

Easter 2026



HOTEL KRONE UNTERSTRASS
ZÜRICH

Good Friday Menu

Baked Brie

Baked Brie | marinated with honey and thyme
baked crispy in filo pastry | Frisée salad with
strawberries | spicy wild garlic dressing

Lake Zurich whitefish fillets

pan-fried skin-side down | served with a tangy
caper, lemon, and nut butter | Taglierini with
arugula pesto | mini ratatouille | Parmesan chips

Walnut parfait

| light and airy semifreddo | chocolate soil
green sponge cake | tonka bean mascarpone
Granny Smith gel | raspberry

CHF 62.-

Easter Sunday & Monday Menu

Smoked trout mousse

elegant Beluga lentil salad with root vegetables
balsamic vinaigrette | pomegranate pearls
saffron tuile

Lamb & kid goat

pink roasted saddle of lamb | braised kid goat
in crispy pastry | flavored with Maggia pepper
spring morel red wine jus | asparagus
kohlraabi purée | vanilla potato gratin

Rhubarb mille-feuille

light and airy puff pastry | tender braised
rhubarb creamy crème anglaise
blackberry gel | sorrel

CHF 66.-



RESERVATIONS



d i f f e r e n t e

RESTAURANT

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