

welcome

# Food & Drinks

# Everything is housemade.

That takes a lot of time and a bit of luck.

our promise

**Passion & joy in the special taste is our motivation. In addition to our carefully selected top Italian products, we only choose fresh & seasonal products of the region. We have seen it as a passion & our task to look for the best raw materials & groceries to process & offer in our restaurants.**

About ingredients in our dishes that can trigger allergies or intolerances,  
Our employees will be happy to provide you with information on request. Understand all  
prices  
in CHF & including 7.7% VAT.

# Coffee is always a good idea

ILLY

with  
Oatmilk  
+0.50

<b>Caffè Crema</b> Cream coffee	4.90
<b>Caffè Latte</b> Milk coffee	5.70
<b>Cappuccino</b>	5.70
<b>Caffè Freddo</b> Espresso & milk, on the Rocks	6.00
<b>Espresso / Ristretto</b>	4.90
<b>Espresso Corretto</b> Espresso with a shot of liquor	7.50
<b>Espresso Doppio</b>	6.00
<b>Espresso Macchiato</b>	5.10
<b>Latte Macchiato</b>	6.90
<b>Flat White</b>	7.00
<b>Chai Latte</b> housemade	7.00
<b>Ovomaltine / Chocolate</b> hot oder cold	5.50

## Happiness is a cup of tea

<b>Fresh ginger-lemongrass tea</b>	30 cl   6.00
with Honey	50 cl   9.00
<b>Fresh mint tea</b>	30 cl   5.50
	50 cl   8.50
<b>Organic Loose-leaf tea</b> from Tee-Zeit in Weinfeldern	5.50
<ul style="list-style-type: none"><li>• Alpine herb tea</li><li>• Fruit tea</li><li>• Rooibos Vanille</li><li>• Earl Grey</li><li>• Green tea</li><li>• Verveine</li></ul>	

# Start the day right

DAILY UNTIL 11.30

**Booster Juice** fresh pressed, seasonal 20 cl | 7.50

**Croissant** 2.00  
secret recipe from Lyon

**Pain au chocolat** 3.00  
with praline chocolate filling

**Kloster-Müesli** housemade 6.50  
Plain Yogurt with fruit compote & granola

**Kloster-zMorge** 19.50  
housemade breads & croissants, Pain au chocolat, italian cheese  
appenzeller butter, housemade jams, booster juice


**Dom-zMorge** (from 2 people, price per person) 25.00  
housemade breads & croissants, Pain au chocolat, appenzeller butter,  
housemade jams, dips, St.Galler eggs, smoked salmon, salami, italian cheese,  
müesli, booster juice

small -  
but mighty!

# Tasty treats

SERVED WITH OUR OVEN FRESH FOCACCIA

## Antipasti portion in a jar 6.50

- Olives 
- Parmesan reggiano
- Devils Horns (Stuffed Bellpeppers with cream cheese)
- Sundried tomatoes 

## Antipasti-Plate 150g | 17.50

Various assortment of our best antipasti offerings 250g | 28.50

*Vegetarian or vegan options available*

**We get our antipasti from the focacceria at the  
the Metzgergasse in St.Gallen.**

# Bistro-Kitchen

DAILY UNTIL 6PM

## Lasagne with Salsiccia

with our housemade salsiccia (Beef from Metzgerei Bechinger St.Georgen, CH),

housemade Lasagnesheets, Béchamel (white sauce) 21.00

with a side salad 26.00

## Parmigiana

Aubergine-Lasagne with tomatoes, parmesan & mozzarella 19.00

with a side salad 24.00

## Quiche vegetarian or with meat 9.50

with mixed green salad 14.50

<b>Housemade Soup</b> seasonal, varies daily	9.50   12.00
<b>Salad bowl</b> changes seasonally	from 21.50
<b>Stuffed focaccia (Mo-Sa)</b> vegetarian / with meat / vegan	11.50
<b>Klostercheese-tarts</b> with a side salad	9.50 14.50
<b>Caponata</b> Southern Italian ratatouille with pine nuts & grapes with straciatella	17.50
<b>Lunch menu</b> with a side salad	21.00

