

welcome

Food & Drinks

In the heart of the World Heritage Site 2000
da focacceria

klosterbistro.ch

Everything we serve is housemade.

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

Whenever possible, we use regional and seasonal products from Switzerland
and/or organic ingredients.

Our Promise

**Passion and a love for exceptional flavours
are what drive us.**

**Alongside our carefully selected premium
Italian products, we exclusively choose
fresh, seasonal ingredients from the region.
For over 21 years, it has been our passion and
mission to source the finest raw ingredients,
process them with care, and offer them in
our establishments.**

Our team will be happy to inform you about any ingredients that
may cause allergies or intolerances upon request.

All prices are in CHF and include 8.1% VAT.

Coffee is always a good idea

ILLY

with
Oatmilk
+0.50

Caffè Crema Cream coffee	5.00
Caffè Latte Milk coffee	5.90
Cappuccino	5.90
Caffè Freddo Espresso & milk, on the Rocks	6.50
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
Babyccino with smarties	1.00
Chai Latte housemade	7.00
Matcha Latte	8.00
Ovomaltine / Chocolate hot oder cold	5.90

Happiness is a cup of tea

Fresh ginger-lemongrass tea	30 cl 6.00
with organic Toggenburg honey	50 cl 9.00
Mint tea, freshly plucked	30 cl 5.50
	50 cl 8.50
Organic open tea from our favorite tea shop from St. Gallen	5.50
<ul style="list-style-type: none">• Alpine herb tea• Fruit tea• Rooibos Vanille• Earl Grey• Green tea• Verveine	

Start the day right

Smoothies

no preservatives, no artificial colours, no added sugar

- Berry Passion - raspberry, blueberries, passion fruit 7.50
- Crazy Carrot - mango, papaya, carrots, apple, lemon, ginger 7.50
- Kiwi Cooler - melon, mango, pineapple, kiwi 7.50

Croissant

homemade, original French recipe

- plain 3.50
- with chocolate filling 4.50
- with pistachio cream 4.80

Avocado Bread

Four slices of spelt bread, whole avocado, sun-dried cherry tomatoes, two poached eggs, cress

17.50

Hummus Bread

Spelt bread, hummus, sun-dried cherry tomatoes, cress

13.50

Power Bowl

with Greek yogurt, crunchy granola, organic honey from Toggenburg

- Berry Passion - açai, berries, coconut, bananas 12.50
- Crazy Orange - turmeric, mango, apricots, pears, amaranth 12.50
- Cooler Green - matcha, kiwi, figs, grapes 12.50

Kloster-zMorge

25.50

- Plain croissant
- Avocado Bread (small portion)
- St.Gallen Klostercheese
- Orange juice

Dom-zMorge (from 2 persons, price per person)

36.50

- Plain croissant
- Chocolate Croissant
- Power Bowl
- Avocado Bread (small portion)
- St. Gallen Klostersausage & cheese
- Focaccia & Appenzeller butter
- Smoothie & a warm drink

For aperitif

Aperitif portion with focaccia

- seasonal hummus dip 6.50
- St.Gallen Klostercheese 8.50
- Klostersausage (Butcher's shop Bechinger, St.Georgen) 9.50
- Semi-dried tomatoes & balsamic mushrooms, olives 6.50

Dom-Platte

25.00

- Klostersausage (Butcher's shop Bechinger, St.Georgen)
- St.Gallen Klostercheese
- Sour gherkin, silver onions
- Semi-dried tomatoes & balsamic mushrooms, olives
- Kloster-mustard
- seasonal hummus dip
- homemade focaccia

Kloster-Platte

18.00

- Klostersausage (Butcher's shop Bechinger, St.Georgen)
- St.Gallen Klostercheese
- Sour gherkin, silver onions
- Kloster-mustard
- seasonal hummus dip
- homemade focaccia

- Additional basket of focaccia

3.00

From the soup pot

Beef goulash soup

16.50 | 18.50

from Appenzeller beef, with root vegetables & potatoes
served with homemade focaccia

Soup of the day

10.50 | 13.00

Please feel free to ask our staff
served with homemade focaccia

Bistro-Küche

Avocado Bread

Four slices of spelt bread, whole avocado, sun-dried cherry tomatoes, two poached eggs, cress

17.50

Garden-Salad

Colorful mixed leaf salad with a balsamic dressing
with smoked chicken breast (Butcher's shop Bechinger, St.Georgen)
& avocado

11.50

26.00

Daily-Salad-Bowl

Please feel free to ask our staff
served with homemade focaccia

12.00

Potato-Salad-Bowl

with pickles, refined with Dijon mustard & homemade focaccia

12.00

Sausage-Cheese-Salad refined with pickles

spring onions, leaf salad garnish & homemade focaccia

16.50

Pair of Sausages (Butcher's shop Bechinger, St.Georgen)

with mustard & focaccia

9.50

with potato salad

14.50

Dom-bacon- / cheese quiche

with St.Gallen Klostercheese & smoked bacon (CH)

