



CHÜBELIMOSER

Season

February 2024

11:30 - 14:00 and 17:30 - 21:00

Chübelimoser Special Brewery

	Price per person
Apple and cabbage salad As a starter, or just like that. A classic winter salad, just like in grandma's day. With fried bacon and homemade sauce	CHF 14.50
Asian noodle soup with prawns blacktiger, Asian vegetables, glass noodles and coconut milk Finely balanced with hoisin sauce. Great Asian soup, combined with the traditional spiciness of South-East Asia.	CHF 23.50
Fondue - Hörnli Two traditional Swiss dishes combined in a magnificent harmony Hearty "Appenzeller" fondue with typical Hörnli and fresh spinach With fried bacon on request +4.00 CHF	CHF 28.50
Lasagne With kale pesto and lentil Bolognese A February scoop for your taste buds and vegan to boot	CHF 26.50
Cordon Bleu of the month With ham, raclette cheese, oranges and mandarins We celebrate the end of the orange and mandarin season in February with a new creation from our chef Rolf. Your palate has never experienced anything like it. It will be jubilant with joy. Served with chips and seasonal vegetables	CHF 35.00
Veal liver With our homemade rösti There is not much to say. Just enjoy and let yourself be pampered A classic that is simply perfect for the month of February	CHF 32.50
Apple strudel Homemade apple strudel with vanilla sauce Your tongue will be enchanted. Feelings of happiness will be felt throughout your body.	CHF 10.50

Neuhuuser - Fasnacht - Special

February 17 - 19, 2024

Tripe

In a fine tomato sauce with caraway seeds
We serve the tripe with our fresh house bread

CHF 18.50

Origin: Meat; Switzerland "Regional + BTS" Sausage products without allergic substances / food in general from the region

Allergens: Please ask our staff about allergic substances in the prepared dishes.



CHÜBELIMOSER

Day Menu

11:30 a.m. - 10:00 p.m. continuous

Soups

Riesling soup	CHF 10.50
Beer onion soup With toast and cheese	CHF 12.50

Sew Zvieri

White sausage (2 pcs) With pretzel or potato salad	CHF 17.00
Pork sausages with pretzel or potato salad	CHF 15.50
Plättli Brewery Style	CHF 12.50 Per person
Meat- Cheese plate Brewery Style	CHF 23.50
Schüblig Brewery "Cold" With bread	CHF 12.50
Gschwellti Various cheese / goat / bacon	CHF 21.50
Beer sausage hot With potato salad or pretzel	CHF 17.50
Pretzel small With butter or lard	CHF 4.50
Pretzel big With butter or lard	CHF 5.50
French fries* "Simply the best in Town"	CHF 12.50

Dessert

Caramel-Köpfli	CHF 9.50
Beer amisu	CHF 9.50
Meringue brewery	CHF 12.50
Ice cream "Ball" Vanilla or strawberry	CHF 5.50

You cannot think well, love well,
sleep well when you are not well
has eaten.

"Virginia Woolf"

Salads

Small leaf salad	CHF 7.50
Leaf salad	CHF 10.50
Brewhouse salad	CHF 12.50
Rhyfall salad With warm, finely chopped ribs	CHF 22.00
Boiled meat salad	CHF 22.00
Sausage and cheese salad*	CHF 19.50

Swiss tradition

Raclette Various cheeses	CHF 24.50
Raclette A discrétion	CHF 38.00
Fondue "Peterhans" According to a special house recipe and only from Peterhans "Peppery".	CHF 29.00
Fondue "Brewhouse" With the in-house house beer, frothy and mild tuned	CHF 29.00
Fondue "Saigon" With chili / very spicy The favorite of our boss	CHF 29.50
Fondue "Neuhuuse" A very popular fondue. With fresh mushrooms and crispy bacon	CHF 31.50
Fondue "Buure" With crispy bacon and rustic Pflümli water	CHF 31.00
Fondue "Asia" With ginger, lemon and curry	CHF 31.50
Fondue "Bergler" With kirsch, cider, bacon and gschwellti	CHF 31.50
Fondue "Valais" With tomatoes, dried apricots and gschwellti	CHF 30.50

***Small portion possible / reduction CHF 2.00**

Origin: meat; Switzerland "Regional + BTS" sausages without
allergic substances / food in general from the region.

