



## STARTERS

### Swiss Alpstein Chicken

Nespole, coffee, mustard seed  
and homemade cream cheese

15

### Salmon from Lostallo/Grisons

Chives, buttermilk, wild herb granola  
cabbage turnip tartelette

18

### Leaf Salad

Pickled vegetables, grapes, house dressing,  
pumpkin and sunflower seeds

12

### Celery-Oat Soup

Horseradish, smoked tofu and cucumber kimchi

13

### Homemade raviolini

Ricotta, sage, and riesling-nut butter foam

23/33



## MAIN COURSES

**Pork cordon bleu** 

Filled with Sternenberger-cheese with Pommes pont-neuf,  
market vegetables and homemade ketchup 32

**Roasted Beef Spider-Steak** 

Chickpea croquette, Belper-Knolle, King Oyster Mushroom  
cauliflower and salsa Verde 40

**Confit char filet from Bremgarten** 

Eggplant, beeswax beurre blanc  
Barley and caramelized hazelnuts 45

**Leek mosaic** 

White beans, seaweed, buckwheat  
and camomile 34

**White-fish crispers from the fishery Gerny**

in dark beer batter with risina beans, mustard seed,  
winter spinach and tartar sauce 30



## KRONE SPECIALITIES

### Bird in the pot

Beef roll served in a cast iron pot  
fondant potatoes and braised vegetables

34



### Züri im Pfännli

Sliced veal Zürich style in a creamy mushroom sauce  
served in a copper pan  
with butter hash brown and mixed vegetables

44




with veal-kidney as in the traditional dish

3





## DESSERT

<b>Homemade Snickers</b>  		
Almond, peanut, and almond milk		14
<b>Rhubarb</b> 		
Vanilla cream, white chocolate and shiso		13
<b>Mini dessert</b>		
Daily offer		6

## HOMEMADE ICE CREAM & SORBET

<b>Apple sorbet</b>  		
Shiso		
<b>Buttermilk ice cream</b>  		
Beet root		
<b>Popcorn ice cream</b>  		
Caramel	per scoop	5

## SWEET WINE ACCOMPANIMENT

<b>Muskat Ottonell Auslese</b>		
Tschida Angerhof, Austria	1dl	10