

# STARTERS

## KRONE SALAD

*Leaf Salad / Tomatoes / Radish / Herbs / Roasted Kernels*  
*Homemade Dressings at your choice: French / Balsamic / Lemon or Apple-Vinaigrette*  
9

## KRONE SALAD WITH GRILLED CHICKEN

19

## LAMB'S LETTUCE

*Lambs Lettuce / Bacon / Egg / Mushrooms / Apple-Vinaigrette*  
15  
*Lambs Lettuce / Deer raw ham / «Sbrinz»-cheese / Figs Apple-Vinaigrette*  
19

## TATAR OF BUCKWHEAT

*Buckwheat / Cream Cheese / Walnut*  
*Cranberries*  
14 / 21

## BEEF TATAR

*Swiss prime beef / Cucumber / Capers / Onions*  
*«Belper Knolle»-cheese / toast*  
22 / 34

# OUR SOUP

## PUMPKIN

*Pumpkin / Cream / Pumpkin chip / Oil out of pumpkin seeds*  
9 / 13

# VEGETARIAN DISHES

## **STRUDEL**

*Pumpkin / Bio cave ripened cheese/ Cantuccini  
Creamy cheese / Leave salad / Almonds / Cranberries  
Homemade Dressings at your choice: French / Balsamic / Lemon or Apple-Vinaigrette*

*Please observe a preparation time of 15 Minutes*

*25*

## **PAN-FRIED «SPÄTZLE»**

*Cream / Cheese / Mushrooms /Brussels sprouts  
Chestnuts / Roasted onions*

*16 / 22*

# GOOD OUT OF THE WATER

## **PIKE PERCH**

*Fillet of pike perch/ Creamy dill sauce / Beluga lentils / Pears  
Boiled Potatoes*

*28 / 36*

## **CRISPY FRIED PERCHFILLET**

*Perchfillet / Leaf spinach / Pilaw Rice  
Sauce Tatar*

*28 / 34*

# MEAT DISHES

## **BEEF ENTRECÔTE**

*Vegetables from our market / Potato puree with truffles / Portwine Sauce*

46

## **WITH HERBS FEEDED ROAST-PORK**

*Roasted Onions / White cabbage/ Bread dumplings / Cider sauce*

32

## **«ALPSTEIN» - CHICKEN**

*With ham*

*Risotto with saffron / mushrooms*

36

## **CLASSIC WIENER SCHNITZEL**

*Veal / Cranberries / Lemon / French fries*

45

## **«ZÜRCHER» STRIPES OF ROAST VEAL**

*Stripes of roast veal / Cream sauce / Champignons / Rösti*

38 / 44

## **FARMERS SAUSAGE**

*Farmers sausage from Pünthof / Mixed Pickles*

*Homemade bread*

12

## **DECLARATION**

*Veal/Beef/Chicken: Switzerland*

*Roastpork: Specific Swiss Farmers*

*Perchfillet: Germany*

*Pikeperch: Poland*

*Venison: Austria*

*Farmers Sausage: Turbenthal-Pünthof in Switzerland*

*All prices in Swiss Franc and including 8% VAT*

# VENISON

## **RAGOUT OF DEER**

*Ragout of deer / «Spätzle» / Red cabbage  
Chestnuts / Apple filled with Cranberries*

36

## **ESCALOPE OF DEER**

*Escalope of deer / Cream sauce / «Spätzle» / Brussels sprouts / Red cabbage  
Chestnuts / Apple filled with Cranberries*

45

*Up to two persons available*

## **LOIN OF DEER**

*Braised loin of deer / Cream sauce / Brussels sprouts / Flour dumplings  
Mushrooms / Creamy savoy cabbage / Chestnuts / Apple filled with Cranberries*

54.-

*Up to two persons available*

## **ROAST SADDLE OF DEER**

*Roast saddle of deer / Cream sauce / «Spätzle» / mushrooms  
Brussels sprouts / Red cabbage / Chestnuts / Apple filled with Cranberries*

59

# DESSERTS

## **BLACKBERRY**

*Mousse of blackberry / Macaroon / decorated with blackberries*

13

## **PLUM**

*Compote of plum and red wine / Cinnamon icecream*

9

## **APPLE**

*Apple crumble / Sourcream-Sorbet*

13

## **COUPE NESSELRODE**

*Puree of chestnuts / cherry brandy / Whipped Cream / Meringue*

*Vanilla icecream*

9 / 13

## **VERMICELLES**

*Puree of chestnuts / Cherry brandy / Whipped Cream / Meringue*

8 / 12

## **ICE COFFEE**

*Mocca Icecream / Vanilla icecream / Coffee / Whipped cream*

8 / 11

## **ICE CREAM**

*Vanilla / Chocolate / Coffee / Cinnamon / Yoghurt*

*Scoop 4, Whipped cream 1*

## **HOMEMADE SORBETS**

*Sourcream / Plum*

*Scoop 5, Whipped cream 1*

## **LITTLE FOR COFFEE**

*Friandise and Brownie*

5

## **ALLERGY**

*For further information please contact our culinary staff*