

Drinks



Meine Confiserie in St. Gallen!

Coffee

Espresso black		Fr. 4.50
Espresso cream		Fr. 4.70
Double espresso black		Fr. 7.70
Double espresso cream		Fr. 7.90
Ristretto		Fr. 4.70
Ristretto cappuccino		Fr. 5.00
Coffee black		Fr. 4.50
Coffee cream		Fr. 4.70
Coffee double cream		Fr. 4.90
Coffee cream flavored (caramel, hazelnut, amaretto)		Fr. 5.30
Milk coffee		Fr. 4.70
Bright milk coffee		Fr. 4.70
Coffee black	portion	Fr. 8.20
Coffee cream	portion	Fr. 9.20
Milk coffee	portion	Fr. 9.20
Viennese cappuccino (with whipped cream)		Fr. 5.90
Cappuccino (with milk foam)		Fr. 5.90
Coffee mélange (with whipped cream)		Fr. 5.90
Latte macchiato		Fr. 5.90
Latte macchiato flavored (caramel, hazelnut, amaretto)		Fr. 6.80
Cold Coffee with crushed ice, milk and sugar syrup		Fr. 6.20

Some coffees are available lactose-free. Plus Fr. 0.20

Coffee with a kick

Roggi coffee with homemade liqueur blend and whipped cream	Fr. 9.20
Schümli Pflümli – coffee with plums liqueur and whipped cream	Fr. 9.20
Coffee Baileys	Fr. 9.20

Hot punch

Rum punch with a splash Jamaica Rum	Fr. 6.80
Rum punch without alcohol	Fr. 5.20
Apple punch	Fr. 5.20
Orange punch	Fr. 5.20

Energy-Booster

Golden milk (hot drink- turmeric paste with ginger and various spices)	Fr. 7.20
Hot ginger water with lemon - bio	Fr. 5.40

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Drinking chocolate

Chocolate cold	20 cl	Fr. 4.70
Lamumba, hot chocolate with rum		Fr. 7.20
Lamumba, hot chocolate with rum and whipped cream		Fr. 8.20
Hot house-chocolate		Fr. 6.20
Hot house-chocolate	portion	Fr. 13.20
Chocolate mélange (hot house-chocolate with whipped cream)		Fr. 7.40
Ovomaltine cold	20 cl	Fr. 4.70
Ovomaltine hot		Fr. 4.80
Ovomaltine hot	portion	Fr. 10.20

Milk

Milk hot		Fr. 4.00
Milk cold	20 cl	Fr. 3.80
Whipped cream	Portion	Fr. 2.40
Golden milk (hot drink- turmeric paste with ginger and various spices)		Fr. 7.20

Fruit juices

Orange juice freshly-pressed	15 cl	Fr. 6.80
Orange juice freshly-pressed	20 cl	Fr. 8.20
Mango lassi	25 cl	Fr. 7.80

Cold drinks

Ice Tea homemade	30 cl	Fr. 5.90
Ice Tea homemade small	20 cl	Fr. 4.40
Sparkling / natural mineral water (Piz Sardona)	40 cl	Fr. 5.30
Flauder Original (GOBA)	33 cl	Fr. 5.20
Rivella red / blue	33 cl	Fr. 5.20
Shorley	33 cl	Fr. 5.20
Coca Cola / Zero	33 cl	Fr. 5.20
Sprite	33 cl	Fr. 5.20
Fanta	33 cl	Fr. 5.20
Schweppes Bitter Lemon / Tonic Water	20 cl	Fr. 5.00
Elder syrup - bio	30 cl	Fr. 5.80
Children raspberry syrup		Fr. 1.70
Tap water	30 cl	Fr. 2.20

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Beer

St. Galler Klosterbräu „Chlösti“	33 cl	Fr. 5.60
St. Galler Edelspez	33 cl	Fr. 5.60
Clausthaler (non-alcoholic)	33 cl	Fr. 5.60

Sparkling wine

Freixenet Demi Sec with homemade aperitif nuts	10 cl	Fr. 9.20
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Wine

