



KRONENHALLE

SEASONAL SPECIALTIES

STARTERS

Avocado à la vinaigrette (v)	18.—
Avocado with crab meat	42.—
Burrata Pugliese on herb salad (v)	21.—
Beetroot apple salad with horseradish (v)	21.—
Vegetarian Tatar «Kronenhalle» (v)	33.—
Sashimi of tuna with sweet and sour ginger	40.—
Tomato carpaccio with baked South African scampi	42.—

Passatelli in brood	19.—
Asparagus soup (v)	19.—
Vegetable consommé (v)	22.—

FISH

Ravioli with South African scampi and white curry	52.—
Grilled fillet of sea bass, rosemary butter, potatoes, vegetables	65.—
Char with caviar, asparagus, artichokes, potatoes white tomato sauce	74.—
Spaghettoni Quadrati with caviar and smoked salmon	78.—
Grilled South African scampi, garlic and parsley, pilaf rice	96.—

MEAT

Veal escalopes with lemon, tagliatelle and spinach	60.—
Fillet of beef "tegame" with herbs, roesti	71.—
Mignons of veal fillet with chanterelles à la crème, white asparagus	72.—

VEGETARIAN

Shakshuka (v)	30.—
White asparagus with hollandaise sauce (v)	50.—
Sliced Planted Chicken «Kronenhalle» with roesti (v)	52.—
Planted Steak with buckthorn, pasta, vegetables (v)	52.—

DESSERTS

Bachtelstein cheese and Tomme Fleurette with pear bread	23.—
Swiss strawberries nature	19.—
Matcha panna cotta with strawberry compote	24.—

(v) = vegetarian dish

We recommend the following with the above specialities:

Grüner Veltliner Kirchberg, Weingut Artner, Österreich	1.0 dl	12.00
Insoglio del Cinghiale, Toscana IGT, Tenuta di Biserno, Italia	1.0 dl	13.00

Monday, 13 May 2024



Deklaration