









## STARTERS OF THE SEASON

<b>Fermented celery</b> 	
Autumn truffle, nashi pear, pumpernickel, and hay	15
<b>Crispy stockfish croquette</b>	
Carrot variation, potato, and sea buckthorn	18
<b>Glazed sweetbread</b> 	
Cheese consommé, leek, and cabbage turnip	19

## STARTERS CLASSICS

<b>Leaf salad</b> 	
Sliced vegetables, house dressing, kernels and crown croutons	10
<b>Pumpkin soup</b>  	
Yuzu and pumpkin panna cotta	13
<b>Homemade raviolini</b> 	
Ricotta, sage, and riesling-nut butter foam	23/33



## MAIN COURSES OF THE SEASON

### Duck praline, breast and tartar

Lavender gnocchi, shimeji mushrooms and licorice 44

### Poached sturgeon roulade (IT)

Black falafel, stachys, edamame,  
salt lemon and beurre Blanc 43

### Vegan Fondue

Cashew, pumpkin focaccia, pickled vegetables,  
Hasselhof potato 34

## MAIN COURSES CLASSICS

### Pork cordon bleu

filled with Sternenberger-cheese with Pommes pont-neuf,  
market vegetables and homemade ketchup 32

### White-fish crispers from the fishery Gerny

in dark beer batter with risina beans, mustard seed,  
winter spinach and tartar sauce 30

### Roasted fillet of beef (160g)

Wild herbs polenta, market vegetables and red wine jus 52



## KRONE SPECIALITIES

### Bird in the pot

Beef roll with fondant potatoes and braised vegetables served in a cast iron pot

34



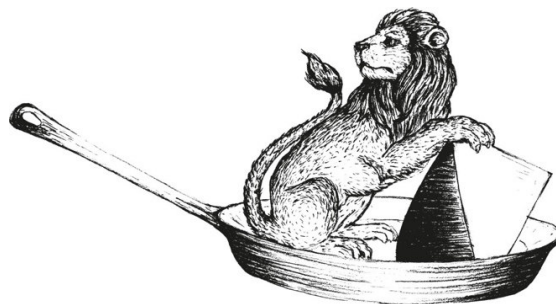
### Züri im Pfännli à discrétion

Sliced veal Zürich style all you can eat served in a copper pan with butter hash brown and mixed vegetables

44




with veal-kidney as in the traditional dish

3














## DESSERT

<b>Chocolate ganache</b>  	
Meringue, apple, fennel, and yogurt	14
<b>Baked apple</b> 	
Nut butter, specula biscuit, thyme, and honey	13
<b>Jersey-Blue blue cheese</b> 	
Caramelized walnuts, maple, and grape	13
<b>Mini dessert &amp; coffee – daily offer</b>	
With coffee or espresso	8

## HOMEMADE ICE CREAM & SORBET

<b>Tangerine sorbet</b>  	
Ginger	
<b>Baked apple sorbet</b>  	
Nut butter	
<b>Walnut ice cream</b>  	
Maple	
<b>Specula biscuit ice cream</b>  	
Crumble	per scoop 5
<b>On request with crumbles</b> 	2

## SWEET WINE ACCOMPANIMENT

<b>Muskat Ottonell Auslese</b>	
Tschida Angerhof, Austria	1dl 10