

benvenuti

Food & Drinks

Everything we make is homemade.

This takes a lot of time and
a bit of luck every time.

We use seasonal products from the region and/or
organic products wherever possible.

What we like best!

Share instead of choosing.

Order 2-3 favorite dishes per person,
place everything in the middle of the table, grab your fork,
and embark on a culinary journey through the focacceria.

For four or more, it's tavolata tavolata.

Long tables, full plates, clinking glasses!

Enjoyment and la dolce vita just like at Nonna's in Bella Italia,
only without the washing up ;).

These offers are
for 4 or
more people
Price per
person

Tavolata

Order together, enjoy together, because eating together just makes you happier. Our dishes in the middle of the table are perfect for sharing, everyone helps themselves to whatever they fancy until everyone is full and satisfied. A culinary journey through the focacceria menu.

- | | |
|---|-------|
| Antipasti Tavolata! | 29.00 |
| Best selection of our antipasti from the counter Ceaser Salad
Beetroot Caprese Caponata Siciliana Gamberi aglio e olio | |
| Pasta, Pasta Tavolata à discrétion | 38.00 |
| Carbonara Spaghetti alla Chitarra Salsiccia-Bolognese Tagliatelle
Spinach & Gorgonzola Tagliatelle Ravioli al burro con salvia | |
| Facile – the simple Tavolata à discrétion | 57.00 |
| Best selection of our antipasti from the counter Ceaser Salad
Beetroot Caprese Caponata Siciliana mediterranean Pulpo Salad
Followed by a big pasta journey with different Style of Spaghetti alla
Chitarra & Tagliatelle.
Finishing off with a variation from our dessert kitchen. | |
| Perfetto – the generous Tavolata à discrétion | 69.00 |
| Best selection of our antipasti from the counter Ceaser Salad
Beetroot Caprese Celery tataki with avocado cream
Caponata Stracciatella mediterranean Pulpo Salad
Tatar with Swiss Beef Gamberi aglio e olio.
Followed by a big pasta journey with different Style of
Spaghetti alla Chitarra, Tagliatelle & Ravioli with different sauces.
Finishing off with a variation from our dessert kitchen. | |
| Superiore – the complete Tavolata à discrétion
with meat oder fish | 98.00 |
| Complement the "Perfetto" tavolata for the main course with a
entrecôte or pikeperch fillet. We love to serve this with
leaf spinach, cherry tomatoes al forno, and homemade herb butter.
To finish, we will treat you to our dessert selection. | |

Antipasti

All our antipasti are homemade. Let your eyes guide you and put together your favorite selection at our counter, or let us surprise you at your table. We serve homemade, oven-fresh focaccia (CH) with it.

CHOOSE AT THE COUNTER, PRICE PER 100g

Best selection of our antipasti from the counter freshly sliced & assorted

with salumi / cheese 14.00
vegan ② 10.00

Antipasti misti della focacceria ③ 150 gr | 250 gr
starter / main course / meat and - or cheese 21.00 | 35.00
the best antipasti chosen by us
vegan 16.50 | 31.50

Burrata al naturale ③ 12.00
a kind of mozzarella from Apulia,
just even creamier, served with pepper and fleur de sel

Celery tataki with avocado cream ③ ② ③ 16.50 | 22.50
with ponzu sauce & sesame seeds

Prosciutto dolce di Parma & Stracciatella ③ 24.50
italian cured ham with the liquid,
creamy heart of burrata from Apulia

Primo Piatto

We serve this with homemade, oven-fresh focaccia (CH).

STARTER | MAIN COURSE

Beetroot Caprese ③ 19.50 | 24.50
carpaccio with cime di rapa, liquid,
creamy heart of burrata from Apulia

Gamberi aglio e olio ③ ③ 22.50 | 32.00
black tiger prawns
(from the protected mangrove forests, pacific VNM)
with olive oil, garlic, chili & rosemary

Grilled Caesar Salad 16.50 | 22.50
Romaine lettuce, Caesar dressing, shaved Parmesan,
guanciale strips, prosciutto chips and focaccia croutons

Mediterranean pulpo salad ③ ③ 25.00 | 33.00
lukewarm pulpo (IT) on a lime gremolata with cherry
tomatoes, spinach leaves, potatoes & beans

Swiss beef tartare ③ 100g | 180g
in a sashimi marinade on a matcha green tea 24.00 | 34.00
mirror with spring onions & apples,
served with Appenzeller butter & focaccia

