



# «Sönd wöllkomm!» Welcome!

**Dear guest and gourmet,**

We are proud to announce that we have received the Swiss Location Award as one of the "best locations for culinary delights" in Switzerland in 2023, 2024 and 2025.

In addition, we are also an official training company for aspiring chefs and kitchen assistants working towards the Swiss Certificate of Competence (EFZ) and Swiss Vocational Certificate (EBA) respectively. We believe that it's important to be different to what is expected from a traditional mountain guesthouse.

Our promises

- 100% meat and meat products from Switzerland
- 100% fish and fish products from a certified catch
- 100% regional eggs and goat's cheese from Appenzell
- 100% love and care for our food
- favoured regional and local suppliers and farms
- pure plant-based and vegetarian alternatives
- organically certified wines cultivated ecologically

It's nice to see you in the Appenzellerland. Have a great time!



Yours faithfully, *Simeon*

Simeon Herb as Head of Gastro  
and member of the board, together with the Kronberg team

Sabrina, Chef de Service  
with her team Michelle, Debora, Katharina,  
Martha et Sarah






André, Chef de Cuisine  
with his team Thomas, Roman,  
Amanullah, Henok and Mariia

# Menu

## Breakfast

Small breakfast from Mon to Fri, consisting of 1 hot drink, 1 croissant, 2 pcs butter, 1 jam, bread, 1 yoghurt, Bircher muesli	17.—
○ Surcharge for cheese and meat	+9.—
Breakfast (all you can eat) offering hot and cold regional specialties	35.—

## Salads

		small	large
Mixed leaf salad		8.—	9.50
Mixed salad		8.50	10.50
Salad platter with vegetable salads and egg			16.50
Sausage salad (cervelat)			16.50
○ garnished with vegetable salads			19.50
Sausage and cheese salad			18.50
○ garnished with vegetable salads			22.50
Appenzell cheese salad	 		18.50
○ garnished with vegetable salads			22.50

## Soups

		small	large
Home-made soup of the day <span>plant-based</span>		8.—	9.50
Home-made barley soup «Kronberg» with bacon		9.—	10.50
○ with 1 pair of Wienerli (Frankfurter) sausages			15.50

All soups and salads are served with our home-made bread in an Alpstein bread bag



Specialties from the Appenzell region



Vegetarian dishes



Gluten-free






Lactose-free

CULINARIUM  
regio-garantie








# Menu

## Appenzell platter

Pair of Appenzeller Salametti sausages, garnished		13.50
Kronberg platter	 	24.—
Wooden board with hot potatoes, pickled vegetables, local cheese, bacon, Salametti sausage, Mostbröckli (air-dried beef), Buureschöblig sausage and butter		

Our platters are served with our home-made bread in an Alpstein bread bag

## Kronberg specialities

		small	large
Olma sausage with onion sauce and French fries			25.—
«Kronberg rolled pork roast» with alpine herb sauce, mashed potatoes and vegetables	 	22.—	26.—
«Kronberg chicken leg skewer» with alpine herb butter, baked potato or French fries and mixed vegetables			27.—
«Kronberg sausage» full-flavoured with macaroni cheese and apple sauce sugar-free		26.—	28.50
Appenzeller white sausage	 		
○ with home-made bread			12.—
○ with salad			24.—
○ with macaroni cheese and apple sauce sugar-free		24.50	26.50

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to know about events  
and special offers:



## Fresh handmade regional products

Goat cheese from Gonten AI  
Fässler butchers, Appenzell AI  
Motzer bakery, Gonten AI


Dairy products, Appenzell  
Locher brewery, Appenzell  
Goba AG, Gontenbad AI

Eggs from Walter Mock, Gontenbad AI  
Crownings tea from Appenzell  
Turm Coffee, St. Gallen


















  
**CULINARIUM**  
regio-garantie

# Menu

## Classics

		small	large
Minced beef with macaroni and apple sauce <small>sugar-free</small>		20.—	24.—
○ with Appenzeller cheese		22.—	26.—
Breaded pork schnitzel			
○ with French fries and vegetables		23.50	26.50
○ with salad			26.—
Wienerli (Frankfurter) sausages (1 pair)			
○ with bread			8.—
○ with French fries			14.—

