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# VA LEN TINE'S DAY



HOTEL KRONE UNTERSTRASS  
ZÜRICH

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## M E N U

### **SALMON SASHIMI**

wild salmon from the Norwegian Frøya  
lightly flamed | beetroot and tapioca salad  
roasted pine nuts | smoky crème fraîche  
apple and horseradish gel | herbs

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### **WATERCRESS FOAM**

creamy prepared | goat cheese praline  
apricot chutney | lemon pepper

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### **ENTRECÔTE DOUBLE**

grilled medium | flambéed at your  
table with Cognac | homemade  
truffled hollandaise | port wine reduction  
oven-baked carrot duet  
potato mousseline

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### **TARTE D'AMOUR**

passion fruit mousse | shortcrust pastry base  
white chocolate topping  
raspberry duet | crispy pearls

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**4 course CHF 99.-**



**d i f f e r e n t e**  
RESTAURANT

**Hotel Krone Unterstrass**

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A Wüger Gastronomie Company