

Aksara Thai

RESTAURANT

9103 Schwellbrunn ♦ +41 71 250 14 05 ♦ info@aksara.ch ♦ www.aksara.ch

Dear Guest,

Immerse yourself in the captivating world of Thai cuisine and savor authentic flavors right in the highest village of the Appenzell region. Our restaurant takes great pride in offering you a diverse selection of delicious dishes inspired by Thailand's rich culinary traditions.

At Aksara Thai, we pamper you with a successful combination of fresh ingredients, exotic spices, and traditional cooking techniques to provide you with an unforgettable taste experience. Our talented Thai chefs prepare each dish with great care, emphasizing quality and authenticity.

Whether you're a fan of spicy curry dishes prepared with a variety of spices and fresh herbs or you prefer the light and refreshing flavors of stir-fried vegetables and fragrant jasmine rice, you're sure to find something that delights your palate here.

Our restaurant provides a cozy and inviting atmosphere where you can relax and fully enjoy your meal. We place great importance on first-class service and are more than happy to assist you with recommendations and explanations of the various dishes.

We also look forward to hosting private events and celebrations. Whether you're celebrating a birthday, anniversary, a company gathering, or any other special occasion, we will ensure that your event becomes a memorable experience.

We can't wait to offer you a unique culinary experience!

Spiciness of Dishes

🌶️ represents chili and ranges from mildly spicy to extremely spicy. For dishes with the chili symbol, we can prepare them to your desired level of spiciness, ranging from 1 to 5.

General Information

We exclusively serve Swiss meat, whenever possible from the region. Due to supply constraints, there may be slight ingredient changes in our dishes.

All prices are in Swiss Francs and include 8.1% VAT.

Allergies and Intolerances

Our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances upon request.

Origin Declaration

Beef, pork, veal, poultry: Switzerland

Fish, crustaceans: Central Atlantic, Thailand, Vietnam

Your Aksara Team

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Starters

100 Poa Pia Taod (Spring Rolls)

Vegetarian: 8.50 / Meet & Vegetarian: 9.00 / Meet: 9.50

4 homemade, crispy spring rolls filled with vegetables and your choice of meat. Served with a flavorful sweet and sour chili sauce. The perfect appetizer for savoring Asian flavors.



101 Gung Schub Päng Taod (Shrimp Torpedoes)

8.50

4 pieces of tender, crispy shrimp coated in tempura batter. Perfectly fried and served with a delicate dipping sauce.



102 Gung Hom Pha (deep-fried prawns)

8.50

4 pieces of delicate shrimp wrapped in crispy rice paper, accompanied by a sweet and sour sauce.



103 Giaw Taod (baked Wanton)

9.50

Four pieces of tender shrimp wrapped in crunchy rice paper, served with a sweet and tangy sauce.



104 Gai-Satay

9.50

4 pieces of tender chicken skewers, marinated in fragrant spices, grilled to perfection. Served with a creamy peanut sauce. A culinary journey to Southeast Asia.



110 🌸 Thai Aksara Fantasy 🌸 (from two people)

for 2 persons: 22.50 / for 3 persons: 33.50

With 2x meat spring rolls, 2x vegetarian spring rolls, 2x Gung Schub Päng Taod, 2x Gung Hom Pha, 2x Giaw Taod, 2x Gai Satay, 1x Som Tam Thai with sauces.



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Salads

300 Som Tam Thai 🍴 (Papaya salad)

Som Tam Thai is a classic Thai green papaya salad. It combines shredded green papaya with a spicy mixture of chili, lime juice, fish sauce, garlic, and sugar. These flavors come together to create a sweet, sour, spicy, and savory taste experience. Peanuts, tomatoes, or beans add to the texture. Som Tam Thai is a refreshing and invigorating side dish often enjoyed with other Thai dishes.