## For your love handles

<b>Amaretti</b> filled with hearty chocolate	5.50
<b>Brownie / Poppy seed cake</b>	6.50
<b>Cheesecake</b> our classic par excellence	7.50
<b>Chocolate Truffle Cake</b> depending on the offer of the day, let your eyes seduce you at the counter	9.50

Our  
housemade  
Icetea to go  
50 cl | 4.00

## Refreshing Drinks

3 dl | 5 dl | 10 dl

<b>House-Icetea</b> hibiscus flower	5.50   7.50   13.50
<b>Klosterwater</b> sparkling or still	5.50   6.90   11.00
<b>Apple Spritzer</b> Möhl (CH)	5.50   6.90   11.00
<b>Lemonade</b> Goba (CH)	5.50   6.90   11.00

### BOTTLE

<b>Gazosa</b> Tessin (CH) bitter orange, blueberry, raspberry, lemon, grapefruit	35 cl   6.00
<b>Cola, Cola Zero</b> Goba (CH)	33 cl   5.50
<b>Ginger Ale, Bitter Lemon, Tonic</b> Gents (CH)	20 cl   5.50



# Beer o'clock

## OPEN BEER

**Quöllfrisch from the tap «Naturtrüb»** 4.8 % Vol. 30 cl | 5.00  
Made from pilsner malt and three different types of hops 50 cl | 7.50

**Panaché with Appenzeller Quöllfrisch** 2.5 % Vol. 30 cl | 5.00  
sweet / sour 50 cl | 7.50

## BOTTLED BEER

**Leermond** 0 % Vol. 33 cl | 5.50  
The alcohol-free, full-bodied dark blonde beer is made from three different malts and two types of hops brewed at empty moon.

**Klosterbräu (Schützengarten)** 5.2 % Vol. 33 cl | 6.50  
This beer shows its beauty under a creamy, rich foam.  
Fine malt and fruit notes

**Oldtimer (Biergarage)** 5 % Vol. 33 cl | 6.50  
It's amber-colored, sweet to the touch, full-bodied and a light bitter finish.

**Blondine (Biergarage)** 5.2 % Vol. 33 cl | 6.50  
The pretty blonde with the white top for a committed relationship.

**Pale Ale (Biergarage)** 5.2 % Vol. 33 cl | 6.50  
Typically english, malty, fruity, fine and it has more pearls than the queen.

# For the Love of Gin!

FROM ST.GALLEN FROM DESTILLERIE BRUNNER

<b>St.Galler Kloster-Gin "FIN"</b> by focacceria with Gents Tonic (CH), lemon, rosemary, ice	14.00
<b>Bibergin "winter"</b> with Gents Tonic (CH), cinnamon, ice	15.50
<b>Edelholzgin "autumn"</b> with Gents Tonic (CH), lime, ice	14.50
<b>Lindengin "summer"</b> with Gents Tonic (CH), rosemary, lime, ice	15.50

## Digestif

<b>Henri</b> Grand Marc <i>The swiss answer for Grappa.</i> Pinot Noir, Lipp, Maienfeld, Schweiz, 38.5 % Vol.	2 cl   8.00
<b>Appenzeller Alpenbitter</b> 29 % Vol.	4 cl   7.50

# Aperitif Time

## WITHOUT %

<b>Amicero Spritz</b>	7.50
Ginger-orange aperitif with soda & ice	
<b>Crodino</b>	8.00
the non-alcoholic classic from Milano with Orange & ice	
<b>Manzoni Spritz</b>	7.50
Berry aperitif with soda & ice	

## WITH %

<b>Aperol Spritz</b>	13.00	
Aperol, prosecco, mineral, orange, ice		
<b>Campari</b>	8.50	
with Soda, ice		
with Orangejuice, ice		10.50
<b>Campari Amalfi</b>	13.00	
Campari, Bitter Lemon (CH), grapefruit, ice		
<b>Helga</b>	12.00	
Prosecco, mineral, hibiscus flower, ice		
<b>St.Gallen Spritz</b>	13.00	
the aperitif made from swiss herbs, lemon bakm & verbena		
with prosecco & ice		
<b>Mount Rigi Spritz</b>	10.50	
the cherry-lemon-liquor from Zug		
with Rosé & Water		

