



HOTEL
★★★★[◊]
VEREINA
KLOSTERS

We kindly welcome you in our Stübli at Hotel Vereina.

Our Chef de Cuisine Dariusz Durdyn 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 	18
Gazpacho ; rosemary focaccia ; Pata Negra	19
Caesar salad	24 ; 36
Tomato ; buffalo mozzarella ; basil 	22 ; 32
Vitello Tonnato “Vereina”	26 ; 39
Beef tartar ; garnitures ; toast	31 ; 45
Veal sausage carpaccio ; shallot vinaigrette ; garnish	18 ; 25
US-Prime Roastbeef ; sauce tartar ; garnish Pommes Allumettes	39

STARTERS

**US-Beef Salad ; onions ; celery ; tomato
Chili ; lemon dressing** **37**

Balik salmon ; dill mustard sauce ; horseradish foam **59**

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 ; 49**

SOUPS

Beef broth ; pancake stripes ; vegetable pearls **15**

Lobster foam soup **25**

Carrot-ginger soup  **16**
Vanilla ; peas ; herb oil

Celery cream soup ; apple sorbet ; leek oil  **15**

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 ; leek vegetables	34 ; 46
US-Prime Beef tenderloin ; Sauce Béarnaise Pommes allumettes ; vegetables	54 ; 69
US-Prime Beef fillet cubes «Stroganoff» ; tagliarini	52 ; 67
Pink roasted lamb rack ; herb crust ; Barolo jus Cream spinach ; potato gratin	59
Veal«Hacktätschli» ; mushroom sauce ; mashed potatoes	45

FISH

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

Grilled sea bass 55
Rice ; cucumber ; chili ; pineapple

3 South African prawns ; Café de Paris ; rice 68

Extra prawn 18

VEGETARIAN



Turnip cabbage ; tomato jam ; wild asparagus 34
Buckwheat-popcorn



Pea risotto ; courgette flowers ; goat cheese 36





FOR 2 PERSONS

US-Prime Chateaubriand ; potato gratin per person **75**
Sauce Béarnaise ; market vegetables

1. service Chateaubriand served with potato gratin
2. Service Chateaubriand served with pommes Allumettes

DESSERT

Lemon lime cake **16**
Vanilla cream ; mascarpone ice cream ; passion fruit

Ice coffee "Vereina" **11 ; 15**

Dark and white chocolate mousse ; basil ice cream
Mango **17**

Vanilla ice cream ; raspberry ; almond pastry "Speciality of the house" **17**

Cheese plate **16 ; 24**

Mixed ice creams and sorbets **5**

per scoop

Whipped cream **2**

Vanilla
Chocolate
Mocha
Stracciatella
Strawberry

Lemon
Raspberry
Plum

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

May have been produced with hormonal performance enhancers