



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.





SUMMER DISHES

Lettuce hearts ; pecan nuts ; croutons 	19
Vegetable salad ; carrots ; radish ; romanesco asparagus ; cabbage chips 	19
Tomato ; buffalo mozzarella ; basil 	22 ; 32
Vitello Tonnato “Vereina”	28 ; 39
Duck liver terrine ; apple ; toast	35
Beef tartar ; garnitures ; toast	31 ; 45
Roastbeef ; tartar sauce ; pommes allumettess	39
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	48
Recommendation: 1dl sweet wine 2016 Alios Kracher	12
Langoustine ravioli ; lobster foam	39 ; 49
King Crab ; herbs ; radish ; quail egg	28
Leaf salads ; smoked duck breast ; whisky vinaigrette strawberry ; orange	23

SOUPS

Beef broth ; pancake stripes ; vegetable pearls	16
Lobster foam soup	29
Carrot-ginger soup 	16
vanilla ; peas ; herb oil	
Gazpacho ; Focaccia 	19

MAIN COURSES

US-Prime sirloin steak ; café de paris ; pommes allumettes	59
Veal stripes ; mushroom sauce; butter rösti	58
Vienna escalope ; potato salad ;cranberries	49
US-Prime Beef tenderloin ; sauce béarnaise pommes allumettes ; vegetables	59 ; 69
US-Prime Beef fillet cubes «Stroganoff» ; tagliarini	52 ; 69
Pink roasted lamb rack ; herb crust ; barolo jus cream spinach ; potato gratin	59
Braised cheek of veal ; morel cream ; red wine shalotts mashed potatoes ; baby carrots	39
Grilled chicken ; creamy leek vegetables ; potato gratin	45
Hacktätschli (meat ball) ; mashed potatoes ; baby carrots mushuroom cream sauce	45

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
monkfish ; summer vegetables ; baby mushrooms	58

VEGETARIAN 

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

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

Potato cake ; beetroot ; wild mushrooms ; raspberries  **34**

DESSERT

Mille-Feuille		18
tahitian-vanilla ; white valrhona chocolate ; raspberries		
Trio of chocolate mousse ; raspberries		19
„Vereina“ iced coffee		11 ; 15
Vereina cup «house specialty»		17
vanilla ice cream ; raspberries ; almond cookies ; raspberry brandy		
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

We source our meat from local butchers wherever possible.

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	