



GaultMillau

Hotel Restaurant Krone
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Closed on Mondays
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Kid goat from Göschenen and Pata Negra pork in a pot

RESTAURANT KRONE, WASSEN UR Get off the highway, get into the „Krone“! In the Canton of Uri, Damian Fry amazes with subtle cuisine, combining regional and international produce, carefully applying various techniques of cooking. He starts in with 14 Gault Millau points!

Working (almost) on his own in the kitchen obviously puts no dent in „Hospentaler“ Damian Fry's performance. Already the amuse bouche was extraordinary: a shrimp with a nice snap to it, thin slices of apples on potato mousseline and an elegant tomato velouté.

After that: **One Coquille St. Jacques, two ways of preparation.** One half, traditionally fried, reposes on truly delicious gnocchi, playfully surrounded by parsley espuma, while the other had been pickled in brine and carefully treated with lemon – the gentle way of marinading scallops.

The next course hailes from the region. Fry's highly qualified partner Rita-Maria Wiesli serves a well balanced cream of wild garlic with exquisite ingredients: stuffed morels and tender fillet of kid goat, raised on the pastures of nearby Göschenen. This spectacular course made of unspectacular and not too expensive produce is a true credit to the chef.

A little black pot appears on the table. Lifting the lid and inhaling the seductive aroma prompts me to ask for a spoon to thoroughly relish its delicious content: patiently braised, almost excitingly tender Pata Negra pork cheek, rosemary potatoes, diced vegetables with chorizo, smooth cream cheese and chives, and a strong tempranillo sauce.

Having started off with pork I decide to go the whole hog and instead of the Australian entrecôte suggested on the menu, I dedicate myself to the suckling pig, butcher Markus Heinzer has provided from the Muotatal. Fry usually buys the entire piglet, serves the neck, sometimes the fillet or a joint, and makes a wonderful ragout from the shoulder. Pork with pear confit and a sauce refined with Pear Williams schnapps might be a matter of

taste, but there's no arguing with the quality of the homemade taglierini and the lovingly and accurately prepared spring vegetables. While there is no patissier working at the Krone, the desserts are still first class: A ring of traditional „Baumkuchen“ for example, filled with rhubarb parfait and accompanied by fresh strawberries garnished with black pepper. You might wonder about the price of such fireworks. It's a mere, very decently calculated 101 CHF.



Gault Millau points stand for very good cuisine, offering far more than mundane cooking
(German text and fotos (c) by Schweizer Illustrierte , translation (c) Kristin T. Schnider)