HOTEL SCHWEIZERHOF ZÜRICH 24.12.2026

CHRISTMAS MENU

Marinated char
crumble | buttermilk | Parmesan waffle

Pumpkin and orange soup
ginger | roasted pumpkin seeds | pumpkin seed oil

Lake Maggiore pike-perch fillet
cauliflower | pommes dauphine | dill beurre blanc

Roast veal fillet (whole)
truffle risotto | red cabbage | redcurrant jus

Mandarin slice
mandarin | peanut | chocolate

Menu prices
3 courses – CHF 98.–
4 courses – CHF 118.–
5 courses – CHF 146.–

HOTEL SCHWEIZERHOF ZÜRICH 24.12.2026

CHRISTMAS MENU

VEGITARIAN

Apple and celery tartare
fresh goat's cheese | horseradish | winter herbs

Pumpkin and orange soup
ginger | roasted pumpkin seeds | pumpkin seed oil

Potato and beetroot Millefeuille
red cabbage | chestnuts | berry jus

Mushroom ravioli
parsley root | sage | parmesan

Mandarin slice
mandarin | peanut | chocolate

Menu prices
3 courses – CHF 76.–
4 courses – CHF 87.–
5 courses – CHF 99.–

HOTEL SCHWEIZERHOF ZÜRICH 25-26.12.2026

CHRISTMAS MENU

Lobster roulade
parmesan tuile | mango | buttermilk

Chestnut soup
truffle | hazelnuts | herb oil

Sea bass
champagne risotto | spinachcream | cherry tomato

Roast beef fillet (whole)
veal jus | potato gratin | courgette purée

Chocolate mousse
swiss biscuit | vanilla ice cream | raspberry

Menu prices
3 courses – CHF 98.–
4 courses – CHF 118.–
5 courses – CHF 146.–

HOTEL SCHWEIZERHOF ZÜRICH 25-26.12.2026

CHRISTMAS MENU

VEGITARIAN

Apple and celery tartare
fresh goat's cheese | horseradish | winter herbs

Pumpkin and orange soup
ginger | roasted pumpkin seeds | pumpkin seed oil

Potato and beetroot Millefeuille
red cabbage | chestnuts | berry jus

Mushroom ravioli
parsley root | sage | parmesan

Chocolate mousse
swiss biscuit | vanilla ice cream | raspberry

Menu prices
3 courses – CHF 76.–
4 courses – CHF 87.–
5 courses – CHF 99.–