

benvenuti

Food & Drinks

Everything is housemade.

This needs much time &
every time a little bit of luck.

our promise

Passion & pleasure for unique flavors is our motivation. Next to the hand picked italian top products that come from the region. Whenever it is possible, we strive to use as much organic produce as possible as well as using meats that have been raised and butchered in switzerland. Our passion is to search for the best raw foods & products & create tasteful dishes.

If you or someone in your party has food allergies please let our waitstätt know. All prices are in CHF and include 8.1% national sales tax.

Antipasti

OUR ANTIPASTI ARE ALL HOMEMADE. LET YOUR EYES SEDUCE YOU & COMPOSE YOUR FAVORITE SELECTION INDIVIDUALLY AT OUR COUNTER OR LET US SURPRISE YOU AT THE TABLE.

CHOOSE AT THE COUNTER, PRICE PER 100GR OUR ANTIPASTI ARE ALL

Antipasti of your choice

with salumi / cheese

14.00

vegan

9.50

Antipasti Starter / Main dish

150 gr | 250 gr

21.00 | 35.00

the best antipasti put together by us

(vegetarian or vegan on request)

Burrata

12.50

a kind of mozzarella from Puglia, just more creamy, with olive

Straciatella

13.00

the liquid, creamy heart of burrata from Puglia, with olive oil

Starters

Mixed green salad	10.80	
on our italian house dressing		
Beet-Carpaccio	17.00 23.50	
burrata, like Mozzarella, just a bit creamier, on top of beat-Carpaccio, dressed with an Apple Vinaigrette made with an apple and pear vinegar from the Appenzell region		
Caponata warm		
Southern Italian ratatouille, with pine nuts & grapes, vegan		16.00 25.00
with stracciatella		17.00 26.50
Feta al forno	15.50 23.00	
gratinated feta cheese with olive oil, peperoncino, cherry tomatoes, onions & parsley		
Gambas al ajillo	21.50 32.00	
Black Tiger Prawns "Eden" (<i>from the protected mangrove- forests, Pacific VNM</i>) with olive oil, garlic, chili & rosemary		
Pulpo-Salad	19.50 26.00	
lukewarm, tender cooked pulpo (ESP), on a lime gremolata, on leaf spinach		
Beef Tartar (CH)	100gr 180gr	
on a sashimi marinade on a wasabi green tea mirror		26.00 36.00
with rocket, onions & apples		
Polpette-Pomodoro	18.50 26.00	
juicy beef salsiccia polpette (CH) with home made tomato sauce with cherry tomatoes		
Vitello tonnato classico	23.00 31.00	
thinly sliced Veal (CH) & Tuna cream (VNM), capers & lemon		

Salad-Bowls

Avocado with avocado stripes & lemon	19.80
Gambas fried black tiger prawns "Eden" (<i>from the protected mangroveforests, Pacific VNM</i>) with chili & garlic, served with a fruity mango chutney	31.50
Italiana with Antipasti (pomodori secchi, mushrooms & olives)	24.00
Monti baked soft goat cheese with thyme honey & caramelized walnuts	26.00
Pollo roasted swiss chicken breast strips with red thai curry marinade & a light sour cream ginger dip	26.00
Planted Chicken vegan Roasted Planted Chicken (made in Switzerland) marinated with lemons, rosemary & thyme on a light vegan yogurt dip.	26.00

Homemade Pasta

Choose
your Pasta
Tagliatelle,
Tagliarini or
Ravioli filled with
Ricotta-
Mangold

	NORMAL SMALL
Tagliatelle Bolognese-Salsiccia House salsiccia (beef, CH), sugo	27.00 19.50
Tagliarini Carbonara "the classic par excellence" egg, bacon & cream	26.50 19.50
Tagliarini Pomodoro our tomato sauce with cherry tomatoes + Burrata 5.50	23.50 18.50
Tagliarini bacon-ginger Tomato sauce with smoked bacon (CH) & ginger	26.50 19.50
Tagliatelle Spinaci-Gorgonzola with fresh spinach leaves & gorgonzola dolce	26.00 19.50
Potato gnocchi (vegan & glutenfree) with our tomato sauce with cherry tomatoes	25.50 19.50
Ricotta-mangold ravioli Ricotta-mangold ravioli with sage butter Ricotta-mangold ravioli with saffron sauce and pear pieces	27.50 22.50 29.50 23.50
Prosecco Porcini Mushroom Risotto our legendary signature dish from OpenAir	25.00 19.00

AL FORNO

Lasagne-Salsiccia Salsiccia-Bolognese (beef from the butcher Bechinger, St.Georgen), Béchamel, homemade Lasagne sheets (Baking time at least 15min)	29.50 21.00
Parmigiana Eggplant lasagna with tomatoes, parmesan & mozzarella cheese (Baking time at least 15min)	26.00 19.80

XXL
+ 5.00

Meat & Fish

We attach very great importance to the quality & the origin of our products
& use only meat from Switzerland.

For fish & seafood we pay attention to sustainable fishing & trust in the pro-
mises of the various labels & our experienced supplier.

