



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.



STARTERS

Lettuce hearts ; pecan nuts ; croutons 	18
Lambs lettuce ; poached egg ; bacon ; croûtons	18
Egg of the hour ; Apple celery ; Mustard cream Beluga caviar (approx. 10g)	39
Egg of the hour ; Apple celery ; Mustard cream  White truffle	45
Vitello Tonnato "Vereina"	26 ; 39
Beef tartar ; garnitures ; toast	31 ; 45
Veal fillet ; Topinambour panna cotta ; truffle mayonnaise Beetroot powder	24
King Crab ; caviar ; herbs ; radish ; quail egg	25

Duck liver terrine ; granny smith ; brioche **35**

**Balik salmon ; dill mustard sauce ; horseradish foam
Avocado** **46**

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**

OUR CLASSICS

Veal stripes ; mushroom sauce ; butter rösti	54
Vienna escalope ; potato salad ; cranberries	49
Prime boiled beef Root vegetables ; cream spinach ; rösti	48
US-Prime sirloin steak ; Café de Paris ; pommes allumettes	59
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
Pan fried sole ; brown butter Boiled potatoes ; cream spinach	69
3 South African prawns ; Café de Paris ; rice	68
Extra prawn	18

OUR RECOMMENDATION

Braised veal cheek ; barolo jus ; red wine shallots Mashed potatoes ; baby carrots	39
Pink duck breast ; orange thyme sauce ; vegetables Carrot champagne puree	39
US Prime Spareribs (without bones) ; blackberries Porcini mousseline ; tomato marmalade	39
Pike-perch fillet ; Champagne foam ; Cabbage ; Turnip Potato-Tower	42

VEGETARIAN

Turnip cabbage ; tomato jam ; wild asparagus Buckwheat-popcorn	34
Saffron risotto ; pepperoni	36
Ravioli ; Ricotta ; egg yolk ; leaf spinach ; perigord truffle Rosemary butter	35



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

Mille-feuille ; plum ice cream ; raspberry 18

Crêpes Suzette 24

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 per scoop 5

Whipped cream 2

**Vanilla
Chocolate
Mocha
Stracciatella
Strawberry**

**Lemon
Raspberry
Plum**

Meat declaration

Veal	Switzerland
Lamb	Ireland
Chicken breast	France
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
King Crab	Nord-East Atlantic
Pike perch	Germany
Spring chicken	Switzerland
Duck- & goose liver	France
Beef	USA

May have been produced with hormonal performance enhancers