



Meine Confiserie in St. Gallen!

Welcome to your confectionery in St. Gallen

We are delighted that you have found your way to our Tea Room. We do everything we can to ensure that you have an enjoyable and relaxing break from everyday life.

We are a family business that is now slowly being passed on to the next generation. Our aim is to enchant you, dear guest, with our handcrafted products.

Enjoy your precious time with us.

All our love
Your Confiserie Roggwiller team

Conscious - full of ideas - with heart and soul

We produce all our dishes here in this building with a lot of craftsmanship and attention to detail.

Our pasties, for example, are shaped at your feet in the fine bakery on the basement floor and then baked and filled for you above your head on the 1st floor.

We consciously rely on regional suppliers. The latest addition is Ensoy from Muolen. They produce tender tofu from organic soya from Thurgau.

The training of our apprentices is very important to us. For this reason, your dish was most likely prepared for you with love by one of our 6 apprentices in the confectionery.

Beverages



Meine Confiserie in St. Gallen!

Our Coffee Variety

| | | |
|-----------------|---------------------------------|-----------|
| Ristretto | | Fr. 4.90 |
| Espresso | | Fr. 4.90 |
| Double Espresso | | Fr. 8.20 |
| Coffee | | Fr. 4.90 |
| Americano | | Fr. 4.90 |
| Milk coffee | bright / normal | Fr. 4.90 |
| Cappuccino | with milk foam or whipped cream | Fr. 6.20 |
| Latte macchiato | | Fr. 6.40 |
| Coffee | portion | Fr. 9.20 |
| Milk coffee | portion | Fr. 10.20 |

Our alternatives:

| | | |
|-------------------------------|---|----------|
| Lactose-free milk or oat milk | + | Fr. 0.30 |
|-------------------------------|---|----------|

For the gourmet in you:

| | | |
|--------------------------------|--|-----------------|
| 3 Praliné from the shop | | Fr. 4.80 |
|--------------------------------|--|-----------------|

If you need anything more:

| | | | |
|--------------------------|-------------------------------|----------|----------|
| Additional Cream | + | Fr. 0.60 | |
| Additional whipped Cream | + | Fr. 1.70 | |
| Additional Syrup | Caramel / Hazelnut / Amaretto | + | Fr. 1.20 |

Our favourites

Hot:

| | | |
|-----------------|---|----------|
| House-chocolate | with fine Criolloro Couverture 66% | Fr. 6.80 |
| House-chocolate | with whipped cream | Fr. 8.20 |
| Roggi coffee | with homemade liqueur blend and whipped cream | Fr. 9.80 |
| Roggi chocolate | with homemade liqueur blend and whipped cream | Fr. 9.80 |

Cold:

| | | | |
|---------------|--|----------|----------|
| Roggi-Ice tea | homemade and ice cold | 2dl | Fr. 4.60 |
| | | 3dl | Fr. 6.40 |
| Cold Coffee | with ice, milk and sugarsyrup | Fr. 7.80 | |
| Affogato | 1 scoop vanilla ice cream and a espresso | Fr. 9.20 | |

Energy-Booster

| | | | |
|--------------|--|----------|----------|
| Golden milk | Fiery oat drink with ginger and spices | Fr. 9.20 | |
| Ginger water | hot with fresh lemon | Fr. 6.20 | |
| Orangenjuice | Freshly pressed | 1.5dl | Fr. 6.80 |

Prices incl. VAT

Beverages



Meine Confiserie in St. Gallen!

For the young and the young at heart

| | | | |
|----------------------|-------------------------|-----|----------|
| Roggi-Ice tea | homemade and ice cold | 2dl | Fr. 4.60 |
| Raspberry syrup | | 2dl | Fr. 2.50 |
| Childrens cappuccino | a cup full of milk foam | | Fr. 2.50 |
| Cold chocolate | | 2dl | Fr. 4.90 |
| Ovomaltine | cold | 2dl | Fr. 4.90 |
| Ovomaltine | hot | 2dl | Fr. 5.40 |

Cold beverages

| | | | |
|-------------------|----------------------|-------|----------|
| Elisa Water | vitalised tapwater | 3dl | Fr. 3.50 |
| Water Piz Sardona | sparkling / natural | 4dl | Fr. 5.60 |
| Shorley | | 3.3dl | Fr. 5.60 |
| Coca Cola / Zero | | 3.3dl | Fr. 5.60 |
| Citro | | 3.3dl | Fr. 5.60 |
| Rivella | Blau / Rot | 3.3dl | Fr. 5.60 |
| Schweppes | Bitter Lemon / Tonic | 2dl | Fr. 5.50 |
| Elder syrup | | 3dl | Fr. 6.40 |

