



**DEAR GUESTS**

**A HEARTFELT WELCOME TO YOUR HISTORIC DINING ROOM WITH TRADITION.**

Welcome to the Krone

When you take a seat with us, you'll experience the harmony of fine food and warm hospitality. Alongside timeless classics such as Zürcher Geschnetzeltes, we regularly delight you with seasonal specialties – freshly prepared using regional ingredients.

Whether at lunch or dinner, in the garden or in our cozy dining room, our goal is to make you feel completely at home.

As part of the *Stiftung Arbeitskette*, we combine culinary artistry with social commitment. We provide supported workplaces for people with disabilities and help them on their way back into working life.

But now – let the curtain rise for the kitchen.

We wish you joy in your choice and, from the heart, “en Guete!”

Your Krone Team

Unless otherwise stated, our bread, fish and meat come from Switzerland.  
All prices are in CHF and include 8.1% VAT.



## STARTERS

**Green Gazpacho**  **14**

Yoghurt, cucumber granité, sourdough panko, Granny Smith

**House salad**   **12**

Sbrinz dressing, radishes, seeds

Add Roasted Thurgau bacon **+3**

Add Smoked tofu from Tofurei Engel **+3**

**Leaf salad**   **12**

Hou Herb vinaigrette, pickled vegetables, seeds

Add Smoked tofu from Tofurei Engel **+3**

Add Roasted Thurgau bacon **+3**

**Grilled apricot**   **17**

Cucumber strips, basil, sunflower seeds, red onions





Add Maierskappeler buffalo mozzarella **+8**

**Veal tartare** **25/48**

Smoked trout espuma, fennel, fennel crisps  
and veal stock



## MAIN COURSES

- Confit Alpine pikeperch**  **45**  
Smoked buckwheat purée, grilled oxheart tomatoes, fresh green tomatoes, tomato essence espuma and pickled jalapeños
- Inner Switzerland cheese ravioli**  **24/34**  
Fresh sage from our garden and sage butter
- Watermelon Sashimi**  **32**  
Rye flatbread, green salsa, lime and soya sauce, red onions
- Grilled beef bavette**  **36**  
Cauliflower purée, Szechuan blackberry jus, blackberries, wild cauliflower



## KRONE SPECIALITIES

### Petit Wellington

48

Beef petit tender, Swiss chard, Bündlerfleisch, apricot & vegetables



### Zurich-style veal in cream sauce

47

Served in a copper pan

Butter rösti and market vegetables














With classic veal kidneys on request

+6





## DESSERT

<b>Krone Affogato</b>  	<b>9</b>
Homemade vanilla ice cream with espresso	
<b>Deluxe Strawberry Cup</b>  	<b>14</b>
Meringues, strawberry sauce, strawberry salad Salted caramel ice cream, white chocolate	
<b>Peach Dream</b>  	<b>14</b>
Panna cotta, grilled peach, peach sorbet, lemon verbena	
<b>Mini Dessert</b>	<b>6</b>
daily special	
<b>Vanilla ice cream</b>  	
<b>Yoghurt and strawberry ice cream</b> 	
<b>Salted caramel ice cream</b> 	
<b>Monthly sorbet</b>  	
<b>Peach Sorbet</b>  	

Per scoop 6

### **Sweet drinks recommendation 4cl**

Homemade limoncello 23–24% (served ice-cold)	8
Etter New Generation Strawberry Magic Liqueur 15% (served ice-cold)	7

Unless otherwise stated, our bread, fish and meat come from Switzerland.  
All prices are in CHF and include 8.1% VAT.



## **YOUR KRONE FOR 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 an individual like for Altstetten in the wine cellar.

Space capacity: For 30 guests for an apéro

### **THE DINING 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 42 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

Unless otherwise stated, our bread, fish and meat come from Switzerland.  
All prices are in CHF and include 8.1% VAT.

Restaurant Krone  
Badenerstrasse 705 | CH-8048 Zürich  
Tel. 044 211 33 88 | [krone@arbeitskette.ch](mailto:krone@arbeitskette.ch)  
[www.krone-altstetten.ch](http://www.krone-altstetten.ch)

Unless otherwise stated, our bread, fish and meat come from Switzerland.  
All prices are in CHF and include 8.1% VAT.