

APÉRO INSPIRATIONS SPRINGTIME

From 10 persons


Spoil your participants after an intensive seminar day with a delicious apéro. Our head chef has put together some spring inspirations for you.

TO TOAST

CHF 10.50 / person

Puff pastry with vegan bacon and parma-style flakes 

Homemade chicken nuggets on mango dip

Soy tartar with wasabi and onion sprouts 

SMALL APÉRO

CHF 19.50 / person

Carrots muffin with vegan herbs topping 

Cream cheese praline with cress and radish 

Asian salmon tatar with chili, soy sauce and sprouts


Vitello tonnato, veal stripes on tuna sauce with capers


Baked kohlrabi with coriander-avocado dip 

MEDIUM APÉRO

CHF 25.00 / person

Coconut - curry soup with coriander 

vegan cheese - onion tarte 

Homemade purple potato bread with tomato cuard 

Graved salmon on toast with horseradish

Marinated cherry tomatoes with mozzarella 







Sweet and spicy tofu cubes with mango-sesame dip 

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LARGE APÉRO

CHF 32.50 / person

Basil soup with carrot espuma 
 Herb bread with garlic and chili 
 Appenzeller cheese mousse in cornet 
 Breaded chicken strips on Cole slaw salad
 Vegi cheeseburger on cranberry sauce with popcorn 
 Pear risotto with balsamic and mascarpone 
 Fried shrimp on wok vegetable
 Orange - coconut cake 

SEASONAL ASPARAGUS SPECIAL

Add delicious Swiss asparagus appetizers to your apéro

Asparagus-vanilla soup 	CHF 3.50/port.
Asparagus salad with chili, spring onions and mango 	CHF 3.50/piece
Fried asparagus cubes with strips of raw ham	CHF 4.50/piece
Sweet asparagus panna cotta with amaretti 	CHF 4.00/piece

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MATCHING DRINKS

Our Drinks – from the region

Gingerello with ginger, lemon, tonic water or Prosecco

CHF 14.50/ glass

or without alcohol

raspberry mocktail with Gazosa, Tonic water and rosemary

CHF 9.50/glass

Sparkling wine

Tobias Rosécco, AOC St.Gallen, Tobias Schmid & Sohn, Berneck

CHF 39.00/75cl

Whitewine

Blanc de Noir, Schiefer, 2022 Grisons, AOC CHF 59.00/75cl

Schloss Kabinet, 2022, Riesling, Mosel Germany CHF 48.50/75cl

Redwine

Pinot Noir Tradition, 2022 Malans Donatsch, Switzerland CHF

65.00/75cl

Cosimo Varvagione 2019, Primitivo di Manduria DOP, Italy CHF

52.00/75cl

Beer

Schützengarten Klosterbräu CHF 4.50/33cl

Schützengarten non-alcoholic CHF 4.50/33cl

Appenzeller ginger beer 2.4% CHF 5.50/33cl

Appenzeller Bier, India Pale ale 6% CHF 5.50/33cl

Non-alcoholic drinks

Appenzeller mineral water GOBA (still/sparkling) CHF 6.50/l

Regional BIO apple juice CHF 8.50/l

Gazosa 1883 Lampone (raspberry) CHF 5.50/35cl

Soft drinks PET CHF 4.00/50cl



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NICE TO KNOW

V = Vegetarian dish

V = Vegan dish

All prices include VAT.

Billing:

Catering according to order

Drinks according to consumption

Origin/declaration:

Chicken, beef and veal from Switzerland

Smoked salmon (breeding) from Great Britain

Shrimps (breeding) from Vietnam

White tablecloth: CHF 12.00/tablecloth

From an apéro price of CHF 29.00/person, the white tablecloth is included.

surcharge from 20.00 o'clock for catering employees CHF 60.00/h

The apéro inspirations "Spring Time" are bookable from 27. February 2024 to mid-June 2024. The asparagus special is seasonally available from mid-April 2024 to mid-June 2024.

Would you like an individual and personalized apéro offer?

We are here for you and will be happy to assist you in a personal conversation.

January, 2024