

15.11.2024 – 28.02.2025

## Winter terrace

Mulled wine | Xmas beer | cheese fondue | sausage | french fries | outside fire and cozy ambience

### À la carte

From 4.00 p.m. until 11.00 p.m.

01., 08., 15., 22.12.2024

## Advent brunch

Selection of fresh breads | warm and cold dishes | homemade desserts | Mövenpick coffee | Prosecco à discretion

**CHF 69.00 per person. From 12.00 p.m. until 2.00 p.m.**

MP Restaurant



### Your contact person

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**MÖVENPICK**  
HOTEL ZÜRICH AIRPORT



*Festive  
Calendar*



24.12.2024

## 3-course menu with Amuse-Bouche

### Amuse-Bouche

Little surprise from the kitchen:

Black salsify soup with truffle

### Duo of salmon

House smoked salmon and rillettes with candy cane beet |  
Granny Smith apple and cucumber dressing

### Pan-seared duck breast

with lentils | celeriac | carrot | cranberry jus

### Tarte Tatin

with caramelized apple | vanilla mascarpone |  
caramel ice cream

**CHF 69.00 per person. From 6.00 p.m. until 9.30 p.m.**

25.12.2024

## Christmas brunch

Selection of fresh breads, warm and cold dishes,  
homemade desserts, Mövenpick coffee and  
Prosecco à discretion

**CHF 69.00 per person. From 12.00 p.m. until 2.00 p.m.**  
MP Restaurant

25. – 26.12.2024

## 3-course menu with Amuse-Bouche

### Amuse-Bouche

Little surprise from the kitchen:

Black salsify soup with truffle

### Duo of salmon

House smoked salmon and rillettes with candy cane beet |  
Granny Smith apple and cucumber dressing

### Pan-seared duck breast

with lentils | celeriac | carrot | cranberry jus

### Tarte Tatin

with caramelized apple | vanilla mascarpone |  
caramel ice cream

**CHF 69.00 per person. From 6.00 p.m. until 9.30 p.m.**  
Le Chalet Restaurant

31.12.2024

## 3-course menu with Amuse-Bouche

### Amuse-Bouche

Little surprise from the kitchen:

Champagne soup with mussels

### Char

with celeriac and vegetable strips

### Beef entrecôte

with potato gratin and seasonal vegetables

### Chocolate cake

with Mövenpick vanilla ice cream

**CHF 69.00 per person. From 6.00 p.m. till 9.30 p.m.**  
Le Chalet Restaurant



31.12.2024

## Oyster station

### Live oyster opening

with the presence of the kitchen chef

Oyster package:

**CHF 29.00 per person:** 6 oysters + 1 glass of Prosecco,  
1 free glass of Prosecco for all guests at midnight

**From 4.00 p.m. till 1.00 a.m.**  
Hotel bar

01.01.2025

## 3-course menu with Amuse-Bouche

### Amuse-Bouche

Little surprise from the kitchen:

Champagne soup with mussels

### Char

with celeriac and vegetable strips

### Beef entrecôte

with potato gratin and seasonal vegetables

### Chocolate cake

with Mövenpick vanilla ice cream

**CHF 69.00 per person. From 6.00 p.m. till 9.30 p.m.**  
Le Chalet Restaurant



01.01.2025

## Long breakfast

### Breakfast buffet

with cold and hot dishes, selection of hot and cold  
beverages. Prosecco à discretion

**CHF 33.00 per person. From 6.00 a.m. till 1.00 p.m.**  
MP Restaurant