

Welcome at the Hotel Reuti

We are very pleased to welcome you in our hotel.



Our chef Markus Berger and his team, creates for you fresh and seasonal delicacies and delicious classics, such as the popular cordon bleu.

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


Now we wish you an unforgettable stay at the Hotel Reuti and enjoy your meal.


Your Hotel Reuti-Team

STARTERS

Colourful leaf salad 		10
fresh leaf salad with pine nuts and homemade croutons on our homemade dressing		
Lamb's lettuce		14
with fried bacon, egg and croutons on our homemade dressing		
Beef tartare "Reuti Style"	70g	19
classically marinated with toast and butter	140g	31
Porcini mushroom ravioli 		21 / 24
with sour cream, pine nuts, arugula and Haslital alpine cheese		

SOUPS

Creamy potato leek soup	11
with bacon	
Tomato soup 	11
with pesto and pine nuts	

 vegetarian

All prices are in CHF and inclusive VAT
We serve pork, lamb, veal, and chicken
from Switzerland, beef from Switzerland and Ireland. The salmon comes from Scotland.



MAIN DISHES

Pork steak 200g	32
of pork kidney on porcini mushroom ravioli served with spring onions, sliced cheese, arugula and portwine-balsamico-juice	
Escalope Viennese style	45
from the veal knuckle served with french fries and vegetables	
Beef fillet 200g	49
with pepper sauce served with dried tomato malfatti, vegetables and sour cream	
Braised veal cheek	41
on dried tomato risotto with portwine-balsamico-juice	
Beef fillet strips Stroganoff	44
served with butter noodles and vegetables	
Sliced Veal	38
on a mushroom cream sauce, served with rösti and cherry tomatoes	
Sliced calf's liver	34
on a portwine-balsamico-juice, served with rösti	
Roasted salmon fillet	34
with dried tomato risotto served with grilled vegetables and arugula	
Dried tomato risotto 	24
with arugula and Haslital alpine cheese	
Dried tomato malfatti 	24
with sour cream, grilled vegetables and arugula	

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REUTI CLASSICS

Reuti beef burger 180g	26
with raclette cheese, bacon, pickled cucumbers and tomatoes, served with french fries	
Veggie burger 180g 	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

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REUTI FONDUE

Cheese fondue (min. two people)

per person 36

Green salad with our house dressing

Haslital alpine cheese mixture

Bread and potatoes

Accompanied by 4 cl cherry

Fondue Chinoise (min. two people)

per person 46

Pre-order until 12.00 noon on the same day


Green salad with our house dressing

Beef, pork and turkey à discrétion

Rice and French fries

Homemade sauces (tartar, curry, cocktail, garlic)

Cornichons, silver onions, corn on the cob and cherry tomatoes

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