Welcome

with us in Speiserestaurant

www.Hohfirst.ch

The Ivo and Tamara Thürlemann family with their team

9205 Waldkirch 071 433 11 49

We are happy to accept reservations by telephone.

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Closed on Tuesday and Wednesday

Monday, Thursday, Friday and Saturday 9:00 a.m. to 11:00 p.m.

Sunday 9:00 a.m. to 9:00 p.m

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Warm cuisine: 11:30 a.m. - 1:30 p.m. / 5:00 p.m. - 9:00 p.m

Hot meals are served continuously on Sundays 11:30 a.m. to 8 p.m.

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We wish you enjoyable and satisfied moments with us!

We prefer cash payments but also accept the following payment methods:
EC-Direct, Postcard, debit cards, and Lunch-Check. We do not accept credit cards.
Payment by invoice is also possible for banquets.

Dogs are welcome in the restaurant on a leash and under the table.
Dogs are not permitted in Sääli. Feeding only outside.

Our products come from...

VEAL, PORK, POULET – Switzerland
BEEF – Switzerland, Ireland
LAMB – New Zealand, Australia
FISH CRUMPS and GIANT CREVETTES – Vietnam
REH – Tannenberg and Gaiserwald hunting company
EGGS – from all our happy chickens across the street
CHEESE – Engelburg cheese dairy, Tannenberg cheese dairy
Homemade SEASONAL DRINKS (available seasonally)
from Tamara's Hohfirst Garden and the surrounding area
BREAD – Bakery Mock, Engelburg CH,
Romer's In-House Bakery AG, Benken CH
RAHM – Wick cheese dairy, Engelburg
COFFEE and TEA – Turm Kaffee AG, St.Gallen
FRESH BERRIES – Lehmann Fruits, Bernhardzell
Freshly pressed autumn SWEET MUST – Karl Aepli, Sitterdorf
JUICE clear – Karl Aepli, Sitterdorf
BEER – Brewery Stadtbühl AG, Gossau, Brewery Locher, Appenzell

We try to consider regional products and suppliers wherever possible, if possible directly from the producer.

Prices

All prices are in Swiss francs and include 8.1%VAT

Allergens

Our employees will be happy to inform you about ingredients in our dishes that can cause allergies or intolerances upon request.

Appetizers

soup of the day	*6.50*
mixed salad	*9.00*
green salad	*7.00*
i Giant prawns baked in a crispy coating	
Served on mixed salad, with sweet chili sauce	*13.00*

Children's corner

Chicken Nuggets and French fries	*11.50*
Breaded pork schnitzel with French fries	*11.50*
Pork slices with rösti croquettes	*11.00*
Meatloaf with French fries	*11.00*
Creamy schnitzel with pasta	*11.50*
Fish sticks (4 pieces) with rice or French fries	*11.50*
Cooked carrots with the children's menu	*2.00*

Meat offer

from veal	*kleine Portion*	*ganze Portion*
Veal steak with herb butter		*27.50*
Veal schnitzel natural or breaded	*16.00*	*22.00*
Veal creamy schnitzel	*18.00*	*25.00*
from beef		
Entrecôte with herb butter		*25.00*
Beef fillet with herb butter	*21.50*	*31.00*
from lamb		
Saddle of lamb fillet with herb butter	*16.50*	*23.00*
from pork		
Pork steak with herb butter		*17.00*
Buure cutlet (with rind approx. 320 grams)		*17.50*
Pork schnitzel plain or breaded	*10.00*	*14.50*
Cordon Bleu		*17.50*
Creamy pork schnitzel	*11.50*	*16.00*
Slided meat	*9.50*	*14.00*
Meatloaf or fried ham		*9.00*
Egg per piece, from our happy chickens		*3.00*
from chicken		
Chicken schnitzel natural or breaded	*10.00*	*14.50*
Chicken nuggets	*10.00*	*14.50*

Warm food

Fish

	kleine Portion	ganze Portion
Giant prawns baked in a crispy coating, served with sweet chili sauce	10.00	14.50
Fish crispy, served with homemade tartar sauce	10.00	14.50

Side dishes

French fries / croquettes / rösti croquettes	5.50
Pasta / rice	5.50
Rösti	6.00
Vegetables of the day 4 varieties	6.00
Large vegetable side dish 7 varieties	9.50
Vegetables of the day 1 variety	3.90
Side salad as a fitness plate	9.00

