



BRUNCH DRINKS

FRESH PRESSED ORANGE JUICE 7

FRESH PRESSED CARROT JUICE
Ginger, lemon and organic apple 8

STUBI REFRESHER *NO ALCOHOL*
Organic apple juice, red currant nectar,
wild lindenflower lemonade 12

PINOT TONIC *NO ALCOHOL*
Juice from pinot noir grapes, 0% red vermouthe, tonic 13

MIMOSA
Orange juice, Prosecco 13
FREE FLOW 29

VIOLA SPRITZ
Redcurrant nectar, prosecco, aperitif of blood orange,
mandarine, grapefruit and swiss alpine herbs 17

ESPRESSO MARTINI
Stoll organic espresso, coldbrew-cacao syrup, gustav vodka 16

BLOODY MARY
Tomato juice, gustav vodka, worcesterschire, lemon
celery bitters and bergfeuer chilli 16

drei Stuben

TO START OR SHARE

SPICY FARMER SAUSAGE IN PASTRY <i>per pc.</i>		6
Rosehip mustard		
RÖSTI CROQUETTES	GF	14
Black truffle, chives and parmesan		
FRESH STRAWBERRIES	GF	16
Pine shoot honey, buffalo yoghurt and granola		
SUMMER TOMATOES	GF/VA*	25
Stracciatella di Burrata, poached apricots, elderflower dressing, basil and mint		

BRUNCH ETAGERE FOR 2 VA*/GFA 38pp

Hochmoor cheese gougere, spinach-ricotta creplette,
mini herb waffle with peas and lemon confit,
small cheese quiche, stuffed mushroom

Burrata with marinated tomatoes, basil and rocket,
vegetable crudites with herb quark,
sourdough toast, nut bread and mini lye croissant,
sunny side up free range egg, mountain cheese, alp butter and jam

Marinated summer berries with buffalo yoghurt and granola

+ Organic hay flower shoulder ham	6
+ Smoked alpine salmon	9



BRUNCH & CO

CHANTERELLES-PEAS CREPE

VA*/GF 31

Whipped truffle ricotta from Kemptthal valley,
baby spinach, puffed buckwheat, Belper Knolle
and free range egg-sunny side up

CROQUE ROYALE

33

Organic hay flower shoulder ham,
smoked bacon, mountain cheese, baby romaine,
rosehip mustard, grilled onions,
fried free range egg and truffle rösti croquettes

STUBEN BRUNCH

GFA* 35

Soft poached egg with sauce hollandaise,
organic hay flower shoulder ham, herb cured bacon,
farmer sausage in pastry, stuffed mushroom, dill-cornichon,
herb salad and gruyere-herb fotzelschnitte

SMOKED ALPINE SALMON

GF 36

Rösti waffles with horseradish fresh cheese,
dill and mustard seed maple sirup, two poached free range eggs,
and herb-radish salad

GRILLED FARMER'S SAUSAGE

GF 36

Truffle-rösti croquettes, caramelised onion sauce
and champagne sauerkraut

CORDON BLEU FROM HERB FED PORK

45

Appenzeller cheese, smoked ham, lingonberry chutney
potato fries and wild herb salad



DESSERTS

PÂTE A CHOUX 16

Vanilla stracciatella cream, fresh raspberries
warm dark bittersweet chocolate and Fleur du Sel

NOCINO CREME CARAMEL GF 16

Pickled black walnuts

STRAWBERRY TART VA 17

Elderflower cream, meringue and violet syrup

ICE CREAM

Chocolate V/GF 6

Brätzeli biscuit 6

Sour cream GF 6

Vanilla GF 6

Raspberry sorbet V/GF 6

Basil and sourcream GF 6

DESSERT WINE

Joh. Jos Prüm, Wehlener Sonnenuhr, Auslese 0,5dl 11

Riesling, Mosel, 2021 0,375l 75