

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

BEETROOT COLD BOWL



Potato, jasmine, amaranth and dill

13

MARINATED WATERMELON



Cucumber, tapioca and smoked sour cream

14

CEVICHE OF CHAR

Mustard seed, carrot tea and bacon waffle

17

STARTER'S CLASSICS

LEAF SALAD FROM THE BOWL



Sliced vegetables, house dressing and crown croutons

10

BREAD SALAD



Confit cherry tomatoes, peach and burrata

15 / 28

BEEF TATAR

Focaccia, egg yoke cream, homemade pickled vegetables
flamed silver onions

18 / 34

on request classic with cognac

4

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

FROM THE BIG GREEN EGG

BEEF SHORT RIB 		
Cannellini beans, cashew, mini lettuce and nettle mayonnaise		36
FILLET OF BEEF 160GR 		
Homemade pommes pont-neuf and light market vegetable		52
FLUFFY CORN TACOS  		
Wild herb hummus, portobello mushroom and salsa verde		29
VEGAN PICKLED HERRING FROM EGGPLANTS   		
Soy, yogurt, cucumber, onion and lentil tartar		32
SALMON FILLET FROM LOSTALLO 		
Green tomato, shiso, fennel and sweet potato		42
RED-EYED CRISPERS		
From the lake of Zurich, in homemade batter of dark beer almond-duchesse potatoes, fennel salad and tartar sauce		30
ADDITIONAL SUPPLEMENT:		
	Pommes Pont-Neuf	8
	Wild herb hummus	8
	Lentil tartar	8

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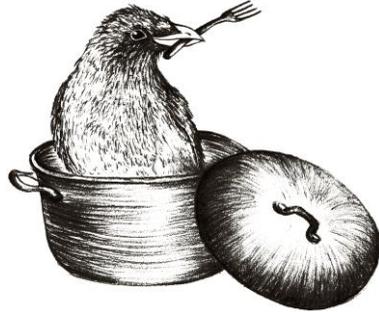
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KRONE SPECIALTIES



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

POPPYSEED CAKE  	
Almond, apricot-relish and sorbet	11
BERRY TARTE 	
White chocolate mousse and blackberries	12
CHOCOLATE SEMI-FREDDO  	
Cassis, black chokeberry and chocolate chili ice cream	13
MINI DESSERT & COFFEE - DAILY OFFER	
with coffee or espresso	8

HOMEMADE ICE CREAM & SORBET

CUCUMBER SORBET   	
Gin and Pepper	
APRICOT SORBET  	
Sour cream	
CARAMALIZED HAZELNUT ICE CREAM  	
Fleur de Sel	
CHOCOLATE ICE CREAM  	
Chilli	per scoop 5
ON REQUEST WITH	
CRUMBLES 	2
SWEET WINE ACCOMPANIMENT FOR DESSERT:	
Muskat Ottonell Auslese	
Tschida Angerhof, Burgenland	1dl 10.00



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