RESTAURANT
QUELLENHOF

Quellenhof Rappi AG
Halsgasse 34 Engelplatz
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Menu suggestions for christening celebrations, corporate events, societies, clubs, birthday parties, golden wedding anniversaries, civil weddings, etc.

Dear guests!

We're delighted that you've thought of us. Thank you very much for your interest! This banquet guide is intended to assist you with the planning and organisation of your celebration.

We would kindly ask you to book an appointment by telephone to discuss your menu.

The best times for your consultation are:
10.00–11.00 and 16.00–17.☎ , +41 55 210 42 42
Closed on Mondays and Tuesdays

Our extensive experience and a well-coordinated team in the kitchen and front of house will provide the perfect setting for your event and ensure it is a resounding success.

If our suggested menus do not meet your requirements,
please feel free to discuss this with us.
We will then propose menus tailored to your requirements.

Kind regards, Hannes Mandl

Rapperswil-Jona, 1 January 2026

What makes the Quellenhof special?

- Positive people, warmth, harmony, openness
- Special requests / 'Yes' philosophy
- A family-run business with a rich tradition and a spirit of innovation
- Great location, Schanz underground car park
- A lovely outdoor terrace in summer
- A very special atmosphere whilst dining in the newly renovated 14th-century restaurant

CHECKLIST

What else do I need for the booking and menu order?
Here are some basic points to help you organise an event with all the details.

- Type of event / Date / Time
- Programme for the day / Schedule / Where, When, What
- Number of guests / How many children
- Venue required / Size
- Eating habits / Special menus / Dietary requirements / Vegetarians
- Aperitif / Side dishes / Venue
- Menu/ Variety/ Choose one menu for the whole party
- Coffee/ spirits/
- Menu printing/ Title/ Theme
- Flowers from Arte e Fiori in Rapperswil Tel: 055 210 34 94
- Seating arrangement
- Music/ Attractions/ Number of guests/ Catering
- Extension/ End of the event
- Invoicing/ Deposit/ Cash payment/
- Terms and conditions of the business

Individual services

Restaurant In true classic style, from 'Wiener Schnitzel' to the four-course tasting menu to our monthly changing dishes, traditional specialities paired with the perfect wine – we offer excellent value for money.

Banquets Whether it's a wedding, christening, confirmation, birthday, anniversary or Christmas party – our restaurant creates just the right atmosphere. From 10 to 70 guests

Choosing the right room
Our restaurant is divided into three rooms, ideal for the following numbers of guests:

Rappi Stübli	10–12 people
Wintergarten	20–30 people
Restaurant Engelplatz	14–18 people
Regulars' table (high table)	10 people
Entire restaurant	70 people

Organisation and delivery

The main focus of almost all events is the food itself, the atmosphere and our service and catering.
We know that we play a key role in ensuring your event is a success.
We're happy to be there for you, both in the run-up to the event and, of course, on the day itself, offering our expertise.
For example, seasonal recommendations, selecting the perfect wines to complement the meal and ensuring everything runs smoothly throughout the evening are our daily bread.

When all these factors come together, success is guaranteed for everyone! Concluding remarks

We hope this list provides you with some useful tips and ideas, and wish you lots of joy and fun with your preparations. See you soon here at the Quellenhof.

Tasting meal We'd be happy to organise a tasting meal for you (at your expense), but we advise against it for the following reasons:
We are not able to prepare all the dishes from the suggestions for 2 or 4 people. Furthermore, for an event with 20 or more guests, we are unable to serve the dishes in the same way as we would for 2 or 4 people. We therefore recommend that you come and see the quality of our service for yourself by visiting our à la carte restaurant.

Children's menus Children who are not yet of school age usually cannot manage a full set menu. So why not order something from our **special children's menu or a 'half set menu'** for your little ones?

GENERAL INFORMATION

Seating We're happy to accommodate your specific seating requirements. Depending on the nature of your event, we're sure to find a seating arrangement that suits you.

Prices **Our prices are based on the rates applicable in 2026. Prices are subject to change!**
All prices include the statutory VAT of 8.1%.

Payment **We accept the following credit cards: Terms** Eurocard, Mastercard, Visa, EC, EC – Maestro, Postcard, Twint
For large events, we ask you to pay a deposit for the menus ordered; you can pay the remaining balance by credit card.

Terms and Conditions In the event of cancellation of a definitively confirmed event, we ask
Terms to provide written notice. Furthermore, we will charge the following fees: 14 to 29 days in advance: 70% of the package price
0 to 13 days in advance: 90% of the package price
By 'package', we mean: confirmed service × number of people!

Number of guests Please let us know the exact number of guests 24 hours before the event.

