

Mountain Guesthouse Forelle at Seealpsee

Dear Guests

Just once do nothing, away from all the stress and civilization and into nature's freedom. Lay in the grass and observe the environment, listen to the flowers grow for awhile. Can you see the trout jump out of the clear lake water? Dreaming under the starry night sky and breath in the fresh mountain air. Is there something more beautiful?

We are letting you stay to live this experience. Lay back and enjoy the unique Forelle atmosphere at lake Seealp.

Welcome
Family Fritsche and the «Forelle-Team»

Qualified Products

Origin of the products

It is our concern to serve you Swiss products from local production.

- Meet – Metzgerei Fässler, Steinegg / Larina AG Fleischveredelung, Steinegg
- Trout – Bio Forellenzucht Rusch, Montlingen / Forellenzucht Barbara Dörig, Wasserauen
- Fish – Frommis Delikatessen, St. Gallen
- Trout crispies – Frommis Delikatessen, St. Gallen
- Chicken – Frifrag, Märwil
- Milk products – Appenzeller Milch AG, Appenzell
- Alpine cheese – Alp Spitzig Stein und Alp Grosshütten, Seealp
- Cheese – Chäs Sutter GmbH, Appenzell
- Vegetables – Braun Früchte und Gemüse AG, Bronschhofen
- Bread – Bäckerei Schäfli, Steinegg und Beck Böhli, Appenzell

We will gladly inform you about ingredients in our dishes that may trigger allergies or intolerances upon request.


Being a host means for us: to make your stay an unforgettable experience with cordiality, attention and a lot of joy.

Let us spoil you in this oasis of tranquility on the idyllic Seealpsee...



All prices in CHF. MwSt. Taxes already included in all fees.


Cold Dishes

Salad	Small	Big
Green leaf Salad	6.50	8.50
Mixed Salad	8.50	10.50
Salad bowl 		10.50
Mixed Salad plate with melon		18.50
Cheese salad		16.50
with various salads		21.50
Cervelat sausage salad		16.50
with various salads		21.50
Sausage cheese salad		16.50
with various salads		21.50
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Appenzeller- Plate	Small	Big
Thin slices of air dried beef, garlic sausage, bacon and cheese	13.00	22.50
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Meat with bread		
Cervelat sausage with bread		9.50
Plate of thin slices of air dried beef		25.00
Garlic sausage with bread		10.50
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Others	Small	Big
Appenzeller cheese	9.50	13.50
Sandwiches with cheese, ham or Salami		9.00
with thin air dried beef		10.00
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Breakfast plate 7:30 -11:00		
Breakfast plate Simple		13.00
2 wheels of bread, jam, butter, cheese and 1 hot drink		
Breakfast plate Deluxe		20.00
2 wheels of bread, croissants, jam, butter, cheese and meat, yogurt 90g, 1 glass of orange juice and 1 warm drink		

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Warm Main Course

Soups

Soup of the day	9.50
Small soup of the day	7.50
Carrot- Ginger soup   	9.50

Fish specials

Salomon - Trout fish crispy with Tartare and Hollandaise Sauce	22.50
As a starter	14.00
Salomon - Trout fish crispy with French fries	28.00
Salomon - Trout fish crispy with vegetables	32.00
Salomon - Trout fish crispy with mixed Salad	30.00
Trout-filet with white wine herb sauce, rice and vegetables	34.50

Pork Meat

Breaded pork Schnitzel with French fries	23.00
Fitness plate (Breaded pork schnitzel with mixed salad)	25.00

Calf Meat

Calf Schnitzel with champignon cream sauce, pasta and vegetables	38.50
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Beef Meat

Rump steak with garlic butter, French fries and vegetables	36.00
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Chicken



Tender chicken breast with mixed Salad	27.00
Tender chicken breast with Spätzli and vegetable garnish	31.50

