



  
Take Away  
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HOTEL KRONE UNTERSTRASS  
ZÜRICH

## HOUSE CLASSICS

TAKE AWAY-PRICES

MON-FRI+SUN 11.30-21.30 H, SAT 17.00-22.00 H

<b>TARTAR SYMPHONIE HOUSE SPECIALITY!</b> (6 DIFFERENT TATAR VARIATIONS ARRANGED ON ONE PLATE) Classico   Toscana   Tennessee   Périgord   Nordica   Vegana	32.-
<b>TARTAR CLASSIC (BEEF)</b>   prepared mild, medium or hot spiced capers   red onions   egg yolk cream	26.-
<b>TARTAR TOSCANA (BEEF)</b>   Grappa di Brunello   sun dried tomatoes rocket salad   parmesan cheese	28.-
<b>TARTAR PÉRIGORD (VEAL)</b>   truffle essence   port wine fig wild herb salad   walnut pesto	33.-
<b>TARTAR NORDICA (SMOKED SALMON)</b>   sour cream   lemon   parsley chili   green apple   portulac   salmon roe   capers	28.-
<b>SALAD FRANÇOIS</b>   seasonal salads   lukewarm chicken breast strips fried bacon strips   tomatoes   egg	20.-
<b>CHICKEN BREAST PICCATA</b>   egg coating   fried tomato sauce   pesto drops   cream spinach   tagliatelle	20.-
<b>ZURICH SLICED VEAL</b>   pan-fried strips of veal creamy mushroom sauce   roesti (grated fried potatoes)	32.-
<b>CALF'S LIVER</b>   veal liver strips fried in butter shallots   sage & garden herbs   roesti (grated fried potatoes)	28.-
<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce boiled herb potatoes   lemon	32.-
<b>VICTORIA PERCH FILET</b>   semolina crust   fried golden brown pineapple, papaya and cilantro salsa   onions   rice	29.-

## VEGETARIAN

<b>TARTAR VEGANA</b> 🌱   aubergine   courgettes   tomatoes   okra deep fried chick pea balls   basil sprouts	28.-
<b>ORECCHIETTE-PUTTANESCA</b> 🌱   Nonna's recipe   tomato sauce cooked 12 hours   capers   black olives   parmesan   arugula	20.-
<b>RAVIOLI-ROYAL</b> 🌱   homemade truffle ravioli creamy Champagne sauce   arugula	27.-

## DESSERTS

<b>CREM SLICE</b>   homemade   puff pastry englisch vanilla cream   rhubarb compote	12.-
<b>APPLE FRITTERS</b>   deep-fried in batter   turned in cinnamon sugar vanilla ice cream   blackberry confit   cream	12.-



  
**d i f f e r e n t e**  
RESTAURANT

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