13.50



301 Som Tam Boo Pla Ra 🍴🍴 (Isan papaya salad)

classic: 13.50 / with prawns as a main course: 22.00

Som Tam Boo Pla Ra is a unique variation of the Thai green papaya salad (Som Tam Thai), where instead of fish sauce, fermented fish sauce "Pla Ra" is used. The combination of shredded green papaya, spicy spices, and Pla Ra gives this dish an intense and salty flavor.



302 Yum Wun-Sen 🍴

Yum Wun Sen is a light and refreshing Thai glass noodle salad. It combines transparent glass noodles with fresh herbs, crisp vegetables, mushrooms, chili, peanuts, chopped pork, shrimp, and a zesty lime dressing. This salad is known for its balanced blend of sweet, sour, spicy, and savory flavors that invigorate every bite.

16.50



303 Yam Ruam (with seafood) 🍴

Yam Ruam is a delicious Thai seafood salad that combines a diverse selection of seafood with fresh herbs and spices. This colorful salad is known for its invigorating blend of spicy, sour, and savory flavors.

20.50



304 Laab 🍴🍴

Chicken: 18.50 / Pork: 18.50 / Beef: 21.50

Laab is a Thai dish made from finely chopped meat, either chicken, pork, or beef, seasoned with toasted rice powder, fresh herbs, lime juice, chili, and fish sauce. It offers a balanced blend of spicy, sour, and savory flavors and is typically served with vegetables and jasmine rice.



305 Nam Tok 🍴🍴

Pork: 19.50 / Beef: 22.50

Nam Tok, also known as "Waterfall Salad," is a Thai dish prepared similarly to Laab. It consists of grilled beef or pork, thinly sliced and seasoned with toasted rice powder, herbs, lime juice, chili, and fish sauce. Nam Tok offers a rich interplay of spicy, savory, and bold flavors. It is typically served with vegetables and jasmine rice.



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Soups

200 Tomyam 🍲

chicken starter: 12.50 / chicken main course: 17.50 / shrimp main course: 19.50

Tom Yum Soup is a spicy and sour Thai soup, often served as an appetizer. It features a clear broth prepared with fresh ingredients like lemongrass, kaffir lime leaves, galangal root, chili, mushrooms, and chicken, shrimp, or seafood. The soup is known for its balanced combination of spicy, sour, and savory flavors and is a popular dish in Thai cuisine.



201 Tomyam with seafood (main course) 🍲

Seafood Tom Yum Soup is a spicy Thai delicacy. Its orange broth is a bold combination of spicy and sour flavors. The seafood adds a hearty texture to the soup and absorbs the flavors. Fresh ingredients like lemongrass, lime, and herbs round out the aroma. Tom Yum Soup is a powerful explosion of flavors and taste.

24.50



202 Tom Kha Gai

Starter: 11.50 / Main Course: 16.50

Tom Kha Gai is a Thai coconut chicken soup. It combines tender chicken, mushrooms, and vegetables in a creamy coconut milk base. The soup is characterized by its mild spiciness and the unique flavors of galangal, lemongrass, and lime leaves. Tom Kha Gai is a delightful balance of savory taste and exotic flair.



203 Gang Dschued Wun Sen Mu-Sub

Starter: 11.50 / Main Course: 16.50

Gaeng Jued Woon Sen is a delicate Thai soup with clear broth, glass noodles, vegetables, and pork. The soup is known for its mild, balanced flavor and is often garnished with fresh herbs. It's a refreshing choice for those who prefer lighter flavors in Thai cuisine.



204 Guay Tiew Tom Yum (main course)

18.50

Guay Tiew Tom Yum is a Thai noodle dish prepared with a spicy and sour Tom Yum soup base. It features rice noodles cooked in the soup and is often served with finely chopped pork and tofu, along with fresh herbs like coriander and spring onions. It's renowned for its spicy and refreshing flavor profile.



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Noodles

510 Pad Thai

Tofu: 18.50 / Chicken: 20.50 / Pork: 20.50 / Shrimps: 22.50

Delicious Pad Thai, perfectly prepared with a rich mixture of fried noodles, fresh vegetables, and tofu, meat, or shrimp in an aromatic, slightly sweet sauce.



