



MENU – FLOW FOOD

**ISST DU
DANN
BIST DU**

IF YOU EAT, YOU ARE

STEIN & SEIN

RESTAURANT

Englisch



«INVITING & FINE»

COLORFUL LEAF SALAD	10
SPRING SALAD	14
Fresh fruit Date tomatoes Cheese chips Raspberry dressing	
BERNESE OBERLAND	19
Beo-Beef Tatar Homemade smoked paprika butter Bread from the Fahrni bakery	
HOMEMADE ASPARAGUS CREAM SOUP	12
Fresh sprouts	

«MEAT & FINE»

MARINATED CHICKEN BREAST	31
Café de Paris Butter Asparagus risotto Fried rocket	
PORK SCHNITZEL SERVED	28
French fries Seasonal vegetables	
CREAMY PORK CUTLET	29
Mushroom cream sauce Butter noodles Glazed vegetables	
LAMB RACKS SLOW COOKED	36
Rosemary butter potatoes Seasonal vegetables Port marsala sauce	
TENDER VEAL SIRLOIN	39
Tomato noodles Spring vegetables Wild garlic cream sauce	



«FISH & FINE»

BAKED FELCHENKNUSPERLI	29
French fries Salad Tartar Sauce	
RUBIGER CHAR FILLETS FRIED ON THE SKIN	36
Lemongrass cream sauce Spring vegetables Pommes Williams	

«VEGETABLE & FINE»

SPRING RISOTTO	24
White wine asparagus risotto Radish slices fresh rocket	
GOAT'S CREAM CHEESE HONEY-THYME-QUADRALONI	26
Spring vegetables Rugenbräu honey cream sauce Cheese shavings	

«VEGAN & FINE»

BAKED FALAFEL BALLS	25
Sweet potato and lime puree Herb sauce Fried rocket	

«SMALL & FINE» (For children only)

TOMATO SOUP WITH CREAM	6
SMALL LEAF LETTUCE	5
HÖRNLI & MINCED MEAT WITH GRATED CHEESE	9
optionally with minced beef or tomato sauce	
PORK ESCALOPE WITH MUSHROOM CREAM SAUCE	9
Noodles Glazed vegetables	
CHICKEN NUGGETS WITH FRENCH FRIES	9
optionally with falafel balls	
CHILDREN'S GLACE	6
Elephant or cow	



«SÜSS & FEIN»

MERINGUE FROM MEIRINGEN	12
Haslital vanilla ice cream Cream & Cocoa powder	
SPRING DREAM	12
Homemade rhubarb tiramisu Strawberry sorbet Fruit berry coulis	
SWISS TOBLERONE KISSES OVOMALTINE	12
Tobleronenmousse Ovaltine chocolate sauce Haslital vanilla ice cream	
COUPE DÄNEMARK	12
Haslital vanilla ice cream Liquid chocolate Chocolate chips	
COUPE ROMANOFF	14
Fresh strawberries Vanilla ice cream Cream	



TRINKEN - DRINKING

**KALT
UND
WARM**

COLD AND WARM

STEIN & SEIN
RESTAURANT



BEVERAGES

«APERITIF»

Prosecco		1 dl	8.00
Aperol Spritz			12.00
Hugo			12.00
Gespritzter Weisswein sauer süss			8.00
Martini Bianco	15%	4 cl	8.00
Campari	25%	4 cl	8.00
Campari mit Zusatz	25%	4 cl	10.00
Cynar	16.5%	4 cl	8.00
Cynar mit Zusatz	16.5%	4 cl	10.00
Sanbitter		1 dl	6.50

«COLD»

Mineral water with without Gas	33 cl	5.00	1 Liter	11.50
Rivella red	33 cl	5.00		
Coca Cola Coca Cola Zero	33 cl	5.00		
Fanta Elmer Citro	33 cl	5.00		
Apple sherry	33 cl	5.00		
Homemade ice tea	33 cl	5.00		

