

## 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 & cold snacks

### "Krone" beef tartar

classic style with toast bread  
gently browned if you wish

### Regional beef carpaccio

Lardo di Colonnato, pine nuts,  
marinated arugula leaves, Grana Padano

### Salmon & Pea

Radish, pumpernickel, trout caviar, fennel and blinis



### Beets & Celery

Smoked tofu, dill, nut and brussels sprouts

## Antipasti plate

ratatouille, Vulcano ham, salami,  
crunchy flatbread

## Mixed salad or leafy greens

garden cress, crispy bread chips

## Soups

### Weeding soup

Liver dumpling, semolina dumpling and sliced pancakes

### Homemade goulash soup

regional beef from Vorarlberg farmers



### green curry soup

carrot, coriander and morel

## Main dishes

### Krone salad bowl

Curry pumpkin, avocado, nuts, mozzarella, couscous,  
sunny dried tomatoes

#### choice of:

bacon-wrapped goat's cheese

black tiger prawns

slices of beef filet

### Beef filet & Tiger prawns

sweet potato, pea-mint puree and parmesan

## Veal liver & apple

Sliced liver, mashed potatoes, marjoram and bacon beans

## Pink saddle of lamb

Polenta, Mediterranean vegetables, celery and cocoa jus

## Venison stew

Herb-bacon dumplings, sour cream, red cabbage  
and brussels sprouts

## Classic Tafelspitz

(prime boiled beef)

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

## Viennese veal Schnitzel, pan-fried in butter

parsley potatoes, mountain cranberry jam

## Whole fried trout from Zug

parsley potatoes, sauteed spinach

## slice of salmon

blacks lentils, mushrooms, lettuce hearts

## Pasta dishes

### 🍷 Pumpkin gnocchi

Leaf spinach, king oyster mushrooms nuts and radicchio

## Asia tagliolini

strips of beef filet, bamboo shoots,  
wok vegetables, snap peas

## Spaghetti

with meat sauce  
beef from Vorarlberg farmer  
with tomato sauce

## Classics

### BBQ burger

patty, cheddar, fried onions, iceberg lettuce,  
tomato, red onion, French fries, coleslaw

### "Krone" club sandwich

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

### Homemade Bern-style sausages

(stuffed with cheese and wrapped in bacon)  
fries, mustard- and ketchup ragout

### Arlberg venison sausage

#### Vienna sausage

with sauerkraut  
with brown bread

### Käsespätzle

(traditional, cheese-baked noodles)  
leafy greens and fried onions

## Sweets from our own patisserie

Mascarpone & tangerine  
Blood orange, cantuccini, white chocolate espuma

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

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

Sorbets and ice cream  
homemade

Cakes from our buffet  
made in the Krone-patisserie

Apple strudel,  
sweet cheese strudel or cherry nougat strudel  
fresh from the oven

choose from:

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

# 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.