



**MENU - FLOW FOOD**

**ISST DU  
DANN  
BIST DU**

**IF YOU EAT, YOU ARE**

**STEIN & SEIN**

RESTAURANT

Englisch



## «INVITING & FINE»

<b>MIXED LEAF SALAD</b>	<b>12</b>
cucumber   carrots	
<b>SPRING SALAD</b>	<b>15</b>
radishes   cucumber   croutons   cherry tomatoes	
Cheese shavings   Homemade wild garlic dressing	
<b>available with chicken breast</b>	<b>23</b>
<b>HOME-MARINATED SWISS SALMON MEETS ASPARAGUS</b>	<b>19</b>
asparagus   pickled radishes   quail's egg   Crispy components	
<b>HOME-MADE PEA AND MINT SOUP</b>	<b>12</b>
baking peas   lemon oil	

## «MEAT & FINE»

<b>JUICY BERNESE OBERLAND BEEF ENTRECÔTE</b>	<b>42</b>
spring stew   herb-stuffed dumplings   Madeira Sauce	
<b>SWISS PORK ESCALOPE WITH MUSHROOM CREAM SAUCE</b>	<b>32</b>
spring vegetables   butter noodles	
<b>MARINATED SWISS CHICKEN BREAST</b>	<b>34</b>
asparagus vegetables   potato coins   wild garlic sauce	
<b>PINK ROASTED LAMB LOIN</b>	<b>36</b>
spring vegetables   spring potatoes	
black garlic and rosemary sauce	
<b>STUFFED VEAL ROLLS WITH ASPARAGUS, MORELS AND CHEESE OF LAKE THUN</b>	<b>45</b>
spring vegetables   Homemade potato and wild garlic mash	

## «FISH & FINE»

<b>BAKED FISH FINGERS MADE FROM RUBIGEN</b>	<b>33</b>
french fries   salad   Tartar sauce	
<b>PAN-FRIED LOSTALLO SALMON FILLET</b>	<b>39</b>
baby carrots   risotto   lemon balm and dill sauce	



## «VEGETARIAN & FINE»

**SPRING RISOTTO** 27  
asparagus | wild garlic | parmesan | rocket

**PAN-FRIED CAULIFLOWER STEAK TOPPED WITH  
RACLETTE CHEESE** 29  
spring vegetables | gomemade potato and wild garlic mash

## «VEGAN & FINE»

**HOMEMADE POTATO GNOCCHI** 28  
baby spinach | cherry tomatoes | nuts | morels

## «SWEET & FINE»

**ORIGINAL MERINGUES FROM MEIRINGEN** 13  
vanilla ice cream | cream | cocoa powder

**SURPRISE** 13  
small dessert buffet from the kitchen with three kinds of sweets

**COUPE DENMARK** 13  
vanilla ice cream | liquid chocolate | chocolate chips | cream

**SPRING DREAM** 13  
sablé | homemade rhubarb mousse | strawberries  
sour cream and lime ice cream

**CAKE OF THE DAY** 6  
please ask the service staff



TRINKEN - DRINKING

**KALT  
UND  
WARM**

COLD AND WARM

**STEIN & SEIN**  
RESTAURANT



## DRINKS

### «APERITIF»

Prosecco		1dl	CHF	8
Aperol Spritz			CHF	12
Hugo			CHF	12
Sour or sweet white wine spritzer			CHF	9
Martini Bianco   Rosso	15%	4cl	CHF	8
Campari	25%	4cl	CHF	8
Campari with an addition	25%	4cl	CHF	10
Cynar	16.5%	4cl	CHF	8
Cynar with an addition	16.5%	4cl	CHF	10
Sanbitter		1dl	CHF	6.5

### «COLD»

Mineral water with   without	33cl	CHF	5	1 liter	CHF	11.5
Rivella red	33cl	CHF	5			
Coca Cola   Coca Cola Zero	33cl	CHF	5			
Fanta   Elmer Citro   Apfelschorle	33cl	CHF	5			
Homemade iced tea	33cl	CHF	5.5			