Extension Extensions by arrangement.

Menu cards We'd be happy to print festive menu cards for you, which are provided free of charge by the venue.

Table decorations As the saying goes, you eat with your eyes first. To make your venue look even more festive, we'd be happy to order the perfect floral arrangements from our florist, your individual preferences. We'll be happy to provide 'Champagne' table linen for your event.

Accommodation Hotel Sorell, Hotel Jakob, Hotel Seedamm Plaza, Hotel Moxy

Beverage allowance The white wines must be delivered chilled on the day of the event. We ask that you collect the wines immediately after the event. We charge a corkage fee of CHF 35 per 75 cl bottle.

Desserts For wedding cakes, cakes or other desserts brought in by guests, we charge CHF 6 per person present

Car park Schanz underground car park, Sonnenhof underground car park, Tüchi car park.

Miscellaneous Should guests cause any damage to tables, tablecloths, furnishings, etc., the costs will be charged to them.

Arrival and departure If you wish to reach us by public transport: 'Sonnenhof' bus stop or S-Bahn (Rapperswil)
or Rosen Taxi 055 214 21 21

Styrian aperitif biscuits

Grammel lard rolls	**CHF 3.00 each**
Minced meat rolls	**CHF 3.00 each**
Salted pumpkin seeds	**CHF 4.00 per bowl**
Cream cheese rolls with pumpkin seeds	**per roll CHF 3.--**
Liptauer rolls	**per piece CHF 3.--**

Appetisers – Snacks

Mediterranean popcorn (homemade)	**Compliments of the house**
Bruschetta with olives	**CHF 3.00 each**
Bruschetta with tomatoes	**CHF 3.00 each**
Puff pastry swirls	**CHF 3.00 each**
Assorted puff pastry treats (3 per pack)	**per portion CHF 8.--**
Ham croissants	**per piece CHF 5.--**
Cheese rolls	**per piece CHF 6.--**
Classic amuse-bouches **(ham, cheese, chopped egg)**	**per piece CHF 5.--**
Deluxe amuse-bouches **(Home-cured wild salmon, smoked ham, Bündnerfleisch)**	**per piece CHF 7.--**

‘Styrian Charm’ menu

Maximum 16 people

Clear beef stock with two
kinds of delicacies **or**
Wachau wine cream soup
with a slice of toasted bread

***

Mixed leaf salad ‘Styrian style’
Quiche Lorraine, Styrian pumpkin seed oil dressing

***

Duet of Steirer-style **Wiener schnitzel** with pumpkin seeds and
original Wiener schnitzel with parsley
potatoes
Market vegetables

***

‘Austria’ dessert creation
Kaiserschmarrn with stewed plums and nougat dumplings with wild berries
or
Swiss cheese platter

2-course menu 68.-- 3-course menu 77.-- 4-course menu 89.--

‘Quellenhof’ set menu

Clear beef stock with two
delicacies **or**
Carrot and ginger cream soup
pine nuts

***

Trilogy
home-cured Swiss salmon, veal terrine and beef tartare
or
Mixed leaf salad
Fried bacon, eggs, croutons, homemade herb dressing

***

Grilled ‘Mozart’ selection: beef fillet medallions
with a pumpkin crust, red wine jus; veal medallions with a
Bérnaise sauce
Market vegetables and pan-fried spaetzle
or
‘Amadeus’ barbecue selection
Beef fillet medallions with a truffle crust, served with a red wine jus
Pan-fried king prawns with fresh herbs
Potato gratin, market
vegetables **or**
Grilled veal medallions ‘Saint Amour’
with a herb and morel cream sauce,
buttered pasta
Steamed vegetables
or
Pan-fried pike-perch fillet
Prosecco and dill cream
sauce, market vegetables,
Parmesan risotto

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‘Quellenhof’ dessert creation
or
Swiss cheese platter

2-course menu 74.-- **3-course menu 85.-- 4-**

course menu 96.--

‘Wilhelm Tell’ set menu

Clear beef stock with
homemade Flädli **or**
apple and celery cream soup
with croutons

***

Mixed leaf salad
with fried bacon, eggs, croutons and a homemade herb dressing
or
3 Tenors
Beef tartare, veal terrine, Swiss salmon, salad garnish

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Grilled selection: veal medallion
with a herb crust, red wine jus; pork fillet medallion
with a Calvados cream sauce
Fried spätzli,
market-fresh
vegetables

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‘Quellenhof’ dessert creation
or
Swiss cheese platter

