



# Food — and — Drinks

SERVED TO YOU WITH LOVE BY



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

— FOODSTORIES —

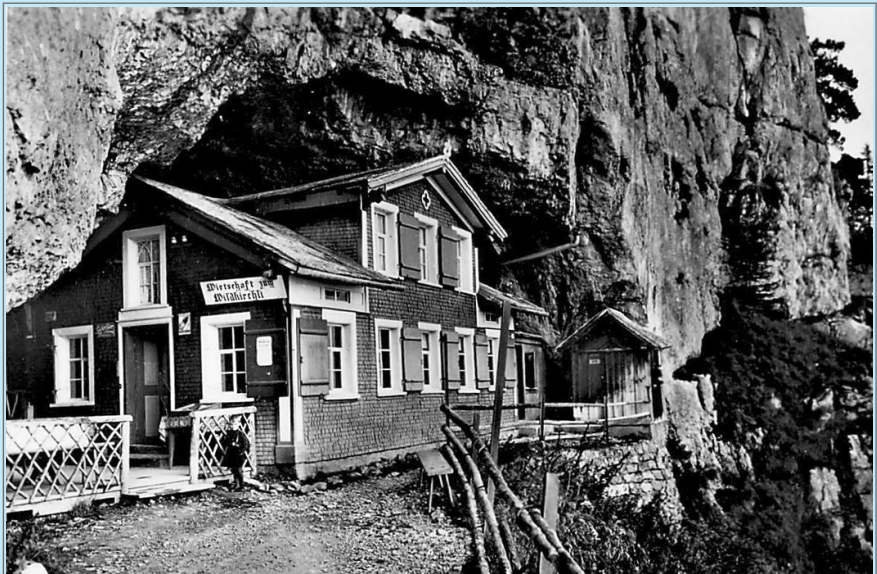
# – Something interesting about the Aescher –

## 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.

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 🌿

9.5

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 **+5**

**Salad** 🌱 **12**  
Mixed lettuce tossed with apples and roasted seeds served with a nettle dressing 🌱  
add Appenzeller goat's cheese **+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**

**Cold-smoked -pork-sausage (100g)** **12**  
with bread & homemade mustard

**Cold-smoked goat-Sausage (130g)** **14**  
with bread & homemade mustard

**Parboiled sausage with bread** **10**

**Appenzeller cheese** 🌱 **16.8**  
with homemade mustard

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

\*available upon request from 2.30 p.m.

## — Mains —

11 am – 8.30 pm

Beer-based

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

**Hiking plate** **26**  
Chicken leg quarter with potato salad and mixed salad

**Chicken leg quarter** **28.5**  
with buttermilk bramata, nettle pesto and summer vegetables

**Buttermilk bramata** 🌱 **27.5**  
with goat's cheese, nettle pesto and summer 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 **+2.5**


**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**  **8**  
with whipped cream **+2**  
with vanilla ice cream **+4**

**Homemade apple tarte**  **8**  
with whipped cream **+2**  
with vanilla ice cream **+4**

**Carrot cake** **7**  
with whipped cream **+2**  
with vanilla ice cream **+4**

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

**Hazelnut croissant** **5**

**Chocolate beetroot cake**  **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 / 6.5 / 13.5**  
**Lemon soda, Coke, Flauder,**  
(Elderflower soda)  
**Grapefruit soda, Coke Zero**

**Apple Shorley** open 3 / 5 dl **4.8 / 6.5**

**Unfermented apple juice** open 2.5 / 5 dl **5 / 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** with Milk 2 dl **8**  
**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! **11**  
**Chocolate Willi** with honey Williams **9.5**


