

SONNE

Küsnacht — Zürich

Silvester, 31. Dezember 2026

Fleisch Menü

Amuse Bouche

Rinds-Tatar | Brioche | Eigelb | Sauerrahm | Cornichons | Kräutersalat
Beef tartare | Brioche | Egg yolk | Sour cream | Gherkins | Herb salad

Champagnercrème-Süppchen | Kaviar Tartelette
Champagne cream soup | Caviar tartlet

Scampi | Miesmuschel | Seezunge | Krustentiersud
Fenchel | Tomate | Sauce Rouille
*Scampi | Mussel | Sole | Shellfish broth | Fennel
Tomato | Rouille sauce*

Kalbsbäckchen | Kalbsfilet | Süsskartoffel | Wirsing
Rande | Pastinake | Barolo Sauce
*Veal cheeks | Veal fillet | Sweet potato | Savoy cabbage
Beetroot | Parsnip | Barolo sauce*

Schokoladen Mousse | Portwein | Zwetschgen
Weisse Schokoladen Ganaché | Mandeln
*Chocolate mousse | Port | Plums
White chocolate ganache | Almonds*

Preis 5-Gang-Menü CHF 160.00

Price for 5-course menu CHF 160.00

Veganes Menü

Amuse Bouche

Chicorée | Tofu | Sesam | Ponzu | Cashew Nüsse
Chicory | Tofu | Sesame | Ponzu | Cashew nuts

Dörrtomaten Essenz | Balsamico Perlen
Sun-dried tomato essence | Balsamic pearls

Kräuterseitling | Kimich-Sud | Brunnenkresse | Bulgur
King oyster mushrooms | Kimchi broth | Watercress | Bulgur

Rotkohlroulade | Sellerie | Rotkohljus | Rande | Boskoop-Chutney
*Red cabbage roulade | Celery | Red cabbage jus | Beetroot
Boskoop apple chutney*

Grapefruit-Sorbet | Kokosnusscrème | Hafer
Grapefruit sorbet | Coconut cream | Oats

Preis 5-Gang-Menü CHF 125.00

Price for 5-course menu CHF 125.00