### «BEER»

Rugenbräu Spezial Hell	33cl	CHF	5.5
Rugenbräu Zwickel Bügel	33cl	CHF	6
Rugenbräu Panaché	33cl	CHF	5.5
Rugenbräu non-alcoholic	33cl	CHF	5.5
Rugenbräu Weizen	33cl	CHF	5.5
Rugenbräu Weizen non-alcoholic	33cl	CHF	5.5

### «WARM»

Coffee   Espresso   Ristretto   Tea	CHF	5
Cappuccino   Coffee with milk	CHF	6
Latte Macchiato   Doppio	CHF	6.5
Schokolade   Ovomaltine hot or cold	CHF	5
Chai Latte	CHF	6.5

### «DIGESTIF»

Eigerwasser «Höhlenzwetschgen»	42%	2cl	CHF	12
Eigerwasser «Vieille Prune»	42%	2cl	CHF	12
Eigerwasser «Vieille Poire Williams»	35%	2cl	CHF	12
Grappa Barbera	41%	2cl	CHF	14
Swiss Crystal Gin	46%	4cl	CHF	12
Swiss Gold Vodka	40%	4cl	CHF	10
Appenzeller	29%	4cl	CHF	8



WINE PLEASURE

**JUST  
LET IT  
FLOW**

**STEIN & SEIN**  
RESTAURANT



# WINE EXPERIENCE

## «WINES BY THE GLASS»

### WHITE

«Stein & Sein» Chardonnay Niklaus Wittwer, Wallis Schweiz	2023	1dl	8
Fendant, Ville de Sierre Terre Promise AOC Adrian und Diego Mathier, Wallis Schweiz	2023	1dl	8
Pinot Grigio Colli Orientali del Friuli DOC «Gildo» Italien	2024	1dl	8

### RED

«Stein & Sein» Assemblage Rouge Niklaus Wittwer, Wallis Schweiz	2023	1dl	8
Primitivo di Manduria DOP «Masseria Trajone» Italien	2023	1dl	8
Barbera d'Asti Superiore DOCG «Le Croci» Tenute Neirano, Piemont Italien	2022	1dl	9

### ROSÉ

Oeil-de-Perdrix du Valais AOC «La Matze» Schweiz	2024	1dl 3/8 Flasche	8 29
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## «WHITE WINES»

Pinot Grigio Colli Orientali del Friuli DOC «Gildo» Italien	2024	75cl	52
«Stein & Sein» Chardonnay Niklaus Wittwer, Wallis Schweiz	2023	75cl	54
Fendant, Ville de Sierre Terre Promise AOC Adrian und Diego Mathier, Wallis Schweiz	2023	75cl	54
Sauvignon Blanc Vaudois AOC «Emblem» La Cave de la Côte, Waadt Schweiz	2023	75cl	49
Zizerser Riesling x Sylvaner AOC Weingut Philipp Grendelmeier, Graubünden Schweiz	2023	75cl	49

## «RED WINES»

«Stein & Sein» Assemblage Rouge Niklaus Wittwer, Wallis Schweiz	2023	75cl	54
«Escargot» Assemblage Rouge La Cave de la Côte, Waadt Schweiz	2022	75cl	49
Bolgheri Rosso AOC «Peàn» Franco Batzella, Toskana Italien	2021	75cl	61
Barbera d'Asti Superiore DOCG «Le Croci» Tenute Neirano, Piemont Italien	2022	75cl	56
GR-174 Priorat DOG Katalonien, Spanien	2023	75cl	54
Primitivo di Manduria DOP «Masseria Trajone» Italien	2023	75cl	52
Ripasso Valpolicella Soraighe Veneto, Italien	2022	75cl	52
Rioja Reserva DOCa Edulis Bodegas Altanza SA, Spanien	2017	75cl	55