

ANKER

HOTEL & RESTAURANT



Welcome

We place great value on regionality and seasonality. It is our concern and we are pleased to spoil you with products from the region and from our own butchery. Enjoy your stay with us. Thank you for being our guest!

Stefan Fritsche and Dominik Stadler, hosts



Regionality

Whenever possible, we rely on regional products and thus on high-quality agricultural produce from the region. This is guaranteed by the yellow Culinarium crown, with which many of our foods are awarded.



Seasonality

Our cuisine is in harmony with the seasons and the seasonal availability of the various products. As different as the seasons are, as varied is also our seasonal menu.



Quality

Our in-house butchery with the highest quality standards and our own specialities uses only quality region for the production of its meat specialities.



Individuality

At the centre of our passion is the love of detail and the joy of individual, competent and cordial service and the culinary pampering of our guests.

Opening hours: Tuesday to Saturday, 11.30 am - 02.00 pm / 05.30 am - 11.30pm

Our service staff will inform you about ingredients in our dishes that may cause allergies or intolerances.

Genussvoll sein.



*Norspeisen
Suppen*

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Delicacies to start.

Green salad with homemade dressing and roasted sweetbread	CHF 10.00 CHF 16.00
Brawn garnished with a salad bouquet	CHF 14.50
Anker «rolls» diced beef fillet gratinated with herb butter	CHF 19.00
Tuna tartare with avocado and mango As main course	CHF 19.50 CHF 31.50
Beef tartar with a fried quail egg and toast As main course	CHF 22.50 CHF 36.00
Beef broth with marrow	CHF 12.50
Curry soup with coconut foam	CHF 10.00

As we also leave nothing to chance when it comes to vinegar and oil, we rely in our kitchen on the unique balsamic vinegars and high-quality delicacy oils **«Vom Fass St.Gallen»**.

We source our products from the region and from our own butchery.
(calf, chicken CH, beef AUS, tuna caught in the wild PHL,
pike-perch fresh-water fishing EST)

Price incl. MWSt



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Hauptgänge

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Enjoy the traditional and experience the new

Roasted calf's liver with onions, sage and fried grated potatoes	CHF 36.00
Appenzeller cordon bleu with Appenzeller cheese and Mostbröckli with homemade French fries and vegetable garnish	CHF 32.00
Boiled sausage with cheese noodles	CHF 21.00
with apple sauce	CHF 25.00
Fresh meat loaf with mashed potatoes and glazed carrots (30min)	CHF 30.00
Fried pike-perch fillet with seasonal side dishes	CHF 30.00
Cheese noodles with apple sauce	CHF 19.00

You can choose the size including a side dish and sauce and enjoy the tender pieces of meat from our own butchery.

Beef filet

150 g	CHF 45.00
200 g	CHF 51.00
250 g	CHF 57.00
incl. side dish and sauce of choice	

Chateaubriand

From 2 persons (200 g per person, in two services) incl. side dish and sauce of choice	CHF 56.00/person
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Veal chop

250 g incl. side dish and sauce of choice	CHF 55.00
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Side dishes

French fries, risotto, mashed potatoes, spaetzle, noodles incl. mixed vegetables

Sauces

Herb butter, Béarnaise sauce, creamed mushroom sauce, veal jus

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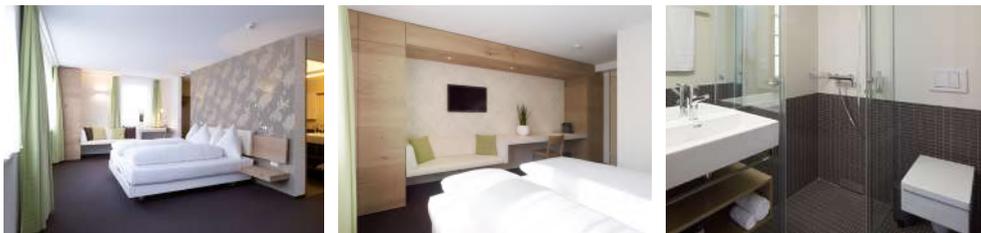
APPENZELL HOUSE WITH TRADITION

The over one-hundred-and-fifty-year-old Appenzell house was gutted and completely rebuilt. Parts of the original building material, such as old wooden beams, were re-integrated. Supplemented with new materials from the region - sandstone from the Teufen quarry adorns the front of the bar - they lend Anker a lot of charm and a cosy atmosphere.



HOTEL

Thanks to its central location between Lake Constance and Alpstein, our hotel is ideal for business overnight stays, hiking holidays or pleasure days for two. The 10 ultra-modern rooms are furnished with great attention to detail and make every stay an enjoyable experience.



SEMINAR AND CONFERENCE ROOM

Whether it is a final meeting, management and team event or training courses and seminars. Our seminar and conference room with its top modern infrastructure will also inspire you.



Genussvoll sein.