

Caviar



Oysters

Gold Selection Caviar

Buckwheat crêpes and a full spread

50g

125g

250g

Krone Casanova-Slice

crunchy hash browns with beef tartar
and 25g of caviar as a starter

with 50g Gold Selection Caviar as a main course

Fresh Sylt Royal oysters

buttered pumpernickel bread and shallot-herb vinaigrette

1/2 dozen, 6 pieces

1 dozen, 12 pieces

Starters

Deer & Mushroom

Tatar, quail egg, truffle, fermented shiitake,
capers and blackberries

Scallop & Carrot

Sweet Potato, Kalamansi Mayo,
cucumber and cashew

"Krone" beef tartar

classic style with toast bread
gently browned if you wish

Ⓢ Beets & Celery

smoked tofu, dill, nut
and Brussels sprouts

Lobster & Foie Gras

open ravioli, savoy cabbage and black walnut

Mixed salad or leafy greens

garden cress, crispy bread chips

Soups

④ Clear white tomato essence
Polenta basil dumplings

Wedding soup
Semolina dumpling, liver dumpling
and sliced pancakes

Creamy cheese soup
grease tortellini and fried onion pesto

Pasta dishes

Tagliatelle in truffle butter sauce
spinach, celery, fresh herbs
if desired with black winter truffle

Tagliolini marinara
tomato, seafood,
Arugula and Parmesan

④ Cabbage roll
Cauliflower, Mediterranean vegetables and lentils

Main dishes

Saddle of venison

Ramazan, pointed cabbage, peanut, shiitake and beets

Pink saddle of lamb

bean ragout, potato thaler
and young vegetables

Poussin

Black salsify, Chinese cabbage, radishes, black garlic, sesame,
ginger and lemon juice

Viennese Schnitzel, pan-fried in butter

parsley potatoes, mountain cranberry jam

Chateaubriand

for 2

roast potatoes, mixed mushrooms and vegetables,
pepper sauce, sauce Bernaise

Classic Tafelspitz

(prime boiled beef)

hash browns, creamy spinach and the classic sauces

Zander & Pulpo

Beet variation, hazelnut and bacon

Fish of the day

For 2

Price according the offer

Whole fried trout from Zug

parsley potatoes, sauteed spinach

Crispy roast duck from Vorarlberg farmers

for 2

1st course: duck breast on cassis kraut and traditional
white bread dumpling

2nd course: crispy roast leg with cabbage and homemade
noodles

For cheese lovers

Well-matured specialty cheeses
from the buffet

Sweet finish

Browney & Lime
Variation of fresh berries and lime mint sorbet

Baba au Rum
white chocolate, pineapple, hazelnut, cinnamon
and Orange - Passion Meringue

Kaiserschmarrn in a pan
(sweet, fluffy pancake pieces)
plum ragout - serves 2

Salzburger Nockerl
(Traditional, sweet soufflé)
with mountain cranberry cream - serves 2

Sorbets and ice cream
homemade

Kitchen Team

Our kitchen under head chef
Thomas Hammerschmid and Daniel Biedenkopf are
preparing all dishes handcrafted, with care and focused
on regional products.

Bon Appetit and have an enjoyable evening!

Digestif *recommendation*

Grappa Tignanello 2cl

Granta Bitter, Brennerei Kössler 2cl

Tresterbrand Reisetbauer 2cl

Glockenapfel, Familie Zieser 2cl

Schwarzbeere, Trausner 2cl

Mirabelle, Ziegler, 2cl