

## Krone Pub



### **Sommer Time**

Swiss sausage and cheese salad lavishly garnished	19
Tomato-Mozzarella with green salad	19
Gnocchi with tomatoes, olives, garlic and cheese	23.50
Pork „schnitzel“ with French fries and lemonslice	24
Chicken breast with portweinsauce, ratatouille and safranrisotto	28.50
Risotto with mushrooms, tomatoes, artichoke and peas	22.50
Pork saltimbocca with marsalasaucce, vegetables and spaghetti with tomato sauce	28
Vealcutlet with mushroomsauce, vegetables and new potatoes	43

### **Rösti<sup>1</sup> dishes**

Crispy buttered rösti gratinéed with tomatoes and Swiss alp cheese	22.50
Buttered rösti with farmer's ham, gratinéed with cheese and fried eggs	23
Buttered rösti with air-dried bacon „Canton of Uri Style“ gratinéed with cheese and fried eggs	23
Sautéed sliced veal liver tossed with herbs and parsley, glazed vegetables and crispy buttered rösti	33
Zurich style sautéed sliced veal in cream and crispy buttered rösti	35.50

---

<sup>1</sup> Swiss Rösti (Hash browns): Fresh potatoes, grated and fried

## Traditional Dishes

### Starters

Green salad with hard boiled egg	7.50
Mixed salad with fried mushrooms	9.80
Traditional steak tartare with boiled egg and a side of mixed salad (70g)	22

### Soups

Soup of the day with croutons and cream	9.50
Cream of hearb with egg	10

### Fish

Char in creamy dill sauce, pan cooked vegetables and buttered rice	29.50
Fried fillets of Egli à la meuniere on a bed of glazed vegetables and boiled potatoes	35

### Meat

Spaghetti Carbonara with cherry tomatoes	22
Pork „Cordon Bleu“ with mixed vegetables in a basket of parmesan cheese and French fries	29.50
Entrecôte <sup>ii</sup> „Kronen Style“ (250 g) on a bed of vegetables and new potatoes	43.50
Beef „Stroganov“, buttered rice and a mix of vegetables	46

### Dessert

Chocolate cake with fresh fruit and a bowl of vanilla ice cram	11.50
--	-------