



Welcome to PERRON NORD



Healthy, natural and homemade

We cook seasonally, with fresh ingredients. As many components as possible are produced by the kitchen team around head chef Frank Schuster and we avoid the use of ready-made products.

We mainly use ingredients from sustainable production and species-appropriate animal husbandry.

Local, fresh and fair

When purchasing, we prefer local producers, family businesses and small entrepreneurs.



We wish you an enjoyable stay and thank you for your trust and your visit.

Your PERRON NORD Team and your host

Marwin Kingsley



the snack menu

from 17:00 to 21:30

the olives 140g.....5.00

olives from Greece | homemade
marinade

the grana padano DOC 140g5.00

parmesan cheese in a small bowl

the salametto 14.00

salami from the village butcher
Berchtold | butter | bread from the
village bakery

the soup9.50

please ask our staff for the daily
special

the curry sausage.....15.00

veal sausage | with homemade
special sauce | french fries | small
salad (curry sausage also available
vegetarian)

the Chicken fingers26.00

crispy inner fillet of chicken breast
(CH), ca. 180g | chive dip rösti fries
small leaf salad

the salad bowl24.00

barley | mixed leaf lettuce | smoked
tofu | garden vegetables | fresh leaf
salad | roasted hemp seeds
avocado | house dressing

instead of tofu:

roasted chicken breast..... 27.50

roasted Entrecôte..... 39.00

SWISS PRIME BEEF

the tatar

caper crackers | spring onions
herbs | confit egg yolk
pickled radishes | butter brioche

small portion, perfect as a starter
approx. 70g 21.00

LARGE portion
approx. 150g 34.00

IDEAL FÜR TWO

the PERRON NORD Plättli

salametti | raw ham | mortadella
dried meat | raw bacon
all from the village butcher
Berchtold

spicy mountain cheese from the
Toggenburg region | grana padano
butter | bread

36.00

All prices are in Swiss Francs incl. VAT.

We are happy to cater for intolerances/allergies where possible.

Please contact our service staff.