White wine : La Cote – Louis 1 ^{er} Sire de Vaud	per 10 cl	Fr. 5.60
White wine : La Cote – Louis 1 ^{er} Sire de Vaud	50 cl	Fr. 23.50
Red wine: Langhe DOC Famiglia Marrone Piemont	37.5 cl	Fr. 18.20

Aperitifs (with homemade aperitif nuts)

Spritzer sweet (white wine with elder syrup)		Fr. 8.20
Spritzer		Fr. 9.20
Martini bianco	15.5° 4 cl	Fr. 11.80
Cynar	16.5° 4 cl	Fr. 11.80
Campari	23° 4 cl	Fr. 11.80
Campari Orange	Campari, orange juice freshly-pressed	Fr. 15.80
Aperol Spritz	Freixenet, Schweppes Tonic, Aperol	Fr. 11.40
Hugo	Freixenet, Schweppes Tonic, elder syrup	Fr. 11.40
Marito	Freixenet, Schweppes Tonic, Marito verde	Fr. 15.20
Gin Tonic mit Bombay Sapphire Dry Gin with Schweppes Tonic Water	4 cl	Fr. 15.20
Additional aperitif nuts		Fr. 2.50

Spirits

Kirsch	41° 2 cl	Fr. 5.00	4 cl	Fr. 9.80
Williams	40° 2 cl	Fr. 5.60	4 cl	Fr. 9.80
Marc	40° 2 cl	Fr. 5.60	4 cl	Fr. 9.80
Rum Coruba	40° 2 cl	Fr. 5.60	4 cl	Fr. 9.80
Cognac VSOP	40° 2 cl	Fr. 6.80	4 cl	Fr. 12.80
Appenzeller with ice	29°		4 cl	Fr. 8.80
Säntis Single Malt	40° Brewery Locher		4 cl	Fr. 9.80

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Breakfast

Small breakfast



Fr. 16.20

1 portion milk coffee, coffee cream, Ovomaltine, chocolate or tea,
2 butters, 1 portion homemade jam, 1 Rosette Tête de moine (cheese),
3 breads which can be chosen (Saturday with braided white bread)

Big breakfast



Fr. 21.80

1 portion milk coffee, coffee cream, Ovomaltine, chocolate or tea,
3 butters, 2 portionen homemade jam, 2 Rosetten Tête de moine (cheese),
4 breads which can be chosen (Saturday with braided white bread)

Supplement

1 fried egg	Fr. 3.40
Scrambled eggs (2 eggs)	Fr. 6.40
1 pot coffee	Fr. 4.50
1 pot milk	Fr. 3.30
1 pot cream	Fr. 2.20
1 portion homemade jam	Fr. 1.70
1 piece of braided white bread (on Saturday)	Fr. 1.40
1 croissant	Fr. 1.60
1 brioche (sweet bread)	Fr. 1.80
1 portion butter	Fr. 0.80

Birchermüesli (with a piece of bread or braided white bread on Saturday)

Roggwiller Birchermüesli big with whipped cream		Fr. 11.80
Roggwiller Birchermüesli big without whipped cream		Fr. 10.80
Roggwiller Birchermüesli small with whipped cream		Fr. 9.20
Roggwiller Birchermüesli small without whipped cream		Fr. 8.20

Acai Bowl

Roggi Acai Bowl with fruits and nut mix		Fr. 9.60
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vegetarian

gluten-free

lactose-free

Prices incl. VAT

Dishes





Meine Confiserie in St. Gallen!


Toasts & Tartar

Ham-cheese toast	Ham and baked with cheese	Fr. 18.60
Toast Hawaii	Ham, pineapple and baked with cheese	Fr. 19.20
Roggwiller toast	Ham, tomato, herb butter, baked with cheese	Fr. 19.40
Baked toasts available from 11:00 – 13:30		
Ham toast cold	half portion; 3 slices of toast bread with 2 butters	Fr. 13.80
Ham toast cold	whole portion; 6 slices of toast bread with 3 butters	Fr. 17.80
<u>Salmon- und Beef tartar</u>		
Half portion 60 gr	3 toasts and butter	Fr. 15.80
Portion 120 gr	6 toasts and butter	Fr. 21.80
Additional toast	each	Fr. 0.90
Additional butter	each	Fr. 0.80

