



Meine Confiserie in St. Gallen!

# Welcome to your confectionery in St. Gallen

We are delighted that you have found your way to our Tea Room. We do everything we can to ensure that you have an enjoyable and relaxing break from everyday life.

We are a family business that is now slowly being passed on to the next generation. Our aim is to enchant you, dear guest, with our handcrafted products.

Enjoy your precious time with us.

All our love  
Your Confiserie Roggwiller team

## **conscious - full of ideas - with heart and soul**

We produce all our dishes here in this building with a lot of craftsmanship and attention to detail.

Our pasties, for example, are shaped at your feet in the fine bakery on the basement floor and then baked and filled for you above your head on the 1st floor.

We consciously rely on regional suppliers. The latest addition is Ensoy from Muolen. They produce tender tofu from organic soya from Thurgau.

The training of our apprentices is very important to us. For this reason, your dish was most likely prepared for you with love by one of our 6 apprentices in the confectionery.

# Beverages



Meine Confiserie in St. Gallen!

## Our coffee variety

Ristretto		Fr. 4.80
Espresso		Fr. 4.80
Double Espresso		Fr. 7.90
Coffee		Fr. 4.80
Americano		Fr. 4.80
Milk coffee	bright / normal	Fr. 4.80
Cappuccino	with milk foam or whipped cream	Fr. 6.00
Latte macchiato		Fr. 6.20
Coffee	portion	Fr. 8.80
Milk coffee	portion	Fr. 9.80

### Our alternatives:

Lactose-free milk or oat milk	+	Fr. 0.20
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### For the gourmet in you:

<b>3 Praliné from the shop</b>		<b>Fr. 4.50</b>
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### If you need anything more:

Additional Cream	+	Fr. 0.50	
Additional whipped Cream	+	Fr. 1.50	
Additional Syrup	Caramel / Hazelnut / Amaretto	+	Fr. 1.00

## Our favourites

### Hot:

House-chocolate	with fine Criollo Couverture 66%	Fr. 6.60
House-chocolate	with whipped cream	Fr. 7.80
Roggi coffee	with homemade liqueur blend and whipped cream	Fr. 9.60
Roggi chocolate	with homemade liqueur blend and whipped cream	Fr. 9.60

### Cold:

Roggi-Ice tea	homemade and ice cold	2dl	Fr. 4.40
		3dl	Fr. 6.00
Cold Coffee	with ice, milk and sugarsyrup	Fr. 7.80	
Affogato	1 scoop vanilla ice cream and a espresso	Fr. 8.80	

## Energy-Booster

Golden milk	Fiery oat drink with ginger and spices	Fr. 8.80
Ginger water	hot with fresh lemon	Fr. 5.80
Orangenjuice	Freshly pressed	1.5dl Fr. 6.80

Prices incl. VAT

# Beverages



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## For the young and the young at heart

Roggi-Ice tea	homemade and ice cold	2dl	Fr. 4.40
Raspberry syrup		2dl	Fr. 2.00
Childrens cappuccino	a cup full of milk foam		Fr. 2.00
Cold chocolate		2dl	Fr. 4.80
Ovomaltine	cold	2dl	Fr. 4.80
Ovomaltine	hot	2dl	Fr. 5.20

## Cold beverages

Elisa Water	vitalised tapwater	3dl	Fr. 3.00
Water Piz Sardona	sparkling / natural	4dl	Fr. 5.40
Shorley		3.3dl	Fr. 5.30
Coca Cola / Zero		3.3dl	Fr. 5.30
Citro		3.3dl	Fr. 5.30
Rivella	Blau / Rot	3.3dl	Fr. 5.30
Schweppes	Bitter Lemon / Tonic	2dl	Fr. 5.20
Elder syrup		3dl	Fr. 6.00

## Beer

St. Galler Klosterbräu	Schützengarten	3.3dl	Fr. 5.80
St. Galler Edelspez	Schützengarten	3.3dl	Fr. 5.80
Clausthaler	non-alcoholic	3.3dl	Fr. 5.80

## Roggi-Apérotime inkl. homemade aperitif nuts

Prosecco Goccia d'Oro		1dl	Fr. 10.00
White wine	La Côte – Louis 1er Sire de Vaud	1dl	Fr. 5.80
		5dl	Fr. 24.50
White wine spritzer	sweet: with elder syrup		Fr. 9.60
	sour: with sparkling water		Fr. 9.60
Aperol Spritz	Prosecco, tonic, aperol		Fr. 14.80
Hugo	Prosecco, tonic, elder syrup		Fr. 14.80
Marito	Prosecco, tonic, marito verde		Fr. 14.80
Gin Tonic	Fever Tree Tonic with Biberigin or Spitzengin	4cl	Fr. 16.80
Impressive 0.00%	Martini non-alcoholic, tonic, lemon juice		Fr. 14.80

Prices incl. VAT



# Breakfast



Meine Confiserie in St. Gallen!