2-course menu 73.-- 3-course menu 84.-- 4-course menu 95.--

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 1

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Seasonal soup of the day

***

Mixed leaf salad

Baked Brie with Styrian pumpkin seed oil dressing

***

Swiss chicken breast 'Waldmeister-style', stuffed with mushrooms, served with sautéed leaf spinach and a rosemary and red wine jus
Pan-fried spaetzle and market vegetables

***

'Quellenhof' dessert creation

CHF 75

Menu 2

***

Seasonal soup of the day

***

Summer salad

Mixed leaf salad with grapefruit, pomegranate, cashew nuts, marinated courgettes and lime vinaigrette

***

Pan-fried chicken breast wrapped in bacon

Red wine sauce, spinach leaves and rösti croquettes

***

"Quellenhof" dessert creation

CHF 75

Menu 3

***

Seasonal soup of the day

***

Mixed leaf salad

Pan-fried Swiss salmon cubes with lime dressing

***

Grilled 'Byron' lamb entrecôte, herb crust, port wine jus, ratatouille and roast potatoes

***

"Quellenhof" dessert creation

CHF 94

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 4

***

Seasonal soup of the day

***

Mixed leaf salad

With fried bacon, eggs, croutons and our homemade herb dressing

***

Carved grilled pork fillet 'Tösstal' – stuffed with herbs, wrapped in smoked ham, served with red wine jus, market vegetables and pan-fried spaetzle

***

'Quellenhof' dessert creation

CHF 81.--

Menu 5

***

Seasonal soup of the day

***

Mixed leaf salad

Baked zander fillet with red wine dressing

***

Grilled pork fillet 'Madagascar'

Cognac and pepper cream sauce, rösti croquettes and mixed vegetables

***

'Quellenhof' dessert creation

CHF 81

Menu 6

***

Seasonal soup of the day

***

Mixed leaf salad 'farmers' style'

With fried bacon, eggs, croutons and our homemade herb dressing

***

Carved grilled pork fillet 'Morin' Stuffed with apples, plums and red wine jus, served with market vegetables and pan-fried spaetzle

***

"Quellenhof" dessert creation

CHF 85.--

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 7

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Seasonal soup of the day

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Mixed leaf salad

Small Wiener schnitzel, Styrian pumpkin seed oil dressing

***

Sliced veal 'Zurich style'

Riesling cream sauce, onions, fresh herbs and sautéed mushrooms
Broccoli florets and buttered rösti

***

"Quellenhof" dessert creation

CHF 86.--

Menu 8

***

Seasonal soup of the day

***

Mixed leaf salad

With fried bacon, eggs, croutons and our homemade herb dressing

***

Oven-roasted veal 'Forester's Style'

Wild mushroom cream sauce,
buttered pasta and mixed vegetables

***

'Quellenhof' dessert creation

CHF 76

Menu 9 (max. 16 people)

***

Seasonal soup of the day

***

Mixed leaf salad

Quiche Lorraine, Styrian pumpkin seed oil dressing

***

Veal Wiener schnitzel

Market vegetables and parsley potatoes

***

"Quellenhof" dessert creation

CHF 89

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 10

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Seasonal soup of the day

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3 Tenors

Beef tartare, veal terrine, Swiss salmon, salad garnish

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Grilled Specialities

Beef fillet medallions with a herb crust, red wine jus Veal medallions with a morel cream sauce
Market vegetables and buttered pasta

***

'Quellenhof' dessert creation

CHF 96.--

Menu 11

***

Seasonal soup of the day

***

Mixed leaf salad

Baked chicken strips, pumpkin seed oil dressing

***

Styrian wedding schnitzel from the grill

Stuffed veal schnitzel, served with a red wine gravy, country-style potatoes and market vegetables

***

"Quellenhof" dessert creation

CHF 91.--

Menu 12

***

Seasonal soup of the day

***

Mixed leaf salad

Wild salmon tartare, red wine dressing

***

Grilled veal medallions 'Don Carlos' with balsamic, chive and cream sauce, buttered pasta and mixed vegetables

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'Quellenhof' dessert creation

CHF 96

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 14

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Seasonal soup of the day

***

Mixed leaf salad

Baked Brie with Styrian pumpkin seed oil dressing

***

Pan-fried veal medallions 'Florentine style'

Pine nut crust, served with red wine jus,
fresh garden vegetables and buttered
pasta

***

'Quellenhof' dessert creation

CHF 96

Menu 15

***

Seasonal soup of the day

***

3 Tenors

Beef tartare, veal terrine, Swiss salmon, salad garnish

***

Grilled veal steak 'house style'

Herb and morel cream sauce, fresh
garden vegetables and pan-fried spätzli

***

'Quellenhof' dessert creation

CHF 104

Menu 16

***

Seasonal soup of the day

***

Mixed leaf salad

Baked Brie with Styrian pumpkin seed oil dressing

***

Grilled veal medallions 'Thurgau style'

