

2021 media text

City of beer, bakeries and «Beizli»

Regional wine and beer from the oldest brewery in Switzerland. Rustic first floor taverns and bakeries with secrets: St.Gallen isn't just a city of sausages. This Eastern Swiss metropolis situated between lake and mountain has a lot more to offer.

The most famous St.Gallen export is as much a part of St.Gallen as the monastery. It is the region's culinary pride: The St.Gallen Bratwurst. In no other Swiss city are veal sausages produced with such an incomparable taste and fine bite. Made from first-class veal, freshly skimmed milk and a special mixture of herbs. For visitors to the Eastern Swiss metropolis, the opportunity to taste at least one bite of these patented sausages is simply not to be missed. They are served everywhere – from the eight Gault-Millau-rated restaurants in the city to the sausage stand on the corner. For those who don't like sausages, there are other culinary highlights in St.Gallen. The city has a lot more to offer than Bratwurst and Bürli.

From plain to Poseidon

Whether it's plain, Italian, Spanish, Greek, Chinese, Japanese, Oriental, Indian, American or Thai cuisine – this city between lake Constance and mount Säntis has something to everyone's taste. From the Mediterranean «Gambas al ajillo» to Swiss vegetable «Knöpfli» with local cheese. The list of restaurants isn't just long and varied. Most of them are also unique. In the truest sense of the word: There are hardly any large restaurant chains in St.Gallen. Instead the city harbours a wealth of local treasures. For years or even decades, many traditional restaurants have been owned by the same restaurateur. Alongside the Bratwurst, the traditional Swiss establishments rely on additional ingredients from the region: vegetables, game and truffles, as well as wines from the Rhine valley region. The latter are as unique as the valleys they are produced in.

First-class catering on the first floor

The so-called «Erststockbeizli» (first-floor taverns) are famous in the old part of St.Gallen. The «Schwarzer Adler», the «Zum Goldenen Schäfli» or the «Bäumli» for example. Small, rustic restaurants located on the first floor of a historic building, with sloping floors, wooden walls and low ceilings. Since the beginning of the 19th century, the traditional «Beizli» have invited you to relax and pause, and they continue to entertain both visitors and locals equally with their ambience, their lovingly designed menus and the great St.Gallen gastronomy. Beer is often served as well. In fact, from one of the oldest breweries in Switzerland; a «Schützengarten». In addition to the «Schützengarten» brewery, there are several smaller breweries in the region. On the St.Galler Klosterplan, the oldest remaining map of the medieval monastery district there are three breweries depicted. So St.Gallen isn't just a city of sausages, but also a city of beer. Naturally, such a town also offers beer tours. Not only will participants learn some beer facts and anecdotes, they will also get to try local beers. Those who want to try all the culinary highlights of the area can do so on the «Probiererli-Tour» - a broad city tour, which lifts the spirits and pleases the palate.

The bakeries' pride

After the beer come the «Biber». For people with a sweet tooth, the Eastern Swiss capital is the place to be. The St.Gallen «Biber» are the pride of each bakery, a speciality famous across all of Switzerland. The pastry is made from honey, flour and sugar, as well as special spices, such as aniseed, coriander and cloves. Each bakery has its own recipe, passed down from generation to generation. Naturally – just like the sausage recipe – these are a well-kept secret.

#lovestgallen #sginspiriert #ineedswitzerland #inlovewithswitzerland

Contact:

St.Gallen-Bodensee Tourism
Tobias Treichler
Vice Director / Head of Marketing & Customer Experience
Bankgasse 9 / Postfach
CH-9001 St.Gallen
Tel. +41 (0)71 227 37 19
Fax +41 (0)71 227 37 67
tobias.treichler@st.gallen-bodensee.ch