

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



KRONE

Die historische Gaststube mit Tradition

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 for an apéro
For 12 guests seated on a long table

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 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

STARTERS OF THE SEASON

SPRING SALAD	  	
Pickled vegetables, fermented buckwheat and mustard		14
MARINATED SEA BASS FILLET		
Potatoe flan, ciccorino rosso and butter milk-stock		19
CABBAGE TURNIP POCKET	 	
Filled with spinach and fresh cheese, pine top and cucumber		16

STARTER'S CLASSICS

LEAF SALAD FROM THE BOWL		
Thinly sliced vegetables, house dressing and croutons		10
CELERIAC-PEAR SOUP	 	
Spring onion, black garlic		13
HOMEMADE RAVIOLINI		
Ricotta, sage and nut butter foam		17/29

Our meat comes from Switzerland, if not declared otherwise



Vegetarian



Vegan



Gluten Free

All prices in CHF incl. 7.7% VAT

MAIN COURSES OF THE SEASON

ROASTED LAMB LOIN	
Corn, small artichokes, sour cream espuma and rosemary	44
POACHED HALIBUT FILLET (NEA)	
Barley, swiss saffron, lemon balm and cabagge stalk	36
WILD BROCCOLI	  
Roasted oats, mustard seeds and dandelion	28

MAIN COURSES CLASSICS

WHITEFISH CRISPERS FROM LAKE ZURICH	
in dark beer batter with La Ratte potatoes, spinach and tartar sauce	30
PORK CORDON BLEU	
filled with Sternenberger cheese, Pommes pont-neuf, market vegetables and homemade ketchup	32
PINK ROASTED BOILED FILLET	
Herb risotto, green vegetables and sorrel hazelnut vinaigrette	37
ROASTED BEEF FILLET	
Taglierini, market vegetables and red wine jus	49

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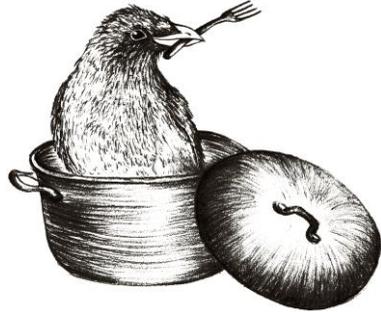
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KRONE SPECIALTIES



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

2.50

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DESSERT

NESPOLE TARTE



Caramelized puff pastry, lemon verbena sorbet

12

CHOCOLATE MOUSSE



Apple, cashews and green tea

13

RHUBARB SALAD



Mascarpone, coffee and crumbles

13

MINI DESSERT & COFFEE - DAILY OFFER

with coffee or espresso

8.50

HOMEMADE ICE CREAM & SORBET

VERBENA SORBET



Thyme

CHOCOLATE SORBET



Crumbles

FIOR DI LATTE ICE CREAM



Vanilla

CARAMEL ICE CREAM



Almonds

per scoop 5

SWEET WINE ACCOMPANIMENT FOR DESSERT:

Muskat Ottonel Auslese

Tschida Angerhof, Burgenland

1dl 10.00

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