Menu meals (with a small green salad), 11:00 – 13:30


Älplermakronen (noodles, cream sauce, potatoes and fried onions)		Fr. 20.80
Vegetable ravioli with tomato or pesto sauce		Fr. 20.80
Bami Goreng (noodle dish with fruits and chicken)		Fr. 20.80


Hot dishes (whole day available)

Various soupes	(Seasonal, ask the service)		Fr. 11.20
Various quiches	(Seasonal, ask the service)		Fr. 5.80
Homemade quiche with mixed salad			Fr. 20.80
1 confiseur (Veal sausage meat) - or milken pasty with green salad			Fr. 19.20
2 confiseur (Veal sausage meat) - or milken pasty with green salad			Fr. 23.80
1 chicken breast with homemade herb butter and mixed salad			Fr. 20.80
Chicken breast available from 11:00 – 13:30			

Cold dishes

Veal pie with Walldorfsalad (celery salad) and cumberland sauce	Fr. 19.80
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lactose-free 

Dishes



Meine Confiserie in St. Gallen!

Salads (with home-, italian or balsamic dressing, whole day available)

Big mixed salad	 	Fr. 17.80
Small green salad	 	Fr. 7.80
Small mixed salad	 	Fr. 11.20
Green menu salad	 	Fr. 6.20
Mixed menu salad	 	Fr. 8.20
Tomato salad with mozzarella (seasonal)	 	Fr. 20.80
Grec salad (seasonal)	 	Fr. 20.80
1 chicken breast with homemade herb butter and mixed salad		Fr. 20.80
Chicken breast available from 11:00 – 13:30		
Sausage-cheese salad		Fr. 19.40
Sausage-cheese salad with mixed salad		Fr. 23.40

Canapés and sandwiches (Select and pay directly in the shop!)

<u>Canapés</u>	
Asparagus, salami, ham, egg, tuna, celery	Fr. 4.60
Tartar, salmon	Fr. 5.60
<u>Sandwiches</u>	
Various sandwiches	

Friday special (available just fridays)


Cheese / cheese-onion pie		Fr. 5.60
With mixed salad		Fr. 20.40


Origination information


We use only Swiss products.

Our suppliers are:

Metzgerei Breitenmoser Teufen/Appenzell,
Fuchs Rorschach,
Züger Butter Oberbüren,
Caviezel Giovanettoni Gemüse Arbon,
Eier Hungerbühler Flawil

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Tea



Meine Confiserie in St. Gallen!

Tea open (filled in a special tea bag) 3-5 Min.

Special glass Fr. 5.00 / portion Fr. 10.40
With cream or lemon plus Fr. 0.50

Caution: because of the double glass the tea will be still hot after a few minutes!

SENCHA LEMON Japanese green tea with refreshing taste of lemon (not fermented)	refreshing
SENCHA EXOTIC Japanese green tea with exotic nuance. (not fermented)	refreshing – fruity
SENCHA VANILLA Japanese green tea with the spice of vanilla (not fermented)	calming
SENCHA FUKUJYU Mild, aromatic pure green tea	stimulating
ROOIBOS CINNAMON Finest Rooibos tea with cinnamon touch	calming
JAPANESE CHERRY BLOSSOM Sweet, little flowery. The queen of Japanese teas	refreshing – fruity
APRICOTS OOLONG Semi-fermented tea with an apricot flavor	calming – fruity
MOROCCAN MINT Green tea with peppermint touch (not fermented)	refreshing – stimulating
ASSAM BLACK TEA If you love black tea with milk, you can't miss this tea	stimulating – strong
SIKKIM TEMI TGFOP BLACK TEA Flowery, very mild. Drink it without milk	stimulating – aromatic
WHITE TEA PAI MU TAN Mild and special fermented tea with white leaf point	regenerated – subtle
ROSES TEA Flavored black tea from China with rose petals	calming
MONK TEA (Black tea) Tibetan tea mix with roses, grenadine, bergamot, vanilla and 12 spices	refreshing – spicy

Prices incl. VAT

Tea



Meine Confiserie in St. Gallen!