12.50

with a menu salad

18.50

Kloster-Käseküchlein, cheese quiche (vegetarian)

with Klostercheese

11.50

with a menu salad

17.50

Lasagne-Salsiccia

Beef-Salsiccia-Bolognese (from Butcher's shop Bechinger, St.Georgen)

Béchamel, lasagne sheets from our pasta workshop

26.00

with a menu salad

32.00

15 min
baking
time

Parmigiana di Melanzane (vegetarian)

Sicilian eggplant-tomato casserole with parmesan & mozzarella

26.00

with a menu salad

32.00

15 min
baking
time

For your love handles

Amaretti 5.50
filled with hearty chocolate

Appenzeller Schlorzifladen 6.50
is a traditional sweet tart from eastern Switzerland, made with dried pears, nuts, raisins, and spices on a pastry crust, topped with an egg and cream custard.

Banana chocolate muffin    5.50

Brownie with nuts 6.50

Cinnamon Rolls 6.50

Giolito Glace your choice
served in a cup, our hosts will be happy to inform you 5.50

Poppy seed cake with pears  6.50

Pastel de Nata 6.50
filled with cinnamon-vanilla cream, Portuguese-style recipe

Cakes & more from the display case on availability

Our
housemade
Icetea to go
50 cl | 5.00

Refreshing Drinks

OPEN 30 CL | 50 CL | 100 CL

Homemade hibiscus blossom iced tea	5.80 8.20 13.80
St.Galler 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, "organic lemonade" Rimini (IT)	35 cl 6.50
<ul style="list-style-type: none">• Blood Orange• Grapefruit• Mandarin• Orange• 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

Misty Cave (Appenzell) non-alcoholic 0 % Vol. 33 cl | 6.90
Discover the non-alcoholic "Misty Cave" with a hint of dry hops,
unfiltered with spiced aromatics.
Ready for an adventure?

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

For the Love of Gin!

FROM ST.GALLEN FROM THE BRUNNERALLE DISTILLERY ALSO
AVAILABLE IN OUR STORE.

St.Galler Kloster-Gin "FIN" by focacceria 14.50

A touch of St.Gallen Italianità with Gents Tonic
with Gents Tonic (CH), lemons, 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 beguile your palate.

A wave of flavor, crowned with spicy spruce needles. Mamma mia!



Siegfried Wonderleaf Gin Germany 9.50

Gents Tonic (CH), lemon, ice

Digestif

"Grappa" 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

Apéro

WITHOUT ALCOHOL

homemade Amicero Spritz	9.00
Ginger-orange aperitif with sparkling water, ice	
Berry Lemonade	8.00
MIKKS Berry Lemon, sparkling water, ice, berries	
Crodino	5.50
the non-alcoholic classic from Milano with orange, ice	
Ginger Booster	9.00
MIKKS Ginger Mint, still water, ice, ginger, mint	
Virgin Grapefruit Smash	9.50
MIKKS Grapefruit, non-alcoholic gin, ice, grapefruit wedge	
Virgin Basil Smash	9.50
MIKKS Basil Lime, non-alcoholic gin, ice, fresh basil	
Virgin Passion	9.00
MIKKS Passion Lemon, sparkling water, ice, passion fruit, lime	
Yuzu Lemonade	8.00
MIKKS Yuzu Elder, sparkling water, ice, lemon	
Vaux Träublein	7.50
grape juice, currant juice, barley malt Sektmanufaktur Schloss Vaux, Rheingau, Germany, "Bio"	

SPRITZ - WITH ALCOHOL

* These Spritz are also available alcohol-free.

Aperol Spritz	13.00
Aperol, prosecco, sparkling water, orange, ice	
*Basil Spritz	13.00
MIKKS Basil Lime, prosecco, ice, fresh basil	
Campari Spritz	13.00
Campari, prosecco, sparkling water, ice	
Ginger Spritz "homemade"	13.00
Ginger-orange-aperitif with prosecco, sparkling water, ice, ginger, mint	
*Grapefruit Spritz	13.00
MIKKS Grapefruit, prosecco, sparkling water, ice, grapefruit wedge	
*Hugo	13.00
Elderflower syrup, prosecco, sparkling water, ice, mint	
Lillet Wildberry	13.00
MIKKS Berry Lemon, Lillet, sparkling water, ice, berries	
Mount Rigi Spritz	12.00
Swiss-made cherry and lemon liqueur from Zug, rosé, sparkling water, ice	
Negroni Spagliato	15.50
Prosecco, Martini rosso, Campari, ice	
*Passion Spritz	13.00
MIKKS Passion Lemon, prosecco, ice, orange, passion fruit	
St.Galler Spritz	13.00
Marito, prosecco, sparkling water, ice	
*Yuzu Spritz	13.00
MIKKS Yuzu Elder, prosecco, sparkling water, ice, lemon	

