













STARTERS

Pumpkin soup  	
Yuzu and pumpkin panna cotta	13
Calf's head milk terrine	
Parsley and pepper brioche, sorrel hummus	
Pickled radish and verjus	15
Beetroot waffle 	
Salted beetroot, cranberries	
Goat's cheese from the Odermatt cheese dairy	14
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 	32
Filled with Sternenberger cheese, served with pommes pont-neuf, market vegetables and homemade ketchup	
Braised lamb shank 	44
Flamed polenta, taleggio, cassis, black cabbage Chanterelles	
Poached eagle fish (NOR) 	42
Sesame hollandaise, cauliflower, orange and millet	
Beetroot and Jerusalem artichoke gnocchi 	34
Fondue filling, pumpkin chutney, bergamot walnut	
White-fish crispers from the fishery Gerny	32
in dark beer batter with risina beans, mustard seed winter spinach and tartar sauce	



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

Crispy cannelloni 		
Ricotta milk mousse, persimmon and redwood		14
Caramel cream puffs 		
Apple, yoghurt mousse and hazelnut		14
Mini dessert		
Daily offer		6

HOMEMADE ICE CREAM & SORBET

Red cabbage Ssorbet  		
Honey-saffron sorbet  		
Baked apple-rosemary Ice Cream  		
Chestnuts Ice Cream  		
	per scoop	5

SWEET WINE ACCOMPANIMENT

Muskat Ottonell Auslese		
Tschida Angerhof, Austria	1dl	10