

# KRONE BERN

auswärts zuhause

## The Restaurant for all People

In the immediate vicinity of the Minster, homelike, unpretentious yet refined food is served. Chef Janic Leuthold and his crew put a lot of heart and passion into regional and seasonal craftsmanship.

In the restaurant Raphael Künzli and his service team welcome guests in an artful ambiance: Contemporary art by Swiss artists from the vaults of ArchivArte decorates the walls. Wine connoisseurs also feel at home at the Krone – the vinotheque „wykeller.ch“ delivers exquisite wines from a historical wine cellar across the street.



## Starters

### **White Asparagus Cream Soup**

with sour cream and green asparagus ragout

13

### **"Krone-Salad"**

Colourful leaf salad with roasted seeds  
and asparagus in a raspberry dressing with Belp cheese

15

### **Leaf Salad**

colourful leaf salads with Krone dressing

9

### **Beetroot – Apple Tatar**

with goat cheese

14

### **Hand cut Beef Tatar**

marinated Krone style  
homemade pickled onions  
fried capers  
served with toast  
and homemade herbal butter

28/34

optionally with Calvados/Whisky/Brandy

+5



## From the Field, the Meadow and the Forest

### **Cordon Bleu „Classic“ from the piglet**

filled with ham from Thurgau apple pigs and Gähwiler mountain cheese  
served with homemade potato fries and vegetables

37

### **Cordon Bleu „Special“ from the piglet**

filled with Parma ham and fresh herbal cheese  
with homemade potato fries and vegetables

40

### **Pork Schnitzel „Viennese Style“**

served with homemade potato fries and cranberries

36

### **Ribeye Steak Café de Paris (250gr)**

Medium rare from the „Ojo de Agua“ farm in Argentina  
on Mascarpone risotto and green asparagus

52

### **„Haché“ Burger**

with tomato balsamico chutney, Appenzel cheese, pickled red cabbage, lettuce,  
tomato served with homemade potato fries and truffle mayonnaise

33

### **Emmental Saffron Veal Ragout**

with potato mash

38

### **Zurich Speciality**

strips of veal served with butter potato hash browns

41



## **Vegetarian Classics**

### **Spinach – Asparagus Risotto**

with bulb cheese from Belp

24/28

### **Green Asparagus rolls**

in a bear's garlic cream sauce with roasted almonds

25/29



# Sweet Temptations

## **Rhubarb Cheese Cake**

with rhubarb confit

12

## **Caramel Cup**

with sweet basil strawberry compote

9

## **Ice Cream**

chocolate, vanilla, mocha, strawberry

5 per scoop

## **Whipped Cream**

+1.5

## **Sorbets**

rasberry, passion fruit - pineapple, grape

5 per scoop

## **3 Sorts of Bernese Cheese**

Gerzensee Brie, Emmental and mature Gruyère

served with dried fruit and honey

18



# Meat Declaration

## Veal

Switzerland

## Pork

Switzerland

*Apple pigs are a cross breed between noble pig mothers and Duroc pig fathers. For several months these pigs are fed with the leftovers from the cider press and apple juice production of the Mosterei Möhl in the canton of Thurgau. This diet produces a unique taste.*

## Rib Eye Beef

Argentina

*Lush green pastures. The endless expanses of Argentinian grasslands. A raw pristine beauty that has also captivated Dieter Meier. For over 20 years, the musician and artist has been breeding **Hereford** and **Black Angus** cattle under the **Ojo de Agua** brand in the Humeda Pampa and Patagonia. The pastures of the farms offer optimal conditions to grow the magnificent animals all year round in the wild.*

## Haché Burger

Switzerland

*Our new speciality is called Haché Beef Burger. The coarse minced meat, the fluffy structure of the patties as well as the multi-layered composition for a firm bite are an exclusively handmade feature. Haché burgers should not be well done, the core should remain pink just as with its model the Steak Haché.*

## Beef Tatare

Switzerland

# Allergenes

*Upon request Krone staff can gladly inform you about ingredients in our dishes that could cause intolerance or allergies.*