


HOTEL
★★★★[◊]
V E R E I N A

K L O S T E R S

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
Caesar salad	24 36
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

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

Pumpkin soup ; chili pumpkin seed  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
Prime boiled beef Root vegetables ; cream spinach ; rösti	48
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

Wild	Switzerland/Austria
Veal	Switzerland
Lamb	Ireland
Sausages	Switzerland
Dried meat	Switzerland
Sole	Caught in the wild /Nort atlantiv
Sea bass	Mediterranean sea
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>	