Beer

| | | | |
|------------------------|----------------|-------|----------|
| St. Galler Klosterbräu | Schützengarten | 3.3dl | Fr. 5.80 |
| St. Galler Edelspez | Schützengarten | 3.3dl | Fr. 5.80 |
| Clausthaler | non-alcoholic | 3.3dl | Fr. 5.80 |

Roggi-Apérotime inkl. homemade aperitif nuts

| | | | |
|-----------------------|---|-----|-----------|
| Prosecco Goccia d'Oro | | 1dl | Fr. 10.00 |
| White wine | La Côte – Louis 1er Sire de Vaud | 1dl | Fr. 6.00 |
| | | 5dl | Fr. 25.50 |
| White wine spritzer | sweet: with elder syrup | | Fr. 9.80 |
| | sour: with sparkling water | | Fr. 9.80 |
| Aperol Spritz | Prosecco, tonic, aperol | | Fr. 15.20 |
| Hugo | Prosecco, tonic, elder syrup | | Fr. 15.20 |
| Marito | Prosecco, tonic, marito verde | | Fr. 15.20 |
| Gin Tonic | Fever Tree Tonic with Biberigin or Spitzengin | 4cl | Fr. 17.20 |
| Impressive 0.00% | Martini non-alcoholic, tonic, lemon juice | | Fr. 14.80 |

Prices incl. VAT



Breakfast




Meine Confiserie in St. Gallen!






For Breakfast

Our confectioner's breakfast:


Coffee, tea or chocolate of your choices
Butter, 2 different homemade jams
3 rolls of your choice (saturdays also fresh Zopf)
Birchermüesli  or Açaiyoghurt 


  Fr. 22.80


The little extra:

| | | | |
|-----------------|---|---|----------|
| Lachsmousse | smoked salmon with cream cheese | | Fr. 5.80 |
| Cold cuts | ham, salami and meat loaf | | Fr. 5.80 |
| Cheese platter | Swiss mountain cheese and Tête de Moine |  | Fr. 5.80 |
| Egg Salad | with homemade rogginaise |  | Fr. 5.20 |
| Hummus | nature |  | Fr. 5.20 |
| Tomato spread | from red lentils |  | Fr. 5.20 |
| Portion of tofu | finely seasoned |  | Fr. 5.20 |

Roggwiller Birchermüesli

| | | | |
|---|---|---|-----------|
| Birchermüesli  | served with house bread (saturdays also fresh Zopf) | | |
| | small - 200g | | Fr. 9.20 |
| | big - 260g | | Fr. 11.80 |
| | with whipped cream | + | Fr. 1.50 |

vegetarian 

vegan 

Prices incl. VAT


Dishes



Meine Confiserie in St. Gallen!

For lunch 11.00 – 13.30Uhr


Toast:

| | | |
|--|---|-----------|
| Ham-cheese toast | Ham, baked with cheese | Fr. 19.80 |
| Toast Hawaii | Ham, pineapple, baked with cheese | Fr. 20.80 |
| Toast Tomato  | tomato, lentil spread, herb butter, baked with cheese | Fr. 20.80 |









Salmon- und Beef tartar:


| | | |
|-------------------|-----------------------------|-----------|
| ½ Portion | 60 gr, 3 toasts and butter | Fr. 17.20 |
| Portion | 120 gr, 6 toasts and butter | Fr. 24.80 |
| Additional toast | each | Fr. 1.20 |
| Additional butter | each | Fr. 1.00 |

Menu meals (with a small green salad)

| | | |
|----------------|---|-----------|
| Älplermakronen | noodles, cream sauce, potatoes and fried onions  | Fr. 23.80 |
| Bami Goreng | noodle dish with fruits and chicken | Fr. 23.80 |
| Chicken breast | with homemade herb butter and mixed salad | Fr. 23.80 |

Dishes for the whole day

| | | |
|---------------------|---|---|
| Various soupes | Seasonal, ask the service |  Fr. 12.80 |
| Various quiches | Seasonal, ask the service |  Fr. 6.80 |
| | With mixed salad |  Fr. 22.80 |
| 1 pasty with salad | with milken or tofu from the region  | Fr. 20.80 |
| 2 pastys with salad | with milken or tofu from the region  | Fr. 27.80 |
| Mixed salads | Menu |  Fr. 9.80 |
| | small |  Fr. 12.80 |
| | big |  Fr. 19.80 |
| Veal pie | with Walldorfsalad (celery salad) and cumberland sauce | Fr. 22.80 |

vegetarian 

vegan 

Prices incl. VAT

Dishes



Meine Confiserie in St. Gallen!