Allergens: Please ask our staff regarding allergic substances in
the prepared dishes.

Typical Switzerland

Rösti Wallis*	CHF 23.50
With tomatoes and raclette cheese	
Rösti Newhuuse*	CHF 21.50
With 2 fried eggs	
Rösti Rhyfall*	CHF 23.50
With vegetables	
Rösti Brewery*	CHF 23.50
With bacon, fried eggs + cheese	
Button*	CHF 21.50
With cheese and fried onions	
Button*	CHF 23.50
With cheese and vegetables	
Ravioli* spinach ricotta	CHF 25.50
With tomato sauce+parmesan	

Variety

Lunch menu*	CHF 19.50
incl. supplements "Monday - Friday 11:30 - 14:00"	
Sunday roast*	CHF 29.50
"Grandmother Style" Roast and side dish is redefined by the chef every Sunday. And is only available on Sunday.	

Supplements

Rösti / Knöpfli / potato gratin
"homemade"
French fries / pasta
"The best in Town"
Vegetables are always there as a side dish
The side dishes are included and at your choice

One should offer the body something good, so that the soul has desire to dwell in it

"Winston Churchill"

Classic brewery

Pig	
Brewhouse goulash	CHF 29.00
Roast pork (from the neck)	CHF 29.00
On homemade beer sauce	
Farmer sausage	CHF 27.00
On homemade onion sauce	
Pork escalope*	CHF 29.00
With made breading	
Cordon Bleu Brewery*	CHF 33.00
Ham and raclette cheese	
Pork chop breaded	CHF 29.50
With homemade breading	
Pork knuckles	CHF 35.50
Braised in the oven	
Calf	
Cordon Bleu Ercan*	CHF 47.00
Ham and raclette cheese	
Wiener schnitzel*	CHF 38.00
with homemade breading	
Beef	
Burger brewery	CHF 25.50
Tomatoes, cheese, cucumbers, lettuce, onions	
Extra-large + 6 CHF	
With bacon + 3 CHF	
Beef fillet with pepper sauce	CHF 49.50

Dessert

Apple fritters "Homemade"	CHF 12.00
With vanilla ice cream	
Chocolate cake	CHF 8.50
"Homemade"	
Beer parfait	CHF 10.50
"Homemade"	

Additional dessert on the daily menu

***Small portion possible / reduction CHF 2.00**



CHÜBELIMOSER

Drinks

Beer

		CHF
Chübelimoser «Huusbier»	3 dl	5.00
Homebrew	5 dl	7.50
Chübelimoser «Simply Neuhuuse»	3 dl	5.00
Homebrew	5 dl	7.50
Chübelimoser Panaché	3 dl	5.00
with citro or mineral water	5 dl	7.50
Chübelimoser Alcohol Free	33 cl	4.50
Appenzell sun spiral		

Happy Hour

Daily from 16:00 - 18:00 / 3 for 2

Coffee

	CHF
Coffee	4.80
Milk - Coffee	4.80
Espresso	4.80
Double espresso	8.50
Latte Macchiato	6.80
Cappuccino	6.80
Coffee Coretto	6.50
Coffee Lutz	7.00
Coffee Ready	7.00
Coffee brewery	7.50

Water / soft drinks / cider

	3 dl	5 dl
	CHF	
Mineral water with and without carbonic acid	4.50	5.50
Coca-Cola / Coca-Cola Zero	4.90	5.90
Sinalco	4.90	5.90
Rivella red and blue	4.90	5.90
Apple Shorley	4.90	5.90
Citro "Sprite"	4.90	5.90
Iced tea peach / lemon	4.90	5.90
Schweppes Bitter Lemon	4.90	5.90
Sour must (Möhl) "without alcohol"		5.50