## Vegetarian, plant-based and food allergies


		small	large
Appenzell Chäsfladen (cheese tart) with onions	 		9.50
○ with mixed salad			17.—
Macaroni cheese and apple sauce <small>sugar-free</small>	 	19.50	23.50
Mixed vegetable platter			23.50
○ with macaroni cheese			24.—
○ with French fries			24.—
○ with baked potatoes & mountain herb sauce <small>plant-based</small>	 		24.—
Baked chickpea quinoa balls with beetroot juice, baked potato and mountain herb sauce <small>plant-based</small>	  		22.50
French fries		8.—	9.50
Baked potato with mountain herb sauce <small>plant-based</small>	  		9.—
Home-made soup of the day <small>plant-based</small>		8.—	9.50
Brewer's grain-based mince, Hörnli pasta and apple purée <small>plant-based</small>	 	20.—	24.—
○ with Appenzeller cheese		22.—	26.—

### Food allergy info




The 14 most common allergens can be found in our dishes.  
Please ask us if you have any questions.

# Menu

## Snacks


Nut croissant		4.—
Almond croissant		4.—
Schlorzifladen creamy pear flan		4.50
○ with whipped cream		6.—

## Children's specials

Märli-Combination		14.50
Chicken nuggets with French fries and mini salad, Ice Tea 5 dl PET and colouring set		
Breaded pork schnitzel with French fries		14.—
Wienerli (Frankfurter) sausages (1 pair) with French fries		13.—
Minced beef with macaroni and apple sauce sugar-free		14.—
Macaroni cheese and apple sauce sugar-free	 	14.—
Children's French fries		7.—
Vegetables with the main course		+2.50
Children's salad with the main course		+2.50




## For our four-legged guests









Spring water		free of charge
Fresh spring water is available for dogs on our summer terrace during the warm months of the year. Alternatively, we are very happy to provide a dog bowl.		
Cervelat sausage exclusively for four-legged guests		5.—

# Cold beverages

## Alcohol-free drinks in bottles

Appenzeller Goba mineral water still or slightly sparkling from mineral water spring in Gontenbad AI		3.3 dl 5 dl 1 l	5.— 5.80 11.—
Organic alpine herbal iced tea		5 dl	6.—
Organic apple spritzer		5 dl	6.—
Rivella red/blue, Coca Cola (zero), Flauder elderflower juice, Citro, Orangina		3.3 dl	5.50
Rivella red, Coca Cola, Citro, Flauder elderflower juice, grapefruit juice		1 l	12.—
Tap water from our own spring		3dl 5dl 1l	2.— 4.— 6.—

## Appenzeller Beer

Appenzeller Quöllfrisch hell (light) or dunkel (dark)		5 dl	7.—
Appenzeller Quöllfrisch naturtrüb (naturally cloudy)		5 dl	7.—
Appenzeller wheat beer		5 dl	7.—
Appenzeller wheat beer non-alcoholic		5 dl	7.—
Säntis Kristall		3.3 dl	5.—
Appenzeller Zitronen-Panaché (shandy)		5 dl	7.—
Appenzeller Sonnwendlig non-alcoholic		5 dl	7.—
Bschorle non-alcoholic fruit beer		5 dl	7.—

## Juice



Möhl draught apple cider		5 dl	7.—
Möhl draught apple cider non-alcoholic		5 dl	7.—
Kobelt Ghürotne apple cider		5 dl	7.—

## Praise, criticism and improvement

Your opinion is important to us. Do you have any criticisms, suggestions for improvement or words of praise? If so, please write to me or talk to our team directly: [simeon.herb@kronberg.ch](mailto:simeon.herb@kronberg.ch)  
We'd also appreciate your feedback on Google, Tripadvisor and Facebook.

