

GROUP MENUS WINTER 2025

15. November - 15. März

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, a snack 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

STUBEN DINNER - MENU

76

Starter

Salt-baked beetroot, pickled radicchio,
honey-balsamic dressing and goat cheese crumble

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

Lamb's lettuce salad with raw mushrooms

Dessert

Sour cream ice cream





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STUBEN TABLE - MENU

79

Starters to share

Winter radicchio salad with kale, roasted pumpkin, pear, caramelised pumpkin seeds and burrata

Crispy mountain cheese croquette, Appenzeller Mostbröckli and apple chutney

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

WINTER FESTIVE TABLE - MENU

89

Starters to share

Crispy raclette croquette with truffle quark and watercress

Hayflower Ham with marinated celeriac, crème fraîche and tarragon vinaigrette

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

Main course

Thinly sliced roe deer „geschnetzeltes“ from Zurich 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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WINTER CELEBRATION - MENU

105

Starters to share

Goat cheese and herb praline, lightly smoked beetroot tartare, radicchio and hazelnuts

Lightly cured alpine salmon, lovage cream, fresh horseradish, spring onions, and dill

Second course

Ricotta Raviolo with truffle and pecorino

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

Crispy potatoes with caramelized onions and parsley

Roasted winter vegetables

Dessert

Chestnut-vanilla slice with kirsch and plum compote



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

