Zum Königstuhl Announces Summer Menu Featuring Alpine Cuisine and Expanded Terrace Dining in Zurich Niederdorf

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Zum Königstuhl, the restaurant and bar located in Zurich's historic Niederdorf district, announces its summer menu featuring Alpine specialties and expanded outdoor dining options. The establishment at Stüssihofstatt 3 introduces seasonal dishes that incorporate regional ingredients alongside its year-round fondue service.

The summer menu launch coincides with the opening of additional terrace seating, allowing guests to dine outdoors in the historic old town setting. The kitchen team has developed new interpretations of traditional Swiss, Austrian, and Bavarian dishes specifically adapted for warmer weather, while maintaining the restaurant's focus on regional sourcing and traditional preparation methods.

"Fine Dining at Zum Königstuhl Restaurant reflects our approach to seasonal menu development," said Beni Kqira, General Manager. "The summer offerings balance lighter preparations with the hearty Alpine traditions our guests expect, incorporating fresh produce from local suppliers while maintaining authentic flavor profiles."

The establishment operates three distinct venues within its historic building. The main restaurant serves lunch and dinner, with the summer menu available throughout both services. The bar area offers wines, whiskies, and cocktails, with seasonal cocktail additions complementing the summer dining experience. The Fondue Stube on the first floor continues to operate year-round, providing traditional Swiss fondue service regardless of season.

Zum Königstuhl Zurich has adapted its offerings to accommodate both tourists visiting during peak summer months and local residents seeking outdoor dining options. The restaurant maintains its regular menu alongside seasonal additions, ensuring signature dishes remain available while introducing variety based on

seasonal ingredient availability.

"Summer in Niederdorf brings increased foot traffic and outdoor activity to the historic district," added Kqira. "Our expanded terrace seating and seasonal menu additions respond to this seasonal shift while maintaining the quality and authenticity that define our establishment."

The summer menu incorporates lighter preparations of Alpine classics, including cold appetizers suited for warm weather and grilled items that showcase seasonal vegetables and herbs. The kitchen continues to source ingredients from regional suppliers, with summer bringing access to fresh produce from Swiss farms and markets.

The venue's event hosting services remain available throughout summer, with the guild hall and Carolistube accommodating private gatherings and corporate functions. These historic spaces provide climate-controlled environments for events during warmer months, maintaining original architectural features that distinguish the venue.

Zum Königstuhl operates under Königstuhl Gastronomie AG and has served Zurich's old town since its establishment in the historic building. The restaurant combines Swiss culinary traditions with contemporary service standards, offering Alpine cuisine in a setting that reflects the architectural heritage of Niederdorf. The establishment's summer menu represents its ongoing adaptation to seasonal dining preferences while maintaining its foundation in traditional Swiss gastronomy.
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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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