

Christmas
and
New Year
at the «differente»




differente
RESTAURANT

Christmas Menu 2022

SALMON DUET

home pickled gravad salmon | smoked salmon
tartar with olive oil & fleur de sel | Waldorf salad
walnut aioli | confit tangerines

CHAMPAGNE & PEARS CREAM

eggplant-balsamic chutney | ricotta ravioli
herbal oil

VEAL STEAK

pink roasted | black Périgord truffle crust
albufera sauce | grilled king oyster mushrooms
green asparagus | potato mousseline

CHOCOLATE CAKE

Valrhona chocolate | served lukewarm
pickled apricots | sour cream ice cream
pistachios | whipped cream

CHF 80.-



New Year's eve Menu 2022

TATAR-ROSSINI

smoked buffalo tartar | goose liver ice cream | green apple jus
beetroot slaw | almond curry cream

OXTAIL-CLAIR

perfumed with white port wine | vegetable strips
marrow dumpling | morel dumpling

AMALFI LEMON SORBET

gin-cucumber relish | basil

REDFISH FILET

fried | bulgur milanese style | marinated fennel salad
fig & basil foam

BEEF FILET

pink roasted | crumble-herb crust | bordelaise sauce
oven baked carrots | peas mousse | truffled potato mille-feuille

MONT-BLANC

vanilla mousse tartlet | brownie base | pickled elderberries
sweet chestnut cream | blond ganache | dark chocolate sorbet

CHF 125.-

Opening Hours

— 24. December 22	closed
25. December 22	06:30 – 23:00
26. December 22	06:30 – 23:00
31. December 22	06:30 – 15:00
Start New Year's Eve Menu	19:00 – 19:30
1. & 2. Januar 23	06:30 – 23:00

Table Reservation

—	Hotel Krone Unterstrass Zürich Schaffhauserstrasse 1 CH-8006 Zürich Tel +41 44 360 56 56 info@hotel-krone.ch www.hotel-krone.ch
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