# À La Carte Menu



## Restaurant Vero

#### **Starter**

Carpaccio of Swiss Lostallo Salmon

Limoncello cream, frisée, fennel–orange salad,
alpine blossoms, Oona Caviar

Vegetarian Quiche 23.00 with small side salad

Seasonal Leaf Salad 14.00

with grilled beef strips
with grilled chicken strips
with burrata | olive oil | fleur de sel
+8.00

## **Soups**

Clear Beef Broth

with pancake strips and vegetable brunoise

Hokkaido Pumpkin–Coconut Soup

with chicken satay, pumpernickel, pumpkin seed oil, Swiss ginger

#### **Main Courses**

## Vegetarian

roasted almonds, passion fruit, and kumquats	
Vegan Risotto with Black Venere Rice with crispy sweet potato, sweet-and-sour pickled pumpkin,	31.00
Homemade Cheese Spaetzle with Crispy Onions	24.50

#### **Fish**

Poached Salmon Fillet from Lostallo in Swiss saffron sauce, with colourful vegetable rice and fennel–orange salad	38.00
Pan-Fried Swiss Alpine Pike-Perch Fillet on creamy fresh market vegetables and risolette potatoes	37.00

#### Meat

Pink Roasted Beef Rump Steak (180g) with red wine shallot jus, gratinated cauliflower, and potato gratin	48.00
Braised Beef Cheeks in Maienfeld red wine sauce, with onion crumble, pea-bean vegetables and mashed potatoes	39.00
Juicy Supreme Breast of Ribelmais Chicken under a macadamia nut crust, served with Gewürztraminer sauce, savoy cabbage and Pont-Neuf fries	36.00

### **Dessert**

Homemade Apple Strudel with vanilla ice cream	16.50
Selection of Swiss Mountain Cheeses with fig mustard, nuts, truffle honey and pear bread	16.00
Scoop of Ice Cream  Please feel free to ask our service team which delicious flavours we are offering today	4.00

with cream +1.50CHF