

rohner^s

menüs

desserts

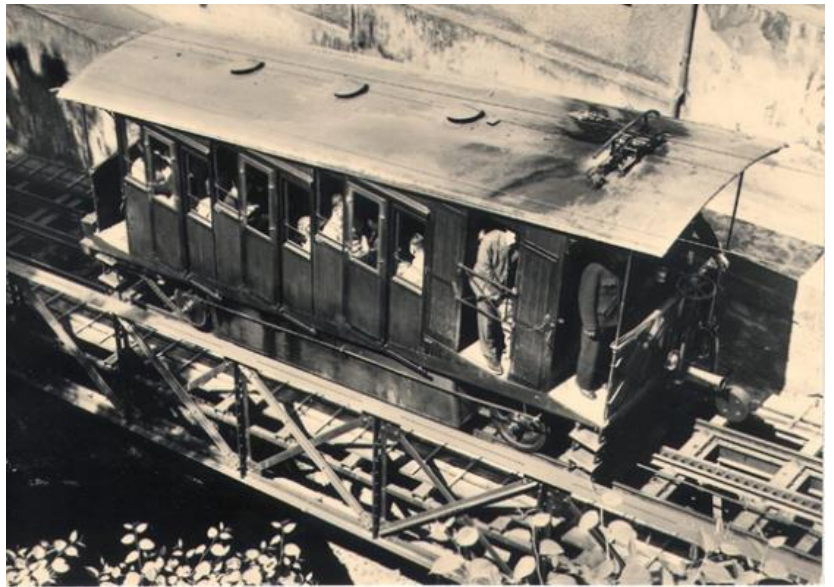
apéro

getränke

zmorge

snacks

catering



A Short History of Café Mühlegg

Café Mühlegg is located at the top of the Mühlenenschlucht, or “Mill Gorge”. The gorge is narrow and around 350 meters long. In it, the water of the Steinach River rushes down from Mühlegg into the valley below.

According to legend, at the valley station of today’s Mühleggbahn, Saint Gallus tripped and fell into the thorns. He saw this as a sign from God and built a hermitage there. From this hermitage, the monastery of St. Gallen, and later the city of St. Gallen, emerged.

The Mühlenenschlucht was the city’s first industrial district. The mills were originally operated in front of the former Müllertor, or “miller’s gate”. At the beginning of the 19th century, further industrialization had to move to St. Georgen, above the gorge. Here, the machine factories important for the St. Gallen Embroidery were built. Because the path through the gorge was steep and arduous back then, a funicular railway, the Mühleggbahn, or “Mühlegg train”, was built in 1893. It leads directly from the monastery district to the Mühleggweiher, or “Mühlegg pond”, at the top of the gorge. Today, several of the old houses in the gorge still exist, but water wheels are no longer found.

The travel time today with the Mühleggbahn is around 1.5 minutes, covering an altitude difference of 70 meters. The most recent renovation took place in 2018.

On the wall in Café Mühlegg, there is a model of the first Mühleggbahn. It had two cars, which were connected with wire rope. These were alternately filled with water and thus pulled each other up.

Breakfast

Mühlegg Breakfast daily

16.00

1 butter croissant, 1 bread roll, bread slices, 2 portions of butter,
2 portions of Rohners homemade jam and 2 drinks of your choice

Brunch Sundays 08.00 - 11.00

32.00

(Extravagant unlimited brunch with numerous house specialties)

From the kitchen and the bakery

Our kitchen is open from 11.30 until 13.30.

 = vegetarian

Soup of the Day  6.00

Small Mixed Salad  6.00

Mixed Salad  13.50

From our bakery

Toast Hawaii 14.50

Quiche Lorraine 10.50

Vegetable Quiche  10.50

Vegetable Strudel with Mixed Salad  18.50

From the kitchen and the bakery

Our kitchen is open from 11.30 until 13.30.