Cider cream sauce, glazed apples, vegetables and pan-fried spaetzle

***

'Quellenhof' dessert creation

CHF 95

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 17

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Seasonal soup of the day

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3 Tenors

Beef tartare, veal terrine, Swiss salmon, salad garnish

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Sliced entrecôte pan-fried

Baked au gratin with a homemade Café de Paris sauce, chips, market vegetables

***

"Quellenhof" dessert creation

CHF 96

Menu 18

***

Seasonal soup of the day

***

Mixed leaf salad

Baked chicken strips, pumpkin seed oil dressing

***

Old Viennese-style boiled beef

Austria's most popular classic, served with root vegetables, creamed spinach and pan-fried potatoes, chive cream sauce and apple-horseradish

***

"Quellenhof" dessert creation

CHF 85.--

Menu 19

***

Seasonal soup of the day

***

Mixed leaf salad

With fried bacon, eggs, croutons and our homemade herb dressing

***

Oven-braised beef roast 'Charolais-style' with pearl onions, strips of bacon, diced vegetables and a red wine gravy, served with mashed potatoes and leaf spinach

***

'Quellenhof' dessert creation

CHF 76.--

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-
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Menu 20

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Seasonal soup of the day

***

3 Tenors

Beef tartare, veal terrine, Swiss salmon, mixed salad

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Pan-fried beef fillet cubes 'Stroganoff'

Cognac and paprika cream sauce,
market vegetables and pan-fried spaetzle

***

'Quellenhof' dessert creation

CHF 96

Menu 21

***

Seasonal soup of the day

***

3 Tenors

Beef tartare, veal terrine, wild salmon, salad garnish

***

Three grilled fillets 'house style' Veal fillet medallions with a morel cream sauce Pork fillet medallions served with a Béarnaise sauce Beef fillet au gratin with a truffle crust, red wine jus Butter noodles, potato gratin, mixed vegetables

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'Quellenhof' dessert creation

CHF 125.--

Menu 22

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Seasonal soup of the day

***

Mixed leaf salad

Swiss – salmon strips, red wine dressing

***

Pan-fried whitefish fillets

Almond butter, vegetable
strips and parsley potatoes

***

'Quellenhof' dessert creation

CHF 96

Price reductions on the various set menus:
without soup CHF 6.-- without salad CHF 6.-- without dessert CHF 6.-

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Menu 23

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Seasonal soup of the day

***

Mixed leaf salad

Swiss salmon tartare, red wine dressing

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Pan-fried pike-perch fillet

Prosecco cream sauce
Sautéed spinach leaves and boiled potatoes

***

'Quellenhof' dessert creation

CHF 98

Menu 24

***

Seasonal soup of the day

***

Mixed leaf salad

Pan-fried king prawns with lime dressing

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Pan-fried turbot fillet

Olive crust
Market vegetables and Parmesan risotto

***

'Quellenhof' dessert creation

CHF 105

MEAT-FREE MAIN COURSES

As an alternative to our meat or fish main courses, we offer a daily selection of vegetarian dishes.

At the Quellenhof restaurant, we serve authentic Wiener Schnitzel. We use only the finest cuts of veal, fried until golden brown, just as it should be.

The name 'Wiener Schnitzel' came into use in the mid-19th century. The origins of the Wiener Schnitzel can be traced back to the *Costoletta alla Milanese* in northern Italy, which is similar to the Wiener Schnitzel but is prepared using thicker veal cutlets. According to legend, Field Marshal Radetzky brought the recipe back from Italy in 1857, which was then under Habsburg rule. It is said that an aide-de-camp to the Austrian Emperor, in a Radetzky's report on the situation in Lombardy is said to have mentioned, in a marginal note, a 'deliciously breaded veal cutlet', and following Radetzky's return, the Emperor is said to have personally asked him for the recipe.

Here at the Quellenhof restaurant, we aim to work with local producers as much as possible.

Meat: Zahner Gommiswald, Betschart Butchers, Wädenswil; Fish: Zahner Gommiswald; Vegetables: CCA and Schloss Meienberg Estate Management; Cheese: Chäs Glogge, Wine: Vinothek Rauch, Secli-Weinwelt; Bread: Räber and Wick

Countries of origin: Pork: Switzerland; veal: Switzerland; game: Austria, New Zealand; beef: Ireland (100% hormone-free), Switzerland; chicken: Switzerland, France
Fish: Switzerland/Australia/Africa/Iceland

For information on allergens in individual dishes, please speak to our staff