



KRONENHALLE

THE TRADITIONAL SELECTION «KRONENHALLE»

STARTERS

Smoked salmon, toast*	42.—
Herring with cream*	36.—
Shrimp cocktail*	38.—
Carpaccio with parmesan	39.—
Air-cured dried beef*	39.—
Veal sausage salad*	29.—
Blinis with smoked salmon	39.—
Omelette with herbs (v)	25.—

SOUPS

Clear soup with herb pancakes and bone marrow	19.—
Clear soup with liver dumplings	19.—
Clear oxtail soup	22.—
Tomato cream soup	19.—

MEAT AND POULTRY

Sliced veal fillet «Kronenhalle», roesti*	61.—
Sliced calf's liver with onions, roesti*	57.—
Veal steak with morel sauce, spaetzli	74.—
Veal sausage, roesti	32.—
Breaded veal escalope, salads or roesti*	58.—
Sirloin steak "Café de Paris", french fries	71.—
Beef goulash "Stroganov", spaetzli	69.—
Beef tenderloin with pepper, roesti	71.—
Robespierre (separate garnish)	63.—
Chateaubriand, bearnaise sauce, roesti, vegetable (2 persons)	166.—
Rack of lamb "Provence style", gratinated potatoes, vegetable (2 persons)	148.—
Mistkratzerli (Roast baby chicken) with garlic and rosemary, french fries	58.—

*We offer smaller portions for some courses.

All prices are in Swiss francs and inclusive 8.1% VAT.



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DESSERT TRADITION

Chocolate mousse	17.—
with double cream	19.—
Caramel pudding	17.—
Crème brûlée "Paris style"	19.—
Semolina pudding	17.—
Parfait with Amaretti	19.—
Cassata with Amarena cherries	19.—
Apple sorbet with Calvados	20.—
Lemon sorbet with Champagne	20.—
Ice cream (per scoop)	5.50
Vanilla, strawberry, coffee ice cream	

DESSERT SEASONAL

Millefeuille with vanilla cream and salted caramel	18.—
Ice soufflé with Grand Marnier	19.—
Sorbet of passion fruit	22.—
Roulade with exotic fruits	22.—
Pavlova with berries	24.—
Fruit pie	8.—
Daily cheese selection (upon availability)	

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