



STARTERS

Fennel-rhubarb soup

Rye bread, smoked trout

13

(on request, vegetarian option possible) 

Marinated tri tip of beef

radishes, kohlrabi, fir tree oil

cucumber and homemade cream cheese

16

Vegan ceviche

Pea, dandelion, snow peas

Leek and garden cress mayonnaise

14

Wine Pairing:

Fumé Blanc, Johannes Zillinger, Weinviertel AT

Sauvignon Blanc from organic dynamic farming

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

Sternenberger cheese, served
pommes pont-neuf, market vegetables
and homemade ketchup 32

Roasted breast of organic veal

Buttermilk rape foam, celery, cider
hazelnut and kumquats 40

Pikeperch roulade (EST)

eggplant, miso, ginger
bell pepper espuma and spelt granola 42

Sweet potato tarte

Carrot, beans, fennel, potato croissants
Fermented black garlic 34

Roach crispers from the fishery Gerny

in dark beer batter with risina beans, mustard seed
spring spinach and tartar sauce 32



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

Rhubarb mousse 		
Biscuit, lime ganache, sour cream and gin		14
Cinnamon roll 		
Saffron, walnut and yeast		14
Mini dessert		
Daily offer		6

HOMEMADE ICE CREAM & SORBET

Coffee ice cream  		
Pea and apple sorbet  		
Rhubarb sorbet  		
	per scoop	5

SWEET WINE ACCOMPANIMENT

Muskat Ottonell Auslese		
Tschida Angerhof, Austria	1dl	10