

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 romanesco asparagus cabbage chips		19
Lamb's lettuce egg bacon croutons		21
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



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 **per person 75**
sauce béarnaise ; market vegetables

1. service Chateaubriand served with potato gratin
2. Service Chateaubriand served with pommes Allumettes

Boiled beef «Tafelspitz» **per Person 58**
Potatoes ; root vegetables ; chive sauce
Horseradish

FISH

Pan fried sole ; brown butter **79**
Boiled potatoes ; creamed spinach

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 19
Seasonal fruits | vanillacrème

Mille-Feuilles 25
Tahitian-vanilla | white valrhona chocolate | raspberries

Trio of chocolate mousse | raspberries 25
3 different varieties: black, white, milk

„Vereina“ iced coffee 18

Vereina cup «house specialty» 22
vanilla ice cream | raspberries | almond cookies | raspberry brandy

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
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
Beef	USA
May have been produced with hormonal performance enhancers	