



**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

- Celery cream soup**   
Miso, roasted chestnuts and pear-chili-chutney 13
- Leaf salad**    
Pickled pumpkin and pear, caramelized walnut  
Roasted seeds, house dressing 13
- Duck liver mousse (F)**  
Savory pancakes, pickled sea buckthorn  
and sweet wine gel 21
- Poached trout patties**   
Pickled rims, deep-fried capers  
Potato-horseradish foam and parsley oil 19
- Lamb's lettuce**   
Egg, fried bacon, blue cheese french dressing 16
- Vegetarian version   
-with smoked tofu from Tofurei Engel 16



## MAIN COURSES

### Stewed beef cheeks

Parsnip puree, parsnip straw

Truffle jus and cranberries 42

### Kale stew

Potato, smoked tofu, pickled flower sprouts

Autumn trumpet, kale chip and almond espuma 34

### Homemade ravioli

Pumpkin and mascarpone filling, pumpkin and almond crumble

Pickled pumpkin and Riesling foam 23/33

### Pork cordon bleu

Rustic mountain cheese, farmer's ham

Crispy potato, cranberries 37

### Roach crispies from the Zürisee Fishery Gerny

Beer batter, parsnip puree

Colorful oven carrots, tartar sauce 39



## KRONE SPECIALITIES

### Bird in a pot

Beef bird in a cast iron pot

Fondant potato and market 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

5





## DESSERT

### Plum and quark dumplings

Marzipan ice cream, chocolate gel 12



### White chocolate mousse

Layered Cake, spruce ice cream and marinated cherries 15

### Mini dessert

Daily offer 6

## HOMEMADE ICE CREAM & SORBET

Marzipan ice cream  

Spruce ice cream  

Plum and cinnamon sorbet  

Chocolate gingerbread sorbet  

per scoop 6

## 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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