# Hot beverages





## Coffee, tea and milk beverages

Café crème / decaf café crème		5.—
Café au lait / decaf café au lait		5.20
Cappuccino		5.50
Latte macchiato		6.50
Espresso / decaf espresso		5.—
Double espresso		6.50
Café mélange		5.50
Hot or cold chocolate or Ovomaltine		5.—
Ovaltine or chocolate mélange		5.50
Surcharge for plant-based oat milk alternative	 	+ 0.50
Crowning's Tea Switzerland various teas		4.50
Punch with orange, wild berries, apple or rum		4.50

## Coffee with schnapps

2 cl

4 cl





Espresso Corretto with grappa		6.50
Kafi Fertig / Kafi Luz (coffee with fruit brandy) damson, cherry, stone fruit, herbal, plum		7.50
«Huuskafi Kronberg» with Goba hazelnut liqueur		8.50
Kafi Schümli Pflümli coffee with plum schnapps and cream		8.50
Kafi Biberflade coffee with Alpenbitter		8.50
Kafi Appenzell cream		8.50

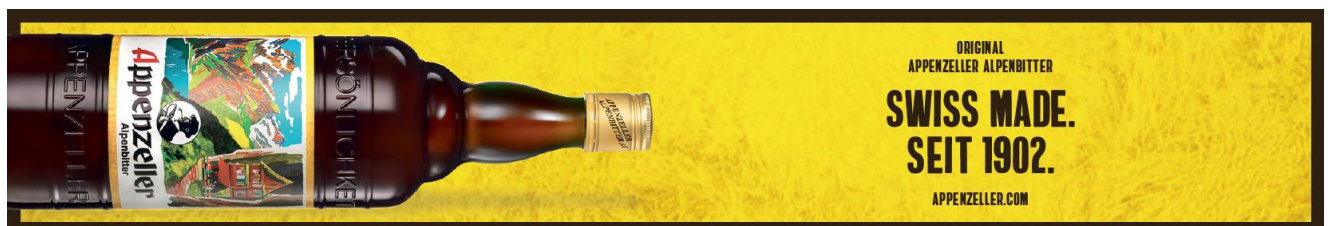
### About our coffee

Our coffee specialities are based on 80% Arabica and 20% Robusta beans and originate from Honduras, Brazil and India.

# Aperitifs

## Aperitifs

		2 cl	4 cl
Appenzeller Alpenbitter with herbs		4.—	7.50
Appenzeller shot board 11 shots of Appenzeller Alpenbitter		36.—	
Appenzeller Rahmlikör 9050		4.—	7.50
Aperol Spritz with Prosecco and mineral water			9.—
Martini Bianco with mineral water			7.50
○ with orange juice			8.50
Campari with mineral water			7.50
○ with orange juice			8.50
Cynar with mineral water			7.50
○ with orange juice			8.50



## Character – Style – Personality

Appenzeller Alpenbitter is a spirit created from all over the Appenzellerland combining character, style and personality. The recipe? Strictly confidential. The freshness and aromatic harmony of the 42 herbs make it the most popular herb liquor in Switzerland.

Appenzeller Alpenbitter AG, Appenzell, [www.appenzeller.com](http://www.appenzeller.com)







# Spirits


## Gin

		2 cl	4 cl
Appenzell Dry Gin 27			8.50
○ with Tonic			12.50
Appenzell Gin 27 Soul of Wood			8.50
○ with Tonic			12.50

## Whisky

		2 cl	4 cl
«Kronberg Whisky» aged in oak barrels at the summit		8.50	14.50
Säntis Malt Sigel Edition		8.—	14.—
Säntis Malt Himmelberg Edition		8.—	14.—
Säntis Malt Dreifaltigkeit Edition		8.—	14.—

## Premium spirits

		2 cl	4 cl
Fruit schnapps, cherry schnapps, plum schnapps, herb schnapps, damson schnapps, Williams pear schnapps		4.—	7.50
Grappa «Barolo»		6.50	12.—
Grappa «Amarone»		8.50	15.50
Appenzeller Heuschnaps (hay schnapps)		6.50	12.—
Vieille Prune		6.50	12.—
Vieille Poire		6.50	12.—

# Wine selection

## White wines by the glass/carafe and small bottles

	1 dl	2 dl	5 dl	7.5 dl
Kronberg house white wine, Berneck Switzerland	4.50	8.50	21.50	
Féchy Switzerland	4.50	8.50	21.50	
«Naked white» organic natural wine	6.—	11.—		42.—
🇦🇹 Austria 🍷 Chardonnay, Weissburgunder, Welschriesling, Neuburger, Muscat Ottonel, Grüner Veltiner 🍷 Winery Heinrich 🍷 pure, unadulterated and multi-layered				

