

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 advise you.

In addition, our popular game buffet runs every Friday from 18th of September until 23th of October 2026 and every Saturday from 10th of October until 24th of October 2026. 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

Leaf salad ✓		11
garnished with corn, tomato, cucumber, carrot, bell peppers, pine nuts, homemade croutons and our house dressing		
Autumn salad ✓		14
leaf salad with grapes, figs and forest mushrooms on fig dressing		
Lamb's lettuce		16
with fried bacon, egg and croutons on our house dressing		
Chanterelle ravioli ✓		22
with pumpkin, pine nuts, arugula and Haslital alpine cheese		
Beef tatar "Reuti Style"	70/140g	19/32
classically marinated with toast and salted butter with cognac		+5

SOUPS

Chestnuts–boletus mushroom cream soup ✓		11
with boletus mushroom pieces		
Pumpkin cream soup ✓		13
with pumpkin seeds and pumpkin-seed oil		

GAME MAIN COURSES

Hunter's pan	39
sliced game of deer and roe deer in a creamy game sauce with homemade spätzli, red cabbage, chestnuts and cranberry apple	
Venison escalope	43
in a creamy game sauce with homemade spätzli, red cabbage, chestnuts, brussels sprouts and cranberry apple	
Jugged chamois	34
with homemade spätzli, red cabbage and chestnuts, brussels sprouts and cranberry apple	
Braised wild boar shank	39
with pearl onions, bacon, chestnuts and cranberry apple on wild mushroom risotto	

MAIN COURSES

Beef fillet 200g	49
pink roasted, with mashed potatoes, fried mushrooms, caramelized balsamic onions and pepper sauce	
Char	36
on wild mushroom risotto, Pommery-mustard sauce, arugula	
Colorful autumn plate ✓	29
with homemade spätzli, red cabbage, chestnuts, cranberry apple, brussels sprouts and mushroom sauce	
Wild mushroom risotto ✓	25
with Haslital alpine cheese	
Chanterelle ravioli ✓	25
with pumpkin, pine nuts, arugula and Haslital alpine cheese	
Mushroom burger ✓	25
with brie de Meiringen, avocado, balsamic onions, oyster mushrooms and tomatoes, served with french fries	
On request, we serve all main courses as a small portion	-3

REUTI CLASSICS

Reuti beef burger 180g with raclette cheese, bacon, pickled cucumbers and tomatoes, served with french fries	26
Veggie burger  soya burger with raclette cheese, pickled cucumbers and tomatoes, served with french fries	24
Swiss wrestler cordon bleu 400g from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	39
Maid of honour cordon bleu 280g from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	31
Reuti ribs pork breast, marinated in BBQ sauce served with french fries	34
Hanspeter's Pasta with a cognac cream sauce and crème fraîche  with chicken strips	22 26
Hasliberger frying sausage according to our house recipe served with onion sauce and french fries	23