



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.

All our meat and baked goods are proudly sourced exclusively from Switzerland.

— Breakfast —

until 11 am

Aescher Breakfast

26

Appenzeller cheese and air-dried meat produced in Appenzell, cold-smoked sausage tartare, dark bread, butter, jam, cave yoghurt, homemade fruit bread and cheese tart and 1 drink

*a 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 apples and
 roasted seeds served with a nettle
 dressing 🌿
 add Appenzeller goat's cheese **+4.5**
 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** with homemade mustard **11.5**

Parboiled sausage with bread **9.5**

Appenzeller cheese 🌿 **16.8**
 with homemade mustard

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

*available upon request from 2.30 p.m.

— Mains —

11 am – 8.30 pm

Plant based Bolognese 🌿 **24.5**
 with macaroni and applesauce
 optional: appenzeller cheese **+2**

Hiking plate **26**
 Chicken leg quarter or swiss tofu 🌿
 with potato salad and mixed salad

Chicken leg quarter **28**
 with buttermilk bramata,
 nettle pesto and beetroot vegetables

Buttermilk bramata 🌿 **27**
 with goat's cheese, nettle pesto and
 beetroot vegetables

Beef steak - 37h slow-cooked **39**
 with buttermilk bramata, nettle pesto
 and flamed tomatoes

Aescher sausage **22.5**
 with potato salad, mixed salad
 and homemade mustard
 add an additional sausage **+5**

Hot meatloaf **24.5**
 with potato and mixed salad
 Optional: with onion gravy or mustard

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

Aescher
classic

— For our Little Ones —

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

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


Plant based Bolognese 🌿 **10**
 with macaroni and applesauce
 optional: appenzeller cheese **+1**

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

– Something Sweet –

Traditional Appenzell gingerbread ice cream with plums served with whipped cream and thyme crumble **13**

treat yourself


Brownie  **7.7**
with whipped cream **+2**
with vanilla ice cream **+4**

Homemade apple tarte  **7.8**
with whipped cream **+2**
with vanilla ice cream **+4**

Carrot cake **6.7**
with whipped cream **+2**
with vanilla ice cream **+4**

Sweet cider cream **9.5**
with tart apples **+2**
with granola **+2**

Hazelnut croissant **4.5**

Chocolate beetroot cake  **6.7**
with whipped cream **+2**
with vanilla ice cream **+4**


Variety of ice creams
Available at the outdoor buffet

– Soft Drinks –

Still water / sparkling water, open / bottle 3 / 5 dl / 1.5 l **4.8 / 6.3 / 13.5**
Lemon soda, Coke, Flauder
(Elderflower soda)
Grapefruit soda, Coke Zero

Apple Shorley open 3 / 5 dl **4.5 / 6**

Unfermented apple juice open 2.5 / 5 dl **4.8 / 7**

Homemade Ice Tea  open 3 / 5 dl **5.5 / 7**
(with alpine herbs)

Drinking water is our most precious resource. We use only rainwater and meltwater – see page 3 for more details.

– Coffee and Hot Drinks –

Black coffee **5**
Espresso **5**
Latte **5.5**
Hot Chocolate 2 dl **5.5**
Hot Ovomaltine 2 dl **5.5**
Iced coffee 2 dl **7**
Tea ask for our varieties 2 dl **5**
Amicero Ginger-orange punch 2 dl **6**
Fresh & Cheerful 2 dl **5**
Lemon-rosemary punch

with alcohol:
Biberflade Coffee with Appenzeller liquor **8.5**
Lutz Coffee with plum liquor **7**
Hazel Coffee with hazelnut liquor **8.5**
Göttertrank Coffee **8.5**
with coffee vanilla liquor
Torch Coffee with a real flame! **9.5**
Chocolate Willi with honey Williams **9**


— Appenzeller Beer and Möhl Juice —

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

— Aperitivo —

White wine spritzer				9
Sonnenuhr CH/AR <i>Rootwiisse, Appenzeller Winzer GmbH</i>			1/2.5/5/7.5 dl	8/ 19/ 39/ 58
Summiteer Gin <i>Woodland Gin with Flauder Gents tonic water</i>				15
Amicero Drink <i>with a non-alcoholic ginger orange cordial</i>				8
Flauder Gents <i>tonic water</i>				5.5

– White Wine –

Sélection Pfefferbeere DE Solaris, Johanniter, Lanz Wein	1/ 2.5/ 5/ 7.5 dl	7.5/ 18/ 35/ 53
Höcklistein CH Von Fluss und See, weisse Assemblage, Schmidheiny Weingut	1/ 2.5/ 5/ 7.5 dl	7.5/ 17/ 34/ 51
Gran Sello ESP Verdejo	1/ 2.5/ 5 dl	5.5/ 13/ 26
Lenz - aus der Steillage Duett CH Johanniter und Rheinriesling, Bio, AOC St. Gallen, Weingut Lenz 	7.5 dl	47
Trachten Wein CH Rhein Weiss, Tobias Schmid	5 dl	31
Höcklistein CH Sauvignon Blanc, Schmidheiny Weingut	7.5 dl	58
La Marimorena ESP Albariño, Casa Rojo	7.5 dl	59

– Red Wine –

Lenz - aus der Steillage Terzett CH Diolinoir, Merlot & Pinot Noir, Bio, AOC St. Gallen, Weingut Lenz 	1/ 2.5/ 5/ 7.5 dl	7/ 17/ 34/ 49
Gran Sello ESP Tempranillo	1/ 2.5/ 5 dl	5.5/ 13/ 26
La Torre ESP Syrah, Tempranillo, Pago de Cirsus	1/ 2.5/ 5/ 7.5 dl Magnum 1.5l	8/ 19.5/ 39/ 59 121
Trachten Wein CH Rhein Rot, Tobias Schmid	5 dl	31
Due Amici CH Merlot, Brivio	7.5 dl	62
Schwarz Johann AUT Merlot, Zweigelt, Cabernet France, Cabernet Sauvignon	7.5 dl	68
Sonnenuhr Roote CH/AR Pinot Noir, Léon Millot, Appenzeller Winzer GmbH	7.5 dl	59
Edizione Cinque Autoctoni IT Primitivo, Negroamaro, Sangiovese, Montepulciano, Malvasia Nera, Fantini	7.5 dl	61
Il Pino IT Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot	7.5 dl Magnum 1.5l 3l	87 179 359

ask our team about the current wine specials

— Spirits —

				Flasche	Flasche
		2 cl	4 cl	1 dl	5dl
Appenzeller Alpenbitter	29%	4.6	7.5		
Alpsteinbitter	28%	5	8		
Kirsch	40%	4.6	7.5		
Plum brandy	40%	4.6	7.5		
Honey williams brandy	35%	5	8		
Stone fruit marc	45%	4.6	7.5		
Appenzeller cream liquor	18%	5	8		
Nut liquor	21%	5	8		
House brand - grape brandy	39,5%	6.5	11		
Whisky Track Aescher	49.5%	8	14	25	95

limited
edition

our Aescher Whiskys

further matured in the caves of the Wildkirchli

		2 cl	4 cl	1 dl	5dl
Mondmilch - matured twice and refined over 5 years in former beer and sherry barrels	48%	8.5	14.5	28.5	98.5
Teufelstropfen - distilled with smoked malt, refined over 6 years in former beer and madeira barrels	48%	8.5	14.5	28.5	98.5
Eremit - refined over 8 years in former rum barrels from the Caribbean	48%	9.5	16	38.5	118.5



We accept credit cards.

– 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.





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– **thank you for visiting us** –