

SET MENUS FOR FESTIVE EVENTS

I

Smoked salmon tartare on tomato and cucumber carpaccio with toast

Leek and potato cream soup with marjoram

Filet of pork with sage and air-dried ham on port wine gravy

Homemade noodles

Vegetable garnish

Appenzell gingerbread parfait with orange sauce

Fr. 73.–

II

Crayfish cocktail with rucola

Grandmother's style consommé with root vegetables

Lamb duo

Braised knuckle and rack

Saffron polenta

Mediterranean vegetables

Panna cotta with marinated raspberries

Fr. 84.–



III

Fillet of beef carpaccio with parmesan, balsamic vinegar and olive oil

Cream of carrot soup

Slice of saddle of veal with morel mushroom cream sauce

Home-made noodles

Vegetable garnish

Hazelnut parfait with a blueberry ragout

Fr. 85.–

IV

Tatar of wild salmon with smoked filet of trout

With salmon caviar, sour cream and long pepper

Cream of herbs with crème fraîche

King prawns with Asian vegetables
and saffron sauce

Breast of guinea fowl with truffle in port wine gravy

Home-made gnocchi

Vegetable bouquet

Crêpe with orange sauce and vanilla ice-cream

Fr. 93.–



V

Tomato and buffalo mozzarella with pesto and fresh basil

Cream of celery soup with pan-fried king prawn

Fillet of Turbot with spinach

Roasted saddle of veal in port wine gravy

Mushroom risotto

Vegetable garnish

Caramelised crème Catalan with fruit and mint pesto

Fr. 101.–

VI

Variation of tuna with Mediterranean vegetables

Beef broth with fine vegetable strips and pan-fried ceps

Fried fillet of perch pike on creamy sauerkraut

Roast beef with Choron sauce

Potato gratin

Broccoli

2 kinds of chocolate mousse garnished with fruit

Fr. 98.–



VII

Pan-fried goose liver with port wine shallots and balsamic foam

Chicken consommé with semolina dumplings

Poached trout on saffron cauliflower and red wine butter

Fillet of beef fried on truffle gravy

Fried potatoes and carrots

Selection of Appenzeller cheese with pear bread

Passion fruit sorbet on grilled pineapple
and vanilla creme brûlée

Fr. 122.–

VIII

Char marinated in house with dill sauce, chili and garlic

Cream of leek soup with bacon

Fillet of rabbit saddle with pesto risotto

Glazed veal with creamy mustard sauce

Mashes potatoes

Vegetable garnish

Chocolate tartlet made with Valrhona chocolate with berry sherbet

Fr. 94.–



**IX
APPENZELL MENU**

Tartare of fresh Appenzell goat's cheese and air-dried beef

Appenzell beer soup with cheese croutons

Fried fillet of char on Riesling x Sylvaner foam
Spinach

Lemon sorbet with Appenzell brandy

Pink fillet of veal and veal cheek with Pinot Noir gravy
Potato noodles
Vegetable garnish

Appenzell cheese with pear bread

Appenzell cream liqueur parfait with seasonal fruit

Fr. 120.–

Our rich wine list you find at:
www.saentis-appenzell.ch/site/fileadmin/pdf/Weinkarte.pdf

We would also be delighted to meet your particular culinary requirements and help you create your own individual menu.

C. & S. Heeb family and staff

VAT included
2019 / 2020