Zum Königstuhl Announces Winter Menu Update and Expanded Bar Program at Historic Zurich Restaurant

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Zurich, Zurich - December 29, 2025 -
Zum Königstuhl - Schweizer Restaurant, Bar & Events in Zürich Niederdorf announced today the launch of its updated winter menu and expanded bar program, introducing new seasonal dishes and cocktail offerings at the historic old town establishment.

The menu update, which took effect this month, features an expanded selection of traditional Swiss dishes prepared with locally sourced ingredients. The restaurant has added several new fondue variations to its offerings in the dedicated Fondue Stube on the first floor, along with seasonal interpretations of classic Swiss cuisine throughout its dining rooms.

"We have restructured our winter menu to incorporate more seasonal ingredients from regional suppliers while maintaining the traditional preparation methods that define Swiss cuisine," said Beni Kqira, General Manager of Zum Königstuhl. "The updated menu includes both traditional dishes and contemporary interpretations, with particular emphasis on our fondue service."

The bar program expansion introduces twelve new seasonal cocktails alongside the establishment's existing selection of regional spirits, wines, and beers. The ground floor bar area now offers extended service hours during winter months to accommodate increased demand for aperitifs and evening gatherings.

Zum Königstuhl - Best Swiss Restaurant in Zurich has also implemented new sustainability practices in its kitchen operations, including partnerships with three additional local farms and a composting program for organic waste. These initiatives align with broader industry trends toward environmentally conscious restaurant operations.

The restaurant's event spaces, including the historic guild hall and Carolistube, remain available for private functions and corporate gatherings. The venue accommodates groups ranging from 10 to 120 guests, with

customizable menu options drawing from the updated winter selections.

"The menu update reflects current dining preferences while respecting the culinary traditions that have defined this location for generations," added Kqira. "We are responding to guest feedback requesting more variety in our fondue offerings and seasonal cocktail options."

The establishment has also introduced a new reservation system to manage increased winter season bookings, particularly for the Fondue Stube, which operates at near capacity during peak dining hours. Zum Königstuhl Bar - Best Cocktails in Zurich has extended its operating hours to accommodate both dinner guests and those seeking a dedicated bar experience.

The menu changes come as Swiss restaurants adapt to evolving dining trends, with increased focus on provenance of ingredients and sustainable practices. Industry data indicates growing demand for traditional Swiss cuisine among both domestic and international visitors to Zurich, particularly during winter months.

Zum Königstuhl - Schweizer Restaurant, Bar & Events operates in Zürich Niederdorf within a preserved historic building that has served as a hospitality venue for multiple generations. The establishment comprises a full-service restaurant specializing in Swiss cuisine, a bar program featuring regional and international beverages, and event spaces suitable for various gathering sizes. The venue maintains its focus on Swiss culinary traditions while adapting to contemporary dining preferences and sustainability standards.
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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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