## For Breakfast






### Our confectioner's breakfast:

Coffee, tea or chocolate of your choices  
Butter, 2 different homemade jams  
3 rolls of your choice (saturdays also fresh Zopf)  
Birchermüesli  or Açaiyoghurt 




Fr. 19.80

### The little extra:


Lachsmousse	smoked salmon with cream cheese		Fr. 5.80
Cold cuts	ham, salami and meat loaf		Fr. 5.80
Portion of Cheese	Swiss mountain cheese		Fr. 4.80
Egg Salad	with homemade rogginaise		Fr. 4.80
Hummus	nature		Fr. 4.80
Tomato spread	from red lentils		Fr. 4.80
Portion of tofu	finely seasoned		Fr. 4.80

3 Praliné from the shop choose your favourites from 35 flavours Fr. 4.50

## Roggwiller Birchermüesli

Birchermüesli	served with house bread (saturdays also fresh Zopf)		
	small - 200g		Fr. 9.20
	big - 260g		Fr. 11.80
	with whipped cream	+	Fr. 1.50

vegetarian 

vegan 

Prices incl. VAT


# Dishes



Meine Confiserie in St. Gallen!

## For lunch 11.00 – 13.30Uhr


### Toast:

Ham-cheese toast	Ham, baked with cheese	Fr. 19.80
Toast Hawaii	Ham, pineapple, baked with cheese	Fr. 20.40
Toast Tomato	tomato, lentil spread, herb butter, baked with cheese 	Fr. 20.80









### Salmon- und Beef tartar:

½ Portion	60 gr, 3 toasts and butter	Fr. 16.80
Portion	120 gr, 6 toasts and butter	Fr. 23.80
Additional toast	each	Fr. 1.00
Additional butter	each	Fr. 0.90

### Menu meals (with a small green salad)

Älplermakronen	noodles, cream sauce, potatoes and fried onions 	Fr. 22.80
Bami Goreng	noodle dish with fruits and chicken	Fr. 22.80
Chicken breast	with homemade herb butter and mixed salad	Fr. 22.80

## Dishes for the whole day

Various soupes	Seasonal, ask the service 	Fr. 12.20
Various quiches	Seasonal, ask the service 	Fr. 6.00
	With mixed salad 	Fr. 22.80
1 pasty with salad	with milken or tofu from the region 	Fr. 20.20
2 pasties with salad	with milken or tofu from the region 	Fr. 26.80
Mixed salads	Menu 	Fr. 8.80
	Small 	Fr. 12.20
	Big 	Fr. 18.80
Traditional veal pie	with Waldorf salad (celery salad) and Cumberland sauce	Fr. 21.80

vegetarian 

vegan 

Prices incl. VAT

# Dishes



Meine Confiserie in St. Gallen!

## Canapés und Sandwiches

### Canapés

Asparagus, salami, ham, egg, tuna, celery

Fr. 5.10

Tartar, salmon

Fr. 6.10

### Sandwiches

Various sandwiches

Select and pay directly in the shop

## Friday special (available just fridays)

Cheese / cheese-onion pie



Fr. 6.00

With mixed salads



Fr. 22.80

Sweet pie



Fr. 6.00

Select and pay directly in the shop

## Origination information

### Unsere regionalen Lieferanten:

Meat and cold cuts

Metzgerei Breitenmoser

Teufen/Appenzell

Milk, cream, cheese

Molkerei Fuchs

Rorschach

Butter

Züger

Oberbüren

Vegetables

Caviezel Giovanettoni

Arbon

Organic Tofu

Ensoy

Muolen

Apples


Familie Wick

Mörschwil

### Meat:

We use only swiss meat

Vegetarisch 

Vegan 

Prices incl. VAT

# Tea



Meine Confiserie in St. Gallen!

## Tea open (filled by hand in our production)

3-5 Min.

Special glas	Fr. 5.20	Portion	Fr. 11.60
With cream or lemon		+	Fr. 0.70

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

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

Prices incl. VAT

# Tea



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## Sirocco Tee

Special glas  
With cream or lemon

Fr. 5.40

Portion  
+

Fr. 11.80

Fr. 0.70



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**PURPEL BREEZE** (Darjeeling)