COCKTAILS & LONGDRINKS

Basil Smash MIKKS Basil Lime, gin, ice, fresh basil 	14.00
Berry Vodka sour MIKKS Berry Lemon, vodka, sparkling water, ice, lemon	14.00
Bitter Yuzu MIKKS Yuzu Elder, Campari, sparkling water, ice, lemon	14.00
Campari Amalfi Campari, Bitter Lemon (CH), grapefruit, ices	13.00
Campari Orange Campari, orange juice, ice	13.00
Campari Soda Campari, sparkling water, ice	9.50
Espresso Martini  Espresso, kahlua, vodka	13.50
Grapefruit Margarita  MIKKS Grapefruit Lime, tequila, ice, grapefruit wedge	15.50
Negroni Gin, Martini rosso, Campari, ice	15.50
Passion Vojito  MIKKS Yuzu Elder, Campari, ice, lemon	14.00
Rum & Ginger Rosemary Fizz MIKKS Ginger Mint, rum, ice, sparkling water, rosemary	14.00

Save water drink champagne!

1 dl | 3.75 dl | 7.5 dl

Rosé Spumante Brut "Il Vigliacco" 8.50 56.00
Molinara, Mariano Buglioni, Verona,
Veneto, Italy "Bio" 2022

Moscato d'Asti Cascinetta 29.00 57.00
Moscato, Vietti, Piemont, Italy DOCG 2019/2021

Vaux Träublein 7.50 49.00
grape juice, currant juice, barley malt
Sektmanufaktur Schloss Vaux, Rheingau,
Germany, "Bio"

Franciacorta Ca'del Bosco 39.00 73.00
blanc de blanc brut, 1er cru,
Ca del Bosco, Italy DOCG 2022/2023

Champagne De Saint-Gall 79.00
blanc de blanc brut, 1er cru,
Champagne de Saint-Gall, France

NON-
ALCOHOLIC

Wine not?

WHITE

1 dl | 7.5 dl

Riesling³ Silvaner "Buchberg"

Roman Rutishauser, St.Gallen, Swiss, AOC 2024

8.90 62.00

Petite Arvine

Cave Ardèvez, Wallis, Swiss, AOC 2023

8.90 62.00

"Il Disperato" Bianco Le Blanc

Garganega, Mariano Buglioni, Verona, Italy, IGT 2023 "Bio"

7.50 52.00

Räuschling

Nadine Saxer, Zurich, Swiss, AOC 2023

60.00

Sauvignon Blanc

Wolfer, Weinfeld, Thurgau, Swiss, AOC 2023

65.00

Completer "Malanserrebe"

Donatsch, Malans, Bündner Herrschaft, Swiss, AOC 2022 / 2023 "Bio"

128.00

Riesling

Gantenbein, Bündner Herrschaft. Swiss, AOC 2016 "Bio"

154.00

Grüner Veltliner "Wösendorfer Hochrain"

Weyder-Malberg, Wachau, Austria, DAC 2024 "Bio"

90.00

Casòn Hirschprunn

Pinot Grigio-Chardonnay, Alois Lageder, Südtirol, Italy Demeter IGT 2021

79.00

Studio di Bianco

Friulano - Sauv. Blanc - Riesling, Borgo del Tiglio, Friaul, DOC "Bio"

2013

99.00

2018

111.00

Chablis 1er Cru "la Forest"

Chardonnay, Vincent Dauvissat, Burgund, France, OC 2020 / 2021

162.00

Apéro
favorite

RARITY

Wine

ROSÉ

	1 dl	3.75 dl	7.5 dl
Rosato "il Mimo"	7.50		52.00
Nebbiolo, Vigneti di Cantalupo, Piemont, Italy, DOC 2022			

RED

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

LOCAL

Pinot Noir "Buchberg"		63.00
Roman Rutishauser, St.Gallen, Swiss, AOC 2021		

Pinot Noir Reserve		81.00
Christian Hermann, Fläsch, Bündner Herrschaft, Swiss, AOC 2022		

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

Rioja Reserva	8.00	56.00
Tempranillo, Vinedos de Alfaró, Real Agrado, Spain, DOCa 2019		

Syrah		62.00
Cave Ardèvez, Valais, Swiss, AOC 2021		

RARITY

Pinot Noir		
Daniel & Martha Gantenbein, Fläsch, Bündner Herrschaft, Swiss AOC "Bio"		
2016		189.00
2017		148.00
2020		145.00
2021		178.00

Brunello Il Poggione		
Sangiovese, il Poggione, Toscana Montalcino, Italy DOCG 2015 / 2016		
2019		76.00

Vintage variations are subject to change.

Our regional suppliers

Meat: Butchery Bechinger, St. Gallen
& Larina AG, Appenzell

Eggs: Fusterhof, Appenzell

Honey: Urs Bächler, Toggenburg

Bread: Weder Bakery, St. Gallen

Croissants: Festküche by focacceria

Antipasti & Salumi by focacceria, Metzgergasse 22

Our locations at a glance

ST.GALLEN

focacceria
Metzgergasse 22

Klosterbistro
Klosterhof 6e

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

THROUGHOUT SWITZERLAND

Festlaune "Event & Catering"
Trauermahl.ch



klosterbistro.ch