



drei Stuben

GROUP MENUS SUMMER 2025

For reservations over 10 people we offer seasonally changing menus and tavolatas. In order to be able to prepare the evening well, we kindly ask you to inform us in advance about any allergies and intolerances, as well as the number of vegetarians/vegans.

Lunch menus can be done on request according to budget.

All our meat, poultry and fish products are raised and produced in Switzerland.

Dishes may vary from pictures.

APÉRO SNACKS TO SHARE

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

67

Starter

Butter lettuce hearts, garden cress, radishes,
cherry tomatoes, buffalo mozzarella,
lovage dressing and caramelised sunflower seeds

Main course

Cordon Bleu 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

Warm potato and cucumber salad with chives,
dill and mustard seeds

Dessert

Raspberry sorbet

** Dishes may differ from the mood images shown*





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STUBENTISCH - MENU

77

Starters to share

Summer leaf salad with radishes, cucumbers, pickled carrots, sprouts and caramelised sunflower seeds

Burrata with marinated tomatoes, strawberries, elderflower and basil

Main course

Grilled free range chicken (breast and leg), lemon, alpine herb butter and jus

Main course - vegetarian/vegan

We serve a matching dish from our seasonal à la carte menu

Sides to share

Potato fries

Summer bean salad with parsley, olives, salted ricotta, and crispy buckwheat

Dessert

Apple and raspberry crumble with vanilla ice cream

STÜBLIE SUMMER CELEBRATION

85

Starter

Honeydew melon, burrata, summer tomatoes and basil

Main course

Ribeye Cap Café de Paris

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 roasted potatoes with rosemary butter

Summer salad with cucumbers and radishes

Dessert

Vanilla slice with summer berries

** Dishes may differ from the mood images shown*





STÜBLI SUMMER BBQ

94

Starters to share

Alpine salmon tartare with lovage cream,
fresh horseradish and dill

Marinated tomatoes with goat cheese cream,
elderflower dressing and mint

Main course from the grill - to share

Ribeye cap steak with chimichurri

Boneless Alpstein chicken leg with lemon butter

BBQ pork neck steak from herb-fed pork with rosemary

Sugarsnap grill skewer with pimientos del Padron
and spring onion

Main course - vegetarian/vegan

We'll serve a selection of beautiful grilled seasonal
garden vegetables with grilled halloumi and grill sauces.

Sides to share

Potato salad with chives

Summer salad with radish and cucumber

Dessert

Grilled peaches with raspberries and vanilla ice cream



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@dreier-stuben.ch

