

drei Stuben

GROUP MENUS AUTUMN 2026

15. September - 14. November

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, snacks 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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STUBENDINNER - MENU

Starter
Lamb's lettuce with sourdough croutons,
parmesan dressing, soft boiled egg and sautéed mushrooms

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
Braised root spinach

Dessert
Sour cream ice cream





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STUBENTISCH - MENU

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Starters to share
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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AUTUMN FESTIVE TABLE - MENU

Starters to share
Crispy mountain cheese croquette,
Appenzeller Mostbröckli and apple chutney

Grilled sourdough toast with ricotta cream,
sautéed mushrooms and black cabbage pesto

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

Main course
Thinly sliced roe deer „geschnetzeltes" from
Zürich 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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AUTUMN CELEBRATION - MENU

Starters to share
Whipped goat's cheese cream with roasted pumpkin,
apple vinaigrette and crispy buckwheat

Smoked trout with horseradish cream,
pickled beetroot and chicory

Second course
Ricotta ravioli with truffle velouté and roasted hazelnuts

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
Gratinated potato-leek tart with Sbrinz cheese,
caramelised onions and wild thyme
Roasted autumn vegetables with pine nuts and parsley

Dessert
Chestnut cream slice with preserved cherry compote
and vanilla ice cream

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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

