

benvenuti

Food & Drinks

Everything is housemade.

This needs much time &
every time a little bit of luck.

our promise

Passion & pleasure for unique flavors is our motivation. Next to the hand picked italian top products that come from the region. Whenever it is possible, we strive to use as much organic produce as possible as well as using meats that have been raised and butchered in switzerland. Our passion is to search for the best raw foods & products & create tasteful dishes.

If you or someone in your party has food allergies please let our waitstätt know. All prices are in CHF and include 8.1% national sales tax.

Antipasti

OUR ANTIPASTI ARE ALL HOMEMADE. LET YOUR EYES SEDUCE YOU & COMPOSE YOUR FAVORITE SELECTION INDIVIDUALLY AT OUR COUNTER OR LET US SURPRISE YOU AT THE TABLE.

CHOOSE AT THE COUNTER, PRICE PER 100GR OUR ANTIPASTI ARE ALL

Antipasti of your choice

with salumi / cheese

14.00

vegan

9.50

Antipasti Starter / Main dish

150 gr | 250 gr

21.00 | 35.00

the best antipasti put together by us

(vegetarian or vegan on request)

Burrata

12.50

a kind of mozzarella from Puglia, just more creamy, with olive

Straciatella

13.00

the liquid, creamy heart of burrata from Puglia, with olive oil

Starters

Mixed green salad	10.80
on our italian house dressing	
Beet-Carpaccio	17.00 23.50
burrata, like Mozzarella, just a bit creamier, on top of beet-Carpaccio, dressed with an Apple Vinaigrette made with an apple and pear vinegar from the Appenzell region	
Caponata warm	
southern Italian ratatouille, with pine nuts & grapes, vegan	16.00 25.00
with stracciatella	17.00 26.50
Feta al forno	15.50 23.00
gratinated feta cheese with olive oil, peperoncino, cherry tomatoes, onions & parsley	
Gambas al ajillo	21.50 32.00
Black Tiger Prawns "Eden" (<i>from the protected mangrove- forests, Pacific VNM</i>) with olive oil, garlic, chili & rosemary	
Pulpo-Salad	19.50 26.00
lukewarm, tender cooked pulpo (ESP), on a lime gremolata, on leaf spinach	
Beef Tartar (CH)	100 gr 180 gr
on a sashimi marinade on a wasabi green tea mirror with rocket, onions & apples	26.00 36.00
Polpette-Pomodoro	18.50 26.00
juicy beef salsiccia polpette (CH) with home made tomato sauce with cherry tomatoes	
Vitello tonnato classico	23.00 31.00
thinly sliced Veal (CH) & Tuna cream (VNM), capers & lemon	

Salad-Bowls

Avocado	19.80
with avocado stripes & lemon	
Gambas	31.50
fried black tiger prawns "Eden" (<i>from the protected mangroveforests, Pacific VNM</i>) with chili & garlic, served with a fruity mango chutney	
Italiana	24.00
with Antipasti (pomodori secchi, mushrooms & olives)	
Monti	26.00
baked soft goat cheese with thyme honey & caramelized walnuts	
Pollo	26.00
roasted swiss chicken breast strips with red thai curry marinade & a light sour cream ginger dip	
Planted Chicken vegan	26.00
Roasted Planted Chicken (made in Switzerland) marinated with lemons, rosemary & thyme on a light vegan yogurt dip.	

Homemade Pasta

Choose
your Pasta
Tagliatelle,
Tagliarini or
Ravioli filled with
Ricotta-
Mangold

Tagliatelle Bolognese-Salsiccia

House salsiccia (beef, CH), sugo

NORMAL | SMALL

27.00 | 19.50

Tagliarini Carbonara

"the classic par excellence" egg, bacon & cream

26.50 | 19.50

Tagliarini Pomodoro

our tomato sauce with cherry tomatoes

+ Burrata 5.50

23.50 | 18.50

Tagliarini bacon-ginger

Tomato sauce with smoked bacon (CH) & ginger

26.50 | 19.50

Tagliatelle Spinaci-Gorgonzola

with fresh spinach leaves & gorgonzola dolce

26.00 | 19.50

Potato gnocchi (vegan & glutenfree)

with our tomato sauce with cherry tomatoes

25.50 | 19.50

Ricotta-mangold ravioli

Ricotta-mangold ravioli with sage butter

Ricotta-mangold ravioli with saffron sauce and pear pieces

27.50 | 22.50

29.50 | 23.50

Prosecco Porcini Mushroom Risotto

our legendary signature dish from OpenAir

25.00 | 19.00

AL FORNO

Lasagne-Salsiccia

Salsiccia-Bolognese (beef from the butcher Bechinger, St.Georgen),

Béchamel, homemade Lasagne sheets

(Baking time at least 15min)

29.50 | 21.00

Parmigiana

Eggplant lasagna with tomatoes, parmesan & mozzarella cheese

(Baking time at least 15min)

26.00 | 19.80

XXL
+ 5.00

Meat & Fish

We attach very great importance to the quality & the origin of our products & use only meat from Switzerland.

For fish & seafood we pay attention to sustainable fishing & trust in the promises of the various labels & our experienced supplier.

Sliced Beef Ribeye (180gr) Seared perfectly pink, with Fleur de Sel (sea salt) & house made herb butter	43.50
Guanciale di Vitello (180gr) Veal cheeks with a rosemary red wine jus	42.00
Chicken Breast (180gr) juicy grilled chicken breast (CH) with homemade herb butter	28.50
Black Tiger Shrimp «Eden», grilled (From the protected Mangrove forests, Pacific VNM) with an Asian infused Vinaigrette	38.00

CHOOSE YOUR FAVORITE SIDE:

Mixed green salad /
Verdure grigliate /
Homemade tagliatelle /
Prosecco Porcini Mushroom Risotto
for each further side + 5.50

Tavolata

Order together, enjoy together, because eating together makes you happier. Our dishes are perfect to share, each individual can help themselves to what they like, until everyone is full & happy. An appetizing adventure through the focacceria menu. To enjoy our tavolata with friends please calculate 1.5 hours of fun.

