

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.



Starters

Cold Coconut Kafir Chili Soup

with roasted peanuts

15

"Krone Salad"

Colourful leaf salad with strawberry dressing,
nectarine, feta and seeds

16

Leaf Salad

colourful leaf salads with Krone dressing

9.5

Tomato Salad

with sweet basil dressing, burrata and pine nuts

16

Sesame Yellowfin Tuna Saku

served with an Asian cucumber salad

23



Summery Dishes

Vitello Tonnato

slices of veal roast in light sour cream and tuna sauce
served with fermented radish and caper apples

24/31

optional portion of homemade potato fries

+5

Roast Beef

served with a salad bouquet and tartare sauce

25/32

optional portion of homemade potato fries

+5

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 Appenzell dried meat, apple, Fondue cheese
served with homemade potato fries and vegetables

42

Pork Schnitzel „Viennese Style“

served with homemade potato fries and Krone cranberry jam

38

Pulled Pork Burger

pickled red cabbage and truffle mayo

36

Spareribs

Served with potatoes, sour cream, coleslaw

37

Rib Eye US Premium Tagliata (ca.230 gr.)

with potatoes, rocket, parmesan and tomatoes
in a sweet basil dressing

49

„Krone Sausages“

beef sausage with apricot and chili,
pork sausage with prune, Vieille Prune and thyme (each 80gr.)
served with rösti (hash browns)and fig mustard

37



Vegetarian Classics

Pea Risotto

with burrata and caramelised hazlenuts

25/29

Tricolore - Ravioli

with ricotta – spinach filling, cherry tomatoes and butter

26/30



Sweet Temptations

Strawberry Tart

with pistacchio cream

12

Lemon Grass Panna Cotta

with mango jelly

10

Limoncello Mousse

with butter crumble

9

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 Brie, Emmental and mature Gruyère

served with dried fruit and honey

18



Meat Declaration

Pork

Switzerland

Angus Beef (Roast Beef)

Canada

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

Rib Eye

USA

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

Beef Tatar

Switzerland

Veal

Switzerland

Sausage

Switzerland

Tuna

Japan

Bread and Bakery Goods

We exclusively buy bread from Bohnenblust Bakery

Allergenes

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

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



General Additional Information

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 Cidery Möhl in the canton of Thurgau. This diet produces a unique taste.

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.