HOTEL KRONE UNTERSTRASS
ZÜRICH

our menu selection

Refined, delicate & unique

Ein Betrieb der Wüger Gastronomie AG

Recommendations of the house

Zürich's best

3 course 74.-
4 course 85.- *

Goat cheese «Nougat»
refined with pistachios & almonds | cranberries | frisée salad | citrus-soy vinaigrette
* * * * *
White wine foam *
of Zurich Riesling-Sylvaner | colorful grape chutney | browned pine nuts | vegetable pasta
* * * * *
Zurich sliced veal
tender veal rump strips | briefly fried | creamy white wine mushroom sauce | glazed broccoli bundle | butter noodles
* * * * *
White coffee mousse
house specialty | made with fine Felchlin chocolate | saffronized dwarf oranges | hazelnut ice cream | whipped cream

Refined

3 course 79.-
4 course 90.-*

Swiss Alpine Salmon «Lostallo»
home-pickled | Indian marinated | crispy marginal slaw | oriental perfumed tangerine
curry crumble | coconut cream
* * * * *
Carrot «Velouté» *
chamomile | passion fruit | stoked cheese cream | smoked bread croutons
* * * * *
Veal duet
roasted fillet | braised muesli | cream, light port wine sauce | cream pea mousse | seasonal vegetable bouquet
Ticino polenta slice
* * * * *
Tarte au Citron
creamy lemon buttercream | short crust pastry base | airy meringue topping | lychee compote

Fine Dine

6 course 130.-

Duck liver terrine
refined with port wine | sauternes jelly | spicy fig chutney | frisée leaves | toast
* * * * *
Porcini mushroom essence
perfumed with Remy Martin | vegetable strips | beech mushrooms | ricotta ravioli
* * * * *
Tomato sorbet
of Datterini tomatoes | kumqutas | basil
* * * * *
"Skrei" cod fillet
marinated with honey | fried | Miso beurre-blanc | parsley root puree | leaf spinach
* * * * *
Beef tenderloin
argentinian angus beef | roasted pink | red banyuls crust | classic bordelaiser sauce | malty primal carrot
Brussles sprout leaves | butternut squash mille-feuille
* * * * *
Chocolate tartlet
filled with Arabica coffee mousse | blueberry truffle compote | milk chocolate | caramelized almonds

Menu suggestions

Menu 1

Winemaker salad | leaf salad | radishes
fried bacon bits | grape vinaigrette
* * * * *
Mushroom cream | herbs | Belper tube
* * * * *
Braised beef | Barolo sauce
glazed root vegetables | mashed potatoes
* * * * *
Tonka beans panna cotta | rhubarb ragout
sweet rocket salad pesto | almonds

3 course 62.- / 4 course 77.-

Menu 2

Parsnip pears cream | refined with port wine
eggplant | balsamic
* * * * *
Salmon & Pulpo | fried | peas cream
sepia risotto
* * * * *
Flank-Steak | pink roasted
balsamic shallots | king oysters | Whiskey sauce
vegetables garden | sweet potato puree
* * * * *
Apricot Clafoutis | blackcurrant sorbet
vanilla sauce | almonds

3 course 85.- / 4 course 101.-

Menu 3

Quail breast | fried
walnut & tarragon pesto | apple & celery salad
* * * * *
Curry coconut cream | Batida de Coco
pineapple | mango | lemon pesto | scallops
* * * * *
Veal shoulder filet | fired | morel cream sauce
glazed cabbage turnip | mashed potatoes
* * * * *
Hazelnut cake | white chocolate cream
blue berries

3 course 71.- / 4 course 86.-

Menu 4

Smoked salmon tartar | charcoal-grilled apple mustard
horseradish crème | rocket salad
* * * * *
White tomato cream | basil | truffle ravioli
* * * * *
Roast of veal shoulder | glazed in the oven
Marsala cream sauce | romanesco
potato and oregano gratin
* * * * *
Cheese-Cake | Calvados apples | chocolate crumbles
sour cream ice cream

3 course 68.- / 4 course 83.-

Menu 5

King Prawn | fried | salde
Guacamole | mango chili chutney
* * * * *
Barley soup | Grappa | diced vegetables
strips of Grisons meat
* * * * *
Veal steak | roasted | chervil & pistachio crust
port wine sauce | artichoke olive ragout
potato mille-feuille
* * * * *
Gingery biscuit cake | spiced orange
caramelized hazelnuts | lavender honey ice cream

3 course 77.- / 4 course 92.-

Menu 6

Roastbeef Carpaccio | truffle cream
confit tomato | rocket salad | capers
* * * * *
Cauliflower cream | Ras el-Hanout | falafel
* * * * *
Lamb rack | black olive crust | Amarone sauce
Babaganush | Bimi broccoli | sweet potato
* * * * *
Lime Panna Cotta | coconut cream
papaya | mint pesto

3 course 71.- / 4 course 86.-

Menu 7

Yellow fin tuna | sesame coat | fried
marinated radish | wakame salad | beech mushrooms
* * * * *
Potato cream | leek strips
croutons | oregano
* * * * *
Veal shoulder filet | marinated with sage | fried
fig jus | ratatouille | potato croquettes
* * * * *
Passion fruit Panna-Cotta | pistachio cream
air chocolate