MINIMUM 4 PERSONS | PRICE PER PERSON

Pasta, Pasta Tavolata! à discrétion 38.00

Tagliarini Carbonara | Tagliatelle Bolognese |
Tagliatelle Spinaci-Gorgonzola | Ravioli al burro con salvia

Facile - the easy Tavolata à discrétion 55.00

Best selection of our antipasti from the counter | seasonal salad |
Feta al forno | Caponata al forno | Pulpo-Salad |
This is followed by a great pasta journey with tagliarini & tagliatelle
& to finish with a variation from our dessert kitchen

Perfetto - the generous Tavolata à discrétion 68.50

Best selection of our antipasti from the counter | seasonal salad |
Burrata-Salad | Feta al forno | Caponata al forno | Pulpo-Salad | Beef tatar |
Vitello tonnato |
This is followed by a great pasta journey with tagliarini & tagliatelle
& Ravioli in different variants. To finish with a variation from our dessert
kitchen

Superiore - the Tavolata à discrétion 92.50
with fish or meat

Complement the Tavolata "Perfetto" for the main course with Tagliata of
beef or "EDEN" Tiger Shrimp or Prosecco Porcini Mushroom Risotto. With
this we love leaf spinach, cherry tomatoes al forno & homemade herb butter.
The dessert variation at the end completes this journey.

Unser
Ice Tea
for take away
50 cl | 4.00

Drinks

ON TAP 3 dl | 5 dl | 1 l

Homemade Ice Tea ginger-basil or hibiscus flower	5.50 7.90 13.80
St.Galler water sparkling or still	5.50 7.90 13.80
Shorley Möhl	4.80 7.20 11.00
Lemonade Goba	4.80 7.20 11.00

BOTTLE

Gazosa Ticino (CH)	35 cl 6.50
aranciata amara, grapefruit, blueberries, lemon, raspberry or tangerine	
Cola Goba	33 cl 5.50
Cola Zero Goba	33 cl 5.50
Rivella rot, blau	33 cl 5.50
Ginger Ale Gents (CH)	20 cl 5.50
Tonic Gents (CH)	20 cl 5.50

WITHOUT %

Amicero-Spritz 8.00
Ginger-Oranges-Apéro with Soda & Ice

Crodino 7.50
the alcoholfree classic from Milan with oranges & ice

Manzoni-Spritz 8.00
Berry-Apéro with Soda & ice

WITH %

focacceria Gin "FIN" 14.50
with Gents Tonic (CH), Lemon, rosemary, ice

Himbeer-Thymian Gin 14.50
with Gents Tonic (CH), lime, thyme, ice

Aperol Spritz 13.00
Aperol, Prosecco, Soda, Orange, Ice

Campari Amalfi 13.50
with Bitter Lemon (CH), grapefruit, ice

Our
favorite!

Helga 12.00
mit Hibiskus, Prosecco, Soda, Eis

Lillet Blanc Vive 12.50
with Gents Tonic (CH), mint, cucumber, lemon, ice

Lillet Rose 12.50
with Gents Ginger Ale (CH) or lemonade, mint, orange, ice

St.Gallen Spritz 13.00
the liqueur from swiss herbs, lemon balm and verbena
with Soda & ice

Pitcher
Quöllfrisch
1 L | 15.50

Beer

FROM APPENZELL

from the barrel «Naturtrüb» 4.8% Vol. 30 cl | 5.00
A pilsner malt and three different hop variations from stammheim & hallertau brewed. 50 cl | 7.80

Misty Cave non-alcoholic 0% Vol. 33 cl | 5.50
Discover the non-alcoholic «Misty Cave» with a hint of dry hops, unfiltered with spiced aromatics. Ready for an adventure?

Schwarzer Kristall 6.3% Vol. 33 cl | 6.90
The special beer with its raven black color surprises with a roasted coffee bouquet.

Mountain Lager 4.8 % Vol. "Bio" 33 cl | 6.90
Balanced notes of hop and malt, pleasantly tangy & crisp, hint of bitter hops, refreshing.

Weizen 5.2% Vol. «Organic» 50 cl | 7.90
The fermented, cloudy wheat beer contains a higher percentage of carbonation.

FROM ST.GALLEN

Blondine (Biergarage) 5.2 % Vol.

33 cl | 6.90

The pretty blonde with the white top for a committed relationship.

Pale Ale (Biergarage) 5.2 % Vol.

33 cl | 6.90

If men knew as much about pleasure as women, then they would drink pale ale more often.

Klosterbräu (Schützengarten) 5.2 % Vol.

33 cl | 6.90

The cloudy St.Galler convent beer.

Your event. Our catering.

From the small apéro to a big party, our legendary risotto stirred in our parmesan wheel, salsicca from the grill to beef steaks from the smoker, everything is possible. At your place is our place - wherever you want. We place great value within our catering: the quality of our products, the consultation of our through collaboration, we can make your expectations a reality & you can profit from our professionalism.



festlaune.ch

Our operations at a glance

ST.GALLEN

focacceria Metzgergasse 22
Klosterbistro Klosterhof 6e
Festküche "Kochen & Feiern"
Produktion Haggenstrasse 6

WIL

perron f Bahnhofplatz 6

WORLDWIDE

Festlaune "Catering"

focacceria.ch