



MENU – FLOW FOOD

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IF YOU EAT, YOU ARE

STEIN & SEIN
RESTAURANT



BANQUET MENUS

«REGIONAL & FINE»

CHF 57 per person

Burattini on ratatouille
tartare with herb foam &
sliced Belper Knolle

Corn poulard breast
on white wine risotto
Parsley foam sauce
with glazed Pattison vegetables

or vegetarian

Courgette picatta
on white wine risotto
Parsley foam sauce
with glazed Pattison vegetables

Homemade honey and yoghurt
mousse with seasonal sorbet &
marinated fruits

«SPARKLING & FINE»

CHF 57 per person

Creamy parsnip and vanilla soup
with butter stick & paprika oil

Pork fillet wrapped in bacon
on glazed vegetables
with creamy cognac sauce
served with Pommes Williams

or vegetarian

Fried trout fillet
from a fish farm in Sigriswil
on lemon risotto
with Prosecco sauce &
seasonal vegetables

Plum sorbet
with plum brandy from the cave
in Grünenberg Pass



BANQUET MENUS

«CLASSIC & FINE»

CHF 72 per person

Colourful leaf salad with fresh sprouts, bread chips, sliced cheese from Stockhorn and house dressing

Local Beef entrecôte on radish vegetables with port wine-balsamic sauce & truffle polenta

or vegetarian

„Bernese style“ oyster mushrooms with seasonal vegetables & pappardelle

Homemade cave tiramisu on pistachio custard with fresh fruits

«FISH & FINE»

CHF 72 per person

Gratinated Goat's cheese with honey from Blumenstein on mesclun – and berry salad & herb vinaigrette

Swiss alpine perch on glazed vegetables with sage and bacon sauce & spinach gnocchi

or vegetarian

Fried spinach gnocchi with roasted pine nuts, lemon foam sauce & deep-fried rocket

Homemade chocolate cake on a chocolate topping with vanilla ice cream
Chocolate crumble & fruits





BANQUET MENUS

«TENDER & FINE»

CHF 87 per person

Seasonal mushroom terrine
with sour cream dip
with marinated salad tips &
herb cress

White wine soup
with rucola &
hazelnut crunch

Local Beef fillet roasted
with potato gratin &
vegetables sprinkled with butter

or vegetarian

Homemade Couscous
and quinoa vegetable patties
on sweet potato puree
with lemon sauce &
glazed cucumber pearls

Chocolate trilogy

«NOBLE & FINE»

CHF 92 per person

Duet of smoked trout
from Sigriswil
apple-trout tartare with dill foam
& pepper pretzel

Creamy parsnip and truffle soup
with herb puff pastry stick
& truffle foam

Tender veal saddle steak
with morel sauce
Buttered pappardelle &
seasonal vegetables

or vegetarian

Lemon ravioli
on herb peperonata &
sliced Belper Knolle

Raspberry blondie with fresh ber-
ries Forest berry pulp &
raspberry sorbet





BANQUET MENUS

«GOURMET & FINE»

CHF 112 per person

Local hand-cut-Beef Tatar
on port wine glaze
with crispy brioche
mustard foam, apples &
cucumber pearls

Homemade carrot &
ginger soup with apple foam &
ginger popcorn

Saddle of veal marinated
in coffee rub and cooked pink
on spring potatoes
with coffee jus &
glazed vegetables

or vegetarian

Ravioli filled with cream cheese
on tomato coulis
with basil foam & fresh basi

Cheese variation from Amsoldin-
gen cheese dairy
with fruit bread & pear mustard

Sorbet variation
with seasonal fruits

«VEGAN & FINE»

CHF 85 per person

Two-coloured beetroot carpaccio
with "New-Roots" cream cheese
curls, roasted walnuts
& marinated purslane

Apple and celery soup
apple crisps & pearls

Chickpea and vegetable curry
with black rice, deep-fried falafel
& glass noodles

Carrot roll filled with
Basil pesto risotto glazed cherry
tomatoes, carrot

Seasonal crumble cake
with lemon sorbet &
fresh fruits



CHOOSE YOUR MENU

STARTERS

Seasonal leaf salad with house dressing	CHF 11
Baked cheese from Sigriswil on mesclun salad with apple crisps & honey vinigrette	CHF 15
Burrata on ratatouille with fresh herbs, sliced Belper Knolle, Basil oil & basil foam	CHF 16
Trout Duet from the local fish farm in Sigriswil Apple-trout tartare with dill foam, pepper pretzel & beetroot pearls	CHF 19
Local hand-cut beef tataré on port wine glaze with crispy brioche, mustard foam, apples, cucumber pearls & sliced alpine cheese from Justistal	CHF 23

