drei Stuben

24.11-27.11

## LUNCH MENU

**SMALL LAMB'S LETTUCE SALAD** *GFA* *12*
Sourdough croutons, chives and egg

**SMALL CREAM OF MUSHROOM SOUP** *GF* *8*
Herb oil and crème fraîche

**AUTUMN WOODLAND** *VA/GFA* *35*
Braised root vegetables in 30-hour vegetable jus,
herb spätzli, pearl onions, poached pear and red cabbage

**FRESH ORECCHIETTE** *28*
Kale pesto, Belperknolle cheese and sourdough crumbs

**CORDON BLEU OF HERB-FED PORK** *38.50*
Lingonberry chutney and truffle rösti fries

## WILD GAME SEASON

**ZURICH GAME SAUSAGE** *GF* *29*
Rosehip mustard, truffle rösti fries
and Champagne sauerkraut with bacon

**WILD BOAR RAGOUT** *GFA* *39*
Herb spätzli and red cabbage

**ROE DEER STRIPS** *GFA* *49*
Wild roe deer from the Zurich Oberland,
mushroom-Cognac cream sauce, red cabbage, herb spätzli and lingonberries

**SADDLE OF ROE DEER FOR TWO** *GFA* *69*
Wild roe deer from the Zurich Oberland per person
Herb spätzli, red cabbage, caramelised chestnuts and poached pear

We source our meat, poultry, fish and bread from Switzerland.

GLUTEN (GF) Prepared without gluten, may contain traces of gluten.

VEGAN (V) 100% plant-based/vegan.

(VA* / GFA*) Can also be prepared vegan or without gluten, may contain traces of gluten.

## APÉRO SPECIALS

**STUBI REFRESHER** ALCOHOL-FREE 12
Organic apple juice, rhubarb nectar and wild linden blossom lemonade

**BITTERSWEET GARDEN TONIC** ALCOHOL-FREE 13
Moon & June Aperitif, redcurrant nectar and tonic water

**WATER CHARGE PER PERSON** 5
Still and sparkling

### SOFT DRINKS

| | | |
|---|---|---|
| Homemade fruit iced tea | 30cl | 6.5 |
| Organic cloudy apple juice / apple juice spritzer | 30cl | 6.5 |
| Currant juice spritzer | 30cl | 6.5 |
| Les Pétillantes organic orange lemonade | 33cl | 7 |
| Hofgarten rhubarb spritzer | 33cl | 7 |
| Goba Cola / Zero | 33cl | 7 |
| Thomas Henry Tonic | 30cl | 6.5 |
| Moon & June | 25cl | 9.5 |
| Fentimans Ginger Ale | 20cl | 6.5 |

## WINE BY THE GLASS & DRAUGHT BEER

### SPARKLING WINE

| | |
|---|---|
| Spumante Extra Dry, Rivolto, Zanotto | *10* |
| Adank's Brut, Hansruedi Adank, Graubünden | *16* |

### WHITE WINE *1 / 3 / 5 dl*

| | |
|---|---|
| Chasselas, Henri Cruchon, Le Chapitre, Vaud | *10* |
| Riesling, Clemens Busch, vom roten Schiefer, Mosel | *12* |
| Chardonnay, Héritiers Lafon, Mâcon-Milly-Lamartine, Burgundy | *14* |

### RED WINE *1 / 3 / 5 dl*

| | |
|---|---|
| Cuvée, Mas de Boislauzon, Côtes du Rhône Villages, Orange | *10* |
| Pinot Noir, Hansruedi Adank, Graubünden | *12* |
| Nebbiolo, Bruno Rocca, Langhe Nebbiolo Fralù, Piedmont | *14* |
| Merlot, Cab. Franc, Château Grand Mayne, Grand Cru, Bordeaux | *18* |

### ROSÉ *1 / 3 / 5 dl*

| | |
|---|---|
| L'été avec Deux Frères, Deux Frères, Provence | *12* |

### DESSERT WINE

| | | |
|---|---|---|
| Joh. Jos Prüm, Graacher Himmelreich, Auslese | *0.5dl* | *11* |
| Riesling, Mosel, 2022 | *1dl* | *21* |

### PORT WINE

| | | |
|---|---|---|
| Butler Nephew & Co., Porto 20 Years Old Tawny | *0.5dl* | *12* |

### DRAUGHT BEER

| | | |
|---|---|---|
| Einsiedler Lager | *3/5dl* | *7/9* |