Herb butter per ball	0.90
Grated cheese separately	1.80
Gratinated with regional cheese	3.50
With homemade tartar sauce	0.90
Creamy sauce separately	3.50

Warm food

Fitness corner

Pork fitness (pork schnitzel breaded and garnished with salad)	20.00
Veal fitness with vegetables (veal schnitzel natural or breaded)	26.00
Poulet fitness (chicken schnitzel (CH) breaded and garnished with salad)	20.00
Vegetable schnitzel fitness (2pieces of vegetarian vegetable schnitzel garnished with salads)	19.00
Spring roll fitness (2pieces of vegetarian spring rolls garnished with salad)	20.00
Giant prawn fitness (giant prawns baked in a crispy coating, garnished with salads, served with sweet chili sauce)	20.00
Fish crispy fitness (fish crispy garnished with fresh salads)	20.00

We would also be happy to serve you ours remaining meat selection as a fitness plate.

Vegetarian

Vegetable plate	11.00	16.50
Portion: French fries, croquettes		7.00
Portion : pasta, rice, rösti croquettes		7.00
Portion of rösti		7.50
Fried egg per piece, from our happy chickens		3.00
Vegetable of the day as a side dish (4 types)		6.00
Vegetable of the day as a side dish (7 varietes)		9.50

	2 pieces	3 pieces
Vegetable schnitzel	10.00	14.50
Vegetable spring rolls	9.00	12.00

Can be served with side dishes or as a fitness plate

Cold dishes

Also available in the afternoon from 3:30 p.m.

Hohfirst plate *(various cold cuts with Tannenberg cheese)*				*17.50*
Sausage salad	*simply*	*10.50*	*garnished*	*16.50*
Sausage+cheese salad	*simply*	*12.00*	*garnished*	*18.00*
Boiled meat salad	*simply*	*13.00*	*garnished*	*18.00*
Cheese salad	*simply*	*12.00*	*garnished*	*18.00*
Simple tuna salad	*simply*	*12.00*	*garnished*	*18.00*
Buure bacon *(cooked)*				*13.00*
Buure plate *(bacon cooked with Tannenberg cheese)*				*15.00*

Salad plate large	*15.00*
Salad plate small	*10.50*

Portion of cheese *(Tannenberg cheese or Emmentaler)*	*13.00*
Sandwiches *(meat cheese, ham, salami, bacon, cheese)*	*5.50*
Stuck with Mostbröckli	*5.80*

Warm afternoon meals *(from 3:30 p.m.)*

	Half a Portion	*Portion*	*Fitness*
Chicken nuggets	*10.00*	*14.50*	
Crispy fish	*10.00*	*14.50*	*20.00*
Shrimp in a crispy coating	*10.00*	*14.50*	*20.00*
French fries side dish			*5.50*
French fries portion			*7.00*

Aperitif

With Alkohol

Prosecco Blu 1dl			*5.50*
Prosecco Blu 2dl Schöppli			*12.00*
Hugo Prosejito			*8.50*
Aperol Spritz			*9.00*
Spritzer Weisser sweet or sour			*6.50*
Rootbeer, Appenzeller			*6.20*
Campari	*23%*	*4cl*	*6.00*
Cynar	*16%*	*4cl*	*6.00*
Appenzeller	*29%*	*4cl*	*6.00*
Martini white	*15%*	*4cl*	*6.00*
Addition of orange juice			*2.00*

Non-alcoholic

Sanbitter		*4.50*
Orange juice	*2dl*	*4.00*
Tröpfel brut, *created by Patricia and Esther from Mammern TG*		*5.50*
58% grape juice and 22% apple juice, carbonated		
Elderflower drink		*4.80*
Seasonal, depending on what is available, homemade by Tamara's Hohfirst garden		
Gold balm drink		*4.80*
Seasonal, depending on what is available, homemade by Tamara's Hohfirst garden		
Lemon panaché, Appenzeller	*33cl*	*5.20*

Open wines

White wine	1dl	2dl	5dl
Chardonnay (France 7.5dl)	5.10	10.20	25.00
Chasselas Romand	3.30	6.60	16.50
Bear mandli Buechberger Tröpfli (Pinot Gris, Rebberg siblings Thürlemann 7.5dl)	5.50	11.00	27.00
Féchy 2dl		10.20	
Seyval blanc Lenz (Organic Winery Lenz, Uesslingen)			23.50
Fläscher RxS (Marugg family, Fläsch)			23.50
Epessés			22.50

