

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 Cordon Bleu of Pork or the fine veal slices in Zurich Style 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

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

All prices in CHF incl. 8.1% VAT



STARTERS

Spinach cream soup	
Shoyu rye mousse, pickled egg yolk and pickled onion	16
Leaf salad 🐠 💥	
Herb yoghurt dressing, radishes and potato straw	
(vegan option also possible)	14
King oyster mushroom cocktail	
Mountain field bean hummus, lettuce, red onions	
vegan cocktail sauce and king oyster mushrooms	22
Swiss noble pig	
Pork belly, Chinese cabbage salad, pea miso	
coriander and bao bun	24



MAIN COURSES

Beef petit-tender	
Bread puree, caramelised radiccio	
hazelnut and cranberry jus, feta cheese	48
Peas tempeh (Span)	
Bread puree, caramelised radicchio	
hazelnut and cranberry jus	40
Swiss cheese ravioli	
Leaf spinach, brown butter and hazelnut	23/32
Trout Kapuns	
Sbrinz espuma, bacon, chard and mustard seeds	37
Wild garlic dumplings (Variety)	
Mushroom croam sauco, watercross	ວາ



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

46

with veal-kidney as in the traditional dish

5





DESSERT

Krone Affogato (Regard)	
Dandelion honey ice cream with espresso	g
Wild berry ragoût (March	
Chocolate spoon cake with dandelion-honey glacé	12
Eclair	
Yoghurt mousse, rhubarb	14
Mini dessert	
Daily offer	6

HOMEMADE ICE CREAM & SORBET



per scoop 6

SWEET WINE ACCOMPANIMENT

Muskat Ottonell Auslese

Tschida Angerhof, Austria 1dl 10





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 - a 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

Tel. 044 211 33 88 I krone@arbeitskette.ch www.krone-altstetten.ch