

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 8.1% 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 FROM 10.00 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** made in house 7.50  
Appenzeller Yogurt with fruit compote & granola


**Kloster-zMorge** 19.50  
house made bread, croissants & chocolate croissants,  
St.Gallen monastery cheese, Appenzeller butter, house made jam &  
orange juice

**Dom-zMorge** (from 2 people, price per person) 29.00  
house made bread, croissants & chocolate croissants,  
Appenzeller butter, house made jam, dips, St.Galler eggs,  
smoked chicken breast (CH), granola, plain yoghurt, fruits,  
St.Galler monastery sausage (CH), St.Galler monastery cheese  
& booster juice

small -  
but mighty!

# Tasty treats

## Apéro snack

- Monastery Dip  6.50
- St.Galler monastery cheese 8.50
- Monastery sausage (Bauern-Schüblig; CH / Bechinger) 9.50

## Kloster-Platte, monastery-platter 18.00

- Monastery sausage (Bauern-Schüblig; CH / Bechinger)
- St.Galler monastery cheese
- Pickles
- Monastery mustard
- Monastery dip
- House made sourdough bread


## Dom-Platte, dome-platter 25.00

- Monastery sausage (Bauern-Schüblig; CH / Bechinger)
- St.Galler monastery cheese
- Appenzeller cheese
- Pickles / balsamic mushrooms
- Monastery mustard
- Monastery dip
- House made sourdough bread

- additional sourdough loaf 4.00

# Bistro-Kitchen

WINTER UNTIL 6PM  
SUMMER UNTIL 7PM

**Barley Soup**  9.50 | 14.00  
with house made monastery sourdough bread


**Goulash Soup** 14.50 | 18.00  
with house made monastery sourdough bread

## **Bischof-Tatar, Bischof-Swiss Beef Tartar**

with house made monastery sourdough bread &  
Appenzeller butter

26.00 | 36.00

## **Klostergarten-Küchlein, monestary garden quiche**

with seasonal vegetables   
add a side salad

10.50

16.50

## **Kloster-Käseküchlein, monestary cheese quiche**

with monestary cheese  
add a side salad

10.50

16.50

## **Dom-Käseküchlein, dome cheese quiche**

with monestary cheese & smoked bacon (CH)  
add a side salad

11.50

18.00

## **Lasagne-Salsiccia**

with our house made salsiccia (Metzgerei Bechinger, St.Georgen),  
house made lasagne sheets & béchamel (white sauce)  
add a side salad

29.50

36.00

## **Parmigiana di Melanzane**

Aubergine-Lasagne with tomatoes, parmesan & mozzarella  
add a side salad

26.00

32.50

## **Gallus-Salat**

colorful mixed salad with a yogurt dressing  
add smoked chicken breast (Metzgerei Bechinger, St.Georgen)

12.00

24.00

## **For your love handles**

### **Amaretti**

filled with hearty chocolate

5.50

### **Brownie / Poppy seed cake**

6.50

### **Pastel de Nata**

puff pastry tarts, portuguese-style recipe

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

<b>House-Icetea</b> hibiscus flower	5.50   7.90   13.80
<b>Klosterwater</b> sparkling or still	4.50   6.90   11.00
<b>Apple Spritzer</b> Möhl (CH)	4.80   7.20   11.00
<b>Lemonade</b> Goba (CH)	4.80   7.20   11.00

### BOTTLE

<b>Gazosa</b> Tessin (CH) bitter orange, blueberry, raspberry, lemon, grapefruit, tangerine	35 cl   6.50
<b>Cola</b> Goba (CH)	33 cl   5.50
<b>Cola Zero</b> Goba (CH)	33 cl   5.50
<b>Rivella</b> (CH)	33 cl   5.50
<b>Bitter Lemon</b> Gents (CH)	20 cl   5.50
<b>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 | 7.90

**Panaché with Appenzeller Quöllfrisch** 2.5 % Vol. 30 cl | 5.00  
sweet / sour 50 cl | 7.90

## BOTTLED BEER

**Misty Cave** (Appenzell) non-alcoholic 0 % Vol. 33 cl | 5.90  
Discover the non-alcoholic "Misty Cave" with a hint of dry hops,  
unfiltered with spiced aromatics.  
Ready for an adventure?

**Klosterbräu (Schützengarten)** 5.2 % Vol. 33 cl | 6.90  
This beer shows its beauty under a creamy, rich foam.  
Fine malt and fruit notes

**Oldtimer (Biergarage)** 5 % Vol. 33 cl | 6.90  
It's amber-colored, sweet to the touch, full-bodied and a light  
bitter finish.

**Blondine (Biergarage)** 5.2 % Vol. 33 cl | 6.90  
The pretty blonde with the white top for a committed relationship.

**Pilot Pale Ale (Biergarage)** 5.1 % Vol. 33 cl | 6.90  
Typically english, malty, fruity, fine and it has more pearls than the queen.  
Save it before someone else drinks it.

