




RESTAURANT KRONENSTUBE

DINNER MENU

ENJOY | CLASSICS | MODERN | CREATIVITY

You will recognize our classics by the 

SOUP

 BEEF CONSOMMÉ 8,00 €

Flädle | root vegetables | chives

PUMPKIN ORANGE CREAM SOUP 11,00 €

chestnut cannelloni | orange semolina dumplings

SALAD

 ALPENSALAD KRONE

lettuce | tomato | cucumber | radishes | croutons | popcorn

small 8,00 €

large 12,00 €

TOPPINGS

beef strips 9,00 €

corn-fed chicken 7,00 €

falafel 6,00 €

APPETIZERS

BEETROOT - APPLE TARTARE 15,00 €

roasted Brussels sprouts | crispy pumpnickel | mandarin mustard cream

BAKED HONEY PUMPKIN 16,00 €


warm burrata | marinated frisée | pumpkin seed oil | pumpkin seeds



Kronenstube

AUFREGEND ALLGÄUERISCH

MEAT

 **ALLGÄU ONION ROASTBEEF (APPR. 200 GR.)** 30,00 €

Kässpatzn | two onion-styles

 **ORIGINAL WIENER SCHNITZEL OF VEAL** 33,00 €

fried potatoes | cranberry | caper | lemon

LAMB „KRONE“ 33,00 €

pumpkin mousseline | fried flowersproud | parisienne potatoes | herb jus

FILLET OF BEEF 38,00 €

herbal tagliarini | stewed carrots salsify vegetables | madagascar pepper Jus

FISH

 **SKREI (WINTER COD)** 28,00 €

savoy cabbage cream | roasted bacon cubes | sweet potato pommes dauphiné | lime foam

 **OCTOPUS** 30,00 €

roasted vegetables | potato-herb foam | crustacean air | cress | oil

VEGETARIAN

 **ALLGÄU KÄSSPATZN** 18,00 €

two onion styles | chives

HOMEMADE TAGLIARINI 19.00 €

herbal foam | pan-fried vegetables | balsamic frisée | parmesan

VEGAN

HERBAL TAGLIARINI 19.00 €

pumpkin cream | roasted pumpkin and salsify

SWEET TEMPTATION....

 **CRÈME BRÛLÉE OF SPECULATIUS MANDARIN RAGOUT** 10.00 €

candied peanuts

BEE STING OF ROASTED ALMONDS 11.00 €

vanilla cream | citrus sorbet

HEARTY FINISH.....

CHEESE SELECTION FROM THE BANTSCHAR CHEESE

DAIRY IN PFRONTEN 17,00 €

reorder 1,50 €

extra portion bread for 2 persons 4,00 €