



HOTEL KRONE
UNTERSTRASS
ZÜRICH

Delicious appetisers

refined, delicate & unique



Appetisers

	price p. piece
Paprika & salt chips, salted peanuts	CHF 4.-
Homemade puff pastry sticks	CHF 4.-
Mixed olives	CHF 4.-
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Cold snacks	
Toast triangle with egg mousse and chives	CHF 4.-
Trio of vegetables sticks with herb dip	CHF 5.-
Toast triangle with raw ham and gherkin	CHF 5.-
Crispy falafel on hummus	CHF 5.-
Red wine-marinated fig with buffalo mozzarella	CHF 5.-
Small Caprese salad with mozzarella and tomatoes in basil pesto	CHF 5.-
Small Caesar salad with croutons and Parmesan	CHF 5.-
Pumpernickel canapé with herb cream cheese	CHF 5.-
Smoked prawn with mango curry chunkey	CHF 6.-
Roast beef with tartar sauce and gherkin	CHF 6.-
Cornet with beef tartar and Parmesan	CHF 6.-
Cornet with veal tartar and black truffle	CHF 6.-
Crostini with smoked salmon tartare and horseradish foam	CHF 6.-
Fruity, spicy tuna tartare	CHF 6.-
Vitello tonato with capers on a bed of tuna cream	CHF 6.-
Roesti patties with smoked salmon and mustard sour cream	CHF 6.-
Spring roll with sesame sauce	CHF 6.-
Crayfish cocktail	CHF 6.-
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Soups	
Carrot and ginger soup with croutons	CHF 5.-
Red curry soup with crayfish	CHF 6.-
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Hot snacks	
Oven-fresh ham croissants	CHF 5.-
Oven-fresh cheese scones	CHF 5.-
Mini sausages in batter	CHF 5.-
Baked cauliflower with mango dip	CHF 5.-
Vegetable-filled empanadas	CHF 5.-
Golden-fried spring rolls with soy dip	CHF 5.-
Sausage balls in a mushroom and cream sauce on mashed potatoes	CHF 5.-
Mini chicken nuggets with sweet and sour sauce	CHF 5.-
Baked mozzarella on marinara sauce	CHF 5.-
Small pancakes with sour cream and bacon	CHF 5.-
Creamy polenta with sun-dried tomatoes and Parmesan	CHF 5.-
Zurich-style veal slices on mashed potatoes	CHF 6.-
Pasta shells and minced meat with apple mousse	CHF 6.-
Deep-fried prawns in a potato coating with garlic dip	CHF 6.-
Grilled prawns with lime dip	CHF 6.-
Satay skewers with peanut sauce	CHF 6.-
Pike-perch fillets in batter with tartar sauce	CHF 6.-
Diced zander fillet on creamy sauerkraut	CHF 6.-
Grilled beef cubes in BBQ marinade on wasabi mashed potato	CHF 6.-
Truffle ravioli with velouté	CHF 6.-
Creamy edamame risotto	CHF 6.-
Riz Casimir with pineapple and fragrant rice	CHF 6.-
Mini meatballs in tomato sauce	CHF 6.-
Assorted mini burgers with cocktail sauce and salad	CHF 6.-
Sautéed prawns in red coconut curry sauce	CHF 6.-
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Desserts	
Grandma's crumble cake with whipped cream and berries	CHF 5.-
Mini cream puffs with raspberry filling	CHF 5.-
Assortment of three muffins	CHF 5.-
Coffee mousse with candied baby oranges	CHF 6.-
Assortment of three doughnuts	CHF 6.-
Homemade panna cotta with berry compote	CHF 6.-

Our Menu selection

refined, delicious & unique



Our recommendations

Zurich pure – signature menu

Beef tartare

spicy marinade | creamy egg yolk sauce | capers
red wine onions | toast and butter

Zurich sliced veal

pan-fried strips of veal | seared until pink
mushroom and white wine cream sauce | crispy potato roesti

White coffee mousse

with Arabica coffee | preserved kumquats
pistachio ice cream | fresh berries | cream

CHF 78.00



Refined – signature menu

Veal tartare

mediterranean-style marinade | subtle notes of black truffle
crispy potato pancake | creamy egg yolk sauce

Champagne mousse

enriched with Bourbon vanilla
homemade raviolo | chive essence

Monkfish medallion

confit in nut butter | puffed amaranth | saffron sauce
cauliflower carmelito | assorted mini vegetables

Yuzu sorbet

homemade | accompanied by a dry martini

Beef fillet Wellington

classic in a puff pastry coating | cooked to medium in the oven
port wine reduction | pea and mint purée | vegetable medley

Chocolate tart

crispy shortcrust pastry | Felchlin ganache
mascarpone cream | pickled blackberries | young blossoms

CHF 140.00

Menu suggestions

The menus listed are provided as examples. Our head chef will be happy to create bespoke, seasonally inspired menus tailored to your specific requirements.