Rose wine			
Le Gris Rosé Château Mire l'Etang (France)			22.50
Rosé Pinot Noir (Marugg family, Fläsch 5dl)	5.10	10.20	23.50

Red wine	1dl	2dl	5dl
Kalterersee Auslese	3.30	6.60	16.50
Primitivo Kalà (Italy 7.5dl)	5.30	10.60	26.00
Château Mire l'Etang (France 7.5dl)	5.50	11.00	27.00
Fläscher Pinot noir (Marugg family, Fläsch 5dl)	5.10	10.20	23.50
Iselisberger Cuvée (Organic Winery Lenz, Uesslingen)			23.50
Graf rot Cuvée (Strada Weinkellerei, Hallau)			21.50
Dôle du Valais (Gilliard, Valais)			19.50
Zweigelt			22.00
Amarone della Valpolicella (Italy)			31.50
Rioja (Spain)			22.00

White wine

Switzerland

St.Saphorin Lavaux/Waadt, Roche Ronde 7dl *39.50*

Chasselas 12.8Vol%

Mineral and slightly fruity notes on the nose. The Chasselas is spicy, generous and full in the mouth, with a slightly sparkling finish.

Heida St.Jodern Winery, Visperterminen Valais 7.5dl *44.50*

Heida, Savagnin Blanc 14.7Vol%

"Heida", an ancient, wonderfully tasting wine, harmonious, full-bodied with balanced acidity. This rarity is also rightly referred to as the "pearl of Alpine wines". Straw yellow color, extraordinarily fine, delicate bouquet with aromas of nuts, honey and exotic fruits. Full-bodied on the palate with a nice liveliness and a long-lasting finish.

Aigle les Murailles Heinri Badoux, Vaud 7dl *39.50*

Chasselas 13.2Vol%

Strong floral bouquet, with fine yeast nuances, racy and well-balanced on the palate, delicately fruity and lively, medium-bodied with a slight tart finish

Buechberger Tröpfli / Bärenmandli 7.5dl *40.50*

Pinot Gris 13 Vol% , sibling family Thürlemann, made by Wetli Weine

Bärenmandli Pinot Gris thrives in the Thaler vineyards. The pleasant scent of typical apricots and pears is complemented by citrus notes. Served chilled, it is a wonderful accompaniment to fish dishes or enjoyed as an upscale aperitif wine.

France

Chardonnay 7.5dl *37.00*

Chardonnay 13Vol%

floral aromas, racy and fresh wine with wonderful elegance.

Sparkling wines

Prosecco Blu 7.5dl *38.00*

Prosecco Blu Schöppli 2dl *12.00*

Tröpfel brut (non-alcoholic) 7.5dl *38.00*

58% grape juice and 22% apple juice, carbonated, created by Patricia and Esther from Mammern TG

Red wine

Switzerland *7.5dl*

Buechberger Tröpfli from the Thürlemann sibling families, made by Wetli Weine *39.50*

Pinot Noir 13.5Vol%

The Buechberger Tröpfli thrives in the steep vineyards of Thal. The vines are lovingly and happily cared for and harvested entirely by hand by three generations of a family. Due to its light character, characterized by soft tannins, it is an excellent accompaniment to light dishes.

Mischabelle St.Jodern Winery, Visperterminen Valais *42.00*

Pinot Noir und Gamaret 14.3Vol%

The interplay of the fine fruit notes of the Pinot noir and the spicy tannins of the Gamaret find their perfection during the one-year maturation in large wooden barrels at around 1000m above sea level.

Léon Millot Organic Winery Roland and Karin Lenz *40.50*

Léon Millot 13Vol%

Léon Millot ist eine alte Französische Hybridrebe, mit sehr guter Pilzresistenz. Sie ist frühreif, wird bei uns an der Maische vergoren und in älteren Barriques ausgebaut. Der Weintyp ist samtig elegant, mit weichem Tannin.

Ancora Vin de Pays suisse, Cave de Jolimont SA, Mont-sur-Rolle, Waadt *41.50*

Galotta und Merlot 13 Vol%

Aromas of black fruits and spices (cloves), woody notes. Gentle with a lovely finish.

France *7.5dl*

Château Mire l'Etang Cuvée des Ducs de Fleury *40.50*

Mourvèdre, Syrah, Grenache 15Vol%

Cherry red with black reflections, intense bouquet of preserved fruits, wild berries and chocolate. Dense and full-bodied on the palate, with many ripe, pleasant tannins, beautifully integrated wood, a strong body and a long-lasting finish round off this wine.