Sliced Beef Ribeye (180gr) Seared perfectly pink, with Fleur de Sel (sea salt) & house made herb butter	43.50
Guancia di Vitello (180gr) Veal cheeks with a rosemary red wine jus	42.00
Chicken Breast (180gr) juicy grilled chicken breast (CH) with homemade herb butter	28.50
Black Tiger Shrimp «Eden», grilled (From the protected Mangrove forests, Pacific VNM) with an Asian infused Vinaigrette	38.00

CHOOSE YOUR FAVORITE SIDE:

Mixed green salad /
Verdure grigliate /
Homemade tagliatelle /
Prosecco Porcini Mushroom Risotto
for each further side + 5.50

Tavolata

Order together, enjoy together, because eating together makes you happier. Our dishes are perfect to share, each individual can help themselves to what they like, until everyone is full & happy. An appetizing adventure through the focacceria menu. To enjoy our tavolata with friends please calculate 1.5 hours of fun.

MINIMUM 4 PERSONS | PRICE PER PERSON

Pasta, Pasta Tavolata! à discrétion 38.00

Tagliarini Carbonara | Tagliatelle Bolognese |
Tagliatelle Spinaci-Gorgonzola | Ravioli al burro con salvia

Facile - the easy Tavolata à discrétion 55.00

Best selection of our antipasti from the counter | seasonal salad |
Feta al forno | Caponata al forno | Pulpo-Salad |
This is followed by a great pasta journey with tagliarini & tagliatelle
& to finish with a variation from our dessert kitchen

Perfetto - the generous Tavolata à discrétion 68.50

Best selection of our antipasti from the counter | seasonal salad |
Burrata-Salad | Feta al forno | Caponata al forno | Pulpo-Salad | Beef tatar |
Vitello tonnato |
This is followed by a great pasta journey with tagliarini & tagliatelle
& Ravioli in different variants. To finish with a variation from our dessert
kitchen

Superiore - the Tavolata à discrétion 92.50
with fish or meat

Complement the Tavolata "Perfetto" for the main course with Tagliata of
beef or "EDEN" Tiger Shrimp or Prosecco Porcini Mushroom Risotto. With
this we love leaf spinach, cherry tomatoes al forno & homemade herb butter.
The dessert variation at the end completes this journey.



Drinks

ON TAP 3 dl | 5 dl | 1 l

Homemade Ice Tea ginger-rosemary or hibiscus flower	5.50 7.90 13.80
Wiler water sparkling or still	4.50 6.90 11.00
Shorley Möhl	4.80 7.20 11.00
Citro Goba	4.50 7.20 11.00

BOTTLE

Gazosa Ticino (CH)	35 cl 6.50
blueberries, lemon, raspberry or tangerine	
Orangina Goba	33 cl 5.50
Cola Goba	33 cl 5.50
Cola Zero Goba	33 cl 5.50
Rivella rot, blau	33 cl 5.50
Bitter J.Gasco	20 cl 5.50
Chinotto J.Gasco	20 cl 5.90
Bitter Lemon Gents (CH)	20 cl 5.50
Tonic Gents (CH)	20 cl 5.50

WITHOUT %

Amicero-Spritz 8.00

Ginger-Oranges-Apéro with Soda & Ice

Crodino 7.50

the alcoholfree classic from Milan with oranges & ice

Manzoni-Spritz 8.00

Berry-Apéro with Soda & ice

WITH %

focacceria Gin "FIN" 14.50

with Gents Tonic (CH), lemon, rosemary, ice

Aperol Ginger or Apple Breeze 13.00

with Aperol, prosecco, Ginge Ale or apple juice, ice

Campari Amalfi 13.50

with bitter lemon (CH), grapefruit, ice

Campari Milano 13.50

with prosecco, cranberry juice, ice

Our
favorite!

Helga 12.00

with hibiscus flower, prosecco, soda, ice

Lillet Blanc Vive 12.50

with Gents Tonic (CH), mint, cucumber, lemon, ice

Lillet Rose 12.50

with Gents Ginger Ale (CH) or Goba Citro, mint, orange, ice

St.Gallen Spritz 13.00

the aperitif of swiss herbs, lemon balm & - verveine,
with prosecco & ice

Pitcher
Quöllfrisch
1 L | 15.50

Beer

FROM APPENZELL

from the barrel «Naturtrüb» 4.8% Vol. 30 cl | 5.00
A pilsner malt and three different hop variations from stammheim & hallertau brewed. 50 cl | 7.90

Leermond 33 cl | 5.90
The alcohol free beer made out of three different malts & two hop variations brewed by new moon.

Schwarzer Kristall 6.3% Vol. 33 cl | 6.90
The special beer with its raven black color surprises with a roasted coffee bouquet.

Weizen 5.2% Vol. «Organic» 50 cl | 7.90
The fermented, cloudy wheat beer contains a higher percentage of carbonation.

FROM WUPPENAU

Sleeping Bear 6.2% Vol.

33 cl | 6.90

A well-balanced and full-bodied amber ale.

Secret Service 6.7% Vol.

33 cl | 6.90

This fine tart ale has a strong caramel malt profile.

Goes well with strong & aromatic dishes.

Razberry 5.2% Vol.

33 cl | 6.90

Even the color of this beer is reminiscent of raspberries.

Pairs well with sunshine, light food & dessert.

Your event. Our catering.

From the small apéro to a big party, our legendary risotto stirred in our parmesan wheel, salsiccia from the grill to beef steaks from the smoker, everything is possible. At your place is our place - wherever you want. We place great value within our catering: the quality of our products, the consultation of our through colaboration, we can make your expectations a reality & you can profit from our professionalism.



festlaune.ch

Our operations at a glance

ST.GALLEN

focacceria Metzgergasse 22
Klosterbistro Klosterhof 6e
Festküche "Kochen & Feiern"
Produktion Haggenstrasse 6

WIL

perron f Bahnhofplatz 6

WORLDWIDE

Festlaune "Catering"

focacceria.ch

