

OPENING HOURS

24· DECEMBER 2026
25· DECEMBER 2026
26· DECEMBER 2026
31· DECEMBER 2026*
1· AND 2· JANUARY 26

CLOSED
06:30 - 23:00
06:30 - 23:00
19:00 - 01:00
06:30 - 23:00

*START NEW YEAR'S EVE MENU 19:00 - 19:30

TABLE RESERVATION



CHRISTMAS
MENU



NEW YEAR' EVE
MENU

HOTEL KRONE UNTERSTRASS ZÜRICH
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differente
RESTAURANT

CHRISTMAS AND NEW YEAR


differente
RESTAURANT

CHRISTMAS MENU 2026

BISON CARPACCIO

finely marinated with coffee and spices
sliced paper-thin
silky truffle emulsion young white chicory
red wine-fig gel

PORCINI MUSHROOM ESSENCE

intense and clear
enhanced with Armagnac
delicate forest herb custard
beetroot caviar

BARBARIE DUCK

pink-roasted duck breast
confit duck leg roulade
classic sauce à l'orange
oven-roasted apple red cabbage
honey-glazed carrots
light potato mousseline

CHOCOLATE TART

crispy shortcrust pastry
melt-in-your-mouth Felchlin ganache
light mascarpone cream
pickled blackberries
young blossoms

CHF 90.-

NEW YEAR'S EVE MENU 2026

A GREETING FROM THE KITCHEN

a sophisticated starter from our kitchen

VEAL TARTARE

marinated in a Mediterranean style | subtle notes of black
truffle crispy potato pancake | creamy egg yolk sauce

CHAMPAGNE FOAM

enhanced with bourbon vanilla | homemade ravioli
chive essence

MONKFISH MEDALLION

confit in nut butter | puffed amaranth
saffron sauce cauliflower carmelito
assorted mini vegetables

YUZU SORBET

homemade | accompanied by a dry martini

BEEF TENDERLOIN WELLINGTON

classic puff pastry-wrapped | oven-roasted
to medium | robust port wine reduction
pea and mint purée | assorted vegetables

DESSERT SURPRISE

five sweet creations
a delightful start to the new year

CHF 140.-