



**HOTEL**  
★★★★<sup>◊</sup>  
**VEREINA**  
**KLOSTERS**

**We kindly welcome you in our Stübli at Hotel Vereina.**

**Our Chef de Cuisine Marco Goerg and his team**

**Will be your culinary guides through the evening.**

**Enjoy a couple of pleasant hours in our restaurant.**



## SUMMERFUL DISHES

<b>Lettuce hearts ; pecan nuts ; croutons</b>	<b>12   18</b>
<b>Caesar salad</b>	<b>24   36</b>
<b>Tomato ; buffalo mozzarella ; basil</b>	<b>22   32</b>
<b>Gazpacho ; rosemary focaccia ; Pata Negra</b>	<b>19</b>
<b>Boiled beef carpaccio ; horseradish ; head lettuce</b>	<b>24   36</b>
<b>Vitello Tonnato</b>	<b>26   39</b>
<b>Beef tartar ; garnitures ; toast</b>	<b>31   42</b>
<b>Baleron carpaccio ; shallot vinaigrette</b>	<b>16   23</b>

## **DEGUSTATION-MENU**

**Wild game terrine ; cranberrys  
celery ; beer-brioche  
33**

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**Pumpkin soup  
Porcini ravioli  
16**

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**Grison char ; nut crust  
Albula mountain potato ; lemon-nut butter  
39 ; 51**

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**Bergamot sorbet  
7**

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**Venison escalope ; wild game cream sauce  
Swabian noodles ; red cabbage ; sprouts ; apple  
42 ; 53**

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**Chestnut ; tonka bean ; blueberries  
16**

**We are happy to serve you:**

**6 Course: 135**

**5 Course: 125**

**4 Course: 110**

## **STARTERS**

**Foie gras maison ; apple ; sweet wine jelly ; brioche 33**

**Balik salmon ; dill mustard sauce ; horseradish foam 45**

**Knuckle of veal ravioli ; parmesan ; brown butter 29**

## **SOUP**

**Beef broth ; pancake stripes ; vegetable pearls 15**

**Saddle of venison**

**Porcini ; wild game cream sauce ; junipers jus**

**Grapes ; sprouts ; red cabbage ; chestnuts ; cranberries-apple**

**Elderflower-pear ; swabian noodles**

**69.- pro. Person**

**Deer stew**

**36 ; 48**

**Swabian noodles ; sprouts ; red cabbage ; chestnut**

**Cranberry's-apple**

**«The unsuccessful hunter»**

**29 ; 38**

**Swabian noodles ; sprouts ; red cabbage ; chestnut**

**Cranberries-apple ; grapes ; mushrooms**

**Elderflower-pear ; Cognac wild game cream sauce**

## MAIN COURSES

<b>US-Prime sirloin steak ; Café de Paris ; pommes allumettes</b>	<b>59</b>
<b>Veal stripes ; mushroom sauce ; butter rösti</b>	<b>54</b>
<b>Vienna escalope ; potato salad ; cranberries</b>	<b>49</b>
<b>Crispy spring chicken ; potato gratin ; ratatouille</b>	<b>34 ; 46</b>
<b>US-Prime Beef tenderloin ; barolo jus Almond potato ; celery</b>	<b>54 ; 69</b>
<b>US-Prime Beef fillet cubes «Stroganoff» ; tagliarini</b>	<b>52 ; 67</b>
<b>Pink roasted lamb rack ; herb crust ; Barolo jus ; artichoke Potato gratin</b>	<b>48</b>
<b>«Hacktätschli» ; mushroom sauce ; bell pepper saffron risotto Green Beans</b>	<b>45</b>

## **FISH**

**Pan fried sole ; brown butter 69**  
**Boiled potatoes ; cream spinach**

**Sea bass fillet ; saffron sauce 56**  
**Champagne risotto ; artichokes**

**South African prawns ; Café de Paris ; rice 68**  
**Extra prawn 18**

## **VEGETARIAN**

**Artichoke ; ratatouille ; mushrooms 34**

**Champagne risotto ; vegetables ; basil 34**

**Tagliarini ; chanterelles ; zucchini blossom 24 ; 33**

## FOR 2 PERSONS

**US-Prime Chateaubriand ; potato gratin** per person **75**  
**Sauce Béarnaise ; market vegetables**

**Simmental veal cutlet ; tagliarini** per person **68**  
**Chanterelles cream sauce ; cream spinach**



## DESSERT

**Meringue from Kämmeribodenbad  
Gruyere double cream** **13 | 18**

**Ice coffee “Vereina“** **11 | 15**

**Dark chocolate mousse | raspberries** **17**

**Crêpes Suzette** **24**

**Cheese plate** **16 | 24**

**Mixed ice creams and sorbets** **5**

per scoop

**Whipped cream** **2**

**Vanilla  
Chocolate  
Mocha  
Stracciatella  
Strawberry  
Pistachio  
Lemon  
Raspberry  
Plum  
Apricot**

## Meat declaration

<b>Pork</b>	<b>Switzerland</b>
<b>Veal</b>	<b>Switzerland</b>
<b>Lamb</b>	<b>Ireland</b>
<b>Sausages</b>	<b>Switzerland</b>
<b>Dried meat</b>	<b>Switzerland</b>
<b>Sea bass ; monkfish ; Sole</b>	<b>Caught in the wild / FAO 27 / France</b>
<b>Scampi</b>	<b>Caught in the wild / FAO 47 / South Africa</b>
<b>Spring chicken</b>	<b>Switzerland</b>
<b>Duck- &amp; goose liver</b>	<b>France</b>
<b>Beef</b>	<b>USA</b>
<small>May have been produced with hormonal performance enhancers</small>	
<b>Wild</b>	<b>Switzerland</b>