delicately – sweet

Picked in the traditional tea gardens of the Himalayas

**GENTLE BLUE** (Earl Grey)

tangy – flowery

Lemony freshness that, thanks to the organically cultivated bergamot

**JAPANESE SENCHA** (Japanese green tea)

refreshing – intensive

Very popular in its native Japan thanks to its round, tangy aroma

**YELLOW WISH** (Chinese green tea with mango)

fruity – refreshing

Invigorating, fragrant green tea from China, combined with sun-ripened mango

**WHITE SILVER NEEDLE** (White tea)

gentle – flowery

Mild bouquet and a unique jasmine fragrance. Worthy of the emperors of China

**CAMOMILE ORANGE BLOSSOM** (Camomile with orange)

mild – calming

Mild camomile and delicate orange blossom, refined with real orange pieces

**PIZ PALÜ** (Swiss herbal tea)

beneficial – stimulating

A poem of nature with mountain herbs from the Swiss Alps

**VERBENA**

lemony – refreshing

Genuine fortifying verveine from Paraguay, the original home of the plant

**RED KISS** (Fruit tea)

tangy – fruity

Exquisite blend with the fruity-sensual magic of sun-drenched ingredients

**GINGER LEMON DREAM** (Ginger lemon)

exotic – spicy

A refreshing, sweet and spicy composition of ginger and lemongrass

**BLACK CHAI** (Black tea)

spicy – strong

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

Fr. 7.00



# Tea



Meine Confiserie in St. Gallen!

## Twinnings Tea

Special glas	Fr. 4.80	Portion	Fr. 10.80
With cream or lemon		+	Fr. 0.70

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

### HERBAL TEA

Peppermint  
Rose hips  
Camomile  
Verbena

### GREEN TEA

Pure Green Tea

### BLACK TEA

Darjeeling	with a slight muscat flavor
Earl Grey	delicious bergamot flavor
English Breakfast	strong and aromatic

## Punch

Applepunch		Fr. 5.60
Orangepunch		Fr. 5.60
Rhumpunch	non-alcoholic	Fr. 5.60
	with a splash of Jamaica Rhum	Fr. 7.20

# Ice Cream



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## Scoops

1 Scoop		Fr. 4.60
	with whipped cream	Fr. 5.60
2 Scoops		Fr. 8.80
	with whipped cream	Fr. 9.80

## Flavour

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

Acai 🌿 The wonder berry from South America!

*Seasonal:* Mandarin and cinnamon (October – February)

## Frappés

Milk drink with ice cream, available in all flavors	Fr. 12.00
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## The classics


<b>ICE-CHOCOLATE</b>	Fr. 13.60
Stirred chocolate ice cream with chocolate sauce, garnished and whipped cream	
<b>ICE-COFFEE ESPRESSO</b>	Fr. 13.60
Stirred mocha ice cream with strong espresso sauce and whipped cream	
<b>ZUGER ICE-COFFEE</b>	Fr. 14.80
Stirred mocha ice cream with finest Zuger-Kirsch and whipped cream	
<b>COUPE ROMANOFF</b>	Fr. 14.80
Strawberry and vanilla ice cream, fresh strawberries, strawberry sauce and whipped cream	
<b>BANANA SPLIT</b>	Fr. 14.80
Vanilla, strawberry and banana ice cream, fresh bananas, chocolate sauce, almond slivers and whipped cream	
<b>COUPE DENMARK</b>	Fr. 14.80
Vanilla ice cream, whipped cream and hot chocolate sauce	
<b>SORRENTO</b>	Fr. 14.80
Hazelnut, caramel and chocolate ice cream with caramel sauce, nougat slivers and whipped cream	

# Ice Cream



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## The exotics

<b>SUMMER DREAM</b> Lemon and mango ice cream with fresh berries (seasonal) and a splash of sparkling wine	Fr. 14.80
<b>SWISS ALPINE</b> Fine yoghurt ice cream with fresh berries (seasonal), garnished with whipped cream	Fr. 14.80
<b>LA BAMBA</b> Banana, melon and lemon ice cream with fresh fruits, garnished with whipped cream	Fr. 14.80
<b>HOT BERRY</b> Vanilla ice cream with hot raspberry, garnished with whipped cream	Fr. 14.80
<b>FROZEN AÇAÍ</b> Açaí-Bowl with fresh fruits and nuts	 Fr. 10.80
<b>ORANGE ICE COCKTAIL</b> Vanilla and orange ice cream with freshly-squeezed orange juice and Kirsch	Fr. 15.80
<b>MINI-COUPES</b> All coupes for the small appetites (with 2 scoopes of ice cream) garnished with whipped cream	Fr. 11.20

Hot chocolate sauce	Fr. 3.00
Hot vanilla sauce	Fr. 4.20

## For the young and the young at heart

<b>CHILDREN-COUPÉ</b> 1 scoop of ice cream of your own choice, smarties and a small surprise with whipped cream	Fr. 8.80
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# Dessert



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## Desserts for experts

### ROGGWILLER APPLE STRUDEL

With homemade vanilla sauce and whipped cream

Fr. 15.80

### VIENNA DREAM

Roggwiller apple strudel with homemade vanilla sauce, vanille ice cream and whipped cream

Fr. 18.80

### FRESH STRAWBERRIES (SEASONAL)

Portion strawberries with whipped cream

Fr. 15.80

## Pastries and Cakes

Take a little walk into the shop.

Various patisserie and cakes can be selected directly in the shop and paid for directly.

We will be happy to advise you if you have any intolerances!