

drei Stuben

GROUP MENUS WINTER 2026

15. November - 14. March

For reservations of more than 10 guests, we offer seasonal set menus and tavolatas. To help us prepare your event smoothly, please inform us in advance of any allergies or intolerances, as well as the number of vegetarians or vegans in your group.

Lunch menus are available on request and can be tailored to your budget.

All our meat, poultry and fish are sourced from Switzerland.

Dishes may vary from pictures.

FIREBOWL APERO *28*

Weather permitting, the apéro takes place outdoors in our garden.
We serve mulled wine, a snack and roasted chestnuts by the fire.
If the weather does not allow, we will serve it seated at the table indoors.

APÉRO SNACKS ZUM TEILEN *15*

Baby potatoes with raclette cheese and chives
Hochmoor cheese gougere with herb quark and black pepper
Mini sausage in puff pastry with rosehip mustard

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STUBEN DINNER - MENU

Starter
Salt-baked beetroot, pickled radicchio,
honey-balsamic dressing and goat cheese crumble

Main course
Cordon Bleu made from herb fed pork, Appenzeller cheese,
smoked ham and lingonberry chutney

Main course - vegetarian/vegan
We serve a matching dish from our seasonal à la carte menu

Sides to share
Crispy truffle potatoes with Parmesan and chives
Lamb's lettuce salad with raw mushrooms

Dessert
Sour cream ice cream





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STUBEN MENU

77

Starter
Winter radicchio salad with kale, roasted pumpkin, pear, caramelised pumpkin seeds and burrata

Main course
Seared guinea fowl breast and Coq au Vin leg with mushrooms and bacon lardons

Main course - vegetarian/vegan
We serve a matching dish from our seasonal à la carte menu

Sides to share
Potato and leek gratin
Braised savoy cabbage

Dessert
Apple crumble with vanilla ice cream

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WINTER FESTIVE TABLE - MENU

89

Starters to share
Crispy raclette croquette with truffle quark
and watercress

Hayflower Ham with marinated celeriac, crème fraîche
and tarragon vinaigrette

Lamb's Lettuce Salad with chives, egg
and sourdough croutons

Main course
Thinly sliced roe deer *„geschnetzeltes"* from
Zurich highland venison with mushroom-cognac sauce
and lingonberry chutney

Main course - vegetarian/vegan
We serve a matching dish from our seasonal à la carte menu

Sides to share
Herb spätzli
Braised red cabbage

Dessert
Brätzeli biscuit ice cream with plum compote





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WINTER CELEBRATION-MENU

105

Starters to share
Goat cheese and herb praline, lightly smoked beetroot tartare, radicchio and hazelnuts

Lightly cured alpine salmon, lovage cream, fresh horseradish, spring onions, and dill

Second course
Ricotta Raviolo with truffle and pecorino

Main course
Ribeye cap café de Paris
A hand-selected special cut that combines the best qualities of filet and ribeye with Café de Paris butter and fermented pepper jus

Main course - vegetarian/vegan
We serve a matching dish from our seasonal à la carte menu

Sides to share
Crispy potatoes with caramelized onions and parsley
Roasted winter vegetables

Dessert
Chestnut-vanilla slice with kirsch and plum compote

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PRIVATE CATERING & FOOD DELIVERY

Our experienced team is dedicated to crafting personalised food delivery tailored to your budget, preferences and desires.

We specialise in the preparation and delivery of stylish, handmade, cold finger food, snacks and drinks for standing cocktails, meetings and aperitifs.

Whether you are planning a corporate event, or an intimate gathering at home, we are here to bring your vision to life.

Hot food, equipment and service staff on site available on request.

Contact us today to explore possibilities and let us create a unique offer for you and your guests.

info@drei-stuben.ch

