

2025
Easter



HOTEL KRONE UNTERSTRASS
ZÜRICH

APRIL, 18th 2025

Good Friday

Sheeps cheese Mousse

refined with coconut and cardamom | lentil mango salad
lemon gel | pickled physalis | crispy rocket

Cod Filet

fried in olive oil | yuzu buttermilk foam
grilled chervil root | Jerusalem artichoke mousseline with miso
glazed bimi broccoli

Strawberry Tart

crispy base | English cream | marinated Swiss strawberries
meringue | mint

CHF 60.-

APRIL, 20th & 21th 2025

Easter Sunday & Easter Monday

Tuna Tartare

ponzu dressing | grilled pineapple
wakame and seaweed salad | wasabi cream | pickled onions

Lamb Duet

pink roasted lamb loin | braised lamb shoulder
port wine reduction with dried apricots | green asparagus
tomato and bean cassoulet | polenta-lemon slices

Crumble Cake

with rhubarb | prepared according to grandmother's original recipe
served lukewarm | creamy yoghurt ice cream | cream topping

CHF 66.-



RESERVATIONS



d i f f e r e n t e
RESTAURANT

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