## Red wines by the glass/carafe and small bottles

	1 dl	2 dl	5 dl	7.5 dl
Kronberg house red wine, Berneck Switzerland	4.50	8.50	21.50	
«Naked red» organic natural wine	6.—	11.—		42.—
🇦🇹 Austria 🍷 Blaufränkisch, Zweigelt, St. Laurent 🍷 Winery Heinrich 🍷 natural, full-bodied				

## Prosecco

	1 dl	7.5 dl
Jeio Extra Dry Prosecco	7.—	46.—
🇮🇹 Italy 🍷 Glera 🍷 Bisol, Veneto 🍷 delicate pearling		

## White wine

	7.5 dl
Château Thieuley blanc Bordeaux AC	39.50
🇫🇷 France 🍷 Sémillon, Sauvignon Blanc, Sauvignon Gris 🍷 Famille Courselle 🍷 delicate spicy flavour, deep fruitiness	
«Naked white» organic	42.—
🇦🇹 Austria 🍷 Chardonnay, Weissburgunder, Weischriesling, Neuburger Muscat Ottonel, Grüner Veltiner 🍷 Winery Heinrich 🍷 pure, unadulterated and multi-layered	
Weissburgunder Terlaner DOC	42.50
🇮🇹 Italy 🍷 Weissburgunder 🍷 Kellerei Muri-Gries 🍷 soft, full, harmonious	
Riesling SL Mosel	45.—
🇩🇪 Germany 🍷 Riesling 🍷 Winery Schloss Lieser, Thomas Haag 🍷 light, fresh and fruity	
Riesling Sylvaner Buchberg St. Gallen AOC	62.—
🇨🇭 Switzerland 🍷 Riesling Sylvaner 🍷 Roman Rutishauser 🍷 light, soft, silky	

# Wine selection

## Red wine

7.5 dl

«Naked red» organic natural wine

42.—

🇦🇹 Austria 🍷 Blaufränkisch, Zweigelt, St. Laurent 🏠 Winery Heinrich  
🍷 natural, full-bodied

Fläscher Pinot Noir

49.—

🇨🇭 Switzerland 🍷 Pinot Noir 🏠 Daniel Marugg, Fläsch 🍷 berry bouquet, juicy

La Massa Toscana

50.—

🇮🇹 Italy 🍷 Sangiovese, Cabernet Sauvignon, Merlot, Alicante Bouchet  
🏠 La Massa, Toscana 🍷 blueberry, fine tannins

Les Grandes Cavelles

51.—

🇫🇷 France 🍷 Pinot Noir 🏠 Bourgogne rouge AC 🍷 dense, elegant, pure fruit

Château Moncets Lalande de Pomorol AC

59.—

🇫🇷 France 🍷 Merlot, Cabernet Franc 🏠 Chateau Moncets 🍷 vanilla and cinnamon notes

Cortes de Cima Tinto Vinho Regional Alentejano

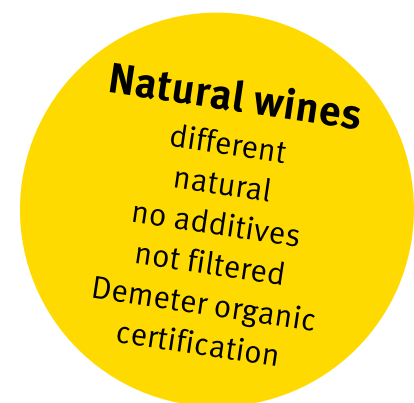
54.—

🇵🇹 Portugal 🍷 Aragonez, Syrah, Touriga nacional, Petit Verdot, Cabernet Sauvignon  
🏠 Cortes de Cima 🍷 dense, elegant, pure fruit

Roda Uno Rioja Reserva DOCa

129.—

🇪🇸 Spain 🍷 Tempranillo, Graciano 🏠 Bodegas Roda 🍷 elegant, deep colour



All prices are in CHF and include 8.1% Value Added Tax.