St. Galler OLMA Bratwurst with French Fries and Onion Gravy / without Onion Gravy	22.50 / 20.50
Breaded Chicken or Pork Schnitzel with French Fries	20.50
with Salad	22.50
Puff Pastry Patties with Brätchügeli, Fleischkäse and Mushrooms <small>*Brätchügeli & Fleischkäse are Swiss specialties</small>	20.50
Handmade Spring Rolls (vegan) with Mixed Salad 🌿	22.50
Chicken Nuggets (CH) with Cocktail Sauce and French Fries	20.50
Crispy Fish Nuggets (VNM) with Tartar Sauce and French Fries	20.50
with Mixed Salad	22.50
Large Portion of French Fries 🌿	10.50
Small Portion of French Fries 🌿	7.50

Origin Meat: St. Georgen, Bechinger Specialty Butcher

Cold Drinks

St.Galler water with/without gas,	2 dl	3.50
Goba Citro, Cola, Rivella, Shorley	3 dl	4.50
	5 dl	5.50
Michel Bodyguard orange juice	2 dl	4.00
	3 dl	5.00
Housemade Iced Tea	4 dl	6.50

Individual-sized Bottles

Goba Orange, Cola Zero,		
Flauder Original and Rivella Blau	3.3 dl	4.80
Schweppes Tonic, Bitter Lemon	2 dl	4.80

Beer and Cider

Klosterbräu Lady	2 dl	3.70
Klosterbräu Stange	3 dl	4.70
Klosterbräu Grosses	5 dl	6.00
Schützengold (non-alcoholic beer)	3 dl	5.00
Lager in the Bottle	5 dl	5.90
Weisser Engel, "White Angel" (wheat beer)	5 dl	5.90
Möhl Saft - Apple Cider	5 dl	5.90
Möhl Saft, non-alcoholic	5 dl	5.90

We charge a service fee per person of Fr. 2.00 for tap water.

White Wine

Yvorne, 12.5 Vol%	1 dl	7.50
	7.5 dl	41.50

Red Wine

Ripasso del Castello, 14.5 Vol%	1 dl	7.50
	7.5 dl	41.50

Sparkling Wine / Cocktails

Prosecco Contarini D.O.C., 11 Vol%	1 dl	9.50
Aperol Spritz, 11 Vol%	2.5dl	11.00

Spirits

Grappo Ticino Merlot Barrique, 40 Vol%		
Gunzwiler Destillate Urs Hecht	2 cl	8.00
Vieille Williams Barrique, 40 Vol%		
Gunzwiler Destillate Urs Hecht	2 cl	8.00
Disaronno Amaretto, 28 Vol%	2 cl	7.50
Appenzeller Alpenbitter, 29 Vol%	4 cl	8.00
Baileys Irish Cream, 17 Vol%	4 cl	8.00

Warm Drinks

Coffee		4.70
Espresso / Ristretto		4.70
Double Espresso		5.80
Cappuccino		5.10
Milk Coffee		5.10
Café Mélange coffee with whipped cream		6.40
Latte Macchiato		5.70
Latte Macchiato with Cinnamon / Caramel / Hazelnut		5.90
Chai Latte		5.70
Kafi fertig / Kafi Luz coffee with schnaps, a Swiss specialty		6.30
Mühlegg Kafi coffee with schnaps, our house specialty		8.70
Kafi Baileys		8.70
Cold / Warm Milk	3 dl	4.30
Ovomaltine	3 dl	5.10
Hot Chocolate	3 dl	5.10
Schoggi Mélange hot chocolate with whipped cream		6.40
Xocolatl (Chocolate Maracaibo)		6.40
Tea in a Glass		4.70

Our tea selection comes from Crownings Tea in Appenzell - ask the server about our tea selection.

Tea in a Teapot

8.60

Our loose tea selection comes from Baumgartner Tea in St. Gallen

Earl Grey

Black tea blend with bergamot oil

Kaminglut «Fireplace Embers»

Wintery fruit peel mix with cinnamon

Apple Cinnamon

Apple strudel-like fruit tea with sweet apple and cinnamon flavour

Moroccan Mint

China Gunpowder flavour with natural spearmint oil

Havanna Moon

Chinese green tea with vanilla, roses and cornflowers, delicate fruity flavour

Rooibos Kalahari

Organically grown rooibos tea with cardamom and natural lemon oil

Stern von Afrika «Star of Africa»

Flavoured rooibos tea with cinnamon and orange flavour

Swiss Herbal Tea

Herbal tea flavoured with orange-mint flavour

Black Chai Tea

Black tea with cloves, cinnamon bark, ginger, cardamom, fennel and anise

All prices are in Swiss Francs and include statutory VAT.