

Welcome to the Hotel Reuti

It's a great pleasure to welcome and indulge you in our restaurant.





Our chef Markus Berger and his team cook fresh and seasonal delicacies as well as delicious classics – like the popular cordon bleu.

We know our long-standing suppliers and producers personally and maintain a loyal and honest cooperation.



Now we wish you a pleasant stay at the Hotel Reuti and enjoy your meal!

Your Hotel Reuti Team

STARTERS

Colorful leaf salad 	10
leaf salad with pine nuts, homemade croutons and our homemade dressing	
Spring salad 	14
leaf salad with a mango dressing with marinated asparagus, radishes and cress	
Assorted asparagus 	21
on a sauce hollandaise with spring potatoes	
Asparagus ravioli 	21 / 24
with field mushrooms from Kerns (CH), rucola and nut butter	
Vitello tonnato	22 / 31
with caper berries, red onions and rucola	
Beef tatar "Reuti Style"	70g 19
classically marinated served with toast and butter	140g 31

SOUPS




Asparagus cream soup 	11
with a cream topping and asparagus pieces	
Soup with field mushrooms from Kerns (CH) and white wine 	11
with a cream topping and croutons	

 vegetarian

All prices are in CHF and inclusive VAT

We serve pork, lamb, veal and chicken from Switzerland, beef from Switzerland and Australia. The pike-perch comes from Europe and the bread from Switzerland.

MAIN DISHES



Pork steak 200g with asparagus ravioli	36
with spring onions, field mushrooms from Kerns (CH), rucola and Haslital alpine cheese, served on a portwine sauce	
Escalope Viennese style	45
with white and green asparagus, sauce hollandaise and spring potatoes	
Beef fillet 200g	49
with white and green asparagus, sauce hollandaise and spring potatoes	
Braised calf's head cheek	41
on a barolo-portwine-juice with asparagus risotto, rucola and Haslital alpine cheese	
Fried pike-perch fillet	36
on a pommery-mustard-sauce with oven baked vegetables and spinach malfatti	
Risotto with fresh asparagus 	24
with rucola and Haslital alpine cheese	
Spinach malfatti 	24
with spring onions, dried tomatoes and crème fraîche	
Assorted asparagus 	29
on a sauce hollandaise with spring potatoes	
On request we serve all main courses as a half portion	-3

REUTI CLASSICS

 vegetarian

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We serve pork, lamb, veal and chicken from Switzerland, beef from Switzerland and Australia. The pike-perch comes from Europe and the bread from Switzerland.

Reuti beef burger 180g	26
with raclette cheese, bacon, pickled cucumbers and tomatoes, served with french fries	
Veggie burger 	23
vegetarian burger on soya base with raclette cheese, pickled cucumbers and tomatoes, served with french fries	
Swiss wrestler Cordon Bleu 400g	38
from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	
Maid of honour Cordon Bleu 280g	29
from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	
Reuti ribs	34
spareribs, marinated with BBQ sauce, served with french fries	
Hanspeter's Pasta	
on a cognac cream sauce with sour cream 	19
and chicken strips	24