










STARTERS

Foamed parsnip soup  	
Smoked almond, celery, onion	13
Veal tartar 	
Hazelnut, miso, potato crisps, mushroom consommé	19
Flamed sea bass (F) 	
Pine espuma, grapefruit, cucumber, mustard seeds	18
Leaf salad  	
Pickled vegetables, grapes, house dressing pumpkin and sunflower seeds	12
Homemade Raviolini 	
Ricotta, taleggio and Riesling nut butter foam	23/33



MAIN COURSES

Cordon Bleu of pork

Filled with Sternenberger cheese, served with pommes pont-neuf, market vegetables and homemade ketchup

32

Alpstein Chicken Club Sandwich of sirloin

Japanese milk bread, citrus vinaigrette, egg
Pickled radish

36

Confit char filet from Bremgarten

Chickpea, quince, nut butter, carrot, shiso

44

Pumpkin pastry pockets Culurgiones

Yuzu mayonnaise, sweet potato, red lentils
Pumpkin Essence

34

White-fish crispers from the fishery Gerny

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

32



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

46



with veal-kidney as in the traditional dish

3





DESSERT

Chocolate Tartellete 		
Curd mousse, sour cherries, green tea		14
Chestnut 		
Plum, dulce de leche, sour cream		14
Mini dessert		
Daily offer		6

HOMEMADE ICE CREAM & SORBET

Tangerine sorbet  		
Red Wine sorbet  		
Chestnut Ice Cream  		
Dulce de Leche Ice Cream  	per scoop	5

SWEET WINE ACCOMPANIMENT

Muskat Ottonell Auslese		
Tschida Angerhof, Austria	1dl	10