



bistro

ST.GALLEN

APERITIF | APERITIVES

Prosecco Cuvée Einstein Extra Dry 10cl <i>Col di Rocca Veneto, Valdobbiadene DOCG, Italien</i>	9
NV Collection Brut 10cl <i>Louis Roederer Champagne, Montagne de Reims</i>	16
Sherry Tio Pepe Fino, 27%	9
Carpano bianco rosso, 15% 5cl	9
Carpano extra dry, 18% 5cl	9
Campari, 23% 5cl	9
Cynar, 16.5% 5cl	9
Pernod, 40% 5cl	9
Aperol Spritz	12.50
Hugo	12.50
KōShin <i>St. Germain Holundertikör Riesling Verjus Gurkenlimonade</i>	12

SOFTGETRÄNKE | SOFT DRINKS

Appenzell Mineralwasser still leise 33cl <i>Appenzell mineral water still sparkling</i>	5
Appenzell Mineralwasser still leise 50cl <i>Appenzell mineral water still sparkling</i>	7
Appenzell Mineralwasser still leise 80cl <i>Appenzell mineral water still sparkling</i>	9
GOBA Orange Citro 33cl	5
Coca Cola zero 33cl	5

BIERE & MOST | BEERS & CIDERS

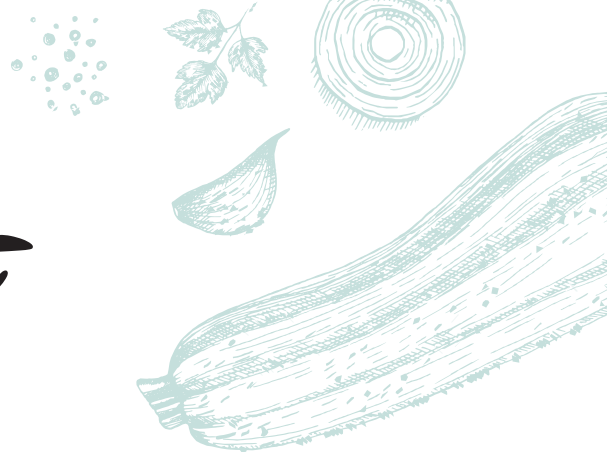
Edelspez Panaché (vom Fass) 30cl <i>Draft beer</i>	5.50
Edelspez (vom Fass) 50cl <i>Draft beer</i>	7.50
Klosterbräu (vom Fass) 30cl <i>Draft beer</i>	5.50
Klosterbräu (vom Fass) 50cl <i>Draft beer</i>	7.50
India Pale Fl. 33cl <i>Non-alcoholic BTL</i>	6
Gallus 612 Ale Fl. 33cl	7.50
Weisser Engel (Weizenbier) Fl. 50cl <i>Wheat beer BTL</i>	7.50
Saft vom Fass trüb 50cl <i>Apple cider</i>	7.50
Saft vom Fass trüb, alkoholfrei 50cl <i>Apple cider, non-alcoholic</i>	7.50

Rivella rot blau 33cl <i>Rivella red blue</i>	5
Hausgemachter Eistee 30cl 50cl <i>Homemade iced tea</i>	6.50 9
Mausacker BIO Apfelschorle 33cl <i>Mausacker BIO apple juice spritzer</i>	5
Swiss Mountain Spring 20cl <i>Tonic Water Bitter Lemon Ginger Ale</i>	5.50
Sanbittèr rot 10cl <i>Sanbittèr red</i>	5



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HEISSGETRÄNKE | HOT BEVERAGES

Espresso Kaffee Ristretto <i>Espresso Coffee Ristretto</i>	5	Kaffee Mélange <i>Coffee with whipped cream</i>	6
Doppelter Espresso <i>Double espresso</i>	6	Kalte & warme Schokolade Ovomaltine <i>Cold & hot chocolate Ovomaltine</i>	5
Milchkaffee <i>White coffee</i>	6	Turm Premium Bio Tee <i>Turm Premium Bio Tea</i>	5
Cappuccino	6	<i>Apfel-Zitrone-Kurkuma Darjeeling First Flush Earl Grey Blue Flower Honeybush Ingwer-Zitrone-Mango Kamillenblüten Minzeblätter Nebeltee Rote Früchte Schweizer Kräuter Verbeneblätter</i>	5
Latte Macchiato	6		

BITTER & LIKÖRE | BITTERS & LIQUEURS

Appenzeller Alpenbitter, 26% <i>4cl</i>	9
Ramazotti, 30% <i>4cl</i>	9
Averna, 29% <i>4cl</i>	9
Amaretto di Saronno, 28% <i>4cl</i>	9
Baileys, 17% <i>5cl</i>	9

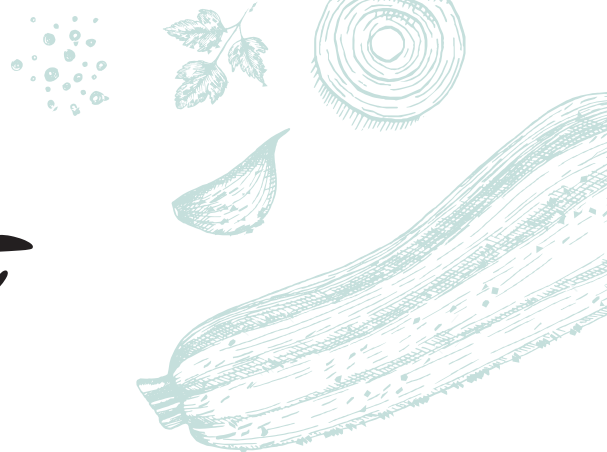
GIN

Tanqueray London Dry Gin, 43.1%	14
Hendrick's, 41.1%	14
The Wild Alps, Morris, St.Gallen, 47%	16
Gin Mare & Tonic Water	20
Mixers: Swiss Mountain Spring Tonic Water	4



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ETTER OBSTBRÄNDE | FRUIT BRANDY

Vieille Poire Williams, 40% 2cl	16
Vieille Prune, 40% 2cl	16
Vieille Orange, 40% 2cl	16
Framboise, 41% 2cl	11
Zuger Kirsch, 41% 2cl	11
Calvados Château de Breuil 15 ans 2cl	14

GRAPPA

Montanaro Acquavite 1972, 40% 2cl	14
Grappa Tre Soli Tre Berta, 45% 2cl	16
Grappa Bosso Selezione Dolcetto, 40% 2cl	9

WHISKY & RUM

Glenmorangie 10y 4cl <i>Schottland/Scotland, 40%</i>	16
Säntis Malt Alpstein XVI 4cl <i>Monbazillac Finish St.Gallen, Schweiz/Switzerland, 48%</i>	25
Talisker Whisky 10y 4cl <i>Islands/Skye, 40%</i>	14
Plantation Rum XO 4cl <i>Barbados, 40%</i>	15
Diplomatico Reserva Exclusiva Rum 4cl <i>Venezuela, 40%</i>	14

COGNAC

Ferrand 10 Générations, 45% 2cl	13
Martell Cordon Bleu, 40% 2cl	28