Warm Main Course

Appenzeller Local Sausage and Meat Loaf Specials

Appenzeller local sausage (boiled) with potato Salad	19.50
Bratwurst Sausage with brown sauce and French fries	22.00

Vegetarian Specials

Cheese Spätzli and apple puree and vegetables	26.00
Cheese Spätzli with apple puree	20.50
Vegetable plate	26.50
French fries with ketchup 	10.50
Malted grains burger in Appenzeller spelt bread with French fries 	30.00

Gluten- and lactose free

Steamed trout filet with rice and vegetable garnish	33.00
Spätzli and apple puree with vegetables	25.00

Senior (small plate)

Breaded pork Schnitzel with French fries	20.50
Fitness plate (Breaded pork schnitzel with mixed salad)	17.50
Cheese Spätzli and apple puree and vegetables	18.00

Appetizers

Beginner	Vol. %	4cl
Fragola · wild strawberry liqueur with Prosecco	24	12.00
Amicero · ginger, oranges appetizer with Prosecco	11	12.00
Spritzone · tropical citrus note with a balanced bitter note	6.8	12.00
Bellini Cipriani · White peach with Prosecco	5.5	12.00
Säntis Tonic · refreshing tonic sirup (alcohol-free)	-	10.00
Amicero · ginger, oranges appetizer with Prosecco (alcohol-free)	-	10.00
Appenzeller Alpenbitter	29	7.50
Martini Bianco	15	6.50

Sparkling Wines

Italian

Prosecco Villa Sandi Brut Piccolo, Prosecco	2dl	13.50
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Germany

Henkel Brut Piccolo, Sekt	2dl	11.00
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Open house wines

White wines switzerland

Chateau de Vufflens · Chasselas	1 dl	5.00
Bolle, Waadt, Vinocasa	2 dl	10.00
	3 dl	15.00
	5 dl	25.00
	7.5dl	37.00

Fresh, intense and floral aroma · racy and elegant · the winery is located directly at the foot of the imposing fortress of Chateau Vufflens

Red wines switzerland

Ancora · Galotta, Merlot	1 dl	6.50
Cave de Jolimont, Waadt, Vinocasa	2 dl	13.00
	3 dl	19.50
	5 dl	32.50
	7.5dl	48.50

Cherries and raspberries, spices and wood · gentle, with lovely finish · The renowned oenologist Thierry Ciampi is responsible for this excellent wine

Rosé wines switzerland

Oil de Perdrix "Belle Coralline" · Pinot Noir	1 dl	5.00
Cave Emery, Sion, Vinocasa	2 dl	10.00
	3 dl	15.00
	5 dl	25.00

Strawberries, blueberries and currants · harmonious, racy and fruity · wine from a traditional family business

White Quality Wines

Switzerland	2 dl	5 dl
Fendant Rouvinez VS Sonderegger Vins, Heiden	9.00	21.00
Féchy Sélectionné par Sonderegger Vins, Heiden	9.50	23.50
Johannisberger Rouvinez VS Sonderegger Vins, Heiden		22.50
«Hospices de Salquenen» · Chasselas, Chardonnay, Pinot Blanc Mathier, Salgesch, Nüesch		29.50

Red Quality Wines

Switzerland	2 dl	5 dl
Jeninser · Pinot Noir Jürg Obrecht, Jenins	9.50	22.50
«Hospices de Salquenen Assemblage Rouge» Mathier, Salgesch, Nüesch		29.50
Austria		5 dl
Blauer Zweigelt Weinguth Leth, Erath, Vinocasa		25.00
Italian		5 dl
Primitivo IGT Barnocelli, Sonderegger		20.00
Monferato Tindaro · Barbera, Cabernet Sauvignon Neirano, Piemont, Nüesch		25.00
Amarone della Valpolicella DOC Vinocasa		36.00
Spain		5 dl
Rioja Castroviejo · Tempranillo Diaz, Rioja, Nüesch		24.00

Not found the right one? Ask for the wine menu!

