Welcome at 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.

At the moment we can recommend you our game dishes. These are partly from local hunting, the service team will be happy to advice you.

In addition, our popular game buffet runs every Friday from 19th of September until 24th of October 2025 and every Saturday from 11th of October until 25th of October 2025. We are pleased to take your reservation.

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

Colourful leaf salad √ leaf salad with pine nuts, homemade croutons and our homemade dressing	10
Autumn salad V colourful leaf salad with grapes, figs and forest mushrooms on fig dressing	14
Lamb's lettuce with fried bacon, egg and croutons on our homemade dressing	14
Pumpkin ravioli ♥ with chanterelles, pine nuts, arugula and Haslital alpine cheese	21 / 24
Beef tartar "Reuti Style" classically marinated with toast and butter 70g 140g	19 31
SOUPS	
Chestnuts – boletus mushroom cream soup ♥ with boletus mushroom pieces	11
Pumpkin cream soup ✓ with pumpkin seeds and pumpkin oil	10

GAME - MAIN COURSES

Hunter pan sliced venison on venison cream sauce, with homemade spätzli, red cabbage and chestnuts	39
Venison escalope on creamy wild game sauce, with homemade spätzli red cabbage, chestnuts, brussels sprouts and apple with cranberries	43
Jugged chamois with homemade spätzli, red cabbage, chestnuts, brussels sprouts and apple with cranberries	34
Braised wild boar shank with silver onions, bacon and chestnuts on forest mushroom risotto	39
VEGGIE MAIN COURSES	
Colourful autumn dish √ homemade spätzli, red cabbage, chestnuts, apple with cranberries, brussels sprouts and mushroom sauce	29
Mushroom risotto ♥ with forestmushrooms and Haslital alpine cheese	24
Pumpkin ravioli √ with chanterelles, pine nuts, arugula and Haslital alpine cheese	24
Veggie burger 180g ✓ vegetarian burger on soya base with raclette cheese, pickled cucumbers and tomatoes, served with french fries	23
Hanspeter's Pasta V on a cognac cream sauce with sour cream	19

REUTI CLASSICS

Reuti beef burger 180g with raclette cheese, bacon, pickled cucumbers and tomatoes, served with french fries	26
Swiss wrestler Cordon Bleu 400g from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	38
Maid of honour Cordon Bleu 280g from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	29
Beef fillet 200g pink roasted, with french fries, herb butter and colourful vegetables	49
Pike-perch fillet on top of pumpkin ravioli with chanterelles and arugula	36
Reuti ribs spareribs, marinated with BBQ sauce, served with french fries	34
Hanspeter's Pasta on a cognac cream sauce with sour cream \vee and chicken strips	19 24