

**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 22 guests

## STARTERS OF THE SEASON

<b>CELERY PEAR TATAR</b> */**/**	
black tree nuts, caramelized nashi pear and port wine stock	11
<b>PORK COLLARBONE STEAK</b> ***	
roasted cauliflower, almond and apple	13
<b>FLAMED CHAR FILLET</b> ***	
spiced plum stock, pickled cabbage, turnip and jerusalem artichoke	14

## STARTER'S CLASSICS

<b>GREEN LEAVE SALAD</b> *	
thinly sliced vegetables, house dressing and Croutons	10 p.P
<b>PUMPKIN SOUP</b> *	
pumpkin dim sum, pumpkin seeds and orange oil	13
<b>HOMEMADE RAVIOLINI</b> *	
with ricotta and sage butter	16/28

All fish and meat comes from Switzerland unless otherwise stated

Vegetarian \*\* Vegan \*\*\* Glutenfree

Prices in CHF incl. 7.7% VAT

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

## MAIN COURSES SEASONAL

<b>PIECES OF ROSE FROM VEAL ***</b>	
wild herbs polenta, bone marrow vinaigrette and roasted chicory	34
<b>FRIED SEA BASS FILLET (GRC) ***</b>	
roasted sweet potatoes, feta cheese, tree nuts, grapes and black tea beurre blanc	34
<b>BAKED CHICKPEA SLICES */**/**</b>	
celery yeast flakes puree, sunflower seeds, candied blood orange and wild herbs salad	28

## MAIN COURSES CLASSICS

<b>PORK CORDON BLEU</b>	
with big homemade French Fries, mixed vegetables and homemade ketchup	30
<b>PERCH FILLETS</b>	
from Swiss lakes, in beer pastry with La Ratte potatoes, spinach and sauce tartar	30
<b>ROASTED PRIME BOILED BEEF ***</b>	
herbs risotto, green vegetables and sorrel-hazelnut vinaigrette	37
<b>ROASTED BEEF TENDERLOIN ***</b>	
taglierini, mixed vegetables and red wine sauce	49

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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

1.50

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## DESSERT

<b>PLUMS FROM THURGAU *</b> crumbles, fleur de sel sable and vanilla cream	12
<b>CHOCOLATE CUTS *</b> eggnog foam, cashew nuts and khalua	13
<b>CHEST NUTS CAKE *</b> chocolate canache, caramelized figs and chestnuts ice cream	13
<b>MINI DESSERT &amp; COFFEE – DAILY CHOICE</b> mini dessert with a coffee or espresso	8

## ICE CREAM & SORBET

<b>WHITE CHOCOLATE SORBET *</b> chocolate crumbles	
<b>SWEET APPLE CIDER SORBET */**/**</b> apple compote	
<b>BAILEYS ICE CREAM */***</b> coffee creme	
<b>CHEST NUTS ICE CREAM *</b> crumble	per scoop 5
<b>SWEET DESSERT WINE</b> Nives, Assemblage doux, AOC Aargau Weingut zum Sternen	1dl 10

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