

# MENUE SUGGESTIONS FOR BEIZENBUMMEL

<b>APÉRO</b> (30 minutes)		<b>CHF</b>
Restaurant National	Chäschüechli, a savoury cheese pie	6.00

<b>STARTERS</b> (45 minutes)		
Restaurant Bierfalken	Seasonal salad with fresh pear slices	12.00
Restaurant Bierfalken	Seasonal salad with Appenzeller Mostbröckli	18.00
Restaurant Bierfalken	Cream of porcini mushroom soup	12.50
Gaststuben zum Schössli St.Gallen	Blue potato soup with different side dishes	15.00

<b>MAIN COURSES</b> (60 to 75 minutes)		
Restaurant Bierfalken	Bratwurst with onion sauce and „Rösti“ potato pancake or cheese „Spätzli“ noodles	25.50
Restaurant Bierfalken	Pork cordon bleu with „Spätzli“ noodles or fries, market vegetables	37.50
Gaststuben zum Schössli	Fillet of pork raised in eastern Switzerland, cream sauce with plum brandy, vegetables and quark „Spätzli“ noodles	40.50
Restaurant Fondue Beizli	Moitié-Moitié cheese fondue incl. cherry schnapps	32.50
Restaurant Fondue Beizli	Fondue Chinoise (meat fondue with hot oil and fresh local meat only) incl. salad and side dishes	51.00
Restaurant Fondue Beizli	Rindshuftmöggli “Maison” (beef hooves with our Bourgiugnon sauces) and chips	32.00

<b>DESSERTS</b> – if possible in the same restaurant as the main course		
Gaststuben zum Schössli	Dessert Trio Schössli	20.50
Restaurant Fondue Beizli	Chocolate fondue with fruit	18.50