Menu 1

Rocket salad

with Parmesan | balsamic dressing | fresh berries | smoked almonds

Roast beef

cooked whole in the oven | homemade hollandaise sauce
creamy leaf spinach | young rosemary roast potatoes

Fruit salad

with fresh wild berries | mint | lemon sorbet

3 courses CHF 72.-



Menu 2

Mixed leaf salad

chopped eggs | croutons | toasted seeds | Tuscan dressing

Sliced veal

seared | Barolo and olive sauce | courgettes | crispy roesti

White coffee mousse

fine Felchlin chocolate | Arabica coffee | baby oranges | pistachio ice cream

3 courses CHF 70.-



Menu 3

Beetroot carpaccio

with horseradish foam | frisée salad

Pork fillet wrapped in bacon

pan-fried | balsamic cherry jus | carrot duet
leaf spinach | deep-fried Dauphine potatoes

Apple fritters

in choux pastry | deep-fried | cinnamon sugar
vanilla ice cream | blackberry confit | cream

3 courses CHF 68.-



Menu 4

Truffle brie

in filo pastry | baked until creamy | crisp leaf salads
grapes | pine nuts | wild honey vinaigrette

Corn-fed chicken breast

sous-vide cooked and pan-fried | tangy salsa verde
Coco beans | & sun-dried tomatoes | sage and white wine risotto

Cheese-Cake

biscuit crumble | preserved apricots | lemon balm | sour cream ice cream

3 courses CHF 68.-



Menu 5

Salmon duet

home-crued slices | smoked salmon tartare | cabbage and wasabi salad | apple gel

Veal shoulder

tenderly braised in the oven | creamy white wine and mushroom sauce
assortment of colourful vegetables | Zurich-style potato gratin

Lemon tarte

creamy lemon buttercream | shortcrust pastry base
light meringue topping | lychee compote

3 courses CHF 72.-



Menu 6

Zurich White wine soup

grapes | homemade lemon ravioli | sprouts | croutons

Beef fillet

seared to medium | full-bodied Amarone truffle jus | cream spinach
mushrooms | deep-fried pommes dauphines

Vanilla mousse slice

on chocolate sponge | preserved Swiss cherries | chocolate shavings

3 courses CHF 85.-



Menu 7

Winemaker's salad

mixed leaf salad | radishes | crispy bacon bits | grape vinaigrette

Wild mushroom cream soup

wild herbs | Belper Knolle cheese

Braised beef

oven-braised | Merlot sauce | root vegetables | mashed potatoes

Panna-Cotta

enhanced with the noble tonka bean | fruity raspberry ragout
pistachio crumble | lemon balm

4 courses CHF 82.-



Menu 8

Smoked salmon tartare

charcoal-roasted apple mustard | horseradish cream | crispy rocket

Artichoke cream soup

with Vaudovan curry | vegetable dumpling

Beef flank steak

tenderly pan-fried | port wine jus | mixed vegetable medley
pea and mint purée | Hasselback potato

Cheese-Cake

sweet Philadelphia cream | biscuit crumble | pickled apricots
lemon balm leaves | sour cream ice cream

4 courses CHF 90.-



Menu 9

Lettuce salad

chopped eggs | mushrooms | garden herbs | mustard dressing

Creamy pea soup

sautéed scallops | sour cream

Veal shoulder fillet

marinated in sage | slowly glazed in the oven | fig jus
French ratatouille | potato croquettes

Yuzu slice

pistachio crumble | fresh berries | sour cream ice cream

4 courses CHF 88.-



Menu 10

Carpaccio

wafer-thin slices of beef rump | Indian mayonnaise | pickled vegetables
Parmesan | rocket

