


HOTEL
★★★★
V E R E I N A
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 Mashed potatoes ; baby carrots	39
Lamb shank ; parmesan-polenta Bacon beans	44
Baked monkfish ; autumn vegetables Beurre blanc	42
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

DESSERT

White chocolate summit Passion fruit sorbet ; raspberries		16
Apple fritters Vanilla sauce ; buttermilk ice cream		16
Mille-feuille Tahitian vanilla ; white valrhona chocolate ; raspberries		18
Trio of chocolate mousse ; raspberries		16
Brownies Wild berry sorbet ; plum vodka ; cassis		16
“Vereina“Ice coffee		11 ; 15
Vereina Cup “Speciality of the house” Vanilla ice cream ; raspberry ; almond pastry ; cherry brandy		17
Apple pie		14
Mixed ice creams and sherbet	per scoop	5
	Whipped cream	2
Vanilla		
Chocolate		
Mocha		
Stracciatella		
Strawberry		
Lemon		
Raspberry		
Plum		



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