



A warm welcome to «Drei Könige»

At our restaurant, you are at the heart of everything we do.
We want you to feel like royalty.

In a warm and relaxed atmosphere, we delight you with lovingly prepared dishes made from fresh, mostly regional ingredients. Our cuisine combines alpine tradition with a refined, modern touch – from classic Swiss specialties to seasonal creations.

Whether you join us for a delightful break, a cozy meal with friends, or a special occasion:

Take your time, sit back, and enjoy our culinary creations.

Alongside you, our valued guests, our team members are also the “queens” and “kings” of our house. With passion, experience, and genuine hospitality, they strive every day to make your visit truly special in service, in the kitchen, and throughout the entire establishment.

For us, hospitality is more than just a word – it is something we live every day.

We are truly delighted to welcome you and hope to bring a smile to your face.

In this spirit:
Welcome to «Drei Könige» – and enjoy your meal!

Your hosts,
Quirin Schaer and team

Salads & Starters



Salad from the buffet

11.-

Lamb's Lettuce "Mimosa"

18.-

with smoked bacon from Einsiedeln, croutons, and a free-range egg from Ludihof



Bruschetta with Sautéed Porcini Mushrooms

17.-

with garlic, and shavings of Einsiedler Bsetzistei cheese



Homemade Pumpkin Hummus

13.-

hummus served with naan bread, toasted sesame seeds, pumpkin seeds, and extra virgin olive oil

Starter Tavolata

Tartare • Melon Tartare • Mozzarella • Hummus • Bruschetta

CHF 37.-



Einsiedler Mountain Milk Mozzarella Ball

19.-

served with a melon tartare and Einsiedeln cured ham, garnished with a balsamic and yuzu reduction

Drei Könige Bowl

18.-

Crisp iceberg lettuce with sautéed Einsiedeln "Chämi" bacon, croutons, and shavings of Einsiedeln cheese

Beef Tartare from Swiss Beef

70 Gramm 28.- / 140 Gramm 36.-

with capers, pickles, chili, butter, and toast

From the Soup Pot

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| | Pumpkin Miso Soup with Orange
garnished with orange segments and pumpkin seed oil | 12.50 |
| | Creamy Tomato Soup
with a cream topping and olive oil | 12.- |
| | Vegetable Broth
with homemade pancake strips | 10.- |

Vegan & Vegetarian

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| | Homemade Crispy Okara Balls
served with seasonal vegetables and our vegan dipping sauce | 28.- |
| | Vegetable Curry
served with Swiss Aare jasmine rice and fruit | 27.- |
| | Light Pumpkin Risotto made with Swiss Aare Rice
finished with Einsiedeln yogurt and chestnuts | 25.- |
| | Autumn Walk
with mushroom ragout and figs from Altendorf
served with our homemade spätzli, red cabbage
chestnuts, French beans and a Mirza apple | 31.- |

Wild with a Twist of Game

Our venison comes from carefully managed local hunting grounds in Aesch, Canton Zurich.

The deer are sourced from regional Swiss game hunting.

Braised Venison in Lemon-Butter Sauce 42.-

served with homemade spätzli, red cabbage chestnuts, and Mirza apple

Pink Roasted Venison Escalope 48.-

with cherry and thyme sauce

served with homemade spätzli, red cabbage chestnuts, Mirza apple and French beans

Salimbocca of Swiss Deer Entrecôte 46.-

with Marsala and cranberry jus

served with homemade spätzli, red cabbage chestnuts and Mirza apple

Homemade Venison Minced Steak 36.-

with creamy mushroom sauce

served with homemade spätzli and French beans

Wild Sausage CH/EU from Walhalla 27.-

with our homemade onion sauce

served with butter rösti

Saddle of Roe Deer 69.-

Available for 2 or more people and by advance reservation

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served with cherry-thyme cream sauce, mushroom and fig ragout, homemade spaetzle, braised red cabbage, glazed chestnuts, Mirza apples and snake beans.