Canapés und Sandwiches

| | | |
|---|-------------------------------------|----------|
| <u>Canapés</u> | Select and pay directly in the shop | |
| Asparagus, salami, ham, egg, tuna, celery | | Fr. 5.40 |
| Tartar, salmon | | Fr. 6.50 |
| <u>Sandwiches</u> | Select and pay directly in the shop | |
| Various sandwiches | | |


Friday special (available just fridays)

| | | |
|---------------------------|---|-----------|
| Cheese / cheese-onion pie |  | Fr. 6.60 |
| With mixed salads |  | Fr. 22.80 |

Origination information

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|---------------------------------------|------------------------|------------------|
| <u>Unsere regionalen Lieferanten:</u> | | |
| Meat and cold cuts | Metzgerei Breitenmoser | Teufen/Appenzell |
| Milk, cream, cheese | Molkerei Fuchs | Rorschach |
| Butter | Züger | Oberbüren |
| Vegetables | Caviezel Giovanettoni | Arbon |
| Organic Tofu | Ensoy | Muolen |
| Apples | Familie Wick | Mörschwil |
| Coffe | Baumgartner | St. Gallen |
| <u>Meat:</u> | | |
| We use only swiss meat | | |

Vegetarisch 

Vegan 

Prices incl. VAT

Tea



Meine Confiserie in St. Gallen!

Tea open (filled by hand in our production)

3-5 Min.

| | | | |
|---------------------|----------|---------|-----------|
| Special glas | Fr. 5.40 | Portion | Fr. 11.80 |
| With cream or lemon | | + | Fr. 1.00 |

Caution: because of the double glass the tea will be still hot after a few minutes!

| | |
|--|--------------------------|
| SENCHA LEMON Japanese green tea with refreshing taste of lemon (not fermented) | refreshing |
| SENCHA Macabeo mit Zitrone und Jasmin Japanese green tea with exotic nuance. (not fermented) | refreshing – fruity |
| SENCHA VANILLA Japanese green tea with the spice of vanilla (not fermented) | calming |
| SENCHA FUKUJYU Mild, aromatic pure green tea | stimulating |
| ROOIBOS CINNAMON Finest Rooibos tea with cinnamon touch | calming |
| JAPANESE CHERRY BLOSSOM Sweet, little flowery. The queen of Japanese teas | refreshing – fruity |
| APRICOTS OOLONG Semi-fermented tea with an apricot flavor | calming – fruity |
| MOROCCAN MINT Green tea with peppermint touch (not fermented) | refreshing – stimulating |
| ASSAM BLACK TEA If you love black tea with milk, you can't miss this tea | stimulating – strong |
| SIKKIM TEMI TGFOP BLACK TEA Flowery, very mild. Drink it without milk | stimulating – aromatic |
| WHITE TEA PAI MU TAN Mild and special fermented tea with white leaf point | regenerated – subtle |
| ROSES TEA Flavored black tea from China with rose petals | calming |
| MONK TEA (Black tea) Tibetan tea mix with roses, grenadine, bergamot, vanilla and 12 spices | refreshing – spicy |

Prices incl. VAT

Tea



Meine Confiserie in St. Gallen!

Sirocco Tee

| | | | | | |
|---------------------|----------|---------|-----------|---|---|
| Special glas | Fr. 5.60 | Portion | Fr. 12.20 |  |  |
| With cream or lemon | | + | Fr. 1.00 | | |

Caution: because of the double glass the tea will be still hot after a few minutes!

| | |
|--|--------------------------------|
| PURPEL BREEZE (Darjeeling) Picked in the traditional tea gardens of the Himalayas | delicately – sweet |
| GENTLE BLUE (Earl Grey) Lemony freshness that, thanks to the organically cultivated bergamot | tangy – flowery |
| JAPANESE SENCHA (Japanese green tea) Very popular in its native Japan thanks to its round, tangy aroma | refreshing – intensive |
| GREEN TROPIC (Chinese green tea with exotic fruits) Invigorating, fragrant green tea from China, combined with sun-ripened mango | fruity – refreshing |
| WHITE SILVER NEEDLE (White tea) Mild bouquet and a unique jasmine fragrance. Worthy of the emperors of China | gentle – flowery |
| CAMOMILE ORANGE BLOSSOM (Camomile with orange) Mild camomile and delicate orange blossom, refined with real orange pieces | mild – calming |
| PIZ PALÜ (Swiss herbal tea) A poem of nature with mountain herbs from the Swiss Alps | beneficial – stimulating |
| VERBENA Genuine fortifying verveine from Paraguay, the original home of the plant | lemony – refreshing |
| RED KISS (Fruit tea) Exquisite blend with the fruity-sensual magic of sun-drenched ingredients | tangy – fruity |
| GINGER LEMON DREAM (Ginger lemon) A refreshing, sweet and spicy composition of ginger and lemongrass | exotic – spicy |
| BLACK CHAI (Black tea) Black tea with a bouquet of oriental spices served with whipped cream or milk | spicy – strong Fr. 7.00 |

Tea



Meine Confiserie in St. Gallen!