Salad Bowls

Colorful lamb's lettuce with our focacceria balsamic vinaigrette

- Gamberi** 🌱 🌿 🍷 28.00
fried black tiger prawns "Eden"
served with a sweet & sour mango chutney
*(from the protected mangrove forests, Pacific VNM)
- Italiana** 🌱 🌿 🍷 25.00
with sundried tomatoes, balsamic-mushrooms &
olives
- Funghi di Bosco** 🌱 🌿 21.50
Sautéed wild mushrooms, roasted dried apricots
and caramelized walnuts
- Planted chicken** 🌱 🌿 🍷 26.00
roasted planted chicken (produced in Switzerland)
marinated with lemons, rosemary & thyme
with a chimichurri sauce
- Pollo e avocado** 🌱 26.00
fried Swiss chicken breast strips (CH)
with red thai curry marinade & a light sour cream-ginger dip

Pasta fatta in casa

gluten-free pasta on request, min. 10min cooking time

STARTER | MAIN COURSE

- Prosecco-beetroot-risotto** 🌱 22.00 | 27.00
Riserva San Massimo rice "organic",
with 24 months matured parmesan & Taleggio cheese
- Ravioli Zafferano e Pera** 23.50 | 29.50
Ricotta and Swiss chard ravioli
with a saffron sauce and pear pieces
- Ravioli al Burro con Salvia** 23.00 | 28.00
filled with ricotta and Swiss chard (in sage butter)
- Spaghetti alla Chitarra Carbonara** 🍷 23.00 | 29.00
with egg yolk, pecorino cream &
crispy guanciale (IT)
- Spaghetti alla Chitarra Pomodoro** 🍷 19.00 | 25.00
tomato sauce with cherry tomatoes
+ Burrata CHF 5.50
- Tagliatelle Spinaci & Gorgonzola** 19.50 | 26.00
with fresh spinach leaves & Gorgonzola dolce
- Tagliatelle Salsiccia-Bolognese** 🍷 21.00 | 29.00
Salsiccia Bolognese (beef; Bechinger, St. Georgen)
in a spicy tomato sauce

Original
Roman
recipe

XL
+5.00

Secondo Piatto

Made with love from the region:

our specialities bring Mediterranean flavours to your plate with meat from the Appenzell region, ingredients from small regional farms and fish from sustainable fisheries. Honest, responsible and simply delicious!

STARTER | MAIN COURSE

Caponata Siciliana al forno   	17.50 23.00
a warm, southern Italian ratataouille with pine nuts & raisins + straciatella	19.50 26.50
Lasagna alla Salsiccia	21.00 29.50
salsiccia-bolognese (beef; Bechinger, St. Georgen), béchamel, lasagne sheets from our pasta cuisine (min. 15 min baking time)	
Parmigiana di Melanzane 	19.50 26.50
eggplant lasagne with tomato sauce, mozzarella & parmesan (min. 15 min baking time)	
*Corn poulard breast (CH) 	34.00
Juicy grilled corn-fed chicken breast from Alpstein with port wine jus	
grilled Planted Steak*   	26.50
with leaf spinach & chimichurri sauce	
Entrecôte* 180 grams, from the family's own organic farm  	42.00
with leaf spinach, cherry tomatoes al forno & chimichurri sauce	
*Pike-perch fillet (CH)	42.00
fried pike-perch fillet from Lake Maggiore in "guazzetto" with cherry tomatoes, olives, and basil	

*CHOOSE YOUR FAVORITE SIDE DISH

colorful lettuce | homemade Tagliatelle | Prosecco Season Risotto |
Caponata–Sicilian ratatouille

each additional side dish + CHF 5.50

Dolce

all our desserts are homemade

Panna cotta in a jar 🌿 7.50
served with seasonal topping

Chocolate cake 9.50
with molten center (15 min. baking time)
with a scoop of ice cream* of your choice 14.50

Tiramisu classico in a jar 7.50

Toblerone-chocolate-mousse in a jar 🌿 7.50

JUST SOMETHING SMALL TO SNACK ON ?

Amaretti 🌿 5.50
filled with savory chocolate

Brownie 6.50
our classic with nuts
with sour-cream ice cream 11.50

Homemade ice cream according to season, 5.00
per scoop, your hosts will be happy to
inform you about this

Poppy seed cake 🌿 6.50
our juicy favorite

Pastel de Nata 6.50
Puff pastry tartlets filled with vanilla cream
Portuguese-style recipe

Banana-chocolate-muffin 🌿🌿 5.50

Coffee

Caffè Crema 5.00

Caffè Latte Schale 5.90

Cappuccino 5.90

Caffè Freddo Espresso & milk, on the Rocks 6.50

Caffè Baileys 7.50

Espresso / Ristretto 4.90

Espresso Corretto 7.50

Espresso Doppio 6.00

Espresso Macchiato 5.10

Flat White 7.00

Latte Macchiato 6.90

Ovomaltine / Chocolate hot or cold 5.90

Babyccino with Smarties 1.00

Tea

Organic open tea from our favorite tea from St. Gallen 5.50

- Mountain herbal tea
- Fruit tea
- Rooibos Vanilla
- Earl Grey
- Green tea
- Verveine 5.50

Mint tea, freshly plucked 30 cl | 6.00
50 cl | 9.00

Fresh ginger-lemongrass tea 30 cl | 6.00
with Toggenburg organic honey 50 cl | 9.00

OUR MILK COMES FROM APPENZELL.