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Liquor

Bitter	Vol. %	4cl
Appenzeller Alpenbitter	29	7.50
Alpsteinbitter ·Goba	28	7.50

Liquers	Vol. %	4cl
Appenzeller Rahmlikör 9050	18	7.50
Williams Honig	35	8.00
Vieille Prune	43	11.50
Vieille Williams	40	11.50
Amaretto	28	9.00
Grand Marnier	40	11.00
Baileys	17	7.00

Grappa	Vol. %	4cl
Grappa Amarone	43	11.00
Grappa Moscato	40	10.00

Cognac	Vol. %	4cl
Calvados	40	11.00
Remy Martin	40	13.00

Gin	Vol. %	4cl
Gin 27 Premium Appenzell Dry Gin with Flauder Gents (Tonic Water)	43	15.00

Whisky	Vol. %	4cl
Säntis Malt · Edition Forelle	50	15.00
Säntis Malt · Edition Dreifaltigkeit	52	15.50
Säntis Malt · Edition Marwees	18	10.50
Säntis Malt · Edition Himmelberg	43	15.00
Säntis Malt · Apricot Malt Liqueur	35	10.00

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Warm Drinks

Coffee

Coffee with cream	5.00
Espresso	5.00
Espresso Macchiato	5.50
Milk coffee	5.00
Cappuccino	6.00
Latte Macchiato	6.00
Coffee with whipped cream	6.50
Double espresso	5.50

With Schnapps

Coffee fertig · Coffee with pipfruit Schnapps	7.00
Coffee Luz · Coffee with plum, pipfruit, herbs and sweet purne Schnapps	7.00
Holdrio · Rose hip tea with plum Schnapps	7.00
Jägertee	7.00
Forölle coffee (House coffee)	9.00
«Biberflade» Coffee · Appenzeller Schnapps	9.00
Coffee 9050	9.00
Baileys coffee	9.00
Schümli Pflümli coffee	9.00
Amaretto coffee	9.00

Tea

Black, Green, Ginger lemon, Camomile, Verbena, White beach, Fruit, Peppermint	5.00
Cup hot water	2.00

Punch

Orange- or Apple punch	5.00
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Milk Drinks

Ovomaltine, Chocolate hot / cold	5.00
	Whipped cream 6.50
Cup hot / cold milk	3.00

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Cold Drinks

Mineral and Soft Drinks

Still or sparkling mineral water	33cl	5.10
	50cl	6.10
	100cl	11.50
Flauder, Citro, Orange, Yolo, Shorley, Rivella red and blue, Coca Cola, Coca Cola zero, Ice tea	33cl	5.10
Still or sparkling mineral water, Flauder, Iisfee, Yolo, Rivella red, Shorley, Coca Cola, Ice tea (Pet bottle)	50cl	6.10
Flauder, Citro, Yolo, Orange, Shorley, Rivella red, Coca Cola, Ice tea	150cl	14.00
Flauder Gents (Tonic Water)	20cl	5.00

Appenzeller Beer

Säntis Kristall · Spezli Little bottle	33cl	5.50
Zitronen Panaché · Lemon Panache	33cl	5.50
Bschorle · Alcohol-free	33cl	5.50
Gigner Beer	33cl	6.00
Quöllfrisch hell · Blonde Beer	50cl	7.00
Dunkel · Dark Beer	50cl	7.00
Légère · Light Beer	50cl	7.00
Sonnwendlig · Alcohol-free	50cl	7.00
Quöllfrisch naturtrüb · Unfiltered Beer	50cl	7.50

Various Juicies

Möhl- Clear cider- With alcohol	50cl	7.00
Möhl- Turbid cider- With alcohol	50cl	7.00
Möhl- Cider- Alcohol-free	50cl	7.00
Ghürotne · Sweet and sour cider	50cl	7.00
Orange Juice, Red grape Juice	20cl	5.00