Parmesan foam soup

root vegetables | truffle ravioli

Pepper steak

medium-rare | rich red wine jus | creamed spinach | glazed butter noodles

Chocolate selection

chocolate éclair | milk chocolate ganache | white chocolate pearls
salty brownie ice cream | lemon balm

4 courses CHF 92.-



Menu 11

Baby ceaser salad

with croutons | avocado | bacon | cherry tomatoes

White wine cream soup

Zurich Riesling-Sylvaner | grape chutney | vegetable pasta

Veal piccata

in a cheede and egg coating | pan-fried | tomato coulis
broccoli | saffron risotto | rocket

Toasted pistachio cream

port and pineapple salad | chocolate shavings

4 courses CHF 89.-



All-In-One packages

The all-in-one packages are available for groups of 50 people or more.

Package 1

Zurich leaf salad

five fresh, crisp leaf lettuces | creamy herb dressing | chopped organic egg
crispy bread croutons

Veal should fillet

tenderly braised in the oven | creamy white wine and mushroom sauce
assortment of colourful vegetables | Zurich potato gratin

Seasonal crumble cake

made to Grandma's original recipe | served warm | vanilla ice cream

The following services are included:

- a private room with round tables laid out festively
- menu cards featuring your logo
- Wines as follows: 1 glass of white wine per person and 2 glasses of red wine per person
- unlimited mineral water in carafes
- soft drinks (Coca-Cola, Coca-Cola Zero, Rivella)
- 1 coffee or tea per person
- for vegetarian guests, we will be happy to provide a suitable alternative
Once the included drinks have been consumed, the organiser will be contacted on site.



CHF 100.- per person

Package 2

White wine cream soup

Zurich Riesling-Sylvaner | grape chutney | vegetable pasta | flaked almonds

Veal piccata

in a cheese and egg coating | fried until golden brown | tangy tomato coulis
broccoli | saffron and white wine risotto | crisp rocket

White coffee mousse

made with fine Felchlin chocolate | Arabica coffee
saffron-infused baby oranges | pistachio ice cream

The following services are included:

- a private room with round tables laid out festively
- menu cards featuring your logo
- 1 glass of prosecco or beer or orange juice as a welcome drink, served in aperitif flutes
- Wines as follows: 2 glasses of white wine per person and 3 glasses of red wine per person
- Hürlimann lager or Superbock non-alcoholic
- unlimited mineral water in carafes
- soft drinks (Coca-Cola, Coca-Cola Zero, Rivella)
- 1 coffee or tea per person
- for vegetarian guests, we will be happy to provide a suitable alternative
Once the included drinks have been consumed, the organiser will be contacted on site.



CHF 120.- per person

Package 3

Winemaker's salad

assorted colourful leaf lettuces | radishes | fried bacon bits | grape vinaigrette

Parmesan foam

root vegetables | truffle ravioli

Beef fillet

Australian angus beef | roasted whole in the oven to medium | served with a full-bodied Merlot reduction
mixed vegetables | creamy potato mousseline

Cheese-Cake

sweet Philadelphia cream | biscuit crumble | preserved apricots
lemon balm leaves | sour cream ice cream

The following services are included:

- a separate room with round tables laid out festively
- menu cards featuring your logo
- 2 glasses of prosecco, beer or orange juice as a welcome drink and 2 canapés: tartare cones
- wines as follows: 2 glasses of white wine per person and 3 glasses of red wine per person
- Hürlimann lager or Superbock non-alcoholic
- unlimited mineral water in carafes
- soft drinks (Coca-Cola, Coca-Cola Zero, Rivella)
- 1 coffee oder tea per person
- we will be happy to provide a suitable option for vegetarians




Once the included drinks have been consumed, the organiser will be contacted on site

CHF 140.- per person






Create your own menu


Something light to start with

Mixed leaf salad with 5 different varieties of lettuce chopped eggs croutons herb dressing 	16.-
Goat's cheese creamy baked thyme honey braised figs preserved Amalfi lemons rocket pistachios 	20.-
Truffle brie in filo pastry deep-fried mixed leaf salad grapes pine nuts wild honey vinaigrette 	19.-
King prawns with brandy cocktail sauce Castel Franko salad pickled red onions	22.-
Smoked salmon trio sashimi, tartare & praline Granny Smith jelly cabbage and wasabi salad pickled ginger	25.-
Vitello Tonnato slices of pink veal shoulder creamy tuna sauce onions capers pumpnickel crisp	24.-