Sirocco Tea

Special glass Fr. 5.20 / portion Fr. 10.80
With cream or lemon plus Fr. 0.50



The best tea in the Swiss tea market. Each tea comes exclusively from controlled biological cultivation. The noble tea bags are handmade and biodegradable. A real treat!

PURPEL BREEZE (Darjeeling)

delicately – sweet

Picked in the traditional tea gardens on the southern slopes of the Himalayas. A Darjeeling with the characteristic sweet flavor.

CEYLON SUNRISE (English Breakfast)

strongly - invigorating

An exclusive pleasure of the traditional Sri Lanka. Invigorating, round and strong flavor, it also makes the spoiled tea gourmet complet.

CENTLE BLUE (Earl Grey)

tangy – flowery

The noble black tea classic delights with a touch lemony freshness, which comes from the biologically cultivated bergamot.

JAPANESE SENCHA (Japanese green tea)

refreshing – intensive

This traditional green tea from Japan is biologically cultivated and in its homeland very popular because of the round and tangy flavor.

YELLOW WISH (Chinese green tea with mango)

fruity – refreshing

Stimulating, fragrant green tea from China, harmoniously combines with the noble sweetness of sun-ripened organic mangos.

WHITE SILVER NEEDLE (White tea)

gentle – flowery

From loftier tea quality, this tea was reserved for the emperors and nobility of China. Mild bouquet and a unique fragrance of jasmine.

CAMOMILE ORANGE BLOSSOM

mild – calming

A heavenly ensemble organically grown: mild camomile and delicate orange blossom, refined with pure pieces of orange.

Tea



Meine Confiserie in St. Gallen!

PIZ PALÜ (Swiss herbal tea)

beneficial – stimulating

A poem of nature with the best ingredients from the organic mountain herb garden of the Swiss alps. Soothing, stimulating and with beguiling smell.

VERBENA

lemony – refreshing

Organically grown real verbena from Paraguay, the original home of the remarkable plant. It has a strengthening and refreshing effect.

RED KISS (Fruit tea)

tangy – fruity

An exquisite blend of tea with the fruity and sensual magic of sun-drenched organic ingredients.

GINGER LEMON DREAM

exotic – spicy

A refreshing sweet-spicy combination of ginger and lemon grass. Vitalizing for body and soul.

BLACK CHAI (Black tea)

spicy – strong

Black tea with a bouquet of oriental spices.
With whipped cream or milk

Fr. 6.40

Tea



Meine Confiserie in St. Gallen!

Twinings Tea

HERBAL TEAS		Fr. 4.70
Lime blossom		
Peppermint		
Rose hips		
Camomile		
Verbena		
Verbena with orange		
THE EXOTICS		Fr. 4.70
Vanilla tea		
Orange / cinnamon tea		
Peach / passion fruit tea		
GREEN TEAS		Fr. 4.70
Pure green tea		
Green tea with mint		
Green tea with lemon		
BLACK TEAS		Fr. 4.70
With cream or lemon		Fr. 5.20
Darjeeling	with a slight muscat flavor	
Lapsang Souchong	strong tea with smoky flavor	
Earl Grey	delicious bergamot flavor	
Lady Grey	cornflowers, lemon / orange peel, bergamot	
Prince of Wales	burgundy of the teas	
Englisch Breakfast	strong and aromatic	
Ceylon Breakfast	strong and aromatic	
Ceylon Orange Pekoe	soft and sweet flavor	
VARIOUS VARIANTS		
Tea lemon or cream	portion	Fr. 10.20
Black tea	portion	Fr. 9.60
Black tea with rum and lemon		Fr. 7.80
All teas additional with cream or lemon plus		Fr. 0.50

Ice Cream



Meine Confiserie in St. Gallen!

Scoop

1 scoop of ice cream	without whipped cream	Fr. 4.00
1 scoop of ice cream	with whipped cream	Fr. 4.60
2 scoops of ice cream	without whipped cream	Fr. 7.60
2 scoops of ice cream	with whipped cream	Fr. 8.40

Flavor

Vanilla, chocolate, caramel, hazelnut, pistachio, mocha, yoghurt, orange, melon, mango, strawberry, raspberry, banana and lemon

Acai (lactose-free and vegan) – The wonder berry from South America!

