

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

Caffè Crema Cream coffee	5.00
Caffè Latte Milk coffee	5.80
Cappuccino	5.80
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	5.90

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

MONDAY TO FRIDAY FROM 10.00 TO 11.30 AM
SATURDAY & SUNDAY FROM 10.00 A.M. TO 1.30 P.M.

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

- homemade bread rolls
- croissants
- Pain au chocolat
- St.Gallen monastery cheese
- Appenzeller butter
- homemade jam
- orange juice

Dom-zMorge (from 2 people, price per person) 29.00


- homemade bread rolls
- croissants
- Pain au chocolat
- granola
- Natural yoghurt
- Fruit selection
- Appenzeller butter
- homemade jam & dips
- St.Gallen egg
- smoked chicken breast (CH)
- St. Gallen monastery sausage
- St.Gallen monastery cheese
- Booster Juice

small -
but mighty!

Tasty treats

DAILY UNTIL 6PM

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

DAILY UNTIL 3PM

Soup of the day, seasonal 9.50 | 14.50
with house made monastery sourdough bread

Lentil dal (vegan) 17.50 | 21.00
with house made monastery sourdough bread

Bischof-Tatar, Bischof-Swiss Beef Tartar 24.50 | 34.00
in a sashimi marinade on Wasabi and green tea mirror
with rocket, onions & apples

Klostergarten-Küchlein, monestary garden quiche	
with seasonal vegetables	10.50
add a side salad	16.50
Kloster-Käseküchlein, monestary cheese quiche	
with monestary cheese	10.50
add a side salad	16.50
Dom-Käseküchlein, dome cheese quiche	
with monestary cheese & smoked bacon (CH)	11.50
add a side salad	17.50
Lasagne-Salsiccia	
with our house made salsiccia (Metzgerei Bechinger, St.Georgen), house made lasagne sheets & béchamel (white sauce)	21.00
add a side salad	27.00
Parmigiana di Melanzane	
Aubergine-Lasagne with tomatoes, parmesan & mozzarella	19.80
add a side salad	25.80
Gallus-Salat	
colorful mixed salad with a yogurt dressing	12.00
add smoked chicken breast (Metzgerei Bechinger, St.Georgen)	24.00

For your love handles

Amaretti	5.50
filled with hearty chocolate	
Brownie / Poppy seed cake	6.50
Cheesecake	7.50
our classic par excellence	
Chocolate Truffle Cake	9.50
depending on the offer of the day, let your eyes seduce you at the counter	
Fruit tarte	7.50
seasonal, homemade	
Pastel de Nata	6.50
puff pastry tarts, portuguese-style recipe	

Our
housemade
Icetea to go
50 cl | 4.00

Refreshing Drinks

3 dl | 5 dl | 10 dl

House-Icetea hibiscus flower	5.50 7.90 13.80
Klosterwater sparkling or still	4.00 5.00 8.00
Apple Spritzer Möhl (CH)	4.80 7.20 11.00
Lemonade Goba (CH)	4.80 7.20 11.00

BOTTLE

Galvanina, "Bio" Rimini (IT)	35 cl 6.50
Orange, blood orange, mandarin, grapefruit, lime	
Cola Goba (CH)	33 cl 5.50
Cola Zero Goba (CH)	33 cl 5.50
Rivella (CH)	33 cl 5.50
Bitter Lemon Thomas Henry (DE)	20 cl 5.50
Tonic Thomas Henry (DE)	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

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

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

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 %

Amicero Spritz	8.00
Ginger-orange aperitif with soda & ice	
Crodino	7.50
the non-alcoholic classic from Milano with Orange & ice	
Manzoni Spritz	8.00
Berry aperitif with soda & ice	
Vaux Träublein	7.50
grape juice, currant juice, barley malt Sektmanufaktur Schloss Vaux, Rheingau, Germany, "Bio"	

WITH %

Aperol Spritz	13.00
Aperol, prosecco, mineral, orange, ice	
Campari	8.50
with Soda, ice	
with Orangejuice, ice	
Campari Amalfi	13.50
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	11.50
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		79.00
Rosé Spumante Brut "Il Vigliacco" Molinara, Mariano Buglioni, Verona, Veneto, Italy "Bio" 2022	8.50		56.00
Moscato d'Asti Cascinetta Moscato, Vietti, Piemont, Italy DOCG 2019/2021	8.80	29.00	57.00
Vaux Träublein grape juice, currant juice, barley malt Sektmanufaktur Schloss Vaux, Rheingau, Germany, "Bio"	7.00		49.00

Wine not?

WHITE

1 dl | 7.5 dl

Riesling Silvaner "Buchberg" Roman Rutishauser, St.Gallen, Swiss, AOC 2022	8.90 62.00
Sauvignon Blanc Daniel & Monika Marugg, Fläsch, Bündner Herrschaft, AOC 2022	9.80 68.00
Petite Arvine Cave Ardèvez, Wallis, Swiss, AOC 2022	8.90 62.00
Gelber Muskateller "Ried Greiner" E. Triebaumer, Burgenland, Austria "Bio" 2021	7.80 55.00
"Il Disperato" Bianco Garganega, Mariano Buglioni, Verona, Italy, IGT 2022 "Bio"	7.50 52.00
Completer "Malanserrebe" Donatsch, Malans, Bündner Herrschaft, AOC 2022 "Bio"	128.00
Chardonnay Christian Hermann, Bündner Herrschaft, AOC 2022	85.00
Riesling Gantenbein, Bündner Herrschaft, AOC 2016 "Bio"	154.00
Saumur Blanc "Clos de L'Echelier" Chenin Blanc, Thierry Germain, Loire, France "Bio" 2015	102.00
Chablis 1er Cru "la Forest" Chardonnay, Vincent Dauvissat, Burgund, Frankreich, OC 2020	162.00

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

"Il Bugiardo" Ripasso Classico Superiore 8.80 62.00
Corvina-Corvinone-Rondella, Mariano Buglioni,
Verona, IGT 2022 "Bio"

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

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
"Cooking, celebrations, team events & workshops"
production Hagenstrasse 6

WIL

perron f
Bahnhofplatz 6
(until July 2024)

SWITZERLAND-WIDE

Festlaune
"event & catering"