## — Appenzeller Beer and Möhl Juice —

<b>Lager</b>	4.8%	bottle	5 dl	<b>7.5</b>
<b>Dark Lager</b>	5.2%	bottle	5 dl	<b>7.5</b>
<b>Pilsner style Lager</b>	5.2%	bottle	33 cl	<b>5.8</b>
<b>Unfiltered Lager</b>	4.8%	bottle	5 dl	<b>8</b>
<b>Wheat beer</b>	5.2%	bottle	5 dl	<b>8</b>
<b>Ginger beer shandy</b>	2.4%	bottle	33 cl	<b>7</b>
<b>Hazy Climber IPA</b>	5.0%	bottle	33 cl	<b>7</b>
<b>Mountain Ale Pale Ale</b>	4.5%	bottle	33 cl	<b>7</b>
<b>Lemon shandy</b>	2.5%	bottle	5 dl	<b>7.5</b>
<b>Quöllfrisch</b> <i>non-alcoholic beer</i>		bottle	5 dl	<b>7.5</b>
<b>Freefall, dark</b> <i>non-alcoholic beer</i>		bottle	33 cl	<b>7</b>
<b>Bschorle</b> <i>non-alcoholic, sparkling malt drink with local apples and pears</i>		bottle	5 dl	<b>7.5</b>
<b>Unfiltered apple cider</b>	4%	open	5 dl	<b>7.5</b>
<b>Alcohol-free apple cider</b>		bottle	5 dl	<b>7.5</b>
<b>Ghürotne</b> <i>sour &amp; sweet</i>	2%	open	5 dl	<b>7.5</b>
<b>Plätteler</b> <i>with Grapefruit soda</i>	2%	open	5 dl	<b>7.5</b>


## — Aperitivo —

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

## — White Wine —

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

## — Red Wine —

<b>Lenz - aus der Steillage Terzett CH</b> Diolinoir, Merlot & Pinot Noir, Bio, Thurgau, Weingut Lenz 	1/ 2.5/ 5/ 7.5 dl	<b>7/ 17/ 34/ 49</b>
<b>Gran Sello ESP</b> Tempranillo	1/ 2.5/ 5 dl	<b>5.5/ 13/ 26</b>
<b>La Torre ESP</b> Syrah, Tempranillo, Pago de Cirsus	7.5 dl Magnum 1.5l	<b>61</b> <b>122</b>
<b>Trachten Wein CH</b> Rhein Rot, Tobias Schmid	5 dl	<b>31</b>
<b>Due Amici CH</b> Merlot, Brivio	7.5 dl	<b>62</b>
<b>Schwarz Johann AUT</b> Merlot, Zweigelt, Cabernet France, Cabernet Sauvignon	7.5 dl	<b>68</b>
<b>Sonnenuhr Roote CH/AR</b> Pinot Noir, Léon Millot, Appenzeller Winzer GmbH	7.5 dl	<b>59</b>
<b>Edizione Cinque Autoctoni IT</b> Primitivo, Negroamaro, Sangiovese, Montepulciano, Malvasia Nera, Fantini	1/ 2.5/ 5/ 7.5 dl	<b>8/ 19.5/ 39/ 59</b>
<b>Il Pino IT</b> Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot	7.5 dl Magnum 1.5 l 3 l	<b>87</b> <b>179</b> <b>359</b>

ask our team about the current wine specials

## — Spirits —

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

limited  
edition

### our Aescher Whiskys

*further matured in the caves of the Wildkirchli*

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



We accept credit cards.

## – Our Partners –

Local and good quality produce as well as close relations are important to us.

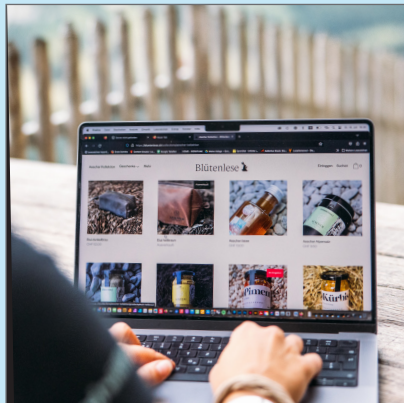
Thanks to all our partners for delivering such unique products.



## – 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** –