Our  
favourite

# Save water drink champagne!

1 dl | 3.75 dl | 7.5 dl

<b>Champagne De Saint-Gall</b> blanc de blanc brut, 1er cru, Champagne de Saint-Gall, Swiss	12.00	78.00
<b>Rosé Spumante Brut "Il Vigliacco"</b> Molinara, Mariano Buglioni, Verona, Veneto, Italy "Bio" 2019	8.50	56.00
<b>Moscato d'Asti Cascinetta</b> Moscato, Vietti, Piemont, Italy DOCG 2019	29.00	57.00
<b>Franciacorta "Brut Cuvée Prestige"</b> <i>The italian answer for Champagne</i> Chardonnay-Pinot Nero-Pinot Bianco Ca' del Bosco, Lombardia, Italy DOCG	39.00	72.00

# Wine not?

WHITE

1 dl | 7.5 dl

<b>Petite Arvine</b> Cave Ardèvez, Wallis, Swiss, AOC 2018	8.70	61.00
<b>"Il Disperato" Bianco</b> Garganega, Mariano Buglioni, Verona, Italy, IGT "Bio" 2020	7.30	51.00
<b>Grüner Veltliner</b> Mayer am Pfarrplatz, Wien, Austria "Bio" 2020	7.50	52.00
<b>Gelber Muskateller "Ried Greiner"</b> E. Triebaumer, Burgenland, Austria "Bio" 2021	7.80	55.00
<b>Riesling</b> Gantenbein, Graubünden, Swiss "Bio" 2016	154.00	
<b>Chardonnay "Gloria"</b> Kollwenz, Burgenland, Austria "Bio" 2016	92.00	
<b>Weissburgunder Riserva</b> Abtei Muri, Südtirol, Italy, DOC "Bio" 2018	68.00	
<b>Studio del Bianco (Riesling<sup>3</sup>-Sauvignon, Friulano)</b> Borgo del Tiglio, Friaul, Italy, DOC "Bio"		
2013	99.00	
2018	111.00	
<b>Saumur Blanc "Clos de L'Echelier"</b> Chenin Blanc, Thierry Germain, Loire, France "Bio" 2015	98.00	
<b>Chablis 1er Cru "la Forest"</b> Chardonnay, Vincent Dauvissat, Burgund, Frankreich, OC 2020	120.00	
<b>Sauvignon Blanc</b> Mandia Vell, Manacor, Mallorca, Spain, IGT "Bio" 2020	63.00	

## ROSÉ

**Rosato "il Mimo"** 7.30 51.00  
Antichi Vigneti di Cantalupo, Piemont, Italy, DOC 2021

## RED

**Ripasso "Il Bugiardo"** 8.70 61.00  
Corvina-Corvinone-Rondella, Mariano Buglioni, Verona,  
Italy, IGT «Bio» 2017

**Chianti Classico "Filetta di Lamole"** 9.70 68.00  
Sangiovese, Fontodi, Toscana, Italy, DOCG "Bio" 2016

**Rioja Va!** 7.30 51.00  
Tempranillo, Vinedos de Alfaro, Real Agrado, Spain, DOCa 2019/2021

**Pinot Noir "Tradition"** 63.00  
Donatsch «Zum Ochsen», Malans, Swiss, AOC 2018/2019

**Lagrein Riserva** 74.00  
Abtei Muri, Südtirol, Italy, DOC "Bio" 2017

**Le Pergole Torte** 154.00  
Sangiovese, Monteverdine, Toscana, Italy, IGT "Bio" 2017/2018

**Messorio** 174.00  
Le Macchiole, Toscana, Italy, DOCG 2014

**Brunello di Montalcino** 3.75 dl - 39.00  
Il Poggione, Toscana Montalcino, Italy, DOCG 2016 7.5 dl - 75.00

**Lutzmannsburg "Alte Reben"** 118.00  
Blaufränkisch, Moric, Burgenland, Austria "Bio" 2015

# The whole focacceria-family

focacceria St.Gallen - an der Metzgergasse

focacceria Wil - am Bahnhofplatz

Catering by focacceria - **Festlaune**

Kochen & Feiern by focacceria - **Festküche**