


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 	19
Vegetable salad ; carrots ; radish ; romanesco asparagus ; cabbage chips 	19
Lambs lettuce ; egg ; bacon ; croutons	21
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	48
Recommendation: 1dl sweet wine 2016 Alios Kracher	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	16
vanilla ; peas ; herb oil	



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
Grilled chicken ; creamy leek vegetables ; potato gratin	44
Wild duck legg ; broccoli ; orange jus Chestnut ; blue cabbage ; Swabian noodles	44

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

FISH

Pan fried sole ; brown butter 79
boiled potatoes ; creamed spinach

3 South African prawns ; café de paris ; rice 68

Extra prawn 18

VEGETARIAN 

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

Wild mushroom tortellini ; chanterelles ; tomatoes 
34

Radish steak ; cauliflower praline 
romanesco sauce ; potato chips **29**

DESSERT

Winter pear Ricotta ; chocolate ; honey ; aniseed ; cinnamon	22
Cheesecake Plum-Cinnamon ice cream	18
Mille-Feuilles tahitian-vanilla ; white valrhona chocolate ; raspberries	18
Trio of chocolate mousse ; raspberries 3 different varieties: black, white, milk	25
„Vereina“ iced coffee	15
Vereina cup «house specialty» vanilla ice cream ; raspberries ; almond cookies ; raspberry brandy	19
Selection of ice creams and sorbet	per scoop 5
	whipped cream 2
Vanilla	
Chocolate	
Mocha	
Stracciatella	
Strawberry	
Lemon	+ 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
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	