









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