Tea

	CHF
China Green	4.50
Peppermint	4.50
Fruits	4.50
Rooibos	4.50
Ginger / Lemon	4.50
English Breakfast	4.50

Wine open bar

	1 dl	2 dl	5 dl
	CHF		
White			
Epesses	5.00	10.00	25.00
Epesses sprayed (3 dl)		8.50	
Rose			
Oeil-de-Perdrix	5.00	10.00	24.00
Oeil-de-Perdrix sprayed (3 dl)		8.00	
Red			
Count Red "Cuve"	5.00	10.00	24.00
Count red sprayed (3 dl)		8.00	
Primitivo Senza Parole	5.50	11.00	26.00

Wine 7 dl bottles

	CHF
Red	
Da Vinci in Roma	49.50
1502 Uve Portate a Cesena	
Silentium	42.00
PRIMITIVO MANDURIA	
Fuentespina	39.00
Ribera del Duero	
White	
Heida	49.00
Glacial wine	
Steiner Chardonnay	58.00
GVS Schaffhausen	

Allergens: Please ask our staff regarding allergic substances in the drinks.

Serving of alcohol: No serving of wine and beer to minors under 16 years of age. ID can be requested by the service staff for control.



CHÜBELIMOSER

Bar

Apero

	CHF
Aperol Sprizz	9.50
<small>Prosecco, Aperol, mineral</small>	
Aperol brewery	9.50
<small>Beer, Aperol, limes</small>	
Prosecco	1 dl 9.00
<small>De Faveri</small>	7 dl 44.00
Campari	4 cl 6.50
<small>With orange juice "on demand</small>	
Cynar	4 cl 6.50
<small>With water "on demand</small>	
Martini white	4 cl 6.50
<small>With water "on demand</small>	

Shots

	CHF
One for the Road	6.50
B52	6.50
Berlin air	5.00
Dr. Ginger	5.50
Jägermeister	5.00
Blow Job	6.50
Revolver	6.50
Tequila Slammer	6.00
End of the Road	6.00

Burnt water

	Vol%	CL	CHF
Obstler	37,5	2	5.00
Plums	37,5	2	6.00
Herbs	37,5	2	6.00
Williams	37,5	2	6.00
Cherry	37,5	2	6.00
Pflümli	37,5	2	6.00
Grappa	37,5	2	6.00
Vieille Prune	41	2	6.50
BeerBrand "CM	45	2	8.50

Cocktails

	CHF
Schatzeli Brewery	16.00
<small>Beer, prosecco, syrup</small>	
Mojito brewery	16.00
<small>Rum, lime, mint, beer</small>	
Lulu Brewery	15.00
<small>Gin, lemon juice, beer</small>	
Brewery Colada	16.00
<small>Coconut milk, pineapple juice, rum, beer</small>	
Brewery Blue	16.00
Lagoon	Blue Curacao, peach liqueur, beer
Brewery Black	16.00
Night	Vodka, coffee liqueur, cola, beer
Brewery 8212	16.00
<small>Fruit brandy, peach liqueur, beer</small>	
Punch brewery	15.00
<small>Pineapple juice, citro, beer</small>	
CaiBIERinha	15.50
<small>Limmeten, brown sugar, pitu</small>	

Long Drinks

	CL	CHF
Gin and tonic	4	9.50
<small>London Dry Gin</small>		
Whisky-Cola	4	9.50
<small>Scotch / Bourbon</small>		
Bacardi-Cola	4	9.50
Vodka	4	9.50
<small>Orange / Bitter Lemon / Apple Shorley</small>		

Liqueur

Baileys Irish Crème	4 CL	CHF 7.50
House liqueur simply	4 CL	CHF 7.50
House liqueur Schatzeli	4 CL	CHF 7.50

For you we have put together a selection of fine whiskies. Ask your waitress

Allergens: Please ask our staff regarding allergic substances in the drinks

Serving of alcohol: No serving of shots, cocktails, distilled water, aperitifs, long drinks and liquor to persons under 18 years of age. ID can be requested by the service staff for control.