Persevero Château la Grâce Fonrazade, AOP Sait Emilion *53.00*

Merlot 14.5Vol%

Elegant graphite notes, black fruit, ripe cherry on the nose. Strong attack on the palate, some earthy notes, blackcurrants, subtle woody notes, tannins still clearly present, firm mouthfeel, slowly starting to open up.

Chante de Roches AOP Pic Saint Loup *58.00*

Mourvèdre, Syrah, Grenache 15Vol%

Sun-warmed, freshly harvested black cherries, truffles, a hint of tree bark are just some of the beguiling ingredients for the extremely complex scent of this aromatic experience. The wine is also perfectly concentrated in the mouth: warm fruit harmonizes with ideal acidity and polished tannins. Delicate tones alternate with power and density. A sophisticated wine with an almost endlessly lingering finish.

Italy *7.5dl*

Amarone della Valpolicella DOC Terre di Verona *49.50*

Corvina veronese, Rondinella, Molinara 14.5Vol%

Dense cherry red. Intense, warm bouquet of ripe, dark fruits. Strong, full-bodied on the palate, with subtle dried fruit notes. Well embedded tannins with a persistent, long finish.

Cabánico Basilicata IGT Rosso, Alovini *39.50*

Cabernet-Sauvignon , Aglianico 14Vol%

Deep, opaque color. On the nose a wonderful bouquet of black berries and spicy notes. Velvety, supple and full-bodied on the palate. A wine that is immediately accessible and appears modern.

Ripasso Scriani, Valpolicella Classico Superiore *39.00*

Corvina, Corvinon, Rondinella, Molinara, Oseleta 14Vol%

Intense ruby red with scents of undergrowth, sour cherry and plum; The palate is presented with a robust, round, complex body that stimulates the sense of smell.

Primitivo Kalá *38.50*

Primitivo 14Vol%

Deep ruby red, complex in scent, with aromas of ripe fruits. Soft in taste, full-bodied with a long-lasting finish.

Portugal *7.5dl*

Quinta de Cidrô *43.50*

Touriga Nacional (12 months in new barrique barrels) 14Vol%

With the very beautiful berry fruit bouquet and the soft and velvety start, the wine develops a pleasant juiciness on the palate. The finish was a real charmer with its polished tannins.

Spain *7.5dl*

Marius Reserva *38.00*

Garnacha, Tempranillo, Monastrell 14Vol%

A captivating vanilla note on the nose, followed by berry fruits. Ripe fruit characters dominate the palate, which are accompanied by a full-bodied, soft finish. Together with the perfectly balanced tannin and acid This dense Reserva is a great drinking pleasure.

Baltasar viñas viejas, San Alejandro *40.50*

Tempranillo 14.5Vol%

Deep ruby red, spicy nose with nicely integrated vanilla. Strong in stature, but very soft body with well-integrated tannins. Aroma of ripe plums, long-lasting finish. Only vineyards that are older than 45 years are eligible for the selection of viñas viejas. Eleven months in barriques.

Piqueras Almansa, Castillia-la-Macha *53.50*

Monastrell, Garnacha Tintorera 15Vol%

Deep ruby, beguiling, complex notes of dark dried fruits and wild berries, complemented by aromas of coffee, vanilla, cloves, a touch of cinnamon and roasted almond slivers. The palate is impressive with lots of substance and aromas with a full and intense body and a wonderfully long finish.

Austria *7.5dl*

Alter Rebstock Johanneshof Reinisch, Thermal region *38.50*

St. Laurent, Blaufränkisch, Zweigelt 13Vol%

The ripe age of the vines (at least 20 years) is reflected in the serenity of the wine. The berry aroma comes from St. Laurent. Combined with the finely balanced acidity, the wine appears mild and pleasant.

Zweigelt Selection Winzerhof, Landauer-Gisperg *39.00*

Zweigelt 13.5Vol%

Fruity berry aromas, ripe and soft at the start, followed by a stimulating juiciness on the palate. Cleanly built-in barrique notes in the aftertaste, beautiful and present right down to the last drop. Fruity, light and yet rich.

In wine there is effort, winemaker's diligence.
There is sun, worry and sweat in wine.
In wine, earth is reborn.

