



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.



AUTUMN DISHES

Lettuce hearts ; pecan nuts ; croutons 	18
Vegetable salad ; carrots ; radish ; romanesco Asparagus ; cabbage chips 	19
Vitello Tonnato “Vereina”	26 39
Duck liver terrine ; granny smith ; brioche	35
Beef tartar ; garnitures ; toast	31 45
Veal sausage carpaccio ; Shallot vinaigrette	18 25

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 foam ; leek straw **39 | 49**

King Crab ; herbs ; radish ; quail egg **25**

SOUPS

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

Lobster foam soup **25**

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

OUR RECOMMENDATION

Braised veal cheek ; morel cream sauce ; red wine shallots 39
Mashed potatoes ; baby carrots

Turkey shrimp roulade ; roasted cauliflower puree 39
Wild broccoli

Baked monkfish ; autumn vegetables 42
Beurre blanc

Grilled spring chicken ; leek cream vegetables ; potato gratin 39

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
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

FISH

Pan fried sole ; brown butter Boiled potatoes ; cream spinach	69
3 South African prawns ; Café de Paris ; rice	68
3 South African prawns ; tomatoes ; chili Garlic- tagliarini	68
Extra prawn	18
Grilled sea bass Pineapple ; cucumber ; chili ; rice	55

VEGETARIAN 

Kohlrabi ; Tomato jam ; wild asparagus  **34**
Buckwheat popcorn

Pizokel ; wild mushrooms ; wild herbs  **32**

Long ravioli ; spinach ; ricotta ; tomatoes  **34**
Lemon ; garden herbs

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

Meat declaration

Veal	Switzerland
Lamb	Ireland
Chicken breast	France
Turkey	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
Spring chicken	Switzerland
Duck- & goose liver	France
Beef	USA

May have been produced with hormonal performance enhancers