Fish from Switzerland

Pan-seared Swiss Salmon Fillet 44.-

served with pumpkin risotto made from Swiss Aare rice
garnished with caramelised chestnuts

Swiss Crispy Pike Perch Bites 35.-

with boiled potatoes and seasonal vegetables
served with our house-made tartar sauce

Our Rösti – a true Swiss favourite Made from Swiss potatoes and butter

"Rosalie" 31.-

with sautéed porcini mushrooms, baked with Einsiedeln cheese

"Gärtner" 26.-

with mixed seasonal vegetables
baked with Einsiedeln mountain cheese

"Farmer" 28.-

with bacon, tomatoes, and crispy fried onions,
gratinated with Einsiedeln mountain cheese

"Drei Könige" 41.-

with Swiss beef tenderloin, herb butter,
and gratinated with Einsiedeln mountain cheese



“Drei Könige” Classics

Breaded Swiss Pork Schnitzel served with French fries and crisp vegetables	27.50
Swiss Pork Cordon Bleu Stuffed with Einsiedeln farmhouse ham and cheese from the local dairy, served with French fries and seasonal vegetables	39.-
Swiss Pork Schnitzel in Cream Sauce with homemade mushroom cream sauce, buttered noodles, and market vegetables	27.50
Ybrig Veal Sausage with homemade onion sauce and French fries	24.50
Sliced Swiss Veal “Zurich Style” served with homemade butter rösti	46.-
Pan-Fried Swiss Beef Entrecôte served with homemade herb butter, French fries, and seasonal vegetables	47.-
Swiss Beef Fillet Strips “Stroganoff” served with Swiss Aare jasmine rice	49.-



Tavolata – Late Summer Mood in Einsiedeln

from 2 persons

When the leaves turn colourful and fall from the trees, we warmly invite you to our autumnal Tavolata – a feast for all the senses. Look forward to Mediterranean-inspired delicacies and hearty classics, lovingly prepared and meant for sharing and enjoying together.

Starters

We begin with crispy **bruschette with porcini mushrooms**, **okara balls**, and finely marinated **beef tartare**. Alongside, a fresh **lamb's lettuce salad** with Einsiedeln **smoked bacon** and a **vegan dip**.

Main Courses

Enjoy tender roasted **venison escalope**, delicate **beef entrecôte** and grilled **wild sausage**. For fish lovers, we serve crispy **Swiss fish fritters** with classic **tartar sauce**. As side dishes, expect seasonal vegetables with **red cabbage**, **chestnuts**, and **French beans**, golden **French fries**, **herb butter**, and our homemade **spätzli** – light, fluffy, and full of flavour.

Dessert

To finish, a seasonal classic: **vermicelles with vanilla ice cream** – a sweet tribute to autumn.

CHF 74.– per person

Our Regional Partners and Suppliers

Milchmanufaktur, Einsiedeln

Milk & Dairy



Metzgerei Schnidrig, Einsiedeln

Metzgerei Walhalla, Einsiedeln

Twingi Metzg, Unteriberg

Meat & Sausages



Eier Bodmer, Unteriberg

Eggs



Früchte Bammert, Tuggen

Fruits & Vegetables



Swiss Lachs, Lostallo

Bianchi, Zufikon

Fish



Bäckerei Schefer, Einsiedeln

Bäckerei Winet, Eutal

Konditorei Schelbert, Muotathal

Romer`s Hausbäckerei, Benken

Bread & Bakery Products



Conrad Kälin Getränke, Einsiedeln

Salgescher Weinkeller

Mövenpick Wein

Languedoc Weine

Drinks & Wine



Sirocco

Coffee & Tea



We use only Swiss meat and fish. All bread is made in Switzerland from Swiss ingredients, with the exception of our naan bread (UK). For questions or allergies, please speak with our service team. Please note that we can only guarantee gluten- and lactose-free preparation according to legally defined standards. All prices are in CHF, including 8.1% VAT. Euro amounts on receipts are based on the daily exchange rate.