

TABLE RESERVATION



CHRISTMAS



NEW YEAR'S EVE

OPENING HOURS

24. DECEMBER 24	CLOSED
25. DECEMBER 24	06:30 – 23:00
26. DECEMBER 24	06:30 – 23:00
31. DECEMBER 24	19:00 – 01:00
> START NEW YEAR'S EVE MENU	19:00 – 19:30
↓ AND 2. JANUARY 25	06:30 – 23:00



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CHRISTMAS AND NEW YEAR 24/25



CHRISTMAS MENU 2024

TRUFFLE BRIE
DEEP-FRIED IN BATTER | SALAD
GRAPEFRUITS | GRAPES
PINE NUTS | HONEY VINAIGRETTE

CRUSTACEAN FOAM
SCENTED WITH COGNAC
CRAB TARTAR | YUZU CRÈME FRAICHE
SEA ASPARAGUS

VEAL DUET
GRILLED VEAL FILLET
BRAISED VEAL SHOULDER
ARMAGNAC REDUCTION
WITH TASMANIAN PEPPER
VEGETABLES
CREAMY SPINACH
POTATO GRATIN

WHITE COFFEE MOUSSE
FELCHLIN CHOCOLATE
FLAVOURED WITH ARABICA COFFEE
SAFFRONIZED CUMQUATS
PISTACCHIO ICE CREAM

CHF 90.-

NEW YEAR'S EVE MENU 2024

VEAL DREAM
VEAL CARPACCIO | TRUFFLED VEAL TARTAR
PIQUILLO PEPPER PESTO | PICKLED WALNUTS
PORTULAC | PORT WINE FIG

TOMATO ESSENCE
OX HEART TOMATOES | BUFFALO MILK RICOTTA RAVIOLI
EDAMAME | CHILI OIL | BASIL CRESS

MONKFISH
FRIED | LARDO | BELUGA LENTILS
FLOWER SPROUTS | RED BELL PEPPER EMULSION
CAULIFLOWER-LEMON CREAM

ROSEMARY SORBET
CUCUMBER | LIME | GIN

BEEF FILLET
PINK ROASTED | PORCINI CRUST
AMARONE-CRANBERRY REDUCTION | VEGETABLES | POLENTA

CHAMPAGNE MOUSSE
IN RED CHOCOLATE COATING | MINT BAISE
SALTY CARAMEL | QUINCE GELEE

CHF 140.-

