

Starters & cold snacks

"Krone" beef tartar

red radishes, chicory, toast bread, classic sides
28.00

Octopus & salmon carpaccio

peas, white radish, fennel, ginger, nuts, cucumber
28.00

🍷 Summer roll

Asia style, noodles, cucumber, rice, plum, tomato, wasabi, basil, lime
22.00

Rustic charcuterie board

ham bacon, beef aspic, streaky bacon, pepper sausage, garlic bacon,
mountain cheese from Vorarlberg, pickled vegetables served with mustard
and horseradish
23.00

Swiss sausage salad

peppers, red onion, pickle, brown bread
13.00

Mixed salad or leaf salad

garden cress, bread chips
10.00

Topped pinsa

choose from:

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|---|-------|
| 🍷 smoked tofu, cream cheese, red onion, figs, basil | 20.00 |
| bacon, red onion, garlic and arugula | 23.00 |
| smoked salmon, scallions, garlic and spinach | 29.00 |

Soups

Lech's wedding soup

homemade pancake strips, semolina dumpling, liver dumpling
12.00

🍷 Kohlrabi cream soup

snap peas, soy milk, watercress ravioli
add pulled chicken for a meaty option
14.00

Pasta dishes

🍷 Roasted gnocchi with wild garlic

nuts, arugula, tomato salsa, mixed mushrooms
26.00

Pappardelle

Mediterranean vegetables, corn-fed chicken breast,
lime and frisée
29.00

Main dishes

Krone salad bowl

orange, avocado, nuts, oriental vegetables and goat's cheese

choice of:

bacon-wrapped goat's cheese	22.00
black tiger prawns	24.00
slices of beef filet	26.00

Creamy stew of veal lights

bread dumpling slice, crème fraiche, cucumber
37.00

Pepper steak

potato gratin, green beans with bacon, roast mushrooms, pepper sauce
and salsa verde

42.00

Iberico & prawn

white polenta, pak choy, wheat beer, pepper and salt-baked celeriac

38.00

Lamb ragout

cabbage, pappardelle, cranberries and sour cream

44.00

Classic Tafelspitz

(prime boiled beef)

hash browns, creamy spinach along with chives sauce and apple
horseradish

32.00

Viennese Schnitzel, pan-fried in butter

parsley potatoes, mountain cranberry jam

35.00

Alpine char

cucumber-dill-mustard-vegetables, polenta half-moon and tomato tongues

34.00

Whole fried trout from Zug

new potatoes, spinach, butter with capers

33.00

"Krone" club sandwich

grilled chicken breast, bacon, tomato, fried egg,
iceberg lettuce, olives, and fries

23.00

Sweets from our own patisserie



Strawberry & gooseberry

chia pudding, coconut, ginger crumble and sorbet

16.00

Warm crumble

fruit of the day, vanilla ice cream and caramel

16.00

Kaiserschmarrn in a pan

serves 2

(sweet, fluffy pancake pieces)

plum ragout

32.00

Salzburger Nockerl

(traditional, sweet soufflé)

with mountain cranberry cream - serves 2

14.00/person

Sorbets and ice cream

homemade

per scoop 2.50

Cakes from our buffet

made in the Krone-patisserie

6.50

Apple strudel & sweet cheese strudel

fresh from the oven

8.00

choose from:

serving of hot vanilla sauce ✦ whipped cream ✦ scoop of vanilla ice cream

2.50 each

Ice cream menu

Homemade fruit shake

choose from:

banana ✦ raspberry ✦ strawberry

9.50

Wellness - smoothie

banana, kiwi, spinach, cucumber and two kinds of apple

10.50

Heisse Liebe

vanilla ice cream, hot raspberry compote, brittle,
whipped cream

10.50

Dame blanche

vanilla ice cream with caramelised walnuts,
chocolate sauce, whipped cream

10.50

"Krone" berry dream

combination of strawberry ice cream, cassis ice cream, yogurt ice cream,
poppy seed ice cream with forest fruits, whipped cream

10.50

Hawaii

three refreshing scoops of fruit ice, fruit salad,
batida de coco, whipped cream,
fruit sauce

10.50

Banana split

vanilla ice cream, chocolate ice cream, banana,
whipped cream, almond flakes

10.50

Creamy iced coffee

creamy mixture of vanilla ice cream and coffee

9.50

Ice cream soda

two scoops of lemon sorbet in cool raspberry soda

7.50

Eggnog dream

vanilla and stracciatella ice cream with eggnog, banana slices, whipped cream, chocolate décor

10.50

Crunchy nut

vanilla ice cream and nut ice cream with roasted nuts, hazelnut liqueur, finest chocolate sauce, whipped cream

10.50

Kids' ice cream selection

Kiddie dream

vanilla ice cream with fresh fruit, smarties, sweet ice cream cone

6.50

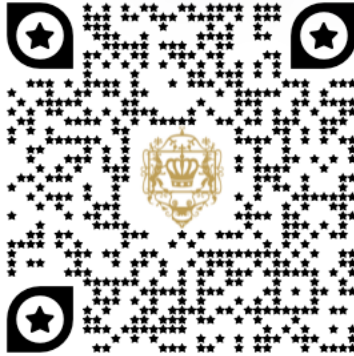
Chocolate monster

chocolate ice cream on a brownie, whipped cream

6.50

Dear guests!

If you would like to express your satisfaction, we would be delighted to receive your rating via the QR-code below.



Thank you very much.

Allergens

As of 13 December 2014, all restaurants and hotels are required by law (EU Food Law Regulation 1169/2011) to inform their guests which dishes might cause allergic reactions or intolerances.

All of our meals, which are handmade with passion by our kitchen team, may contain traces of all 14 allergens.

We respectfully point out that in case of allergies our meals cannot be prepared in a separate kitchen and in spite of the highest level of diligence may contain traces of allergens. Our trained staff are happy to provide information on allergens in our dishes.

We use unpasteurized raw milk.