



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

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Our meat, bread and fish comes from Switzerland,
if not declared otherwise

All prices in CHF incl. 8.1% VAT



STARTERS

Albula Tal-Mountain potato essence

Bacon foam, leek nest and plum

16

Lamb`s lettuce “Mimosa”

French-Dressing, boiled egg

Roasted Thurgau bacon

14

Lamb`s lettuce “Pumpkin”

Three typed of pumpkin, smoked tofu from Tofurei Engel

16

Celery Celery Celery

Celery cooked over coffee, celery vanilla purée

pickled celery

18

Cheese Fondue 2.0

Homemade rabbit-sausage, sweet wine jelly

Seat-buckthorn, quince-chips

22



MAIN COURSES

Braised Beef

Polenta praline, kalettes, cranberries

46

Alpine Zander

Beetroot-Kernotto, horseradish, verjus and dill

49

Inner Swiss cheese ravioli



Chestnut. nut-butter and sage

24/34

Crispy red cabbage roulade



Black salsify puree, oyster mushrooms

chestnut, chocolate-pear-red cabbage jus

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 47

with veal-kidney as in the traditional dish +6





DESSERT

Krone Affogato  
Sour-cream ice cream with espresso 9

Homemade Nut-Cake 
Pumpkin-Miso, salted caramel, walnuts
Sour cream ice cream 14

Chocolate-Pudding
Sour-cherries, egg white crackers
Egg Liqueur, Whiskey-Pearls 14

Mini dessert
Daily offer 6

HOMEMADE ICE CREAM & SORBET

Egg-Liqueur ice cream  	Sour cream ice cream  
Applecider sorbet  	Sour cherry sorbet  
per scoop 6	

Sweet Drinking Recommendation

Barros Vintage Port 1999 4cl 14



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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