

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 ¦ romanesco asparagus ¦ cabbage chips	19
Vitello Tonnato "Vereina"	28 ¦ 39
Duck liver terrine ¦ Granny Smith ¦ toast	35
Beef tartar ¦ garnitures ¦ toast	35 ¦ 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	35
SOUPS	
Beef broth pancake stripes vegetable pearls	18
Lobster foam soup	29
Carrot-ginger soup vanilla peas herb oil	16





Lamb's lettuce ¦ egg ¦ bacon ¦ croutons	21
Pumpkin cream soup	18
Pappardelle ¦ mushrooms	35
Wild game terrine Vereina Cranberries ¦ Waldorf salad	38
Wild duck leg ¦ broccoli ¦ orange jus Chestnuts ¦ Blue cabbage ¦ wabian noodles	63
Deer pepper Swabian noodles ¦ red cabbage ¦ chestnuts ¦ brussels sprouts	58
Venison escalope Swabian noodles ¦ red cabbage ¦ chestnuts ¦ brussels sprouts Morel cream sauce ¦ pear	64

For 2 persons

Saddle of venison

Brussels sprouts ¦ red cabbage ¦ chestnuts ¦ Pear ¦ swabian noodles

Morel cream sauce ¦ wild game jus

75.- p. P.



MAIN COURSES

US-Prime sirloin steak ¦ café de paris ¦ pommes allumettes	69
Veal stripes ¦ mushroom sauce¦ butter rösti	58
Vienna escalope ¦ potato salad ¦cranberries	54
US-Prime Beef tenderloin ¦ sauce béarnaise pommes allumettes ¦ mixed vegetables	59 69
US-Prime Beef fillet cubes «Stroganoff» ¦ tagliarini	59 ¦ 69
Pink roasted lamb rack ¦ herb crust ¦ barolo jus cream spinach ¦ potato gratin	64
Braised cheek of veal ¦ morel cream ¦ onions mashed potatoes ¦ baby carrots	45
Grilled chicken ¦ creamy leek vegetables ¦ potato gratin	45
Hacktätschli (meat ball) ¦ mashed potatoes ¦ baby carrots mushroom cream sauce	45
Phad Horaha Grilled beef tenderloin ¦ Garlic chili basil sauce Fried rice	59



FOR 2 PERSONS

US-Prime Chateaubriand ¦ potato gratin sauce béarnaise ¦ market vegetables	per person	75
 service Chateaubriand served with potato gratin Service Chateaubriand served with pommes Allumettes 		
Boiled beef «Tafelspitz" Potatoes ¦ root vegetables ¦ chive sauce Horseradish	per Person	58
FISH		
Pan fried sole ¦ brown butter Boiled potatoes ¦ creamed spinach		79
3 South African prawns ¦ café de paris ¦ rice		68
Extra prawn		18
Monkfish Champgne sauce rice		69



VEGETARIAN

Turnip Cabbage ¦ tomato jam ¦ wild asparagus buckwheat popcorn	34
Pastetli ¦ wild mushroom ragout ¦ sour cream	34
Radish steak ¦ cauliflower praline romanesco sauce ! potato chips	29



DESSERT

American Cheesecake	19
Seasonal fruits ¦ forest fruit sorbet	
Meringues Seasonal fruits ¦ vanillacrème	19
Mille-Feuilles Tahitian-vanilla ¦ white valrhona chocolate ¦ raspberries	25
Trio of chocolate mousse ¦ raspberries 3 different varieties: black, white, milk	2 5
"Vereina" iced coffee	18
Vereina cup «house specialty» vanilla ice cream ¦ raspberries ¦ almond cookies ¦ raspberry brandy	22
Selection of ice creams and sorbet per scoop whipped cream Vanilla Chocolate Mocha Stracciatella Strawberry	
Lemon + 2cl Absolut Vodka Plum + 2cl Vieille Prune	7 7



Raspberry

MEAT DECLARATION

We source our meat from local butchers wherever possible.

Veal **Switzerland** Lamb Ireland **Chicken breast France** Sole Caught in the wild / Nort Atlantic **Scampi** Caught in the wild / FAO 47 / South Africa **King Crab Nord-East Atlantic Spring chicken Switzerland Duck- & goose liver** France **USA Beef**

May have been produced with hormonal performance enhancers