

New Year's Eve Menu 2025

RESTAURANT KANTOREI

WELCOME

How lovely it is to share this final evening of the year together.

An evening of pleasure, closeness and gentle anticipation.

We will step back for a little while to make space for what is to come.

From April 2026, we will welcome you again, familiar, reimagined and full of character.

Thank you for being here with us tonight.

Your Kantorei Team



New Year's Eve Menu 2025

RESTAURANT KANTOREI

STARTERS

Seasonal Winter Leaf Salad ... 16.50

*Red Cabbage, Pumpkin Seeds
and Herb & Garlic Crostini*

**Gently Warmed Beetroot and Pear Salad
with Caramelised Goat's Cheese ... 18.50**

Walnuts & Chervil

Swiss Beef Tartare ... 24.50

Toasted Bread & Rocket

Lemon & Ricotta Ravioli

by Patrizia Fontana ... 24.50

Diced Pumpkin, Pumpkin Seeds, Sage, Butter Sauce and Morels

**Chestnut Soup with Bacon
and a touch of Frangelico ... 16.50**

Roasted Hazelnuts & Pumpkin

Roasted Bone Marrow from Swiss Beef ... 21.50

Wild Mushrooms & Pommery Mustard Roll



MAIN COURSE

Creamy Wild Mushroom Risotto ... 33.50

Kale Crisps, Truffle Oil & Pink Peppercorns

Lemon & Ricotta Ravioli

by Patrizia Fontana ... 39.50

Diced Pumpkin, Pumpkin Seeds, Sage, Butter Sauce and Morels

Irish Black Angus Entrecôte, 200 g ... 54.50

*Gratinated with Homemade Café de Paris Butter
Pommes Allumettes*

**Zurich-Style Veal in Cream Sauce
from Swiss Veal ... 47.50**

Crispy Rösti

Swiss Veal Liver ... 47.50

*Apples & Onions in a Marsala Jus,
served with Crispy Rösti*

**Kantorei Wiener Schnitzel
from Swiss Veal ... 48.50**

Pommes Allumettes



DESSERT

Crema Catalana ... 14.50

Sour Cherry Sorbet & Hazelnut Meringue Crumble

Vermicelles Coupe ... 16.50

*Homemade Meringue, Vermicelles, Sour Cream Ice Cream &
Whipped Cream*

Soft-Centred Chocolate Cake ... 16.50

with a Passion Fruit Centre & Sour Cream Ice Cream

Iced Coffee Coupe ... 12.50

Cherry, Vanilla & Mocha Ice Cream with Whipped Cream

