



SEASONAL SPECIALTIES

STARTERS

Avocado à la vinaigrette (v)	19.—
Oxheart tomatoes with buffalo mozzarella and basil	21.—
San Daniele raw ham with melon	32.—
Vegetarian Tatar «Kronenhalle» (v)	33.—
Vitello tonnato	34.—
Sashimi of tuna with sweet and sour ginger	40.—
Tomato carpaccio with baked South African scampi	42.—

Vichyssoise	19.—
Gazpacho Andalouse (v)	19.—
Vegetable consommé (v)	20.—
«Kronenhalle» shellfish consommé with lobster ravioli	25.—

FISH

Linguine with lobster	49.—
Ravioli with South African scampi and white curry	52.—
Grilled sea bass fillet on rocket and new potatoes	65.—
Cod Royale, Berlin style , with ratatouille and boiled potatoes	69.—
Grilled South African scampi , garlic and parsley, pilaf rice	123.—

MEAT

Boiled beef , served slightly warm, with salad	48.—
Scaloppine al limone with tagliatelle and spinach	60.—
Beef tenderloin tagliata with rocket, parmesan and cherry tomatoes	71.—

VEGETARIAN

Rigatoni alla siciliana with ricotta salata (v)	36.—
Sliced Planted Chicken "Stroganoff" with noodles (v)	52.—

We kindly ask for your understanding that each guest is required to order at least one main course.

DESSERTS

Marinated melon salad with Port wine and mint	18.—
Lemon tartlet	22.—
Lake Zurich Swan (Meringues with vanilla and strawberry ice cream)	25.—

Sélection de Fromages

Mühlistein, Bergfichte and Chevrot with pear bread and fig mustard	25.—
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(v) = vegetarian dish

We recommend the following with the above specialities:

Albariño, Bodegas Zárata, Galicia, Spain	1.0 dl	12.00
Cuvée Staffelfeld, Baron Widmann, Alto Adige, Italy	1.0 dl	14.00

Sunday, 09 August 2026



Deklaration