










STARTERS

Cucumber-apple cold soup  	
Juniper, sour cream & borage blossoms	16
Leaf salad  	
Sbrinz dressing, radish and croutons	14
<i>(vegan option also possible)</i>	
Served with crispy fried marinated chicken hearts	+6
BBQ eggplant 	
Chimi churri, black garlic labneh & chili jam	19
Swiss beef tartare 	
Potato, fried onion, chives & Swiss Cheese “Belper Knolle”	26/46
Central Swiss cheese ravioli 	
Cauliflower, lovage, cherry tomato	23/32



MAIN COURSES

Grilled beef flat iron

Tomato and potato salad, basil,
tzatziki espuma & summer purslane

47

Lostallo salmon from the wooden board

Quinoa, apple-horseradish dressing,
buffalo yoghurt, dill & cucumber

42

Cauliflower «Pizza»

Grilled herb sauté, buffalo mozzarella, red onion
and apricot chutney

32

“Krone” chicken

Breaded chicken thigh steak
With sbrinz-chive fries and cocktail dressing

32



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

Dandelion honey ice cream with espresso 9

Strawberry panna cotta

Strawberries, sorrel ice cream & crème fraîche 15

Bee sting 2.0

Almond spoon, "Tirggel" cream, dandelion honey, bee pollen 14

Mini dessert

Daily offer 6

HOMEMADE ICE CREAM & SORBET

Dandelion honey ice cream

Sorrel Ice cream

Hibiscus sorbet

Cucumber and gin sorbet

per scoop 6



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