

welcome

Food & Drinks

our promise

Everything is housemade.

That takes a lot of time and a bit of luck.

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	4.70
Caffè Latte Milk coffee	5.50
Cappuccino	5.50
Caffè Freddo Espresso & milk, on the Rocks	6.00
Espresso / Ristretto	4.50
Espresso Corretto Espresso with a shot of liquor	7.50
Espresso Doppio	6.00
Espresso Macchiato	4.90
Latte Macchiato	6.00
Chai Latte housemade	6.00
Ovomaltine / Chocolate hot oder cold	4.90

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 Weinfelden	4.90
<ul style="list-style-type: none">• Alpine herb tea• Fruit tea• Rooibos Vanille• Earl Grey• Green tea• Verveine	

Tea Kettle
Portion
1 L - 9.00

Start the day right






DAILY

Booster Juice fresh pressed, saasonal	20 cl 7.50
Croissant housemade secret recipe from Lyon	1.50
Pain au chocolat housemade with praline chocolate filling	2.50
Kloster-Müesli housemade Plain Yogurt with fruit compote & granola	6.50
Kloster-zMorge	15.50
housemade breads & croissants, Pain au chocolat, appenzeller butter, housemade jams, booster juice	
Dom-zMorge	39.00
housemade breads & croissants, Pain au chocolat, appenzeller butter, housemade jams, dips, St.Galler eggs, smoked salmon, salami, italian cheese, müesli, booster juice	
<i>vegetarian options available</i>	

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 
- Crema di Ceci 
- Olivepesto 
- Guacamole 

Antipasti-Plate 150g | 17.50

Various assortment of our best antipasti offerings 250g | 28.50

Vegetarian or vegan options available

Bistro-Kitchen

DAILY UNTIL 6PM

Lasagne with Salsiccia

with our housemade salsiccia (Beef from Metzgerei Bechinger St.Georgen, CH),
housemade Lasagnesheets, Béchamel (white sauce) 20.50
with a side salad 24.50

Parmigiana

Aubergine-Lasagne with tomatoes, parmesan & mozzarella 18.50
with a side salad 22.50

Quiche vegetarian or with meat 8.50

with mixed green salad 12.50

Lunch menu with a side salad 18.50

Housemade Soup from 10.50

seasonal, varies daily

Saladbowl changes seasonally 14.50

Stuffed focaccia (Mo-Sa) 10.50

vegetarian / with meat / vegan

Klostercheese-tarts 8.50

with a side salad 12.50

Caponata 16.50

Southern Italian ratatouille with pine nuts & grapes
with straciatella

For your love handles

Amaretti 5.50

filled with hearty chocolate

Brownie / Poppy seed cake 5.50

Sweets in a jar in miniature 4.50

Chocolate balls (vegan) 5.50

covered with coconut flakes

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



Refreshing Drinks

3 dl | 5 dl | 10 dl

House-Icetea hibiscus flower	5.20 6.80 12.50
Klosterwater sparkling or still	4.20 5.40 8.50
Apple Spritzer Möhl (CH)	4.50 5.90 9.50
Lemonade Goba (CH)	4.50 5.90 9.50

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 | 4.90
Made from pilsner malt and three different types of hops 50 cl | 7.50

Panaché with Appenzeller Quöllfrisch 2.5 % Vol. 30 cl | 4.90
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 | 6.00
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.

Pale Ale (Biergarage) 5.2 % Vol. 33 cl | 6.50
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 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 7.00

Aperitif Time

WITHOUT %

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

WITH %

Aperol Spritz Aperol, prosecco, mineral, orange, ice	12.50
Campari with Soda, ice with Orangejuice, ice	8.50 10.50
Campari Amalfi Campari, Bitter Lemon (CH), grapefruit, ice	12.00
Hugo Prosecco, mineral, elderberry syrup, mint, lime, ice	11.00
Marito the aperitif made from swiss herbs, lemon bakm & verbena with prosecco & ice	12.50
Mount Rigi the cherry-lemon-liquor from Zug with Gents Tonic (CH)	10.50

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	12.00		70.00
Rosé Spumante Brut «Il Vigliacco» Molinara, Mariano Buglioni, Verona, Veneto «Bio» 2019	8.50		56.00
Moscato d'Asti Cascinetta Moscato, Vietti, Piemont, DOCG 2019		30.00	58.00
Franciacorta «Brut Cuvée Prestige» <i>The italian answer for Champagne</i> Chardonnay-Pinot Nero-Pinot Bianco Ca' del Bosco, Lombardia, DOCG		39.00	71.00

Wine not?

WHITE

1 dl | 7.5 dl

Petite Arvine Cave Ardèvez, Wallis, Schweiz, AOC 2018	8.10	57.00
«Il Disperato» Bianco Garganega, Mariano Buglioni, Verona, IGT «Bio» 2020	7.50	50.00
Grüner Veltliner Mayer am Pfarrplatz, Wien, Österreich «Bio» 2020	7.30	51.00
Sauvignon Blanc Mandia Vell, Manacor, Mallorca, IGT «Bio» 2019	8.90	62.00
Weissburgunder Reserva Abtei Muri, Südtirol, Italien, DOC «Bio» 2017		66.00
Chablis 1er Cru "La Forest" Vincent Dauvissat, Burgund, Frankreich 2019		99.00
Saumur Blanc "Clos de L'Echelier" Chenin Blanc, Thierry Germain, Loire, Frankreich «Bio» 2015		98.00

ROSÉ

Rosato "il Mimo" Antichi Vigneti di Cantalupo, Piemont, Italien, DOC 2020	7.20	50.00
---	------	-------

RED

Pinot Noir «Nagelstein»	8.70	61.00
Philipp Grob, St.Gallen, AOC «unfiltered» 2020		
Ripasso «Il Bugiardo»	8.70	61.00
Corvina-Corvinone-Rondella, Mariano Buglioni, Verona, IGT «Bio» 2017		
Rioja Va!	7.30	51.00
Tempranillo, Vinedos de Alfaro, Real Agrado, Spanien, DOCa 2019		
Pinot Noir «Tradition»		63.00
Donatsch «Zum Ochsen», Malans, Schweiz, AOC 2018		
Lagrein Riserva		74.00
Abtei Muri, Südtirol, Italien, DOC «Bio» 2017		
Le Pergole Torte		154.00
Sangiovese, Monteverdine, Toscana, Italien, IGT «Bio» 2018		
Brunello di Montalcino	3.75 dl -	39.00
Il Poggione, Toscana Montalcino, Italien, DOCG 2016		
	7.5 dl -	75.00
Lutzmannsburg "Alte Reben"		118.00
Blaufränkisch, Moric, Burgenland, Austria «Bio» 2015		

The whole focacceria-family

Am Obstmarkt Herisau - an der Bahnhofstrasse

focacceria St.Gallen - an der Metzgergasse

focacceria Wil - am Bahnhofplatz

Catering by focacceria - **Festlaune**

Kochen & Feiern by focacceria - **Festküche**