511 Pad Si Ew

Tofu: 18.50 / Chicken: 20.50 / Pork: 20.50 / Shrimps: 22.50

Pad Si Ew is a delicious Thai noodle dish known for its wide rice noodles that are stir-fried in a savory soy sauce-based foundation. The noodles are cooked together with fresh vegetables like Thai broccoli, carrots, and egg and combined with a choice of meat or tofu. The dish is characterized by its delightful blend of salty, sweet, and savory flavors, providing a rich culinary experience for food enthusiasts of all ages.



Speical

520 Isan Set

22.50

This Thai dish features aromatic sticky rice paired with crispy fried chicken, accompanied by a refreshing papaya salad and spicy chili sauce.



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Classics

505 Pad pak ruam 🍴 (stir-fried vegetables)

Pad Pak Ruam is a delicious Thai dish prepared with a diverse selection of fresh wok-cooked vegetables. The crisp vegetables are stir-fried in a flavorful and aromatic sauce that imparts a unique taste to the dish. This delightful dish is served with fragrant jasmine rice.

16.50



506 Pad Prian Wan (sweet and sour chicken)

Pad Prian Wan is a delicious Thai dish that combines sautéed vegetables, tender chicken, and a sweet and sour sauce. The dish is served with fragrant jasmine rice.

18.50



507 Pad Kra Prao 🍴🍴

A delicious Thai dish where tender meat is stir-fried with fresh basil in a spicy sauce made from garlic, chili, and soy sauce. Served with fragrant jasmine rice, this dish combines spicy flavors with a touch of sweetness that delights the taste buds.

Chicken: 21.50 / Pork: 21.50 / Beef: 23.50



509 Gai Pad Met Ma Muang

Gai Pad Met Ma Muang is a delicious Thai dish that combines juicy stir-fried chicken with crunchy cashew nuts and a sweet and sour flavor. This delicate creation is served with fragrant jasmine rice, which complements the flavors perfectly.

23.50



512 Khao Pad (fried jasmine rice)

Khao Pad is a Thai dish where fried jasmine rice is combined with vegetables, egg, and spices, offering a delicious blend of flavors and textures.

Vegetarian: 17.00 / Chicken: 18.50 / Pork: 18.50 / Shrimps: 20.50



515 Nua Pad Nam Manhoy (beef with oyster sauce)

A dish that will enchant your taste buds. Tender beef is stir-fried in a delicious oyster sauce, complemented by fresh vegetables. A taste experience from Thai cuisine.

23.50



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Currys

500 Kaeng Daeng (Red Thai curry) ๓

Tofu: 18.50 / Chicken: 19.50 / Pork: 19.50 / Shrimps: 21.50 / Beef: 22.50

Red Thai Curry with coconut milk, bamboo shoots and Thai basil (served with jasmine rice).



501 Kaeng Khiao Wan (Thai green curry) ๓๓

Tofu: 18.50 / Chicken: 19.50 / Pork: 19.50 / Beef: 22.50

Green Thai Curry with coconut milk, Thai eggplants, bamboo shoots, vegetables, and Thai basil (served with jasmine rice).



502 Kaeng Panang (Panang Curry) ๓

Chicken: 21.00 / Pork: 21.00 / Beef: 23.00

A delicious Thai curry dish with a creamy coconut milk base, Thai eggplants, Panang curry, tender meat, and kaffir lime leaves. Served with fragrant jasmine rice.



503 Massaman Curry

Tofu: 20.00 / Chicken: 21.00 / Pork: 21.00 / Beef: 24.00

Delicious Thai dish with a creamy coconut milk sauce, exotic spices, potatoes, and peanuts for a sweet and savory flavor experience. Served with fragrant jasmine rice.



