



# KRONE BERN

auswärts zuhause

## The Restaurant for all People

Welcome to the Krone Restaurant in the immediate vicinity of the Minster!  
A unique culinary experience with local, no-frills, yet refined dishes awaits you.  
Our kitchen team under the direction of Janic Leuthold greatly value regional and seasonal craftsmanship, which is prepared with a lot of heart and passion.

In our stylish restaurant Raphael Künzli and his service team welcome guests in an artful ambiance. The walls are decorated with contemporary art by talented Swiss artists from the vaults of ArchivArte, which makes for a very special atmosphere. Wine connoisseurs also feel at home at the Krone, because our vinotheque „Wykeller“ delivers exquisite wines from a historical wine cellar across the street. We look forward to welcoming you and to offering you an unforgettable gastronomic experience.

All prices are in CHF and inkl. 8.1% Vat.



## Starters

### **Asparagus Soup**

with wild garlic pesto and croûtons

15

### **"Krone-Salad"**

Colourful leaf salad with walnut dressing,  
fresh goat cheese, pickled beetroot and roasted seeds

17

### **Leaf Salad**

colourful leaf salads with Krone dressing

9.5

### **Asparagus Salad**

with strawberry dressing, burrata and pink pepper

18

### **Handcut Beef Tatare**

marinated Krone style  
homemade pickled onions  
fried capers  
served with toast  
and homemade herbal butter

29/35

optionally with Calvados/Whisky/Brandy

+5

### **Handcut Beef Tatare „Asia Style“**

marinated with Kikomann, lime, chilli, roasted sesame seeds  
and pickled red cabbage  
served with toast  
and homemade herbal butter

28/34



## From the Field and Meadow

### **Cordon Bleu „Classic“ from the piglet**

filled with ham from Thurgau apple pigs and Gähwiler mountain cheese  
served with homemade potato fries and vegetables

39

### **Cordon Bleu „Special“ from the piglet**

filled with scamorza, Parma ham and sweet basil  
served with homemade potato fries and vegetables

42

### **Pork Schnitzel „Viennese Style“**

served with homemade potato fries and cranberries

38

### **Lamb Ragout**

served with radish potatoes and apricots

35/39

### **Heritage Angus Steak (ca.250 gr.)**

served with fried asparagus, wild garlic chimichurri and new potatoes

52

### **Veal Liver «Berlin Style»**

with apples, onions and rösti

39

### **„Krone Sausages“**

beef sausage with apricot and chili, pork sausage with plum,  
Vieille Prune and thyme, rösti and fig mustard

37



## Vegetarian Classics

### **Green Asparagus Risotto**

with Belp cheese and roasted seeds

26/30

### **Morel Ravioli**

with morels, sour cream and herb oil

29/33



# Sweet Temptations

## **Apple Crumble**

with mascarpone and cinnamon

12

## **Rhubarb Panna Cotta**

with chopped pistacchios

10

## **Ice Cream**

chocolate, vanilla, mocha, strawberry, cinnamon

5 per scoop

## **Whipped Cream**

+1.5

## **Sorbets**

rasberry, passion fruit - pineapple

5 per scoop

## **3 Sorts of Bernese Cheese**

Gerzensee Camembert, Emmental and mature Gruyère

served with dried fruit and honey

18

## **Meat Declaration**

All prices are in CHF and inkl. 8.1% Vat.



### **Pork**

Switzerland

### **Angus Beef**

Canada

(may have been produced with non-hormonal performance enhancers such as antibiotics)

### **Lamb**

Switzerland

### **Beef Tatare**

Switzerland

### **Veal Liver**

Switzerland

### **Sausages**

Switzerland

### **Bread and baked goods**

We source our bread and baked goods exclusively from Bohnenblust Bakery

## **Allergenes**

*Upon request Krone staff can gladly inform you about ingredients in our dishes that could cause intolerance or allergies.*

## **Guest Information**

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## **Apple Pigs from Thurgovia**

*Apple pigs are a cross breed between noble pig mothers and Duroc pig fathers. For several months these pigs are fed with the leftovers from the cider press and apple juice production of the Mosterei Möhl in the canton of Thurgau. This diet produces a unique taste.*

## **Heritage Angus**

*The Heritage Angus Association of cattle breeders have the quality of their products approved twice. The focus is on the sustainable management of pastureland and, of course, the quality and safety of the product. These strict quality controls for grazing cattle are unique in Canada and speak for the ranchers' high quality awareness. This is why the aromatic, deep red meat from their breeds is awarded an A quality rating.*

## **Krone Sausages**

*We are proud to be able to exclusively offer you two sausages made from Swiss meat. These delicious sausages are produced by the renowned butcher's shop Wüthrich from Ostermundigen. It has been in existence since 1886 and is still run by the same family. The long tradition and experience are reflected in the quality and taste of our sausages. We attach great importance to regional products and are delighted to be able offer you this speciality. We hope you enjoy the unique taste of our homemade sausages.*