

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

Leaf salad ✓	11
with corn, tomato, cucumber, carrot, bell peppers, pine nuts, homemade croutons and house dressing	
Summer salad ✓	13
Leaf salad with fruits, roasted nuts and a peach-mango-dressing	
Ravioli Fontina ✓	19/25
with spring onions, dried tomatoes, lemongrass sauce, and marinated baby spinach	
Roast beef plate	19/28
pink roasted roast beef with pickled onions, homemade tartar sauce and a salad bouquet	
with french fries as a side dish	+5
Burrata ✓	18
with cherry tomatoes, melon, pesto, balsamic vinegar, and olive oil	
Sausage and cheese salad	14
marinated with house dressing	
with french fries as a side dish	+5
Beef tatar „Reuti Style“	70/140g 19/31
classically marinated with toast and salted butter	
with cognac	+5

SOUPS

Carrot and ginger soup ✓	11
with crème fraîche	
Cold cucumber soup ✓	10
with yogurt and dill	

MAIN DISHES

Gnocchi pan 	25
with grilled bell peppers, eggplants, pak-choi, tomato sauce, burrata, and baby spinach	
Summery risotto 	25
with premium mushrooms from Kerns (CH), welsh onions, sugar peas, tomato, baby spinach, and Haslital alpine cheese	
Pork steak 200g	34
Fontinaravioli with mushroom cream sauce baby spinach and Haslital alpine cheese	
Beef tenderloin 200g	49
Pepper sauce with french fries and vegetables	
Entrecôte 200g	45
made from Black Angus beef with guacamole, chimichurri, herb butter, and rosemary potatoes	
Veal escalope „Viennese style“ 180g	38
with summer vegetables and french fries	
Guinea fowl breast	35
with a summery risotto with a rich port wine sauce	
Sea perch fillet	36
on mango salsa with wild broccoli with rice and lime yogurt	
Spaghetti „Aglio e Olio“	29
with Black Tiger shrimps	

All meat and fish main courses are also available as a fitness plate

On request we serve all main courses as a half portion -3

REUTI CLASSICS

Reuti beef burger 180g	26
with raclette cheese, bacon, pickled cucumbers and tomatoes, served with french fries	
Veggie burger ✓	24
soya burger with raclette cheese, pickled cucumbers and tomatoes, served with french fries	
Swiss wrestler Cordon Bleu 400g	39
from the pork kidney piece, filled with raclette cheese and sliced ham, served with french fries and vegetables	
Maid of honour Cordon Bleu 280g	31
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 crème fraîche ✓	22
with chicken strips	26
Hasliberger frying sausage	23
according to our house recipe served with onion sauce and french fries	