



**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

<b>Balik salmon ; dill mustard sauce ; horseradish foam</b>	<b>59</b>
<b>Knuckle of veal ravioli ; parmesan ; brown butter</b>	<b>29 ; 42</b>
<b>Foie gras maison ; caramel apple brioche</b>	<b>48</b>
Recommendation: 1dl sweet wine 2016 Alios Kracher	<b>12</b>
<b>Langoustine ravioli ; lobster foam</b>	<b>39 ; 49</b>
<b>King Crab ; herbs ; radish ; quail egg</b>	<b>29</b>
<b>Leaf salads ; smoked duck breast ; whisky vinaigrette strawberry ; orange</b>	<b>28</b>

## SOUPS

<b>Beef broth ; pancake stripes ; vegetable pearls</b>	<b>18</b>
<b>Lobster foam soup</b>	<b>29</b>
<b>Carrot-ginger soup</b> 	<b>16</b>
<b>vanilla ; peas ; herb oil</b>	
<b>Gazpacho ; Focaccia</b> 	<b>19</b>

## MAIN COURSES

<b>US-Prime sirloin steak ; café de paris ; pommes allumettes</b>	<b>65</b>
<b>Veal stripes ; mushroom sauce; butter rösti</b>	<b>58</b>
<b>Vienna escalope ; potato salad ;cranberries</b>	<b>54</b>
<b>US-Prime Beef tenderloin ; sauce béarnaise pommes allumettes ; vegetables</b>	<b>59 ; 69</b>
<b>US-Prime Beef fillet cubes «Stroganoff» ; tagliarini</b>	<b>59 ; 69</b>
<b>Pink roasted lamb rack ; herb crust ; barolo jus cream spinach ; potato gratin</b>	<b>59</b>
<b>Braised cheek of veal ; morel cream ; red wine shallots mashed potatoes ; baby carrots</b>	<b>39</b>
<b>US Prime Ribe Eye boiled beef in a cooper pan Butte rösti ; apple horseradish ; spinach ; vegetables</b>	<b>59</b>
<b>Grilled chicken ; creamy leek vegetables ; potato gratin</b>	<b>44</b>
<b>Hacktätschli (meat ball) ; mashed potatoes ; baby carrots mushroom cream sauce</b>	<b>45</b>

## FOR 2 PERSONS

<b>US-Prime Chateaubriand ; potato gratin sauce béarnaise ; market vegetables</b>	<b>per person 75</b>
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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** **79**

**3 South African prawns ; café de paris ; rice** **68**

**Extra prawn** **18**

**VEGETARIAN** 

<b>Kohlrabi ; tomato jam ; wild asparagus buckwheat popcorn</b>		<b>34</b>
<b>Long ravioli ; spinach ; ricotta ; tomatoes lemon ; garden herbs</b>		<b>34</b>
<b>Potato cake ; beetroot ; wild mushrooms ; raspberries</b>		<b>34</b>
<b>Radish steak ; cauliflower praline romanesco sauce ; potato chips</b>		<b>29</b>

## DESSERT

<b>Summer strawberry dream</b>	<b>18</b>
<b>Strawberry ; Yoghurt ; Milk foam ; Strawberry Yuzo sorbet</b>	
<b>Exotic vanilla-coconut creation</b>	<b>18</b>
<b>Panna cotta ; vanilla ; coconut foam ; basil lemon sorbet</b>	
<b>Mille-Feuille</b>	<b>18</b>
<b>tahitian-vanilla ; white valrhona chocolate ; raspberries</b>	
<b>Trio of chocolate mousse ; raspberries</b>	<b>25</b>
<small>3 different varieties: black, white, light</small>	
<b>„Vereina“ iced coffee</b>	<b>13 ; 16</b>
<b>Vereina cup «house specialty»</b>	<b>19</b>
<b>vanilla ice cream ; raspberries ; almond cookies ; raspberry brandy</b>	
<b>Mixed ice creams and sherbet</b>	<b>per scoop 5</b>
	<b>whipped cream 2</b>
<b>Vanilla</b>	
<b>Chocolate</b>	
<b>Mocha</b>	
<b>Stracciatella</b>	
<b>Strawberry</b>	
<b>Lemona</b>	<b>+ 2cl Absolut Vodka 7</b>
<b>Plum</b>	<b>+ 2cl Vieille Prune 7</b>
<b>Raspberry</b>	



## **MEAT DECLARATION**

**We source our meat from local butchers wherever possible.**

<b>Veal</b>	<b>Switzerland</b>
<b>Lamb</b>	<b>Ireland</b>
<b>Chicken breast</b>	<b>France</b>
<b>Turkey</b>	<b>Switzerland</b>
<b>Sole</b>	<b>Caught in the wild /Nort atlantiv</b>
<b>Sea bass</b>	<b>Mediterranean sea</b>
<b>Scampi</b>	<b>Caught in the wild / FAO 47 / South Africa</b>
<b>King Crab</b>	<b>Nord-East Atlantic</b>
<b>Spring chicken</b>	<b>Switzerland</b>
<b>Duck- &amp; goose liver</b>	<b>France</b>
<b>Beef</b>	<b>USA</b>
<b>May have been produced with hormonal performance enhancers</b>	