


HOTEL
★★★★[◊]
V E R E I N A
KLOSTERS

We kindly welcome you in our Stübli at Hotel Vereina.

Our Chef de Cuisine Marco Goerg and his team

Will be your culinary guides through the evening.

Enjoy a couple of pleasant hours in our restaurant.



SUMMERFUL DISHES

Lettuce hearts ; pecan nuts ; croutons 	12 18
Caesar salad	24 36
Tomato ; buffalo mozzarella ; basil 	22 32
Gazpacho ; rosemary focaccia ; Pata Negra	19
Vitello Tonnato “Vereina”	26 39
Beef tartar ; garnitures ; toast	31 42
Baleron carpaccio ; shallot vinaigrette ; garnish	18 25

STARTERS

Duck liver terrine ; apple ; sweet wine jelly ; brioche 35

Balik salmon ; dill mustard sauce ; horseradish foam 45

Knuckle of veal ravioli ; parmesan ; brown butter 29 ; 42

Foie gras maison ; caramel apple brioche 37

Recommendation: 1dl sweet wine 2016 Alios Kracher 12

Langoustine ravioli ; lobster bisque ; leek straw 39

SOUP

Beef broth ; pancake stripes ; vegetable pearls 15

Lobster foam soup 25

MAIN COURSES

US-Prime sirloin steak ; Café de Paris ; pommes allumettes	59
Veal stripes ; mushroom sauce ; butter rösti	54
Vienna escalope ; potato salad ; cranberries	49
Crispy spring chicken ; potato gratin ; grilled vegetables	34 ; 46
US-Prime Beef tenderloin ; Sauce Béarnaise Almond potato ; grilled vegetables	54 ; 69
US-Prime Beef fillet cubes «Stroganoff» ; tagliarini	52 ; 67
Pink roasted lamb rack ; herb crust ; Barolo jus ; artichoke Potato gratin	53
«Hacktätschli» ; mushroom sauce ; bell pepper saffron risotto Green Beans	45

FISH

Pan fried sole ; brown butter 69
Boiled potatoes ; cream spinach

Sea bass fillet ; saffron sauce 56
Champagne risotto ; grilled vegetables

3 South African prawns ; Café de Paris ; rice 68

3 South African prawns ; Champagne saucé 68
Tagliarini

Extra prawn 18

VEGETARIAN

Potato malfatti ; gorgonzola ; pear 34
Pecan nut

Champagne risotto ; beet ; goat cheese 36

Tagliarini ; chanterelles ; date tomatoes 33

FOR 2 PERSONS

US-Prime Chateaubriand ; potato gratin Sauce Béarnaise ; market vegetables	per person	75
Simmental veal cutlet ; tagliarini Chanterelles cream sauce ; cream spinach	per person	68

DESSERT

**Meringue from Kämmeribodenbad
Gruyere double cream** **13 | 18**

Ice coffee “Vereina“ **11 | 15**

Dark chocolate mousse | raspberries **17**

Vanilla ice cream | raspberry | almond pastry “Speciality of the house” **17**

Cheese plate **16 | 24**

Mixed ice creams and sorbets **per scoop** **5**

Whipped cream **2**

Vanilla
Chocolate
Mocha
Stracciatella
Strawberry
Pistachio
Lemon
Raspberry
Plum
Apricot

Meat declaration

Pork	Switzerland
Veal	Switzerland
Lamb	Ireland
Sausages	Switzerland
Dried meat	Switzerland
Sea bass ; monkfish ; Sole	Caught in the wild / FAO 27 / France
Scampi	Caught in the wild / FAO 47 / South Africa
Spring chicken	Switzerland
Duck- & goose liver	France
Beef	USA
<small>May have been produced with hormonal performance enhancers</small>	