504 Kaeng Pha (Thai Jungle Curry) ๓๓๓

Chicken: 20.50 / Pork: 20.50 / Beef: 23.50

Kaeng Pha, also known as Thai Jungle Curry, is an aromatic and spicy Thai curry dish prepared with a variety of fresh vegetables and tender pieces of meat. The exotic flavors of the curry paste harmoniously blend with the intensity of the spices, creating a flavorful experience that awakens the senses. This delicious dish is served with fragrant jasmine rice.



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Fish

400 Pla Thod Kra Tiam Prik Tai

"Pla Thod Kra Tiam Prik Tai" is a Thai dish that describes fried fish with garlic and pepper. The fish is deep-fried until golden brown and then seasoned with a mixture of garlic and pepper, imparting a hearty and spicy flavor. This dish is renowned for its crispy texture and the intense taste of garlic and pepper. It is typically served with rice and is a popular dish in Thai cuisine, often accompanied by fragrant jasmine rice.

28.50



401 Pla Rad Prik ๒๒

"Pla Rad Prik" is a classic Thai dish featuring fried fish in a spicy sweet and sour chili sauce. The fish is fried to a crispy texture and then coated with a spicy sauce made from chili, garlic, fish sauce, and other spices. The result is a dish with a combination of a crispy texture and a spicy, savory taste. It is typically served with rice and is a popular choice in Thai cuisine for those who love spicy flavors, often accompanied by fragrant jasmine rice.

30.00



403 Chu Chee Fish Curry ๒๒

Chu Chee Fish Curry is a Thai fish dish where the fish is cooked in a rich, creamy coconut sauce with red curry paste and various spices. This combination of sweet, salty, and spicy flavors makes the dish a popular and delicious representative of Thai cuisine. It is typically served with jasmine rice.

30.00



404 Pla Lui Suan ๒

"Pla Lui Suan" is a Thai dish made from fresh fish, fresh herbs, chilies, soy sauce, peanuts, and lime juice. It is a refreshing combination of spiciness, acidity, and crunchiness and is typically served with jasmine rice.

30.00



Supplements

600 Additional portion of jasmine rice

3.00

601 Khao Pad Kra Tiam (fried rice with garlic and egg)

4.00

602 Thai fried egg

5.00

604 Khai Djiao (Thai omelette)

9.50

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Dessert

Sweet banana spring rolls

without ice cream: 9.50 / Coconut: 12.50 / Chocolate: 12.50 / Vanilla: 12.50 / 3 ice creams: 14.00

A unique dessert that reimagines traditional spring rolls in a sweet way. Ripe bananas are wrapped in crispy pastry and deep-fried until golden brown. Served with chocolate sauce or creamy ice cream for an irresistible sweet indulgence.



Hot drinks

Espresso	4.00
Coffee cream	4.00
Coffee with schnapps	cherry: 6.50 / williams: 6.50 / plums: 6.50
Ovomaltine	cold: 4.00 / warm: 4.00
Chocolate	cold: 4.00 / warm: 4.00
Various types of tea	4.00

Bottled mineral water

Appenzeller sparkling water	1.0 L: 9.00
Appenzeller still water	1.0 L: 9.00

Mineral water by the glass

Appenzeller sparkling water	3 DL: 4.00 / 5 DL: 5.00
Appenzell Mineral still	3 DL: 4.00 / 5 DL: 5.00

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Bottled sweet soft drinks

Coca Cola (1.5 L)	12.00
Coca Cola Zero (1.5 L)	12.00
Goba Citro (1.0 L)	8.00
Goba Flauder (33 cl)	Minz: 4.00 / Original: 4.00 / Yolo: 4.00
Möhl SHORLEY (1.5 L)	12.00
Nestea Lemon 33 cl	4.50
Rivella Rot (1.5 L)	12.00

Sweet soft drinks by the glass

Coca Cola	3 DL: 4.00 / 5 DL: 5.00
Coca Cola Zero	3 DL: 4.00 / 5 DL: 5.00
Goba Citro	3 DL: 4.00 / 5 DL: 5.00
Möhl SHORLEY	3 DL: 4.00 / 5 DL: 5.00
Rivella Rot	3 DL: 4.00 / 5 DL: 5.00

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Thai beer specialties in bottle

Chang Classic Beer (32 cl) 5.0% Alk. vol

Chang, the lager from Thailand with 5.0% alcohol, which tastes malty, mild and slightly sweet at the same time. Golden yellow with a firm head, this beer is not only inviting, but also tasty.