«BEER»

Rugenbräu Spezial Hell		33 cl	5.50
Rugenbräu Zwickel Bügel		33 cl	5.50
Rugenbräu Panaché		33 cl	5.50
Rugenbräu Non-alcoholic		33 cl	5.50

«WARM»

Coffee Espresso Ristretto Tea			4.80
Cappuccino Coffee with milk			5.80
Latte Macchiato			6.00
Chocolate Ovomaltine hot or cold			5.50
Zwetschgen-Luz			8.00

«DIGESTIF»

Eigerwasser «Höhlenzwetschgen»	42%	2 cl	12.00
Eigerwasser «Grappandré»	42%	2 cl	12.00
Eigerwasser «Vieille Prune»	42%	2 cl	12.00
Eigerwasser «Vieille Poire Williams»	35%	2 cl	12.00
Eigerwasser «Honigchrüter»	37%	2 cl	12.00
Fleur de Bière	43%	2 cl	14.00
Grappa Barbera	41%	2 cl	14.00
Swiss Crystal Gin	46%	4 cl	12.00
Swiss Mountain Whisky Liqueur	27%	4 cl	12.00
Swiss Gold Vodka	40%	4 cl	10.00
Appenzeller	29%	4 cl	8.00



WEIN GENUSS – WINE PLEASURE

**EINFACH
FLIESSEN
LASSEN**

JUST LET IT FLOW

STEIN & SEIN
RESTAURANT



WEINGENUSS

«OPEN WINES»

WHITE

Terre di Gudo Bianco DOC
Tamborini

TI Schweiz 1dl 6.-

«Stein & Sein» Chardonnay
Niklaus Wittwer, Sion

VS Schweiz 1dl 8.-

Fendant, Ville de Sierre Terre Promise AOC
Adrian und Diego Mathier, Salgesch

BE Schweiz 1dl 8.-

RED

Runchet Rosso IGT
Tamborini

TI Schweiz 1dl 6.-

«Stein & Sein» Assemblage Rouge
Niklaus Wittwer, Sion

VS Schweiz 1dl 8.-

Pinot Noir AOC
Krebs & Steiner, Bielersee

BE Schweiz 1dl 8.-

ROSÉ

Oeil de Perdrix AOC

VD Schweiz 1dl 6.-



«WHITE WINES»

«Stein & Sein» Chardonnay Niklaus Wittwer, Sion	2022	VS Schweiz	75cl	49.-
Fendant, Ville de Sierre Terre Promise AOC Adrian und Diego Mathier, Salgesch	2022	VS Schweiz	75cl	46.-
Johannisberg, Mont Fleuri AOC Charles Bonvin, Sion	2022	VS Schweiz	75cl	55.-
Vermentino di Sardegna DOC Azienda Agricola Deriu Gavino, Sardinien	2022	Italien	75cl	44.-
Pinot Grigio DOC Borgo Stajnbach, Veneto	2022	Italien	75cl	45.-

«RED WINES»

«Stein & Sein» Assemblage Rouge Niklaus Wittwer, Sion	2022	VS Schweiz	75cl	49.-
Pinot Noir AOC Krebs & Steiner, Bielersee	2022	BE Schweiz	75cl	48.-
Pinot Merlot, Clos de Château AOC Charles Bonvin, Sion	2021	VS Schweiz	75cl	60.-
Cuvée Madame Rosmarie AOC Adrian und Diego Mathier, Salgesch	2020	VS Schweiz	75cl	70.-
Lagrein Alto Adige DOC Ritterhof Kellerei, Südtirol	2021	Italien	75cl	72.-
Amarone Classico DOCG San Rustico, Valgatarata di Marano Venetien	2019	Italien	75cl	80.-
Rosso di Montalcino DOC Tenuta Col d'Orcia, Montalcino Toskana	2019	Italien	75cl	95.-