3 course 65.- / 4 course 79.-

Menu 8

Potato mousse | on pumpernickel | candied olvies
Pata Negra ham | tomato relish
* * * * *
Parmesan foam | root vegetables | truffle ravioli
* * * * *
Veal Duet | loin of veal & braised shoulder piece
Armagnac jus | leaf spinach | saffron tagliatelle
* * * * *
Black forest cherry | mascarpone mousse
chocolate bisquit | sour cherry ragout

3 course 69.- / 4 course 85.-

Menu 9

Ceviche | scottish salmon
green apple & ginger salad | wasabi & coconat brew
* * * * *
Onsen egg | truffle potato cream
Leaf spinach
* * * * *
Veal roast | braised | fig jus | pak choi
artichokes | coconut basmati rice
* * * * *
Curd cake | served lukewarm
apricots | vanilla Baileys sauce | vanilla ice cream

3 course 76.- / 4 course 91.-

Menu 10

Veal tataki | short fried | wasabi
apple cucumber relish | tomato salsa
* * * * *
Scallpos | parsnip | green asparagus
cardamon foam
* * * * *
Guinea fowl breast | fried | blackberry jus
leek & pumpkin ragout | Pommes Bernie
* * * * *
Chocolate mousse | fine dark chocolate
green apple | hazelnut crumble

3 Gänge 64.- / 4 Gänge 85.-

Menu 11

Sword carpaccio
Orange & fennel duet | black garlic
* * * * *
Riesling soup | grapes | rocket salad
* * * * *
Veal Involtini | ricotta & tomato filling
grilled | Barolo jus | romanesco | saffron risotto
* * * * *
Burned pistachio custrad | port wine & pineapple salad
chocolate chips

3 course 65.- / 4 course 81.-

Menu 12

Green salad | carrots & radish | chopped eggs
croutons | French dressing
* * * * *
Oxtail-Clair | scented whit white port wine
vegetables | marrow dumplings | morel saccotti
* * * * *
Angus sirloin steak | grilled | sauce béarnaise
leaf spinach | potato croquettes
* * * * *
Tarte-Tatin | served lukewarm | vanilla ice cream
whipped cream | almonds

3 course 67.- / 4 course 82.-

For events with limited time

Menu 13

Green salad | chopped eggs | croutons
roasted seeds | Toskany dressing

* * * * *

Strips of veal | pan-fried | rosmary & Barolo jus
zucchini, olive & tomato ragout | Lyonnaise potatoes

* * * * *

White coffee mousse | Whiskey kumquats
orange sauce | pinenuts

3 course 60.-

Menu 14

Green salad | Parmesan | chopped eggs
frensch dressing

* * * * *

Osso-Bucco | stewed | dark Gremolata jus
creamy Polenta

* * * * *

Curd dumpling | stuffed with apricots
coconut crumble | vanilla sauce

3 course 56.-

Menu 15

Beef Carpaccio | rocket | olive oil
Fleur de sel | parmesan cheese

* * * * *

Pork Filet | wrapped with lardo
balsamic sauce | leaf spinach
fried potato croquettes

* * * * *

Semolina pudding | refined with Calvados
pineapple ragout | sour cream ice cream

3 course 56.-

Menu 16

Burrata Mozzarella | figs | soure cream | olive tapenade
basil sprouts | olive oil vinaigrette

* * * * *

Veal Ossobuco | gremolata | Barolo jus | braised
parmesan leaf spinach | thyme polenta

* * * * *

Chocolate cake | homemade
hazelnut crumble | Grappa-mascarpone cream

3 course 57.-

Menu 17

Curry coconut cream | Batida de Coco | pineapple
mango | lemon pesto | scallops

* * * * *

Lamb ragout | Marsala & dried tomato sauce
zucchetti & olives ragout | sour cream
Fregola Sarda

* * * * *

Vanilla parfait | orange compote
blackcurrant sorbet | almond croquant

3 course 56.-

Menu 18

Goat cheese | gratinated | truffle honey | grape chutney
wild herbs salad | port wine vinaigrette

* * * * *

Strips of rump roast | roasted
creamy green pepper sauce | vegetables bouquet
potato gratin

* * * * *

Fruit salad | lemon sorbet

3 course 60.-

Create your own menu

Something small and delicate to start

(Starter)