Seasonal: Mandarin and cinnamon (October – February)

Frappes

Milk drink with ice cream, available in all flavors	Fr. 11.00
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Classic coupes

ICE-CHOCOLATE	Fr. 12.60
Stirred chocolate ice cream with chocolate sauce, garnished with whipped cream	
ICE-COFFEE ESPRESSO	Fr. 12.60
Stirred mocha ice cream with strong espresso sauce, garnished with whipped cream	
ZUGER ICE-COFFEE	Fr. 13.40
Stirred mocha ice cream with finest Zuger-Kirsch, garnished with whipped cream	
COUPE ROMANOFF	Fr. 13.40
Strawberry and vanilla ice cream, fresh strawberries, fine strawberry sauce, garnished with whipped cream	
BANANA SPLIT	Fr. 13.40
Vanilla, strawberry and banana ice cream, fresh bananas, chocolate sauce, almond slivers, garnished with whipped cream	
COUPE DENMARK	Fr. 13.40
Vanilla ice cream, garnished with whipped cream and hot chocolate sauce	
SORRENTO	Fr. 13.40
Hazelnut, caramel and chocolate ice cream with caramel sauce, nougat slivers, garnished with whipped cream	

Prices incl. VAT

Ice Cream



Meine Confiserie in St. Gallen!

Exotic coupes with fresh fruits

SUMMER DREAM Lemon and mango ice cream with fresh berries (seasonal) and a splash of sparkling wine	Fr. 13.40
SWISS ALPINE Fine yoghurt ice cream with fresh berries (seasonal), garnished with whipped cream	Fr. 13.40
LA BAMBA Banana, melon and lemon ice cream with fresh fruits, garnished with whipped cream	Fr. 13.40
HOT BERRY Vanilla ice cream with hot raspberry, garnished with whipped cream	Fr. 13.40
MINI-COUPES All coupes for the small appetites (with 2 scoopes of ice cream) garnished with whipped cream	Fr. 10.20

For the small ones

CHILDREN-COUCPE 1 scoop of ice cream of your own choice, smarties and a small surprise garnished with whipped cream	Fr. 7.20
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Ice cold coffee-specialities

COFFEE MOROCCO Cold coffee with mocha ice cream, garnished with whipped cream	Fr. 8.20
COFFEE PIEDMONT Cold coffee with hazelnut ice cream, garnished with whipped cream	Fr. 8.20
COFFEE VENETIAN Cold coffee with vanilla ice cream, garnished with whipped cream	Fr. 8.20
COLD COFFEE Cold coffee with crushed ice, milk and sugar syrup	Fr. 6.20

Prices incl. VAT

Dessert



Meine Confiserie in St. Gallen!

Desserts for the experts

ROGGWILLER APPLE STRUDEL With homemade vanilla sauce and whipped cream	Fr. 14.80
VIENNA DREAM Roggwiller apple strudel with homemade vanilla sauce, vanille ice cream and whipped cream	Fr. 15.80
MERINGUE ICE CREAM Meringue shell with vanilla and strawberry ice cream, garnished with whipped cream	Fr. 13.40
MERINGUE Meringue shell, garnished with whipped cream	Fr. 11.80

For the young and the young at heart

ORANGE ICE COCKTAIL Vanilla and orange ice cream with freshly-squeezed orange juice and Kirsch	Fr. 13.80
FRAPPES Vanilla, chocolate, caramel, hazelnut, pistachio, mocha, yoghurt, orange, melon, mango, strawberry, raspberry, banana and lemon Acai (<u>lactose-free and vegan</u>) – The wonder berry from South America! <i>Seasonal:</i> Mandarin and cinnamon (October – February)	Fr. 10.80
FRESH STRAWBERRIES (SEASONAL) Portion strawberries with whipped cream	Fr. 13.80

Hot chocolate sauce	Fr. 2.60
Hot vanilla sauce	Fr. 3.60

Pastries and cakes

Various pastries and cakes can be selected and paid directly in the store.
For intolerances, we're happy to advise you!