



MENU – FLOW FOOD

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IF YOU EAT, YOU ARE

STEIN & SEIN
RESTAURANT



BANQUET MENUS

«REGIONAL & FINE»

CHF 59 per person

Burattini
Ratatouille tartare
herb foam
shaved Belperknolle cheese

Ribelmais chicken breast
white wine risotto
parsley foam sauce
glazed pattison vegetables

or vegetarian

Zucchini piccata
white wine risotto
parsley foam sauce
glazed pattison vegetables

Homemade honey
yoghurt mousse
seasonal sorbet
marinated fruits

«SPARKLING & FINE»

CHF 62 per person

Parsnip-vanilla cream soup
butter stick
paprika oil

Pork tenderloin wrapped
in bacon
cognac cream sauce
glazed vegetables
Pommes-Williams

or vegetarian

Fried falafel balls
homemade sweet
potato-lime purée
glazed vegetables
vegan yoghurt dip

Plum sorbet
Cave plum schnapps from the
Grünerberg Pass



BANQUET MENUS

«CLASSIC & FINE»

CHF 72 per person

Colourful leaf salad
fresh sprouts
bread chips
shaved Stockhorn Mutschli cheese
house dressing

Beo Beef Entrecôte*
Cipollotti radishes vegetables
Port wine balsamic sauce
seasonal risotto

or vegetarian

Oyster mushrooms «Bernese style»
garden-fresh seasonal vegetables
buttered pappardelle

Homemade cave tiramisu
fruit garnish



*pre-order 3 weeks before the event

«FISH & FINE»

CHF 72 per person

Gratinated goat cheese
organic blossom honey
mesclun berry salad
herb vinaigrette

Lostallo salmon
glazed vegetables
lemongrass sauce
Pommes Noisettes

or vegetarian

Pan-fried spinach gnocchi
roasted pine nuts
lemon foam sauce
fried rocket

Homemade chocolate cake
chocolate glaze
vanilla ice cream
chocolate crumble
fruit garnish



BANQUET MENUS

«TENDER & FINE»

CHF 87 per person

Swiss Lostallo salmon
cucumber wrap
apple-pear-pomegranate salad
herb crème fraîche

White wine soup
rocket straw
hazelnut crunch

Whole roasted Beo-Beef fillet*
potato gratin
garden vegetables tossed
in butter

or vegetarian

Homemade couscous-quinoa
vegetable patties
sweet potato purée
lemon sauce
glazed cucumber pearls

Chocolate trilogy



*pre-order 3 weeks before the event

«NOBLE & FINE»

CHF 89 per person

Duet from the trout
smoked Swiss trout
Apple trout tartare
dill foam
pepper hip

Pea and mint soup
Herb puff pastry stick
mint foam

Tender veal sirloin steak
morel sauce
buttered pappardelle
seasonal vegetables

or vegetarian

Lemon ravioli
herb peperonata
shaved Belperknolle cheese

Raspberry blondie
fresh berries
wild berry pulp
raspberry sorbet



BANQUET MENUS

«GOURMET & FINE»

CHF 99 per person

Hand-cut Beo-Beef tartare
port wine glaze
crispy brioche
mustard foam | caper berries
cucumber pearls

Homemade carrot-ginger soup
apple foam | ginger popcorn

sorbet

Coffee-rub marinated veal loin
parsley potato mousseline
coffee jus
glazed vegetables

or vegetarian

Ravioli
filled with cream cheese
tomato coulis | basil foam
fresh basil

Cheese selection from
Amsoldingen dairy
fruit bread | pear mustard

Small surprise from our Stein &
Sein patisserie

«VEGAN & FINE»

CHF 59 per person

Two-tone beet carpaccio
New Roots cream
cheese dumplings
roasted walnuts
marinated purslane

or

Apple-celery foam soup
apple chips
apple pearls

Chickpea vegetable curry
black rice
fried falafel
glass noodles

Seasonal crumble cake
lemon sorbet
fresh fruits



MENUS FOR INDIVIDUAL SELECTION

STARTERS

Leaf salad with house dressing	CHF 10
Baked Amsoldinger Mutschli	CHF 15
mesclun beetroot salad apple chips honey vinaigrette	
Burrata on ratatouille	CHF 16
fresh herbs shaved Belperknolle cheese basil oil basil foam	
Duet of swiss trout	CHF 19
apple-trout tartare dill foam pepper tuile beet pearls	
Roast beef	CHF 19
tartar sauce salad garnish	
Two-tone beet carpaccio (vegan)	CHF 15
new Roots cream cheese dumplings	

WARM STARTERS

Lemon ravioli on warm ratatouille	CHF 17
basil foam shaved Belperknolle cheese	
Chickpea-vegetable curry	CHF 18
black rice	

SUPPEN

White wine soup	CHF 13
rocket straw hazelnut crunch	
Parsnip-vanilla cream soup	CHF 13
butter stick paprika oil	
Homemade carrot-ginger soup	CHF 14
swiss dried meat strips butter stick	



MENUS FOR INDIVIDUAL SELECTION

MEAT

Pork neck roast	CHF 29
Pork tenderloin wrapped in bacon	CHF 34
Ribelmais chicken breast	CHF 32
Beo beef entrecôte	CHF 47
Beo beef beef fillet	CHF 56
Veal loin	CHF 47
Sliced veal Bernese style	CHF 44

FISH

Pan-fried swiss trout fillet	CHF 43
Lostallo salmon from Grisons	CHF 45
Swiss Alpine perch	CHF 47

Sauces to choose from:

cognac cream sauce | béarnaise sauce | white wine sauce | herb butter
mushroom cream sauce | pepper cream sauce | truffle jus | port wine balsamic sauce

Supplement: (We serve glazed seasonal vegetables with every main course)

noodles | fried potatoes | potato gratin | pommes williams | risotto
rösti croquettes

VEGETARIAN

Spinach gnocchi (vegan)	CHF 26
Fried spinach falafel balls (vegan)	CHF 28
homemade sweet potato-lime purée cauliflower broccoli vegetables vegan yogurt dip	
Homemade couscous-quinoa vegetable patties	CHF 28
date-raisin rice lemon sauce glazed cucumber pearls	
Lemon ravioli on warm ratatouille	CHF 27
basil foam shaved Belperknolle cheese	
Seasonal risotto with Justistal cheese	CHF 26

Our staff will be happy to provide information on request about ingredients in our dishes that may cause **allergies** or **intolerances**.

Please select a standard menu for groups of 13 or more people. Prices are per person.



DESSERTS

Meiringen meringue	CHF 16
vanilla ice cream cream	
Stein & Sein dessert selection	CHF 16
surprise trilogy coffee or espresso	
Homemade cave tiramisu	CHF 14
fruit garnish	
Raspberry blondie	CHF 14
fresh berries wild berry pulp raspberry sorbet	
Chocolate duet	CHF 13
strawberry gel milk foam	
Triple sorbet delight	CHF 12





Über Zutaten in unseren Gerichten, die **Allergien** oder **Intoleranzen** auslösen können, informieren Sie unsere Mitarbeitenden gerne auf Anfrage.

Wir verwenden ausschliesslich Schweizer Fleisch und Fisch.

Buchbar ab 10 erwachsene Personen | Gültig ab 01. April 2022 | bis auf Widerruf