

SONNE

Küsnacht — Zürich

Heiligabend, 24. Dezember 2026

Fleisch Menü

Amuse Bouche

Confiertter Swiss Lachs | Randen-Molke-Sud | Orangen-Chutney
Randen-Tatar | Kräutersalat | Arare-Perlen
Confit swiss salmon | Beetroot-whey broth | Orange chutney
Beetroot tartare | Herb salad | Arare pearls

Wachtelbrust | Topinambur-Creme | Quatre-épices
Quail breast | Sunchoke cream | Quatre Épices

Filet Wellington | Fondant-Kartoffel Glasierte Rüebli | Trüffel-Jus
Beef Wellington | Fondant potato | Glazed carrots | Truffle jus

Birne Helene | Zartbitter-Creme | Zimt-Meringue | Vanille
Pear belle Hélène | Dark chocolate cream
Cinnamon meringue | Vanilla

Preis 4-Gang-Menü CHF 135.00 (Nur 4-Gang möglich)
Price for 4-course menu CHF 135.00 (4-course menu only)

Veganes Menü

Amuse Bouche

Randen-Tatar | Orangen-Chutney | Kräutersalat
Olivenöl-Perlen | Haselnuss
Beetroot tartare | Orange chutney | Herb salad
Olive oil pearls | Hazelnut

Geräucherter Tofu | Gemüse-Essenz
Smoked tofu | Vegetable essence

Aubergine | Quatre-épices | Preiselbeeren | Maroni
Eggplant | Quatre-épices | Cranberries | Chestnuts

Cranberry-Ragout | Zimt-Glace | Cassis-Granité | Melisse
Cranberry ragout | Cinnamon Ice cream | Blackcurrant granita
Lemon balm

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