6.50

LEO Lager Beer (33 cl) 5.0% Alk. vol

The Leo beer has a clear, golden yellow color and exudes a pleasant aroma that awakens the anticipation of the first sip. The taste is characterized by a balanced blend of malty notes and a subtle hop bitterness. This gives the beer a pleasant freshness and a harmonious finish that leaves you wanting more.



6.50

Singha Premium Lager (33 cl) 5.0% Alk. vol

Light golden in color with a light white foam, this beer has a sweet malty aroma reminiscent of apple spritzer, honey and almond. These aromas are accompanied by a subtle acidity in the first sip, which has a refreshing effect. The mouthfeel is clean and, for a bottom-fermented beer, soft and cereal-like like sponge cake. This is complemented by a suitably rich hop bill, composed of three noble hop varieties: Saaz, Perle and Hallertauer. The Czech Saaz in particular adds a slightly spicy accent to the balanced, earthy taste.



6.50

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Swiss beer specialties in bottles

Appenzeller Ginger Beer (33 cl) 2.4% Alk. vol

Appenzeller Ginger Beer is a trendy, natural-tasting beer mixer. Quöllfrisch and natural ginger juice lend our ginger beer its unique taste and pleasant spiciness.



7.50

Appenzeller Quöllfrisch Alcohol-Free (33cl) 0.0% Alk. vol

Quöllfrisch alcohol-free is characterized by its smooth, rounded mouthfeel and pleasant bitterness. A sip of Appenzell quality of life, brewed with select ingredients and fresh water from the Alpstein region, embodies the essence of Quöllfrisch.



4.00

Appenzeller Quöllfrisch Lager Hell (33 cl) 4.8% Alk. vol

Quöllfrisch Hell is characterised by its mildness and slight fruitiness. Brewed from natural Alpstein spring water using pure Pilsner malt and three select types of hops from Stammheim and Hallertau. Being stored in our caves for up to three months gives this beer its balanced character.



4.00

Appenzeller Sonnwendig (33 cl) 0.0% Alk. vol

The full-flavoured, sun flower-yellow Sonnwendig is brewed using three different premium malts and two premium hops. Note of aromatic hop and gentle sweetness. Rich in folic acid.



4.00

Appenzeller Zitronen Panaché (33cl) 2.5% Alk. vol

Summer in a bottle! Our Quöllfrisch lager with citrus fruit produces a refreshing mix of Appenzeller charm and Mediterranean temperament.



4.00

Möhl Saft vom Fass 50cl 0.0% Alk. vol

Selected fruit varieties from the region are used for this unique Möhl specialty. The cloudy cider is stored in Swiss oak barrels for three months according to old tradition. This gives it its incomparably mild and harmonious taste. Juice from the barrel is down-to-earth drinking pleasure for all those who appreciate something special.



5.00

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Special beers & cider in bottle

Eve Litchi (27.5 cl) 3.1% Alk. vol

Eve Litchi is a sparkling, lightly alcoholic aperitif drink with a refreshing exotic lychee flavor. This Eve classic surprises with the sweetness of tropical lychee fruits and is pleasantly refreshing with a hint of mint.



6.90

Eve Litchi alkoholfrei (27.5 cl) 0.0% Alk. vol

Eve Litchi 0.0% is a sparkling, non-alcoholic aperitif drink with a refreshing exotic lychee flavor. This alcohol-free version of the Eve classic promises a refreshing taste experience with the sweetness of tropical lychee fruits, a subtle fermented note, and a slightly menthol finish. The sparkling aperitif drink, based on non-alcoholic beer, contains 0.0% alcohol.