Twinnings Tea

| | | | |
|---------------------|----------|---------|-----------|
| Special glas | Fr. 5.00 | Portion | Fr. 11.20 |
| With cream or lemon | | + | Fr. 1.00 |

Caution: because of the double glass the tea will be still hot after a few minutes!

HERBAL TEA

Peppermint
Rose hips
Camomile
Verbena

GREEN TEA

Pure Green Tea

BLACK TEA

| | |
|-------------------|-----------------------------|
| Darjeeling | with a slight muscat flavor |
| Earl Grey | delicious bergamot flavor |
| English Breakfast | strong and aromatic |

Punch

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|-------------|-------------------------------|----------|
| Applepunch | | Fr. 5.80 |
| Orangepunch | | Fr. 5.80 |
| Rhumpunch | non-alcoholic | Fr. 5.80 |
| | with a splash of Jamaica Rhum | Fr. 7.80 |

Ice Cream



Meine Confiserie in St. Gallen!

Scoops

| | | |
|----------|--------------------|-----------|
| 1 Scoop | | Fr. 4.80 |
| | with whipped cream | Fr. 5.80 |
| 2 Scoops | | Fr. 9.40 |
| | with whipped cream | Fr. 10.40 |

Flavour

Vanilla, chocolate, caramel, hazelnut, pistachio, mocha, yoghurt, orange, melon, mango, strawberry, raspberry, banana and lemon

Acai 🌿 The wonder berry from South America!

Seasonal: Mandarin and cinnamon (October – February)

Frappés

| | |
|---|-----------|
| Milk drink with ice cream, available in all flavors | Fr. 12.80 |
|---|-----------|

The classics


| | |
|--|-----------|
| ICE-CHOCOLATE | Fr. 13.60 |
| Stirred chocolate ice cream with chocolate sauce, garnished and whipped cream | |
| ICE-COFFEE ESPRESSO | Fr. 13.60 |
| Stirred mocha ice cream with strong espresso sauce and whipped cream | |
| ZUGER ICE-COFFEE | Fr. 14.80 |
| Stirred mocha ice cream with finest Zuger-Kirsch and whipped cream | |
| COUPE ROMANOFF | Fr. 14.80 |
| Strawberry and vanilla ice cream, fresh strawberries, strawberry sauce and whipped cream | |
| BANANA SPLIT | Fr. 14.80 |
| Vanilla, strawberry and banana ice cream, fresh bananas, chocolate sauce, almond slivers and whipped cream | |
| COUPE DENMARK | Fr. 14.80 |
| Vanilla ice cream, whipped cream and hot chocolate sauce | |
| SORRENTO | Fr. 14.80 |
| Hazelnut, caramel and chocolate ice cream with caramel sauce, nougat slivers and whipped cream | |

Ice Cream



Meine Confiserie in St. Gallen!

The exotics

| | |
|---|---|
| SUMMER DREAM Lemon and mango ice cream with fresh berries (seasonal) and a splash of sparkling wine | Fr. 14.80 |
| SWISS ALPINE Fine yoghurt ice cream with fresh berries (seasonal), garnished with whipped cream | Fr. 14.80 |
| LA BAMBA Banana, melon and lemon ice cream with fresh fruits, garnished with whipped cream | Fr. 14.80 |
| HOT BERRY Vanilla ice cream with hot raspberry, garnished with whipped cream | Fr. 14.80 |
| FROZEN AÇAÍ Açaí-Bowl with fresh fruits and nuts |  Fr. 10.80 |
| ORANGE ICE COCKTAIL Vanilla and orange ice cream with freshly-squeezed orange juice and Kirsch | Fr. 15.80 |
| MINI-COUPES All coupes for the small appetites (with 2 scoopes of ice cream) garnished with whipped cream | Fr. 11.20 |

| | |
|---------------------|----------|
| Hot chocolate sauce | Fr. 3.50 |
| Hot vanilla sauce | Fr. 4.80 |

For the young and the young at heart

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|--|----------|
| CHILDREN-COUPÉ 1 scoop of ice cream of your own choice, smarties and a small surprise with whipped cream | Fr. 8.80 |
|--|----------|

Dessert



Meine Confiserie in St. Gallen!

Desserts for experts

ROGGWILLER APPLE STRUDEL

With homemade vanilla sauce and whipped cream

Fr. 15.80

VIENNA DREAM

Roggwiller apple strudel with homemade vanilla sauce, vanille ice cream and whipped cream

Fr. 18.80

FRESH STRAWBERRIES (SEASONAL)

Portion strawberries with whipped cream

Fr. 16.80

Pastries and Cakes

Take a little walk into the shop.

Various patisserie and cakes can be selected directly in the shop and paid for directly.

We will be happy to advise you if you have any intolerances!