

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 RUTABAGA

with oats, leek, tangerine and pommery 13

MARINATED SALMON TROUT

with quince, chives oil and celery 14

PUMPKIN SOUP

with raviolini, apple crumbles and coffee 13

STARTER'S CLASSICS

GREEN LEAVE SALAD

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

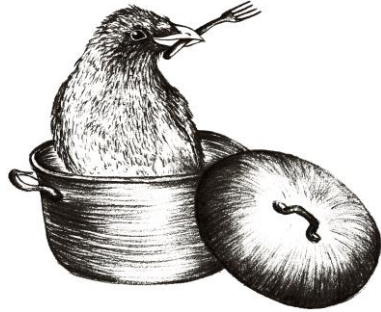
MAIN COURSES SAISONAL

CRUNCHY BREAST FROM BEER PORK with figs, corn, beer sauce and fire onions	29
POACHED SKREI FISH with potatoe pyramid cake, beetroot and pine nuts vinaigrette	32
VENERE RISOTTO BALLS with vin jaune foam, pears, parsnips and date	27

MAIN COURSES CLASSICS

ROASTED BEEF TENDERLOIN with homemade big french frise and mixed vegetables	49
PORK CORDON BLEU with homemade big french frise and mixed vegetables	30
TENDER BOILED BEEF with potatoes, vegetables and horseradish mousse	27
PERCH FILETS from the Zürich lake, in homemade beer pastry with spinach, boiled potatoes and sauce tartar	29
HOMEMADE RAVIOLINI with ricotta and sage butter	28

KRONE SPECIALS



BIRD IN THE POT

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

28



ZÜRICH IN A PAN ALL YOU CAN EAT

Sliced veal Zürich style, with mushroom cream sauce
served in a copper pan with butter hash brown and mixed vegetables

39

with kidney as in the traditional dish

1.50

DESSERT

CHRISTSTOLLEN

with almonds, Rum and celery ice cream 11

CHESTNUT BISQUIT

with mascarpone, chocolate and chestnut ice cream 10

CHEESCAKE LIQUORICE

with oats crumbles, grapes and Amaretto 9

MINI DESSERT & COFFEE – DAILY CHIOCE

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

ICE CREAM & SORBET

CELERY ICE CREAM

with apple crunch

CHESTNUT ICE CREAM

with with oats crumbles

BEETROOT SORBET

with mascarpone

CINNAMON ICE CREAM

with dried fruits per scoop 5

SWEET DESSERT WINE

Muskat Ottonel Auslese, Burgenland 1dl 10