6.90

Eve Pink Mimosa (27.5 cl) 3.1% Alk. vol

Discover our trendsetter Pink Mimosa: an exciting reinvention of the classic cocktail! With sun-ripened oranges, sweet strawberries, and delicate hibiscus flowers, this pink shimmering drink offers an unforgettable taste experience. Enjoy the balanced sweetness, refreshing acidity, and a hint of citrus and prosecco.



6.90

Eve Strawberry Mojito (27.5 cl) 3.1% Alk. vol

Eve Strawberry Mojito is a refreshing interpretation of the Cuban classic with the flavor of fruity fresh strawberries and a hint of rum. The pleasantly fruity aroma of strawberries delights the senses, and the taste of rum with a touch of refreshing mint and lime provides a sparkling experience. Both the enjoyable sweetness and the refreshing mint flavor complete the indulgent experience and transport you to the fascinating world of Cuba.



6.90

Eve Tropical Daiquiri (27.5 cl) 3.1% Alk. vol

Eve Tropical Daiquiri is the fruity and light refreshment inspired by the Cuban classic, featuring exotic notes of mango, passion fruit, honeydew melon, and pineapple. The refined interplay of tropical fruits and a hint of rum flavor creates an exotic taste experience that transports you to the lively and vibrant world of Cuba.



6.90

Eve White Peach Bellini (27.5 cl) 3.1% Alk. vol

Eve White Peach Bellini is the fruity and light refreshment inspired by the Italian "Dolce Vita" with a balanced sweet note of peach. The taste of fruity peach gives this cocktail a sophisticated character and immerses you in the relaxed atmosphere of the Italian "Dolce Vita." The sensory experience is rounded out by a gentle sweetness, followed by a sparkling and pleasantly effervescent finish.



6.90

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Sparkling wines

Toso Prosecco Spumante Extra Dry 11% Alk. vol

10 cl: 5.50 / Bottle 75 cl: 21.50

Lush and fertile landscapes provide us with these grapes, from which the winemaker at the Italian Toso winery skillfully crafts this sparkling wine with finesse and experience. If you're looking for something special, you shouldn't miss this exceptional sparkling wine - Toso Prosecco Spumante Extra Dry.



White wines

Pinot Grigio delle Venezie DOC

10 cl: 3.50 / Bottle 75 cl: 17.50

The winemaker from the Italian winery Pasqua is an absolute master of his craft. Elegance and finesse are the characteristics of this white wine, which has its origins in the fertile and beautiful Veneto countryside. You will positively surprise your friends with the delicious Capitolo 06 Pinot Grigio delle Venezie DOC from 2022. Floral aromas on the nose, reminiscent of the scent of acacia flowers, with a hint of pears. Its taste is intense and balanced with notes of apples and pears.



Pinot Grigio Luna Venezie IGT - Cecilia Beretta 12% Alk. vol

10 cl: 6.50 / Bottle 75 cl: 35.50

The Luna Pinot Grigio delle Venezie from Cecilia Beretta showcases a typical and vibrant straw yellow color in the glass. The nose is caressed by the wonderfully fresh aromas of crisp apples and subtle citrus notes. This white wine from Northern Veneto is round and juicy on the palate with delicate hints of bitter almond.



Vino Bianco d'Italia - Senza Parole

Bottle 50 cl: 24.50

A portrait of a lifestyle: Senza Parole owes its unique taste not only to the excellent climate and the winemaker's passion. The love for wine, intensive work in the vineyards and careful processing in the cellar also contribute to the fact that every sip of Senza Parole tastes so wonderfully like Italy.



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Red wines

Hannes Reeh Rohstoff Zweigelt Cuvée Rot 2020 (75 cl) 14% Alk. vol

48.00

An expressive and versatile wine, distinguished by its intense bouquet of red and blue berries, cherries, and plums, as well as its grape varieties Zweigelt, Sankt Laurent, Cabernet Sauvignon, and Merlot. On the palate, it is juicy, fruity, and rounded with subtle notes of mocha, nougat, and a toasted, spicy touch of fine oak.



