

Zum Königstuhl Opens Winter Season with Swiss Raclette at the Table in Zurich's Old Town

November 20, 2026

Zurich, Zurich - November 20, 2026 -
Zum Königstuhl has opened its winter raclette season, serving the Valais cheese specialty at guests' tables inside a historic guild house in Zurich's Niederdorf. The seasonal focus runs from November through January, the central months for raclette in Switzerland.

Raclette holds its place among the country's defining dishes. The tradition originates in the canton of Valais, where cheese was melted over an open fire and scraped onto the plate. At Zum Königstuhl, the method is brought to the table itself. Guests melt Valais cheese on tabletop grills and serve it alongside boiled potatoes, gherkins and pickled pearl onions, a format that keeps the meal slow, shared and social.

The Zum Königstuhl raclette service sits within a building that carries considerable age. The house at Stüssihofstatt 3 is a former guild house, and Zürich Tourism dates the structure to 1613. That setting gives the winter season its character, pairing a dish rooted in the Swiss mountains with the stone and timber of the old town.

While raclette leads the season, the restaurant also maintains its dedicated fondue room, where cheese fondue is prepared with mountain cheese. The two dishes share a base of melted Alpine cheese but differ in approach. Fondue is dipped from a communal pot, while raclette is scraped from the melting cheese onto individual plates. Both suit the colder months, and both are built around the same idea of a table gathered together over a shared course.

The winter period also brings a rise in group bookings. Zum Königstuhl holds historic dining rooms and a guild hall that accommodate larger parties, making the venue a setting for company dinners and family celebrations during the festive weeks. In warmer conditions, the house extends into a garden terrace in the Rosenhof, though the indoor rooms carry the winter programme.

Raclette's appeal lies partly in its simplicity. The ingredients are few and the preparation is handled at the table, which places the focus on the cheese and on the company. For visitors to Zurich, the dish offers a direct line to a regional Swiss tradition served in the heart of the historic centre.

Readers planning a visit during the season can consult the restaurant's profile on Tripadvisor or the Zürich Tourism listing for location and hours.

Zum Königstuhl is a restaurant and event venue in the heart of Zurich, Switzerland, housed in a historic building in the old town. The establishment serves traditional Swiss cuisine, including cheese fondue in a dedicated fondue room and raclette prepared at the table. The venue holds historic dining rooms and a guild hall suited to group gatherings and company dinners, along with a garden terrace in the Rosenhof. Zum Königstuhl is operated by Königstuhl Gastronomie AG.

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Zum Königstuhl

Zum Königstuhl is a Swiss restaurant in a historic guild house at Stüssihofstatt in Zurich's Niederdorf. It serves traditional Swiss cuisine, including cheese fondue and raclette at the table, and hosts group and company dinners.

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