

drei Stuben

BRUNCH DRINKS

FRESH PRESSED ORANGE JUICE

7

FRESH PRESSED SEASON JUICE

Bio beetroot, apple, aronia und ginger

8

STUBI REFRESHER *NO ALCOHOL*

Organic apple juice, red currant nectar,
wild lindenflower lemonade

12

PINOT NIGREDO *NO ALCOHOL*

Soft von Pinot Noir Trauben, 0% roter Wermut,
Opus Nigredo Elixir, Tonic

14.5

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



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 FIGS	GF	16
Pine shoot honey, buffalo yoghurt and granola		
HOT-SMOKED ALPINE FLAME SALMON	GF	24
Mountain pepper, fennel-apple salad, and horseradish		

BRUNCH ETAGERE FOR 2

VA*/GFA 38pp

Hochmoor cheese gougere, spinach-ricotta creplette,
mini pumpkin waffle with sage,
small cheese quiche, stuffed mushroom

Burrata with fresh figs and watercress,
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

Poached Pears with buffalo yoghurt and granola

+ Organic hay flower shoulder ham

6



BRUNCH & CO

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

ZÜRICH WILD GAME SAUSAGE

GF 39.5

Truffle rösti croquettes, Caramelised Onion Sauce
and Champagne Sauerkraut with Bacon

CORDON BLEU FROM HERB FED PORK

45

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

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DESSERTS

TARTE TATIN

16

Sour Cream ice cream with vanilla sauce

NOCINO CREME CARAMEL

GF

16

Pickled black walnuts

COUPE VERMICELLE

VA

17

Meringue with preserved cherries and Gruyère cream

ICE CREAM

Chocolate

V/GF

6

Brätzeli biscuit

6

Sour cream

GF

6

Vanilla

GF

6

Nut cake

6

Pear sorbet

V/GF

6

DESSERT WINE

Joh. Jos Prüm, Wehlener Sonnenuhr, Auslese

0,5dl

11

Riesling, Mosel, 2021

0,375l

75