


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.



SUMMER DISHES

Garden Herb Salad **19**
Herbs ; Carrots ; Salsiz ; Cherry tomatoes
Asparagus ; Balsamic mustard vinaigrette


Oxheart tomato **26**
Yuzu ; Herbs ; Radish ; Buffalo mozzarella ; Belper-Cheese

Sausage and cheese salad **28 ; 32**
Pickled gherkins ; Spring onions ; Sweetcorn
Chinese cabbage


Burrata **28**
Apricots ; Pink Peppercorns ; Romaine lettuce ; Raspberries
Watermelon

HOT STARTERS

Onsen-Egg **29**
Asparagus ; Hollandaise ; Baby-Spinach

Lobster Ravioli **39 ; 48**
King Crab ; Lobster bisque ; Simi-Honey

SOUPS

Potato-Leek Soup **18**
Grison bacon ; Lupini Beans ; Davos Alpine cheese

Pea-Mint Soup  **19**
Basil-Almond Pesto ; Fermented Cherry Tomato

Champagne Soup **32**
Alp Pikeperch ; Miso ; Crème Fraîche ; Asparagus

VEREINA CLASSICS

Vitello Tonnato “Vereina”	28 39
Beef tartar Garnitures Toast	35 45
Viennese escalope French Fries Cranberries Lemon	54
US-Prime Beef fillet cubes «Stroganoff» tagliarini	59 69
Pan Fried Sole Brown Butter Boiled Potatoes Cream Spinach	45

FOR 2 PERSONS

US-Prime Chateaubriand Potato gratin Sauce béarnaise market vegetables	per person 79
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1. Service Chateaubriand served with potato gratin
2. Service Chateaubriand served with pommes Allumettes

MAIN COURSES

Herb-Crusted Pork Duo ; Belly and Filet 49
Pretzel dumplings ; Apple ; Pepper-Jus ; Chanterelles
Onion-Tomato Jam

Dry Aged T-Bone Steak from the Green Egg 78
Coleslaw ; Chimichurri ; Tomato ; Potato Cake

Pink-Roasted Rack of Lamb 68
Polenta ; Artichoke ; Vacche Rosse ; Basil ; Beans
Thyme-Jus

Conchiglie Rigate ; US-Prime beef strips ; peperoni 49
Cognac sauce

Grilled Chicken 42
Massaman ; Curry-Sauce ; Cucumber ; Mint ; Fried Rice

FROM THE SEA

Yellow Curry Prawns 48
Thai Basil ; Pak Choi ; Chilli Peppers ; Mango

South African Prawns & Cod 58
Beurre Blanc ; Balik Caviar ; Carrots ; Rice

VEGETARIAN


Cabbage Carpaccio **19**
Tomatoes ; King Oyster Mushrooms ; Red Onions ; Herbs


Cucumber-Melon Gazpacho **19**
Jalapeño ; Basil


Smoked Celery Fillet **29**
Peppers ; Peach ; Cauliflower ; Miso ; Leek


Buckwheat Pizokel **34**
Onion Rings ; Davos Mountain Cheese ; Wild Garlic

DESSERT

Coconut Tagliatelle **22**
Vanilla ; Passion Fruit ; Pomegranate ; Strawberry ; Poppy Seed

DESSERTS

Brownies **25**
Swiss Chocolate ; Nuts ; Vanilla ; Martini

„Vereina“ Iced Coffee **18**

Raspberry Crumble **22**
Vanilla Chantilly ; Yoghurt Ice Cream ; Passion Fruit

Selection of ice creams and sorbet **per scoop 5**
whipped cream 2

Vanilla
Chocolate
Mocha
Stracciatella
Strawberry



MEAT DECLARATION

We source our meat from local butchers wherever possible.

Veal	Switzerland
Lamb	Ireland
Pork	Switzerland
Chicken breast	France
Sole	Caught in the wild / North Atlantic
Scampi	Caught in the wild / FAO 47 / South Africa
King Crab	North Atlantic
Spring chicken	Switzerland
Duck- & goose liver	France
Beef	USA
May have been produced with hormonal performance enhancers	