Soups

Tomato essence made from oxheart tomatoes basil ravioli balsamic caviar 	15.-
Artichoke soupe with Vaudovan curry coconut milk crispy artichoke hearts orange segments 	15.-
Crème-Dubarry a rich French cauliflower cream soup with Bourbon vanilla garlic croutons 	16.-
Porcini mushroom cream refined with Armagnac herbs wild duck tartare shallot confit walnut thyme oil	19.-

Hot starters

Truffle ravioli (house speciality) homemade served with a rich champagne cream sauce shaved truffle rocket 	20.-
Octopus seared refreshing mint cream wild herb salad fresh berries panko crunch	26.-
King prawn fried in herb butter creamy white wine risotto pea and chilli pesto cress leaves	25.-
Quail breast pistachio-cruste succulently fried truffle mashed potato port and orange sauce	24.-

Vegetarian Delights

Forest mushroom ragout white wine cream sauce onsen egg brussels sprout leaves grapes pasta 	34.-
Zucchini tart oven baked basil pesto tomato gel crisp wild herb salad 	30.-
Avocado risotto Acquarello rice prepared classically with white wine sun-dried tomatoes creamy burrata 	28.-
Lentil dahl spicy lentil and coconut curry assorted colourful vegetables fragrant rice lime crème fraîche 	27.-
Zucchini piccata fried in a Parmesan and egg coating gorgonzola risotto with diced pear tomato coulis cress 	32.-

From Still Waters to the Plate


Red- Snapper pan-fried creamy saffron sauce mixed roasted vegetables crispy rosemary potatoes wild herbs	40.-
Sea bass fillet pan-fried lemon and caper beurre blanc young garden vegetables potato and chive purée	42.-
Lake Zurich perch fillets in champagne batter deep-fried tartar sauce herb potatoes lemon star	44.-
Monkfish confit in nut butter nut butter foam glazed vegetable medley creamy Fregola Sarda	45.-



Tender cuts of meat

Beef fillet cooked medium Porcini mushroom crust Béarnaise sauce assorted garden vegetables white polenta patties	58.-
Beef fillet stroganoff diced and fried red wine and paprika sauce sour cream broccoli pasta nest	48.-
Beef fillet Wellington oven-baked medium rich red wine sauce carrot duo creamy mashed potatoes	60.-
Entrecôte in an herb crust oven-baked whole and glazed pink port wine sauce creamed spinach potato gratin	54.-
Angus rump steak grilled to medium-rare Béarnaise sauce leaf spinach potato croquettes	48.-
Veal steak with Grand Marnier sauce grilled to medium-rare morel and cognac sauce vegetables potato croquettes	55.-
Zurich sliced Veal pan-fried strips of veal creamy mushroom sauce almond broccoli roesti (grated fried potatoes)	44.-
Veal duet veal fillet & braised veal shoulder fillet Armagnac reduction mixed vegetables herb pasta	50.-
Veal shoulder roasted wild mushroom and brandy cream sauce glazed carrot duet polenta slices	40.-
Veal piccata in an egg and cheese coating lemon and caper vinaigrette sun-dried tomatoes peaches saffron risotto	44.-
Pork fillet medallions in a pepper coating pan-fried prosciutto port and cherry jus carrots risotto	40.-
Pork steak pan-fried morel crust plum and red wine sauce leek ragout potato gratin	36.-
Corn-fed chicken breast skin crispy fried thyme and honey jus oven-roasted root vegetables creamy polenta	36.-

Sweet dreams

Caramelised pineapple mango sorbet fresh berries honeycomb 	17.-
White coffee mousse with fine Felchlin chocolate Arabica coffee saffron-infused baby oranges pistachio ice cream	17.-
Seasonal crumble cake made to Grandma's original recipe served warm vanilla ice cream whipped cream	17.-
Apple fritters in batter deep-fried tossed in cinnamon sugar vanilla ice cream blackberry confit cream	15.-

For casual occasions

Oven-baked meatloaf Madeira gravy mustard potato gratin small mixed salad	28.-
Pasta shells & minced beef sauce pasta shells cooked al dente grated cheese fried onions apple mousse	30.-
Veal roast homemade enhanced with chorizo glazed mushroom cream sauce broccoli mashed potatoes	33.-
Platter of ham country-smoked ham chorizo turkey breast mountain cheese pickled vegetables bread butter	32.-

