



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 Entrecôte**  **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



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DESSERT

Krone Affogato   **9**

Homemade vanilla ice cream with espresso

Deluxe Strawberry Cup  **14**

Meringues, strawberry sauce, strawberry salad

Salted caramel ice cream, white chocolate

Peach Dream   **14**

Panna cotta, grilled peach, peach sorbet, lemon verbena

Mini Dessert **6**

daily special

Vanilla ice cream  

Yoghurt and strawberry ice cream 

Salted caramel ice cream 

Monthly sorbet  

Peach Sorbet  

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**

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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

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