



Food — and — Drinks

SERVED TO YOU WITH LOVE BY



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

— FOODSTORIES —

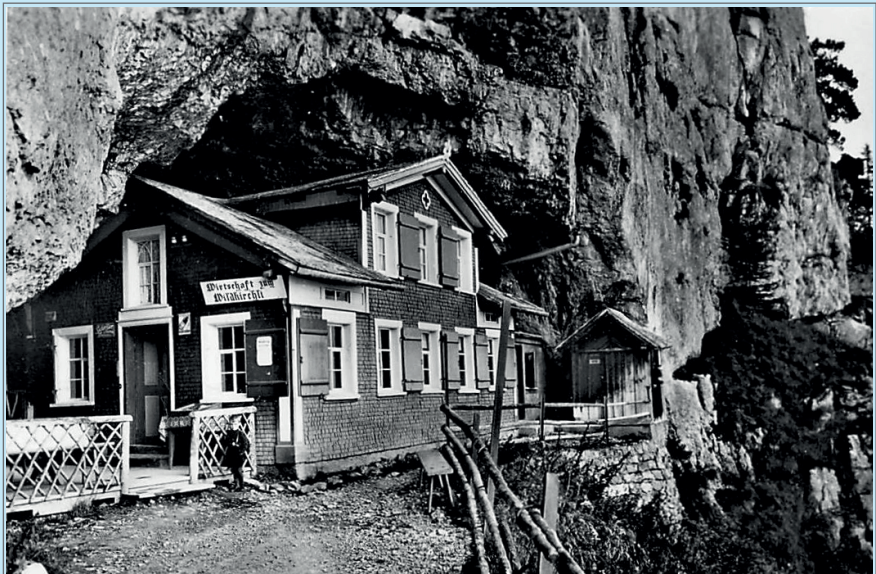
– Something interesting about the Aescher –

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.

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

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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

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 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 pears 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
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Appenzeller cheese 🍷	16.8
with homemade mustard	

*Cold Platter 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	p.P. 19
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*available from 2.30 p.m.

— Mains —

11 am – 8 pm

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

— It's Game Season —

In addition to our menu, we offer a dedicated game menu.



— For our Little Ones —

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	Brownie 	8
			with whipped cream	+2
			with vanilla ice cream	+4
Homemade apple tarte 		8	Carrot cake	7
with whipped cream		+2	with whipped cream	+2
with vanilla ice cream		+4	with vanilla ice cream	+4
Sweet cider cream		9.5	Hazelnut croissant	5
with wheatgrass and sour pears				
with granola		+2	Different ice cream at the kiosk	
Chocolate beetroot cake 		8		
with whipped cream		+2		
with vanilla ice cream		+4		

– 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 (with alpine herbs) open 3 / 5 dl **5.5 / 7**

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	with alcohol:		
Espresso		5	Biberflade Coffee with Appenzeller liquor		8.5
Latte		5.5	Lutz Coffee with plum liquor		7
Hot Chocolate	2 dl	5.5	Hazel Coffee with hazelnut liquor		8.5
Hot Ovomaltine	2 dl	5.5	Göttertrank Coffee		8.5
Iced coffee with Milk	2 dl	8	with coffee vanilla liquor		
Tea ask for our varieties	2 dl	5	Torch Coffee with a real flame!		11
Amicero Ginger-orange punch	2 dl	6	Chocolate Willi with honey Williams		9.5
Fresh & Cheerful	2 dl	5			
Lemon-rosemary punch					

— Appenzeller Beer and Möhl Juice —

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

— Aperitivo —

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

— White Wine —

Sélection Pfefferbeere DE Solaris, Johanniter, Lanz Wein	1/ 2.5/ 5/ 7.5 dl	7.5/ 18/ 35/ 53
Lenz - aus der Steillage Duett CH Johanniter und Rheinriesling, Bio, Thurgau, Weingut Lenz 	7.5 dl	47
Trachten Wein CH Rhein Weiss, Tobias Schmid	1/5 dl	6.5/31
Höcklistein CH Sauvignon Blanc, Schmidheiny Weingut	1/2.5/5/7.5 dl	8/19.5/39.5/58
La Marimorena ESP Albariño, Casa Rojo	7.5 dl	59

— Red Wine —

Lenz - aus der Steillage Terzett CH Diolinoir, Merlot & Pinot Noir, Bio, Thurgau, 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	7.5 dl Magnum 1.5l	61 122
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	1/ 2.5/ 5/ 7.5 dl	8/ 19.5/ 39/ 59
Il Pino IT Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot	7.5 dl Magnum 1.5l 3l	87 179 359

– Spirits –

		2 cl	4 cl	Flasche 1 dl	Flasche 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

our Aescher Whiskys

further matured in the caves of the Wildkirchli

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**

limited
edition



– Our Partners –

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

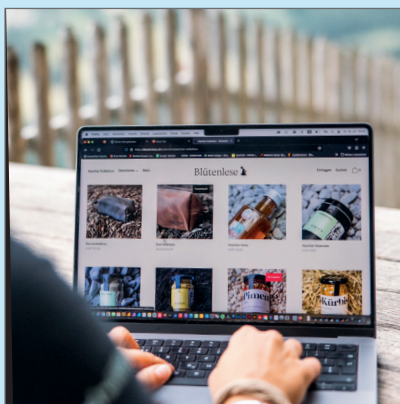
Thanks to all our partners for
delivering such unique products.



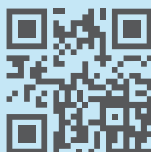
– Shop –

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





AESCHER

GASTHAUS AM BERG

– thank you for visiting us –