# For the Love of Gin!

FROM ST.GALLEN FROM DESTILLERIE BRUNNER

**St.Galler Kloster-Gin "FIN"** by focacceria 14.50  
with Gents Tonic (CH), lemon, rosemary, ice

*A gin as fresh as the sea breeze on the Amalfi Coast. Juniper, citrus notes, coriander, thyme, ginger & maritime herbs such as rosemary rosemary beguile your palate. A wave of flavour, crowned with spicy spruce needles. Mamma mia!*

## Digestif

**Henri** Grand Marc 2 cl | 8.00  
*The swiss answer for Grappa.*  
Pinot Noir, Lipp, Maienfeld, Schweiz, 38.5 % Vol.

**Appenzeller Alpenbitter** 29 % Vol. 4 cl | 7.50

# Aperitif Time

## WITHOUT %

<b>Amicero Spritz</b>	8.00
Ginger-orange aperitif with soda & ice	
<b>Crodino</b>	7.50
the non-alcoholic classic from Milano with Orange & ice	
<b>Manzoni Spritz</b>	8.00
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		11.50
<b>Campari Amalfi</b>	13.50	
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 balm & verbena with prosecco & ice		
<b>Mount Rigi Spritz</b>	12.50	
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		79.00
<b>Rosé Spumante Brut "Il Vigliacco"</b> Molinara, Mariano Buglioni, Verona, Veneto, Italy "Bio" 2022	8.50		56.00
<b>Moscato d'Asti Cascinetta</b> Moscato, Vietti, Piemont, Italy DOCG 2019/2021	8.80	29.00	57.00
<b>Vaux Träublein</b> grape juice, currant juice, barley malt Sektmanufaktur Schloss Vaux, Rheingau, Germany, "Bio"	7.50		49.00

# Wine not?

WHITE

1 dl | 7.5 dl

<b>Riesling Silvaner "Buchberg"</b> Roman Rutishauser, St.Gallen, Swiss, AOC 2022	8.90 62.00
<b>Petite Arvine</b> Cave Ardèvez, Wallis, Swiss, AOC 2022	8.90 62.00
<b>Gelber Muskateller "Ried Greiner"</b> E. Triebaumer, Burgenland, Austria "Bio" 2021	7.80 55.00
<b>"Il Disperato" Bianco</b> Garganega, Mariano Buglioni, Verona, Italy, IGT 2022 "Bio"	7.50 52.00
<b>Sauvignon Blanc</b> Daniel & Monika Marugg, Fläsch, Bündner Herrschaft, AOC 2022	68.00
<b>Riesling</b> Gantenbein, Bündner Herrschaft, AOC 2016 "Bio"	154.00
<b>Completer "Malanserrebe"</b> Donatsch, Malans, Bündner Herrschaft, AOC 2022 "Bio"	128.00
<b>Chardonnay</b> Christian Hermann, Bündner Herrschaft, AOC 2022	85.00
<b>Saumur Blanc "Clos de L'Echelier"</b> Chenin Blanc, Thierry Germain, Loire, France "Bio" 2015	102.00
<b>Chablis 1er Cru "la Forest"</b> Chardonnay, Vincent Dauvissat, Burgund, Frankreich, OC 2020	145.00

## ROSÉ

**Rosato "il Mimo"** 7.50 52.00  
Nebbiolo, Vigneti di Cantalupo, Piemonte, Italy, DOC 2022

## RED

**Pinot Noir "Buchberg"** 9.00 63.00  
Roman Rutishauser, St.Gallen, Swiss, AOC 2021 / 2022

**Fustoquattro** 8.70 61.00  
Merlot, Huber Vini, Ticino, DOC 2020 / 2021

**Rioja Va!** 7.50 53.00  
Tempranillo, Vinedos de Alfaro, Real Agrado, Spain, DOCa 2021

**Pinot Noir Reserve** 81.00  
Christian Hermann, Fläsch, Bündner Herrschaft, AOC 2021 / 2022

**Pinot Noir** 148.00  
Daniel & Martha Gantenbein, Fläsch, Bündner Herrschaft, AOC "Bio"

**Syrah** 62.00  
Cave Ardèvez, Valais, Swiss, AOC 2021 / 2022

**"Il Bugiardo" Ripasso Classico Superiore** 62.00  
Corvina-Corvinone-Rondella, Mariano Buglioni,  
Verona, IGT 2022 "Bio"

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

**Messorio** 174.00  
"Merlot", Le Machhiole, Tuscany, Italy, DOCG 2014

# The whole focacceria-family

ST.GALLEN

**focacceria** Metzgergasse 22  
**Klosterbistro** Klosterhof 6e  
**Festküche** "cook & celebrate"  
production Hagenstrasse 6

WIL

**perron f** Bahnhofplatz 6

WORLD-WIDE

**Festlaune** catering