

## *Opening Hours*

|                           |               |
|---------------------------|---------------|
| 24. December 22           | 06:30 – 16:00 |
| 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  
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**differente**  
RESTAURANT

*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

Valhrona 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.–