

ESTIMATED GUESTS

WELCOME TO OUR

HISTORICAL RESTAURANT WITH TRADITION.

Those like you - who sit in Restaurant Krone to table, enjoy fine food at fair prices. Do you like it classic? Then you will love our traditional delicacies: like the meat bird in a cast cooper pot, fine veal slices in Gschnätzlets à discrétion and other classics. seasonally changing Krone specialties complement the culinary evergreens and bring variety to the plate. What matters to us: all dishes are always freshly prepared using high quality, local and seasonal ingredients. Enjoy your meal!

Whether a simple lunch or a fine dinner: the classic dishes and the seasonal specialties are served in the secluded garden or in the cozy dining room. As a company of the Stiftung Arbeitskette, we combine culinary art and hospitality with social commitment. This means that we offer people with a performance limitation impairment professionally supervised jobs and promote them back on the way to work.

But enough of the words. Let now speak the culinary delights for themselves. We wish you lots of anticipation and of course "en Guete!" Your Krone Team



YOUR KRONE

Nice that you are interested in us. Whether business event, family celebration or Christmas Party: As a Krone team, we claim to lead your event with success. The homely ambience, the courteous service and the exquisite culinary delights are the best conditions for this

THE FIRE RING

Greet your guests with an aperitif at the fire ring in the Krone garden. An ideal opportunity for a quick thank-you speech or simply to have small-talk with your guests or friends. We serve several snacks and sparkling drinks for you.

THE WINE CELLAR

Rank announcements, cabaret or readings have their place here as well as extended and satisfying aperitifs. Under the venerable entablature of restaurant Krone from 1827 hides a true jewel - a individual like for Altstetten in the wine cellar.

Space capacity for 30 guests

THE DINIG ROOM

Not only offers space in professional environment for family celebrations or Christmas dinner - it invites you to linger, especially with a lovingly arranged menu. The crackling in the tiled stove and the belt bottoms provide the ideal setting.

Space capacity up to 40 guests

THE STÜBLI

Your own personal table in a small, manageable setting, your own celebration with one of our banquet menus. Again, you hear the wood crackle in the tiled stove, when your guests let the first bites melt on their tongues.

Space capacity up to 24 guests

STARTERS OF THE SAISON

PICKLED BUTTERNUT PUMPKIN with Pumpkin essence, almonds and swiss pine ice cream	13
CONFIT QUAIL BREAST with wild mushroom tatar, oats and white grapes	14
GENTELY SMOKED EGGPLANT SOUP with a chees patry and goatchees cream	13

STARTER'S CLASSICS

GREEN LEAVE SLALD with paned vegetables, house dressing and Croutons	9
A bowl for Salad lovers	15
CLEAR BEEF BROTH with narrowbone and parsley	13
HOMEMADE RAVIOLINI with ricotta and sage butter	17

Allergies and Intolerances : In this regard, we ask you to inform our employees

MAIN COURSES SAISONAL

COOKED IN THE BIG GREEN EGG

ROASTED VENISON

with patatee truffel espuma, rose hip, backed celery red cabbage and chestnut 39

PARCHED ATLANTIC HEILBUTT

with parsnips, red currant and barley role 31

MUSHROOM QUICHE

with speltbread chips, watercress , red onion chips and pikled mushrooms 27

MAIN COURSES CLASSICS

ROASTED BEEF TENDERLOIN

with homemade big french frise and mixed vegetables 49

PORK CORODN BLEU

with homemade big french frise and mixed vegetables 30

TENDER BOILED BEEF

with pataoes, vegetarbles and horseradish mousse 27

PERCH FILETS

from swiss lakes, in pastry made with beer
with spinich, salted potatoes and sauce tartar 29

HOMEMADE RAVIOLINI

with ricotta and sage butter 28

All fish and meat comes from Switzerland unless otherwise stated
Prices in CHF incl. 7.7% VAT

KRONE SPECIALTIES



BIRD IN THE POT

Beef roll with fondant potatoes
and braised vegetables served in the pot

28



ZÜRI IM PFÄNNLI À DISCRÉTION

Sliced veal Zürich style all you can eat
served in a copper pan with butter hash brown and mixed vegetables

39

with kidney as in the traditional dish

1.50

DESSERT

PEAR BISQUIT

with coffee emulsion, chocolate sorbet and hazelnut 11

CHESTNUT PARFAIT

with stewed plums, whey and buckweath 10

STERNENBERGER CHEES

Thin sliced with apple, honey and Joghurt meringue 9

MINI DESSERT & COFFEE – DAILY CHIOCE

mini dessert or a scoop of Ice cream of your chioce with a coffee or espresso 8

ICE CREAM & SORBET

POPCORN ICE CREAM

with corn crunch

SHISO SORBET

with meringue

DAILY SPECIAL ICE CREAM

with crumbles

AMARETTO ICE CREAM

With egg liqueur per scoop 5

SWEET DESSERT WINE

Muskat Ottonel Auslese, Burgenland 1dl 10