

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.





# **WINTER 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
Pata Negra «Jamón Ibérico» 100 g ¦ Baguette	44



### **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	<b>48</b> 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
Onion soup au gratin ¦ Raclette cheese	18



### **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
Quail Dumpling   brussels sprouts   chestnut   liver saue	58
Wild duck leg ¦ brussels sprouts ¦ orange jus Chestnuts ¦ Blue cabbage ¦ wabian noodles	63
Spaghetti ¦ tamot-basil oil ¦ Con Polpettine	38



### **FOR 2 PERSONS**

US-Prime Chateaubriand   potato gratin sauce béarnaise   market vegetables	per person	75
<ol> <li>service Chateaubriand served with potato gratin</li> <li>Service Chateaubriand served with pommes Allumettes</li> </ol>		
FISH		
Pan fried sole ¦ brown butter Boiled potatoes ¦ creamed spinach		79
3 South African prawns ¦ café de paris ¦ rice		68
Extra prawn		18
Monkfish   Chili-sweet-sour   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
Paccheri   tomatoes   basil   mozzarella	34



# **DESSERT**

Basil mousse Passion fruit   Almond biscuite   cinnamon ice cream	19
Mille-Feuilles Tahitian-vanilla ¦ white valrhona chocolate ¦ raspberries	25
Trio of chocolate mousse ¦ raspberries 3 different varieties: black, white, milk	25
"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	
Lemon + 2cl Absolut Vodka Plum + 2cl Vieille Prune 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** Caught in the wild / FAO 47 / South Africa Scampi **King Crab Nord-East Atlantic Spring chicken Switzerland Duck- & goose liver France USA** 

May have been produced with hormonal performance enhancers