

VALUED GUESTS WELCOME TO OUR HISTORIC RESTAURANT WITH TRADITION

Those who - like you - sit down at tables in the Krone enjoy fine food at fair prices. Do you like it classic? Then you will love our traditional delicacies: With meat bird in cast iron pot, fine sliced veal Zurich style à discrétion and other classics we will spoil your palate. Seasonally changing Krone specialties complement the culinary evergreens and bring variety to your plate. What is important to us: All dishes are always freshly prepared from high - quality, regional and seasonal ingredients. Let yourself taste it!

Whether a simple lunch plate or a fine dinner: We serve the classic dishes and seasonal specialties in the secluded garden or in the cozy dining room.

As an establishment of the Arbeitskette Foundation, we combine culinary art and hospitality with social commitment. This means that we offer professionally supervised workplaces to people with a performance impairment and support them on their way back into the world of work.

But enough of words. Let us now let the culinary delights speak for themselves. We wish you much anticipation in your selection and, of course, from the bottom of our hearts "en Guete!"

Your Krone Team



KRONE

Die historische Gaststube mit Tradition

YOUR KRONE

Thank you for your interest in us. Whether it's a business event, a family celebration or a Christmas party: as the Krone team, we aim to crown your occasion with success. The cozy ambience, the courteous service and the exquisite culinary delights are the best prerequisites for this.

THE FIRE RING

Welcome your guests with an aperitif at the fire ring in the Krone garden. An ideal opportunity for a short speech of thanks or simply to toast with your guests or friends. We combine fine appetizers for you.

THE WINE CELLAR

Ranking ceremonies, cabaret or readings have their place here as well as extended and filling aperitifs.

Under the time-honored beams of the Krone, dating back to 1827, lies a true gem - a wine cellar unique to Altstetten.

Space available: 30 seats for a cozy stand-up aperitif

THE GUEST ROOM

Not only offers space for family celebrations or Christmas dinners in a professional environment - above all, it invites you to linger in comfort with a menu lovingly prepared by you. The crackling in the tiled stove and the strap floors provide the ideal setting for this.





Capacity: 40 seats with three long tables

THE STÜBLI




Your very own personal table in a small manageable setting. Highlight your own celebration with one of our banquet menus. Here, too, you can hear the wood crackling in the tiled stove as your guests let the first bites melt in their mouths.

Space available: 24 seats with a long table

SEASONAL STARTERS

- FRESH RAPESEED SALAD**   
Pineapple tomato, pickled rapeseed and flower cream 13
- CARROTS-VERVEINE COLD BOWL** 
Sour cream, pistachios and lardo 13
- LUCERNE TROUT ROULADE**
Cauliflower, elderberry broth and mustard leaves 15

STARTERS CLASSICS

- LEAF SALAD FROM THE BOWL**  
Sliced vegetables, house dressing and “Krone”-croutons 10 p.P
- BREAD SALAD** 
Confit cherry tomatoes, peach, lemon balm, Burrata 15/27
- BEEF TATAR**
Focaccia, apple mustard cucumber relish,
homemade pickled vegetables and flamed silver onions 18/30

Our meat comes from Switzerland, unless otherwise declared



Vegetarian



Vegan









Gluten Free


All prices in CHF incl. 7.7% VAT

MAIN COURSES FROM THE SEASON

FROM BIG GREEN EGG

SPARE RIBS FROM ORGANIC PORK 	
Potato espuma, smoke cream, crispy skin	34
SALMON FILLET FROM LOSTALLO 	
Lukewarm chickpea vegetables, cucumber and shiso vinaigrette	36
PLANTED KRONE WINGS  	
Steamed brioche bun, crunchy vegetables, red onion and lemon mayonnaise	32
GRILLED ROMANESCO  	
Crispbread, radish, basil and Swiss bergamot	29

MAIN COURSES CLASSICS

CRISPY RED EYE FILLETS	
from Lake Zurich, in a homemade batter of dark beer almond duchess potatoes, fennel salad and tartar sauce	30
PINK ROASTED BOILED BEEF FROM THE GRILL 	
Tomato risotto and rocket salad, hazelnut marrow vinaigrette	37
BEEF FILLET FROM THE GRILL 	
Homemade pommes pont-neuf and light market vegetable salad	49

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KRONE SPECIALTIES



BIRD IN THE POT

Beef bird with fondant potatoes
and market vegetables served in cast iron pot

31



SLICED VEAL ZURICH STYLE À DISCRÉTION

Fine sliced veal Zurich style à discrétion
served in a copper pan with buttered rösti and
market vegetables

42

on request classic with Kidney

1.50

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DESSERT

APRICOT JALOUSIE	 	
Vanilla cream and pistachios		11
YOGURT-LIME MOUSSE		
Sablé Breton, sour cherry compote and thyme		11
CHOCOLATE TATAR	 	
Woodruff sorbet and strawberry		12
MINI DESSERT & COFFEE - DAILY OFFER		
with coffee or espresso		8

HOMEMADE ICE CREAM & SORBET

RASPBERRY SORBET		
Sablé Breton		
WOODRUFF SORBET	 	
Chocolate Tatar		
PISTACHIO ICE CREAM		
Crumble		
VANILLA ICE CREAM	 	
White Chocolate		per scoop 5
SWEET WINE ACCOMPANIMENT TO DESSERT:		
Nives, Assemblage doux, AOC Aargau, Weingut zum Sternen		1dl 12.60

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