



  
Take Away  
044 360 56 56  


Call, order and  
pick it up at the reception.

[www.hotel-krone.ch](http://www.hotel-krone.ch)



HOTEL KRONE UNTERSTRASS  
ZÜRICH

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## HOUSE CLASSICS

TAKE AWAY-PRICES

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

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**TARTAR SYMPHONIE HOUSE SPECIALITY!** 32.-  
**(6 DIFFERENT TATAR VARIATIONS ARRANGED ON ONE PLATE)**  
Classico | Toscana | Tennessee | Périgord | Nordica | Vegana

**TARTAR CLASSIC (BEEF)** | prepared mild, medium or hot spiced 26.-  
capers | red onions | egg yolk cream

**TARTAR TOSCANA (BEEF)** | Grappa di Brunello 28.-  
sun dried tomatoes | rocket salad | parmesan cheese

**TARTAR PÉRIGORD (VEAL)** | truffle essence | port wine fig 33.-  
wild herb salad | walnut pesto

**TARTAR NORDICA (SMOKED SALMON)** | sour cream | lemon 28.-  
parsley | chili | green apple | portulac | salmon roe | capers

**SALAD FRANÇOIS** | seasonal salads | lukewarm chicken 20.-  
breast strips | fried bacon strips | tomatoes | egg

**ZURICH SLICED VEAL** | pan-fried strips of veal 32.-  
creamy mushroom sauce | roesti (grated fried potatoes)

**CALF'S LIVER** | veal liver strips fried in butter 28.-  
shallots | sage & garden herbs | roesti (grated fried potatoes)

**FILETS OF PERCH FROM LAKE ZURICH** | deep-fried in 32.-  
Champagne batter | tartar sauce boiled herb potatoes | lemon

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## VEGETARIAN

**TARTAR VEGANA** 🌿 | aubergine | courgettes | tomatoes | okra 28.-  
deep fried chick pea balls | basil sprouts

**RAVIOLI-ROYAL** 🌿 | homemade truffle ravioli 27.-  
creamy Champagne sauce | arugula

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## DESSERTS

**APPLE FRITTERS** | deep-fried in batter | turned in cinnamon 12.-  
sugar | vanilla ice cream | blackberry confit | cream

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**different**  
RESTAURANT

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