

SONNE

Küsnacht — Zürich

25. & 26. Dezember 2026

Fleisch Menü

Amuse Bouche

Gebeiztes Carpaccio vom Rind | Tasmanischer Pfeffer
Parmesancreme | Spitzpaprika
Cured beef carpaccio | Tasmanian pepper
Parmesan cream | Pointed pepper

Kartoffel-Lauch-Cremesuppe | Trüffel | Jakobsmuschel
Potato-leek cream soup | Truffle | Scallop

Five Spice Ente | Rotkabis | Farina bona
Preiselbeeren | Pastinaken
Five-spice duck | Red cabbage | Farina bona
Cranberries | Parsnips

Bratapfel-Spekulatius Tiramisu
Baked apple-speculoos tiramisu

Preis 3-Gang-Menü (ohne eine der Vorspeisen) CHF 103.00

Preis 4-Gang-Menü CHF 125.00

Price for 3-course menu (excluding one of the starters) CHF 103.00

Price for 4-course menu CHF 125.00

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

Preis 3-Gang-Menü (ohne eine der Vorspeisen) CHF 84.00

Preis 4-Gang-Menü CHF 102.00

Price for 3-course menu (excluding one of the starters) CHF 84.00

Price for 4-course menu CHF 102.00