

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



KRONE

Die historische Gaststube mit Tradition

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 22 guests

STARTERS OF THE SEASON

- LIGHTLY SMOKED BEETROOT TATAR**  (ALSO VEGAN AVAILABLE)
goat cheese, red onion, walnut and ginger-ale-essence 12
- PULLED PIKE-PERCH**
fluffy blinis, pomelo and camomile 13
- RIBEL CORN POULTRY TERRINE** 
prune, pistachios, black garlic and puffed quinoa 14

STARTER'S CLASSICS

- LEAF SALAD FROM THE BOWL** 
thinly sliced vegetables, house dressing and croutons 10
- PUMPKIN SOUP** 
Pumpkin dumpling, seeds and orange oil 13
- HOMEMADE RAVIOLINI** 
Ricotta, sage and nut butter foam 16/28

Our meat comes from Switzerland, if not declared otherwise



Vegetarian






Vegan




Gluten Free

All prices in CHF incl. 7.7% VAT

MAIN COURSES OF THE SEASON

BREAST AND THIGH OF THE ALPSTEIN DUCK		
Truffle buckwheat gnocchi, black cabbage and quince		34
POACHED SEA PIKE (F)		
White bean yoghurt foam, horseradish, tarragon and black salsify		32
AIRY BOILED PASTRY	 	(ALSO VEGAN AVAILABLE)
Winter purslane, black walnuts, herbal sour cream Belper Knolle and mushrooms		28

MAIN COURSES CLASSICS

CORDON BLEU FROM PIG		
filled with Sternenberger-cheese, Pommes pont-neuf market vegetables and homemade ketchup		32
WHITEFISH CRISPIES FROM LAKE ZURICH		
in dark beer batter with La Ratte potatoes, spinach and tartar sauce		30
PINK ROASTED BOILED FILLET		
Herb risotto, green vegetables and sorrel hazelnut vinaigrette		37
ROASTED BEEF FILLET		
Taglierini, market vegetables and red wine jus		49

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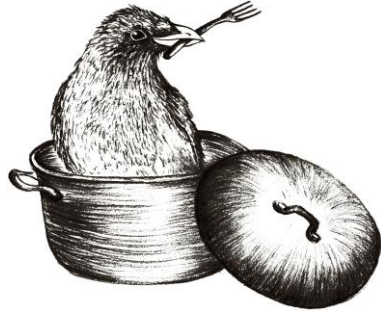
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KRONE SPECIALTIES



BIRD IN THE POT

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

31



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

42

with kidney as in the traditional dish

2.50

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DESSERT

PEAR HELENE



Chocolate canache, violets and vanilla ice cream

12

CHAI-TEE CREMÉ



light gingerbread pastry, kumquats and almond

13

HAZELNUT TART



Honey, mascarpone and mandarin sorbet

13

MINI DESSERT & COFFEE - DAILY OFFER

with coffee or espresso

8

HOMEMADE ICE CREAM & SORBET

MANDARIN SORBET



Candied mandarins

SOUR CHERRY SORBET



Mascarpone

VANILLÉ ICE CREAM



Gingerbread crumble

MATCHA ICE CREAM



Green tea and apple compote

per scoop 5

SWEET WINE ACCOMPANIMENT FOR DESSERT:

Cuvée d'Or dessert,

Siebe Dupf, Liestal, Kerner, Riesling-Sylvaner

1dl 10.00

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