drei Stuben

SMALL SNACKS

RACLETTE CROQUETTES *12*
Fermented black pepper and chives (3 pcs)

WILD GAME SAUSAGE IN PASTRY *6.5/pc.*
Rosehip mustard

MINI TARTES FLAMBÉES *12*
Crème fraîche, bacon, onions and chives (3 pcs)

+ Oona Swiss Alpine caviar *+14*

drei Stuben

STARTERS

LAMB'S LETTUCE SALAD *VA/GFA* *17*
Crispy bacon, sourdough croutons,
Tête de Moine and egg
+ Sautéed porcini mushrooms *+8*

KOHLRABI AGUACHILE *V/GF* *18*
Mint, green apple and buckwheat

WARM VEAL TONGUE *GF* *24*
Radishes, tarragon, mustard seeds
and consommé

CHICKEN OF THE WOODS SOUP *GFA* *15*
Foraged wild mushrooms, sour cream and herb oil

FRESH TAGLIATELLE *22*
Wild game Bolognese and chilli crunch

RED DEER TARTARE *GFA* *28*
Chanterelles, pickled radicchio, tarragon,
caramelised onion butter and sourdough toast

drei Stuben

MAIN COURSES

LION'S MANE MUSHROOM SKEWER *GF* *37*
King oyster mushroom, oyster mushroom,
tahini, parsley mashed potatoes,
cavolo nero salsa and crispy shallots

GRILLED POUSSIN *GFA* *42*
Swiss rotisserie seasoning and grilled lemon
Potato and champagne sauerkraut gratin
with bacon and Gruyère

CORDON BLEU OF HERB-FED PORK *49*
Appenzeller cheese, smoked ham, truffle rösti fries,
wild herb salad and lingonberry chutney

FRESHWATER BOUILLABAISSE *GF* *48*
Pike-perch, Alpine salmon,
potato, leek, fennel and saffron

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WILD GAME SEASON

AUTUMN WOODLAND *VA/GFA 38*
Braised root vegetables in 30-hour vegetable jus,
herb spätzli, pearl onions, poached pear
and red cabbage

WILD BOAR RAGOUT *GFA 44*
Herb spätzli, red cabbage and chestnuts

ROE DEER STRIPS *GFA 54*
Wild roe deer from Zurich Oberland,
mushroom and Cognac cream sauce,
herb spätzli, red cabbage and lingonberry chutney

THE WILD GAME SWORD *GF 59*
Skewered roe deer cheek, saddle of red deer,
Zürich wild-game sausage, wild boar, wild duck,
porcini mushroom, pickled blackberry and game jus.
Potato and champagne sauerkraut gratin with
bacon and Gruyère

SADDLE OF ROE DEER FOR TWO *GFA 69 p.p.*
Wild roe deer from the Zurich Oberland, herb spätzli,
red cabbage, caramelised chestnuts,
poached pear and game jus

drei Stuben

DESSERTS

COUPE VERMICELLES *VA/GF* *16*
Meringue, preserved cherries and
crème de gruyère

NOCINO CRÈME CARAMEL *GF* *16*
Bavarian cream and fermented black walnuts

BELLE HÉLÈNE
CHOCOLATE FONDANT *17*
Dark chocolate, Williams pear, vanilla ice cream
and roasted almonds

ICE CREAM

Chocolate	*V/GF*	*6*
Brätzeli biscuit		*6*
Sour cream	*GF*	*6*
Vanilla	*GF*	*6*
Pear sorbet	*V/GF*	*6*
Plum sorbet	*V/GF*	*6*

DESSERT WINE

Joh. Jos Prüm, Graacher Himmelreich, Auslese	*0.5dl*	*11*
Riesling, Mosel, 2022	*1dl*	*21*
	0.375l	*75*

PORT WINE

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

ESPRESSO MARTINI
Stoll organic espresso, cold-brew cocoa syrup, vodka *16*