b> 2 dl	5.8	with coffee vanilla liquor	
<b>Tea</b> ask for our varieties 2 dl	4.5	<b>Torch Coffee</b> with a real flame!	<b>9</b>
<b>Amicero</b> Ginger orange punch 2 dl	6	<b>Chocolate Willi</b> with honey Williams	<b>8.5</b>
<b>Flauder punsch</b> 2 dl	5		

## – Appenzeller Beer and Möhl Juice –

<b>Lager</b>	4.8%	bottle	5 dl	<b>7</b>
<b>Dark Lager</b>	5.2%	bottle	5 dl	<b>7</b>
<b>Pilsner style Lager</b>	5.2%	bottle	33 cl	<b>5.5</b>
<b>Unfiltered Lager</b>	4.8%	bottle	5 dl	<b>7.5</b>
<b>Wheat beer</b>	5.2%	bottle	5 dl	<b>7.5</b>
<b>Ginger beer shandy</b>	2.4%	bottle	33 cl	<b>7</b>
<b>Lemon shandy</b>	2.5%	bottle	5 dl	<b>7</b>
<b>Hazy Climber IPA</b>	5%	bottle	33cl	<b>7</b>
<b>Mountain Ale Pale Ale</b>	4.5%	bottle	33 cl	<b>7</b>
<b>Sonnwendlig</b>		bottle	5 dl	<b>7</b>
<i>non-alcoholic beer</i>				
<b>Freefall, dark</b>		bottle	33cl	<b>7</b>
<i>non-alcoholic beer</i>				
<b>Bschorle</b>		bottle	5dl	<b>7</b>
<i>non-alcoholic, sparkling malt drink with local apples and pears</i>				
<b>Unfiltered apple cider</b>	4%	open	5 dl	<b>7</b>
<b>Alcohol-free apple cider</b>		bottle	5 dl	<b>7</b>
<b>Ghürotne</b>	2%	open	5 dl	<b>7</b>
<i>sour &amp; sweet</i>				
<b>Plätteler</b>	2%	open	5 dl	<b>7</b>
<i>with Grapefruit soda</i>				

## – Aperitivo –

<b>White wine spritzer</b>	<b>7.5</b>
<b>Elderflower wine / spritzer</b>	<b>6.5 / 7.5</b>
<b>Gin Tonic Woodland Gin with Flauder Gents tonic water</b>	<b>14.5</b>
<b>Amicero Drink with a non-alcoholic ginger orange cordial</b>	<b>7.5</b>
<b>Flauder Gents tonic water</b>	<b>5</b>

We accept credit cards.



## – White Wine –

**Gran Sello ESP** Verdejo 1/2.5/5 dl 5.5/13/26

**Sélection Pfefferbeere DE** Solaris, Lanz Wein 1/2.5/5/7.5 dl 7.5/18/35/53

**Trachten Wein CH** Rhein Weiss, Tobias Schmid 5 dl 29

**Sonnenuhr CH** Rotwiise, Appenzeller Winzer GmbH 1/2.5/5/7.5 dl 8/19/39/58

**Oskar Hager AT** Grüner Veltliner, «Selection Schwander» 7.5 dl 49

**Höcklistein CH** Sauvignon Blanc, Schmidheiny Weingut 1/2.5/5/7.5 dl 8/19/39/58

**Höcklistein CH**, Von Fluss und See, Schmidheiny Weingut 7.5 dl 49

## – Red Wine –

**Gran Sello ESP** Tempranillo, 1/2.5/5 dl 5.5/13/25.5

**Sélection Pfefferbeere CH** Assemblage Rouge AOC, Schmidheiny Weingut, Heerbrugg 1/2.5/5/7.5 dl 7/17/34/49

**Trachten Wein CH** Rhein Rot, Tobias Schmid 5 dl 29

**La Torre ESP** Syrah, Tempranillo, Pago de Cirsus 1/2.5/5/7.5 dl 8/19.5/39/58  
Magnum 1.5l 121

**Morellino di scansano IT**, Toscana, Sangiovese , 7.5 dl 59  
Cabernet Sauvignon

**Il Pino IT** Cabernet Franc, Cabernet Sauvignon, Merlot, 7.5 dl 85  
Petit Verdot Magnum 1.5l 178

**Schwarz Johann AUT**, Merlot, Zweigelt, Cabernet France, 7.5 dl 67  
Cabernet Sauvignon

**Due Amici CH**, Merlot 7.5 dl 62

**Independent ESP**, Tempranillo 7.5 dl 42

## — Spirits —

		2 cl	4 cl
Appenzeller Alpenbitter	29%	<b>4.5</b>	<b>7.5</b>
Alpsteinbitter	28%	<b>5</b>	<b>8</b>
Kirsch	40%	<b>4.5</b>	<b>7.5</b>
Plum brandy	40%	<b>4.5</b>	<b>7.5</b>
Honey williams brandy	35%	<b>5</b>	<b>8</b>
Stone fruit marc	45%	<b>4.5</b>	<b>7.5</b>
Appenzeller cream liquor	18%	<b>5</b>	<b>8</b>
Nut liquor	21%	<b>5</b>	<b>8</b>
<b>Grape brandy</b>	<b>39,5%</b>	<b>6.5</b>	<b>11</b>
Whisky Aescher	49.5%	<b>8</b>	<b>14</b>

### Whisky Aescher

Bottle	49,5%	<b>1 dl</b>	<b>25</b>
Bottle	49,5%	<b>5 dl</b>	<b>95</b>

## 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.



We only use Swiss meat for our dishes!

## – Shop –

In the great Aescher shop you will find all the popular Aescher products, such as the Aescher pocket knife, homemade fruit bread or other souvenirs and gourmet items from local suppliers and partners.

Come over and  
have a look!



or check out our online shop: [www.bluetenlese.ch](http://www.bluetenlese.ch)





# AESCHER

GASTHAUS AM BERG

– thank you for visiting us –