



STARTERS

Mushroom essence

Roasted wild mushrooms, egg yolk and Sbrinz crouton 16

Leaf salad

Cranberry dressing, caramelized walnuts
croutons and bacon dust 14

Served with crispy fried marinated chicken hearts +6

Baked Pumpkin

Fresh goat cheese, pear chutney,
pickled pumpkin and chili threads 18


Breaded Veal sweetbreads or crispy mushrooms

Smoked cranberry jam, root vegetable foam 22

With fresh Limmattal Burgundy Truffle +7



MAIN COURSES

Beef Tenderloin or “Planted Steak” 	
Homemade cheese spaetzle, shallot ragout	
Veal stock and fried onions	47
“Bremgartner” salmon trout	
Parsnips, blueberry jam, fermented parsnip straw	
and black bread crumble	42
Inner Swiss cheese ravioli	
Smoked beetroot, horseradish, and sage	23/32
Smoked tofu from Tofurei Engel	
Pumpkin purée, fermented king oyster mushrooms,	
pickled sweet potatoes, pear jelly, and kale chips	36



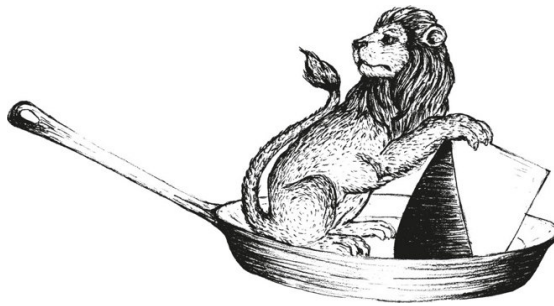
KRONE SPECIALITIES

Züri im Pfännli

Sliced veal Zürich style in a creamy mushroom sauce
served in a copper pan

with butter hash brown and mixed vegetables 46

with veal-kidney as in the traditional dish 5





DESSERT

Krone Affogato



For di Latte ice cream with espresso

9

Milk & Nougat



Brioche roll, Fior di Latte ice cream, nougat mousse, milk chips
and hazelnuts

14

Goat cheese 2.0

Apricot chutney, rosemary honey, crispbread
and roasted white chocolate

14

Mini dessert

Daily offer

6

HOMEMADE ICE CREAM & SORBET

Chestnut ice cream



Fior di Latte Ice cream



Applecider sorbet



Cherry sorbet



per scoop 6

Sweet Drinking Recommendation

Zurich Tirggel Schnaps (24 Vol%.)

4cl 13