SOUPS

White wine soup with wine from Merligen with rucola straw & hazelnut crunch	CHF 13
Creamy parsnip and vanilla soup with apéro stick & parsley foam	CHF 13
Homemade carrot and ginger soup with dried meat strips from Sigriswil & apéro stick	CHF 14

INTERMEDIATE COURSES

Lemon ravioli on lukewarm ratatouille with basil foam & Belper Knolle	CHF 17
Fried trout fillet from the lake of Thun on spinach leaves with pommes parissine, parsley foam & dill	CHF 21



CHOOSE YOUR MENU

MEAT

Roast pork neck	CHF 29
Pork fillet	CHF 34
Local beef entrecôte roasted pink in one piece	CHF 47
Local beef fillet	CHF 56
Roast saddle of veal, pink	CHF 47
Sliced veal Bernese style	CHF 44

FISH

Fried trout fillet from the local fish farm in Sigriswil	CHF 43
Swiss-Alpine salmon from Grisons fried on the skin	CHF 45
Swiss alpine perches	CHF 47

Sauces to choose:

Cognac cream sauce, bernaise sauce, white wine sauce, herb butter, creamy mushroom sauce, creamy pepper sauce, truffle jus, creamy bacon and sage sauce

Side dish:

Pasta, fried potatoes, potato gratin, Pommes Williams, white wine risotto

VEGETARIAN

Deep-fried spinach falafel balls (vegan) on homemade sweet potato and lime puree with cauliflower, broccoli and vegan yoghurt dip	CHF 28
Homemade couscous and quinoa vegetable on date sultana rice with lemon sauce & glazed cucumber pearls	CHF 28
Lemon ravioli on lukewarm ratatouille with basil foam & Belper Knolle	CHF 27
Seasonal risotto with cheese from Justistal	CHF 25



DESSERTS

Local meringue with vanilla ice cream whipped cream	CHF 12
Stein & Sein dessert variation Surprise trilogy with coffee or espresso	CHF 15
Vegan seasonal crumble cake with lemon sorbet & fresh fruits	CHF 14
Homemade cave tiramisu on pistachio custard with fresh fruits	CHF 14
Refreshing raspberry mousse on Stracciatella Blondies with beery gel & cookie	CHF 14
Duet from the chocolate with strawberry gel & milk foam	CHF 13



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



WINE PLEASURE

**JUST
LET IT
FLOW**

STEIN & SEIN
RESTAURANT



WINE PLEASURE

«OPEN WINES»

WHITE

«Stein & Sein» Chardonnay Niklaus Wittwer, Wallis Schweiz	2022	1dl	8.-
Fendant, Ville de Sierre Terre Promise AOC Adrian und Diego Mathier, Wallis Schweiz	2022	1dl	8.-

RED

«Stein & Sein» Assemblage Rouge Niklaus Wittwer, Wallis Schweiz	2022	1dl	8.-
Barbera d'Asti Superiore DOCG «Le Croci» Tenute Neirano, Piemont Italien	2020	1dl	9.-



«WHITE WINES»

«Stein & Sein» Chardonnay Niklaus Wittwer, Wallis Schweiz	2022	75cl	49.-
Fendant, Ville de Sierre Terre Promise AOC Adrian und Diego Mathier, Wallis Schweiz	2022	75cl	46.-
Sauvignon Blanc Vaudois AOC «Emblem» La Cave de la Côte, Waadt Schweiz	2022	75cl	44.-
Zizerser Riesling x Sylvaner AOC Weingut Philipp Grendelmeier, Graubünden Schweiz	2022	75cl	49.-

«RED WINES»

«Stein & Sein» Assemblage Rouge Niklaus Wittwer, Wallis Schweiz	2022	75cl	49.-
«Escargot» Assemblage Rouge Vaudois La Cave de la Côte, Waadt Schweiz	2022	75cl	45.-
Bolgheri Rosso AOC «Peàn» Franco Batzella, Toskana Italien	2021	75cl	69.-
Barbera d'Asti Superiore DOCG «Le Croci» Tenute Neirano, Piemont Italien	2020	75cl	59.-