

  
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.**



## AUTUMN DISHES

Lettuce hearts ; pecan nuts ; croutons 	<b>18</b>
Lambs lettuce ; poached egg ; bacon ; croûtons	<b>18</b>
Vitello Tonnato “Vereina”	<b>26   39</b>
Beef tartar ; garnitures ; toast	<b>31   45</b>
Veal sausage carpaccio ; shallot vinaigrette ; garnish	<b>18   25</b>
US-Prime Roastbeef ; sauce tartar ; garnish Pommes Allumettes	<b>39</b>

## STARTERS

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

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

**Foie gras maison ; caramel apple brioche** **39**

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

<b>US-Prime sirloin steak ; Café de Paris ; pommes allumettes</b>	<b>59</b>
<b>Veal stripes ; mushroom sauce ; butter rösti</b>	<b>54</b>
<b>Vienna escalope ; potato salad ; cranberries</b>	<b>49</b>
<b>Prime boiled beef Root vegetables ; cream spinach ; rösti</b>	<b>48</b>
<b>US-Prime Beef tenderloin ; Sauce Béarnaise Pommes allumettes ; vegetables</b>	<b>54 ; 69</b>
<b>US-Prime Beef fillet cubes «Stroganoff» ; tagliarini</b>	<b>52 ; 67</b>
<b>Pink roasted lamb rack ; herb crust ; Barolo jus Cream spinach ; potato gratin</b>	<b>59</b>
<b>Veal«Hacktätschli» ; mushroom sauce ; mashed potatoes</b>	<b>45</b>

## 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**



**Saffron risotto ; pepperoni** 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

<b>Wild</b>	<b>Switzerland/Austria</b>
<b>Veal</b>	<b>Switzerland</b>
<b>Lamb</b>	<b>Ireland</b>
<b>Sausages</b>	<b>Switzerland</b>
<b>Dried meat</b>	<b>Switzerland</b>
<b>Sole</b>	<b>Caught in the wild /Nort atlantiv</b>
<b>Sea bass</b>	<b>Mediterranean sea</b>
<b>Scampi</b>	<b>Caught in the wild / FAO 47 / South Africa</b>
<b>Spring chicken</b>	<b>Switzerland</b>
<b>Duck- &amp; goose liver</b>	<b>France</b>
<b>Beef</b>	<b>USA</b>

May have been produced with hormonal performance enhancers