



**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

- Cucumber cold soup** 
Smoked celery mousse, dill, soy yogurt 13
- Swiss beef tartare** 
Homemade nettle Swiss stone pine
Capers, salted cucumber, olive foam 21/39
- Classic with cognac on request 4
- Grilled watermelon from the Big Green Egg** 
Cream cheese, confit tomatoes
Tarragon-lime sorbet, buckwheat brittle 14
- Leaf salad**  
Pickled vegetables, sliced vegetables, grapes
Toasted seeds, house dressing 12
- "Panzanella" Tuscan bread salad** 
Confit cherry tomatoes, peach, burrata 15/29



MAIN COURSES

Veal Hanging Tender Steak from the Big Green Egg

Chimichurri, cassava,
sweet and sour marinated cauliflower 44

On request with spring onion pakoras 6

Homemade eggplant rollmops

Lukewarm lentil tartare, Granny Smith gel
Mustard seed chutney. Dill mayonnaise 34

Grilled beef short rib

Corn, wild broccoli, cherry BBQ sauce 41

On request with Züri Frites 6

Grilled salmon fillet from Lostallo/ Grisons

Pea-mint curry, spring onion pakoras, yuzu 45



KRONE SPECIALITIES

Cordon Bleu of pork

Sternenberger cheese, farmer`s ham

Lukewarm potato and cucumber salad, cranberries 33

Roach crispies from the Lake Zurich

Beer batter, Risina beans, mustard seeds

Summer spinach, tartar sauce 32

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

Krone cheesecake 	
Tonka bean crumble and blueberry compote	14
Breezy iced coffee 	
Vanilla, caramel and Baileys	14
Mini dessert	
Daily offer	6

HOMEMADE ICE CREAM & SORBET

Vanilla ice cream  	
Kiwi and Sesame sorbet  	
Tarragon-lime sorbet  	
Lemon Curd Ice Cream  	
	per scoop 5

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

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