Insoglio del Cinghiale 2021 (75 cl)

59.50

The Insoglio del Cinghiale consists of 32% Syrah, 31% Cabernet Franc, 32% Merlot and 5% Petit Verdot. The high proportion of Cabernet Franc (the cuvée contains almost as much Cabernet Franc as Syrah) is rather unusual, but the Cabernet Franc seems to suit the terroir of the region perfectly. It is perfectly balanced and is characterized by its intense ruby red color with violet reflections. On the nose, you can smell cherry and blackberry, complemented by floral notes. The palate is fleshy and very fruity, typical of the terroir of the upper Maremma. The tannins are silky and the peppery notes typical of Syrah continue into the finish.



Masi Amarone Riserva Costasera 2013 (75 cl)

102.50

Dark, dense ruby. Dense, intensely spicy bouquet. Lots of black, ripe fruit, coffee, tobacco, roasted nuts, dried fruit, toasted wood. Complex and demanding. A soft and flattering start on the palate. Then full and majestic, again ripe, black fruit. This is joined by sweet spice nuances and notes of toasted wood, mocha and black pepper. Pithy, ripe tannins. Long, persistent finish with excellent balance.



Primitivo del Salento IGP Villa d'Ora 2021 (75 cl)

16.00

With its deep, intense ruby red color, the Primitivo del Salento IGP Villa d'Ora 2021 seduces the eye and prepares the senses for an extraordinary experience. The very first sniff reveals a fine bouquet with notes of chilli pepper and vanilla. This complex interplay of aromas promises an adventure for the nose and invites you to delve deeper into the wine. The palate is filled with a gentle softness that unfolds harmoniously. Pleasant wood nuances are added, giving the wine additional depth and complexity.



Romeo & Juliet Passione Sentimento Rosso 14% Alk. vol

10 cl: 8.50 / Bottle 75 cl: 56.50

The provocative Merlot 2016 - Romeo & Juliet Passione Sentimento Rosso Veneto IGT is the missing piece in your wine collection. With experience and intuition, the winemaker from the Italian Pasqua winery in the lush and fertile landscapes of Veneto crafts this red wine. Culinary tip from the bottle postmen: This Merlot pairs excellently with duck or lightly spiced red meats.



Senza Parole Primitovo 12.5% Alk. vol

10 cl: 7.00 / Bottle 50 cl: 32.00 / Bottle 75 cl: 42.50

Brilliant ruby red, full fruit and a lovely sweetness characterize this fruity, full-bodied, sweet wine. Its subtle bouquet is primarily characterized by plum, with some redcurrant, dried fruit and a hint of pepper and toast. On the palate, the wine is beautifully fresh, slightly tangy, harmonious, full-bodied and soft, with a hint of coffee joining the aforementioned aromas.



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Zweigelt N°1 2021 12.5% Alk. vol

10 cl: 4.00 / Bottle 75 cl: 21.50

A simple everyday Austrian wine with a cheerful character. The taste is initially fruity and sweet with a prominent cherry and strawberry fruitiness, strong citrus flavors mixed in. Towards the finish, there's even a slightly more herbal note reminiscent of elderflower. The sweetness lingers into the finish and is not quite as syrupy in the aftertaste, where the citrus notes take over, introducing more acidity and less sugar into the mix.



Aperitif / Spirits

Aperol Spritz (10 cl)	9.50
<i>Aperol, Prosecco und Mineralwasser</i>	
Hugo (10 cl)	9.50
<i>Prosecco, Holunderblütensirup, Mineralwasser</i>	
Appenzeller Alpenbitter (4 cl) 29% Alk. vol.	6.00
Baileys	5.00
Ballantine's Scotch Whisky	5.00
Campari	10.00
Frangelico	5.00
Jack Daniel's Tennessee Whiskey Old No. 7	10.00
Johnnie Walker Black Label	8.00
Johnnie Walker Red Label	8.00
Martini	10.00
Sierra Tequila Silver	10 cl: 5.50 / Bottle 0.7 L: 55.00