

dessert

our staff will inform you about our vegan desserts

café gourmand	café or espresso with 3 little goodies		12.50
chocolatecake	with a melting heart, comes along to homemade icecream (your choice)		14.50
variation	best of focacceria – min 2 person, price per person		13.50
amaretti	filled with lots of chocolate		3.50
chocolate ball with almonds	vegan		4.00
spanish chocolate cake	with dried apricots		5.50
cheesecake	served in a glas		10.50
toblerone chocolate mousse		scoop 5.50	10.50
tiramisù classico or spezial	saisonal		10.50
panna cotta	strawberry-rabarberagout (we use only agar-agar)		10.50
homemade mini-dessert	please have a look at our showcase	starting	3.20
giolito-glace	natural italian icecream, please ask our service	scoop	3.50

grappa & digestif

2cl. 4cl.

berta elisi	43% vol.	8.00	14.00
brunello di montalcino riserva	mastrojanni, toscana 42% vol.	9.00	16.00
sangiovetto	castellare, toscana 44% vol.	8.00	14.00
henri (ladygrappa)	pinot noir, lipp, maienfeld, swiss 38.5% vol.	8.00	14.00
amaretto disaronno	28% vol.		7.00
averna, ramazotti	28% vol.		7.00
appenzeller alpenbitter	29% vol.		7.00
limoncello from sizillien	32% vol. (vom fass, st.gallen)		7.00

whisky & nobel brands

2cl. 4cl.

z'graggen «bergsturz» 10 years	swiss single malt whiskey 40% vol.	8.00	14.00
säntis malt «himmelberg»	swiss alpine whiskey 43% vol.	7.00	13.00
the ileach	single malt whiskey, cask strenght 58% vol.	8.00	14.00
yellow spot 12 years	single pot still irish 46% vol.	8.00	14.00
clanelish 14 years	coastal highland, single malt scotch 46% vol.	9.00	16.00
glenfiddich 15 years	valley of the deer, matured in sherry oak 40% vol.	9.00	16.00
vielle prune, reserve	lipp maienfeld, prune-dörrplum 38.5% vol.	12.00	22.00
vielle williams, reserve	lipp maienfeld, pears-dörrpears 38.5% vol.	15.00	26.00



our promise

passion and pleasure for extraordinary taste is our motivation. we exclusively use, besides our thoughtfully chosen italian top products, fresh and saisonal products from the region. wherever it works out and under strict consideration for the shortest way of transportation, we use organic products, only free-range eggs and fresh swiss meat. everything is homemade, which takes a lot of time and also a little bit of luck.

tavolata as a starter min. 4 person, price per person

antipasti plate, caponata, ricotta al forno and king prawns al ajillo 18.50

antipasti

per 100 gram for maincourse, we suggest 250 grams per person 10.50

per serving olives, cherrytomatos, mushroom or parmesan 6.50

focaccia

	small	medium	large
carne service will inform you	9.50	12.90	17.90
salame service will inform you	9.50	12.90	17.90
cheese service will inform you	9.50	12.90	17.90
vegan service will inform you	9.50	12.90	17.90
roastbeef sauce tartar, eggplant, rocket	11.00	14.40	20.40

soups

	small	normal
vegi, seasonal, daily fresh our servicestaff is happy to help you	9.50	12.00

salads

	small	normal
antipastisalad with pomodori secci and olives	12.50	19.00
green salad	5.50	9.50
»funghi» panfried mushrooms (CH), avocado, green salad		20.50
»pollo» thaicurry-chickenstripes (CH), avocado, green salad		22.50
»capra» chèvrier (goatcheese), scalloped with honey, caramelized walnuts, green salad		22.50
»gamberetto» chili-garlic-prawns (vtn, certified), green salad		27.50
»burrata» caprese salad alla focacceria	15.50	21.50

beef tatar

	small	normal
of swiss beef butchery ueli zeller, herisau	23.50	32.00

focacceria-style: sashimimarinade, wasabi-greentea-sauce, garnished with rocket and apple

carpaccio

	normal
pulpo cremolata, limes, rocket	19.50
bresaola parmesan, lemon, rocket	22.50
parma dolce (18 month aged) parmesan, lemon	21.50

al forno

	primi secondi
king prawns, al ajillo black tiger prawns, peeled, (vietnam, certified)	18.50 27.00
feta al forno with olive oil, cherrytomato, chilli and onions	15.50 25.00
caponata sicilian ratatouille, scolloped with scamorza	16.50 26.00

homemade pasta

	primi secondi
asparagus (CH) cherrytomato and parmesan	22.00 25.50
fresh spinach-gorgonzola	19.00 22.50
pears-safran sauce	19.00 22.50
al burro con salvia	16.00 19.50
buffalo mozzarella and cherrytomato sauce	21.00 24.50
burrata with spicy cherrytomato sauce	22.00 25.50
salsiccia, cherrytomato, spinach, lemon	19.00 22.50
bolognese, pomodoro or carbonara	16.00 19.50
tagliatelle, spaghetti or chard-ricotta-ravioli (+ 4.00)	

meat & fish

choose your sidedish: salad, green asparagus, fresh spinach, tagliatelle	160gr	240gr
thuna yellow fin, msc	22.50	30.50
beef - tagliata swiss gourmet beef	34.50	44.50
„alpstein“ chickenbreast from the region	19.50	28.50

tavolata min. 4 person, price per person

all meals are served on big plates, which are placed in the middle of the table. everyone receives a own plate and may ladle everything he`s desiring or wants to try. following a selection, which could vary depending on daily offerings.

pasta-tavolata spaghetti carbonara, tagliatelle salsciccia-cherrytomato-spinach, 29.50
tagliatelle on a leaf spinach-gorgonzola, ravioli al burro con salvia

piccola starting with antipasti plate and a salad bowl, two kinds of spaghetti 44.50
and two kinds of tagliatelle, finishing with delicious dessert.

spezial starting with an antipasti plate, salad bowl, caponata, feta al forno, cozze, two kinds of 54.50
spaghetti & tagliatelle, finishing with delicious dessert (a discrétion)

deluxe starting with an antipasti plate, salad bowl, caponata, feta al forno, pulpo, tatar, cozze & 66.50
king prawns al ajillo. selection of spaghetti, tagliatelle and ravioli, finishing with delicious dessert (a discrétion)