There is spirit from our father's land in the wine.
In wine there is creation, hope, fear.
Years are captured in the wine.

In wine there is truth, life and death.
In wine there are night and dawn
and youth and transience.

In the wine the pendulum swing of time.
We ourselves are part of the wine and vines.
Life is reflected in wine.

Liqueurs

	Vol %	2cl	4cl
Amaretto	28%	3.90	6.50
Baileys	18%	3.90	6.50
Grand Marnier	40%	4.50	8.00

Distilled water

	Vol %	2cl	4cl
Pomace	40%	3.50	6.10
Herbs	40%	3.50	6.10
cherry / Plums / plums	40%	3.50	6.10
Rum Jamaica	40%	3.50	6.10
Williams (ice cold)	40%	4.80	8.50
Cognac Remy Martin	40%	6.30	12.00
Vodka	40%		6.50
Fernet Branca	42%		6.00
Unterberger	44%	4.50	
Caraway	20%	3.50	6.10
Pernod	40%		6.10
Grappa Barolo Sibona	40%	5.30	9.00
Grappa of the house (directly from the winemaker)	40%	4.80	8.50
Whisky Ballantines	40%	3.90	6.50
Whisky Chivas Regal 12 years	40%	4.50	8.00
Vieille Prûne Morin	40%	4.50	8.00
Calvados Morin	40%	4.50	8.00
Gin Gordons	37.5%	3.90	6.50
Bacardi	37.5%	3.50	6.10

Warm drinks

Coffee cream		*4.20*
Espresso		*4.20*
Double Espresso		*5.90*
Corretto (2cl Grappa)		*6.50*
Coffee with milk		*4.70*
Cappuccino		*4.70*
Latte Macchiato		*5.20*
coffee ready at		*6.50*
coffee Luz		*6.50*
coffee herbs		*6.50*
Coffee Luz with plums, plums		*6.50*
coffee Baileys (with whipped cream)		*7.80*
coffee Hohfirst (with whipped cream)		*7.80*
Schümli Pflümli (with whipped cream)		*7.80*
Natural tea (Turm Coffee)		*4.70*
Earl Gray Blue Flower, Apple-Lemon-Turmeric, Red Fruits, Ginger-Lemon-Mango, mist tea, chamomile flowers, mint leaves, verbena leaves, Swiss herbs		
Punch without alcohol (apple, orange, rum, wild berry)		*4.20*
Seasonal punch golden balm from our own garden		*4.20*
Ovo / chocolate cold or hot		*4.50*
Milk cold or hot	*2dl*	*4.00*

Cold drinks

	2dl	3dl	5dl	1lt
Mineral Elmer, loud or silent	3.40	4.00	5.00	9.80
Rivella, Cola, Sinalco, Citro,	3.40	4.00	5.00	
Iced tea (Alpenkräuter/Peach, Holderhof),				
Mixed spritzer yourself				
Orange juice	4.00		8.00	14.50
Tannenberg spring water	2.00	3.00	4.00	

Elmer Mineral, loud or silent / Rivella red und blue	3,3dl	4.50
Coca Cola / Coca Cola zero	3,3dl	4.70
Bitter Lemon / Tonic Water (Schweppes)	2dl	4.70
Sanbitter	1dl	4.70

Beer and juice

Juice without alcohol (Mosterei Möhl, Arbon)	5dl	5.50
Juice with naturally cloudy alcohol (MostereiMöhl,Arbon)	5dl	5.50
Clear draft juice (Aepli house fermentation, Sitterdorf)	3dl	4.20
Clear draft juice (Aepli house fermentation, Sitterdorf)	5dl	5.30
Sonnwendlig non-alcoholic (Brewery Locher, Appenzell)	5dl	5.50
Sonnwendlig non-alcoholic (Brewery Locher, Appenzell)	3.3dl	4.70
Stadtbühler Beer Bottle Dark (Brewery Stadtbühler)	5dl	5.50
Stadtbühler Beer Bottle (Brewery Stadtbühler, Gossau)	5,8dl	5.50
Quöllfrisch (Brewery Locher, Appenzell)	5dl	5.70
Wheat beer (Brewery Locher, Appenzell)	5dl	5.70
Herrgöttli Open bar (Brewery Stadtbühler, Gossau)	2dl	3.50
Bar by the glass (Brewery Stadtbühler, Gossau)	3dl	4.20
Kübel Open tap (Brewery Stadtbühler, Gossau)	5dl	5.30