



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.



WINTER DISHES

Lettuce hearts ; pecan nuts ; croutons 	18
Lambs lettuce ; poached egg ; bacon ; croutons	18
Vitello Tonnato “Vereina”	26 ; 39
Duck liver terrine ; apple ; toast	35
Beef tartar ; garnitures ; toast	31 ; 45
Iberico pork belly ; oyster mushroom truffle mayo ; tartelette	28

STARTERS

Balik salmon ; dill mustard sauce ; horseradish foam	59
Knuckle of veal ravioli ; parmesan ; brown butter	29 ; 42
Foie gras maison ; caramel apple brioche	42
Recommendation: 1dl sweet wine 2016 Alios Kracher	12
Langoustine ravioli ; lobster foam	39 ; 49
King Crab ; herbs ; radish ; quail egg	28

SOUPS

Beef broth ; pancake stripes ; vegetable pearls	16
Chicken broth ; chicken tortellini ; vegetables	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
Boild meat (Dry Aged) ; butter rösti creamed spinach ; horseradish ; broth	55
Lamb shank ; parmesan-honey-polenta bacon beans	52
Baked monkfish ; autumn vegetables spicy sauce ; rice	58
Grilled spring chicken ; potato gratin leek cream vegetables	45

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 creamed spinach ; potato gratin	59

FOR 2 PERSONS

US-Prime Chateaubriand ; potato gratin sauce béarnaise ; market vegetables	per person 75
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1. service Chateaubriand served with potato gratin
2. Service Chateaubriand served with pommes Allumettes

FISH

Pan fried sole ; brown butter boiled potatoes ; creamed spinach	69
3 South African prawns ; Café de Paris ; rice	68
3 South African prawns ; tomatoes ; chili garlic- tagliarini	68
Extra prawn	18

VEGETARIAN 

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

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

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

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	19
“Vereina“ Tiramisu	16
“Vereina“Ice coffee	11 ; 15
Vereina “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	
Lemona	+ 2cl Absolut Vodka 7
Plum	+ 2cl Vieille Prune 7
Raspberry	

Meat declaration

Veal	Switzerland
Lamb	Ireland
Chicken breast	France
Turkey	Switzerland
Sole	Caught in the wild / North atlantic
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	