



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 	19
Vegetable salad ; carrots ; radish ; romanesco asparagus ; cabbage chips 	19
Vitello Tonnato “Vereina”	28 ; 39
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 Recommendation: 1dl sweet wine 2016 Alios Kracher	48 12
Langoustine ravioli ; lobster foam	39 ; 49
King Crab ; herbs ; radish ; quail egg	29
Leaf salads ; smoked duck breast ; whisky vinaigrette strawberry ; orange	28

SOUPS

Beef broth ; pancake stripes ; vegetable pearls	18
Lobster foam soup	29
Carrot-ginger soup  vanilla ; peas ; herb oil	16

MAIN COURSES

US-Prime sirloin steak ; café de paris ; pommes allumettes	65
Veal stripes ; mushroom sauce; butter rösti	58
Vienna escalope ; potato salad ;cranberries	54
US-Prime Beef tenderloin ; sauce béarnaise pommes allumettes ; wild broccoli ; baby carrots	59 ; 69
US-Prime Beef fillet cubes «Stroganoff» ; tagliarini	59 ; 69
Pink roasted lamb rack ; herb crust ; barolo jus cream spinach ; potato gratin	59
Braised cheek of veal ; morel cream ; onions mashed potatoes ; baby carrots	39
US Prime Ribe Eye boiled beef in a cooper pan Butte rösti ; apple horseradish ; spinach ; vegetables	59
Grilled chicken ; creamy leek vegetables ; potato gratin	44
Hacktätschli (meat ball) ; mashed potatoes ; baby carrots mushroom 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** **79**

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

Extra prawn **18**

VEGETARIAN 

Kohlrabi ; tomato jam ; wild asparagus buckwheat popcorn		34
Long ravioli ; spinach ; ricotta ; tomatoes lemon ; garden herbs		34
Wild mushroom tortellini ; chanterelles ; tomatoes		34
Radish steak ; cauliflower praline romanesco sauce ; potato chips		29

DESSERT

Plum ragout **18**
Lemon sorbet ; Champagne foam

Exotic vanilla-coconut creation **18**
Panna cotta ; vanilla ; coconut foam ; basil lemon sorbet

Mille-Feuille **18**
tahitian-vanilla ; white valrhona chocolate ; raspberries

Trio of chocolate mousse ; raspberries **25**
 3 different varieties: black, white, light

„Vereina“ iced coffee **15**

Vereina cup «house specialty» **19**
vanilla ice cream ; raspberries ; almond cookies ; raspberry brandy

Mixed ice creams and sherbet **5**
per scoop

2
whipped cream

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 / 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	