

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

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

Happiness is a cup of tea

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

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

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

For your love handles

Amaretti filled with hearty chocolate	5.50
Brownie / Poppy seed cake	6.50
Cheesecake our classic par excellence	7.50
Chocolate Truffle Cake 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

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

BOTTLE

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

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

Digestif

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

Aperitif Time

WITHOUT %

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

WITH %

Aperol Spritz	13.00	
Aperol, prosecco, mineral, orange, ice		
Campari	8.50	
with Soda, ice		
with Orangejuice, ice		10.50
Campari Amalfi	13.00	
Campari, Bitter Lemon (CH), grapefruit, ice		
Helga	12.00	
Prosecco, mineral, hibiscus flower, ice		
St.Gallen Spritz	13.00	
the aperitif made from swiss herbs, lemon balm & verbena with prosecco & ice		
Mount Rigi Spritz	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

Champagne De Saint-Gall blanc de blanc brut, 1er cru, Champagne de Saint-Gall, Swiss	12.00	78.00
Rosé Spumante Brut "Il Vigliacco" Molinara, Mariano Buglioni, Verona, Veneto, Italy "Bio" 2021	8.50	56.00
Moscato d'Asti Cascinetta Moscato, Vietti, Piedmont, Italy DOCG 2019/2021	29.00	57.00
Franciacorta "Brut Cuvée Prestige" <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

Petite Arvine 8.90 61.00

Cave Ardèvez, Wallis, Swiss, AOC 2022

"Il Disperato" Bianco 7.30 51.00

Garganega, Mariano Buglioni, Verona, Italy, IGT "Bio" 2021/2022

Grüner Veltliner 7.50 52.00

Mayer am Pfarrplatz, Wien, Austria "Bio" 2022

Sauvignon Blanc 8.20 57.00

Gross, Steiermark, Austria "Bio" 2021/2022

Gelber Muskateller "Ried Greiner" 7.80 55.00

E. Triebaumer, Burgenland, Austria "Bio" 2021

Riesling 154.00

Gantenbein, Graubünden, Swiss "Bio" 2016

Chardonnay "Gloria" 92.00

Kollwentz, Burgenland, Austria "Bio" 2016

Weissburgunder Riserva 68.00

Abtei Muri, Südtirol, Italy, DOC "Bio" 2018

Studio del Bianco (Riesling-Sauvignon, Friulano)

Borgo del Tiglio, Friaul, Italy, DOC "Bio"

2013 99.00

2018 111.00

Saumur Blanc "Clos de L'Echelier" 98.00

Chenin Blanc, Thierry Germain, Loire, France "Bio" 2015

Chablis 1er Cru "la Forest" 120.00

Chardonnay, Vincent Dauvissat, Burgund, Frankreich, OC 2020

ROSÉ

Rosato "il Mimo" 7.30 51.00
Antichi Vigneti di Cantalupo, Piemont, Italy, DOC 2021/2022

RED

Ripasso "Il Bugiardo" 8.70 61.00
Corvina-Corvinone-Rondella, Mariano Buglioni, Verona,
Italy, IGT «Bio» 2020

Chianti Classico "Filetta di Lamole" 9.70 68.00
Sangiovese, Fontodi, Toscana, Italy, DOCG "Bio" 2018

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 2019

Lagrein Riserva 74.00
Abtei Muri, Südtirol, Italy, DOC "Bio" 2018

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**