

*Menu card*



<i>Starter</i>	<i>CHF</i>
<b>Salad Krone</b> Leaf lettuce / Figs / Goat cheese / House dressing Family Roos / Adliswil	<b>14.50</b>
<b>Marinated Scottish salmon</b> Beluga-lentil salad / Mustard-dill marinade Family Braschler's Zurich / SCO	<b>15.--</b>
<b>Snails with herb butter</b> 6 pieces or 12 pieces Family Braschler's Zurich	<b>16.-- / 30.--</b>
<b>Terrine with three meats and duck foie gras</b> Homemade terrine with duck, pork and chicken / Plums-Chutney / Riesling jelly / Brioche Augustus Feinkost / Zürich / F	<b>25.--</b>
<b>Hand cut bio beef filet tartar</b> Quail egg / Herb toast / 80gr or 130gr Bio butcher's Abegg from Langnau am Albis / ZH	<b>25.-- / 42.--</b>
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<i>Soups</i>	<i>CHF</i>
<b>Daily soup</b> Homemade soup / ask our service Homemade	<b>10.50</b>
<b>Parsnips cream soup</b> Pumpkin seed oil / Vaud-sausages Family Roos / Adliswil / CH	<b>12.--</b>



## *Main course*

*CHF*

<b>Bio KAG beef filet 150g / 180g</b>	<b>45.-- / 56.--</b>
Supplements according to choose* / sauce according to choose*	
Bio butcher's Abegg from Langnau am Albis	
<b>"Coq au vin rouge"</b>	<b>37.--</b>
Red wine marinated chicken legs / Braised Vegetables / Alsatian Noodles	
Bio butcher's Abegg from Langnau am Albis	
<b>Calfhead</b>	<b>48.--</b>
Brown beer sauce / Stewed smoked shallots / Alsatian Knöpfli	
Bio butcher's Abegg from Langnau am Albis	
<b>Saint Jacques</b>	<b>42.--</b>
Sautéed scallops / Mashed potatoes / Horseradish sauce	
Family Braschler's Zurich / F	
<b>Potatoes stuffed with Cardon ragout</b>	<b>29.--</b>
Baked on Lucern cheese / Truffle butter / Leek / Celery	
Homemade / Vegetarian	

\* Supplements: Finely sliced potatoes, Potato gratin, Alsatian knöpfli, Seasonal vegetables

\* Sauce: Mushroom sauce, Blueburgundy jus, Herb butter

\* Gluten-free / Vegan: Black bean noodles

Our products are target to Bio. We choose small companies from the region. Many thanks to the farm Tüfi in Adliswil and the farm Stockengut in Kilchberg.

## *Black board*

**In addition, individual seasonal «Krone» delights for dinner**



<i>Dessert</i>	<i>CHF</i>
<b>Three pots of homemade dessert cream</b> Vanilla / Chocolate / Peanut	12.--
<b>Semi-liquid dark chocolate cake</b> Vanilla ice cream/ Fruits	16.--
<b>"Apple pie" splitted</b> Peanut ice cream	13.--
<b>Homemade scoop of ice cream</b> Sour cream Peanut Vanilla	5.--
<b>Homemade scoop of sorbet</b> Mango Raspberries	5.--
<b>Cheese variation</b> With mold-, blue mold-, hard cheese Red wine apple, Fig mustard, Homemade fruit bread	16.--