Green Salad | carrots & radish | chopped eggs | croutons | french dressing	16.-
Buffalo Mozzarella | figs | sour cream | olives | basil sprouts | lemon oil vinaigrette	19.-
Goat Cheese | gratinated | thyme honey | grape chutney | wild herb salad | truffle vinaigrette	18.-
Beef Carpaccio | Shiitake mushrooms | Fleur de Sel | olive oil | parmesan cheese	19.-
Duck Liver Tranche | fried | Armagnac reduction | pineapple | parsley root | toast | butter	22.-
Ceviche Salad | salmon | tuna | green apple-& ginger salad | wasabi & coconut brew	21.-
Swordfish | lightly smoked | spiced orange & fennel duett | black garlic | Shiso cress	20.-
White Tomato Cream | refined with Marsala | basil | ricotta ravioli	15.-
White Wine Soupe Zurich style | grapes | homemade lemon ravioli | sprouts | croutons	16.-
Curry-Coconut-Cream | Batida de Coco | pineapple | mango | lemon pesto | scallops	17.-
Porcini Cream | forest herbs | Armagnac | belper tube | croutons	18.-
Truffle Ravioli (our speciality!) | creamy Champagne sauce | rocket salad	20.-
King Prawn | grilled | papaya salad | citrus fruits | wild herbs salad	21.-
Scallops | fried | Venere risotto | peas & chili pesto	25.-
Char Filet | fried | potato mousseline | Shiitake mushrooms | sweet potato brew	22.-
Oricchetti Vongole | clam | Salsiz sausage | shell nage | gremolata | chili	21.-

Meatless pleasure

(Main Course)

Homemade Rigatoni Al Arabiata | spicy tomato sauce | olives & chilli | Peccorino	32.-
Potato Gnocchi | chanterelle | apricots | roasted hazelnut | sage & vegetable stock | Taleggio	28.-
Taglarini | creamy white wine & herb sauce | grilled king oyster | Onsen egg	30.-
Pretzel Dumpling | mushroom ragout | lemon leaf spinach | light cream | beetroot pearls	27.-
Arborio Risotto | creamy cooked | beech mushrooms | green asparagus | truffle cream | Parmesan cheese	28.-

Patiently caught

(Main Course)

Filets of Perch | deep fried in Champagne batter | tartar sauce | leaf spinach | boiled herb potatoes	42.-
Sea Bass Filet | herb coating | fried | Amarone butter sauce | baby vegetables | fried potatoes	44.-
Salmon Filet | confit in butter | saffron sauce | leaf spinach | oven beetroot | tagliatelle	40.-
Tuna Steak | grilled | pineapple, papaya & cilantro salsa | sesame pak-choi | wasabi puree	45.-
Redfish Filet | crispy fried | sauce Bourride | bittersweet artichoke | creamy Venererice	39.-

Noble and tender meat creations

(Main Course)

Beef Filet | glazed in the oven in one piece | green asparagus | tarragon hollandaise	55.-
Beef Stroganoff | cubes of beef filet | roasted | creamy sweet pepper sauce | cauliflower with crumbs	47.-
Beef Shoulder Piece | braised in redwine | Barolo sauce | yellow carrots	36.-
Beef Entrecôte | in one piece | in herb crust | pink roasted | port wine sauce | leaf spinach	50.-
Loin of Veal | glazed in the oven | Cognac mustard sauce | green beans	45.-
Veal Ragout | braised | creamy bell pepper sauce | carrots & herbs duett	35.-
Zurich Sliced Veal | pan-fried strips of veal | creamy mushroom sauce | cauliflower	39.-
Veal Involtini | ricotta & spinach filling | roasted | port wine sauce | romanesco	42.-
Neck of Pork Roast | bacon wrapped | glazed in the oven | Merlot sauce | beans duett	32.-
Pork Steak | roasted | herb crust | Barolo & cherry sauce | creamy leek ragout	35.-
Pork Filet | filled with bacon plums | roasted | Grappa & red wine gravy | cauliflower	38.-
Pata Negra Chops | grilled | Sherry gravy | wild broccoli | confit tomatoes	45.-
Lamb's Hip | Parmesan crust | pink roasted | honey & pepper sauce | ratatouille	40.-
Lamb Entrecote | pink roasted | black olive crust | Amarone sauce | cream cheese cannelloni	45.-
Duck Breast | roasted | duck liver | Calvados sauce | caramelized apple slices	45.-
Poulard Breast | marinated with sage | roasted | rosmary garvy | coco bean ragout | braised fig	32.-

Chose your favorite side dish for your main course:
french fries, potato croquettes, hash browns, roasted patatoes, boiled potatoes,
potato gratin, tagliatelle, white wine risotto, rice or seasonal vegetables — 2nd side dish, take your choice: + 5.-

Homemade sweet dreams

Surprise (our speciality!) | 5 sweet treats. You will be thrilled!	26.-
White Coffee Mousse | Whiskey kumquats | orange sauce | pine nuts	16.-
Tarte-Tatin | prepared classically | luke warm | vanilla ice cream | whipped cream & almond	16.-
Cheese Cake | roasted plums | dark chocolate crumble | sour cream ice cream	16.-
Cannelê-Entremet | vanilla mousse with caramel core | red apple | whipped cream	15.-

For simpler occasions

(collation in 1 service)

Oven Meatloaf | potato gratin | Madeira jus | tartar sauce | small mixed salad	28.-
Bratwurst | pork & beef sausage | poached | potato salad | small mixed salad	27.-
Veal Meatloaf | refined with Mascarpone | glazed in the oven | wild mushroom cream sauce | broccoli	33.-
Cold Plate | raw ham | farmers & turkey ham | chorizo | bacon | salad | egg | tomato	32.-