Drinks



ON TAP 30 cl | 50 cl | 100 cl

Hibiscus blossom iced tea	5.80 8.20 13.80
Ginger-basil iced tea	5.80 8.20 13.80
St.Galler water sparkling or still	4.50 6.90 11.00
Water package sparkling or still, à discretion	5.00 per person
Shorley Möhl	4.80 7.20 11.00
Citro Goba	4.80 7.20 11.00

BOTTLES

Galvanina, "Bio-Lemonade" Rimini (IT)	35 cl 6.50
<ul style="list-style-type: none">• Blutorange• Grapefruit• Mandarine• Orange• Limone	
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 ALCOHOL

Amicero Spritz ginger-orange aperitif with soda & ice	9.00
Crodino the non-alcoholic classic from Milan with orange & ice	5.50
Manzoni Spritz berry aperitif with soda & ice	9.00

WITH ALCOHOL

Aperol Spritz aperol, prosecco, soda, orange & ice	13.00
Campari Amalfi with bitter lemon (CH), grapefruit & ice	13.00
focacceria Gin "FIN" with Gents Tonic (CH), lemon, rosemary & ice	14.50
Helga with hibiscus, prosecco, soda & ice	12.50
Lillet Blanc Vive with Gents Tonic (CH), mint, cucumber, lemon & ice	13.00
Lillet Rose with Gents Ginger Ale (CH) or Goba Citro, mint, orange & ice	13.00
Raspberry-Thymian Gin with Gents Tonic (CH), limes, thyme & ice	14.50
St.Gallen Spritz Swiss herb liqueur, prosecco, soda & ice	13.00



Beer



DRAFT BEER

Appenzeller Quöllfrisch 4.8% Vol. 30 cl | 5.00
made from pilsner malt & three different 50 cl | 7.80
hop varieties from Stammheim & the Hallertau

Panaché mit Appenzeller Quöllfrisch 2.5% Vol. 30 cl | 5.00
sweet / sour 50 cl | 7.80

BOTTELED BEER

Misty Cave Appenzell 0% Vol. 33 cl | 6.90
Discover the non-alcoholic "Misty Cave"
with a subtle dry hopping, spicy aroma &
naturally cloudy character.
Are you feeling adventurous?

Weizen Appenzell 5.2% Vol. «Bio» 50 cl | 7.90
The top-fermented, naturally cloudy wheat
beer from the Appenzeller region.

Blondine Biergarage, St.Gallen 5.2% Vol. 33 cl | 6.90
The cool blonde with a white top for a
refreshing long-term relationship.
Slightly fruity, tart and dry.

Pilot Pale Ale Biergarage, St.Gallen 5.2% Vol. 33 cl | 6.90
Typically English, malty, fruity, fine &
it has more pearls than the Queen.

Klosterbräu Schützengarten, St.Gallen 5.2% Vol. 33 cl | 6.90
A naturally cloudy amber beer. The beauty of
this beer under a creamy, rich head.
Fine mald & fruity notes.

ITALIAN SPECIALTY BEERS IN A PROSECCO BOTTLE

Tenute Collesi Chiara (Italy) 6% Vol. 50 cl | 9.50
The harmonious & fruity taste gives the
palate with an immediate feeling of
freshness, which finishes with cider notes.

Tenute Collesi Rossa (Italy) 8% Vol. 50 cl | 9.50
Unmistakable character with a long persistent
aroma, sweet taste enriched with mineral notes.

Our Promise

Passion & enjoyment of exceptional flavors are our motivation.

In addition to our carefully selected top-quality Italian products, we exclusively choose fresh and, where possible, seasonal products from the region and/or organic products from Switzerland. We use as many organic products and Swiss meat as possible, ensuring the shortest possible transport routes.

We see it as our passion and our mission to seek out and process the best raw materials and foodstuffs. All pasta, focaccia, pesto, and desserts are made in our own production kitchen in St. Gallen (CH).

Our staff will be happy to provide you with information on request about ingredients in our dishes that may cause allergies or intolerances.

lactose-free | gluten-free | vegan



All prices are in CHF & incl. 8.1% VAT.

Our locations at a glance

ST.GALLEN

focacceria
Metzgergasse 22

Klosterbistro
Klosterhof 6e

Festküche
"Cooking, celebrations, team events & workshops"
Manufaktur Haggenstrasse 6

THROUGHOUT SWITZERLAND

Festlaune "Event & Catering"
Trauermahl.ch



focacceria.ch