

KRONE BERN

auswärts zuhause



Information for Groups

The boutique restaurant for everyone

The Krone Restaurant is situated in the heart of the historical Old town of Bern, close to its famous Clock Tower and Münster Cathedral. Our menu consist of Swiss cuisine influenced by International roots; passionately made using only fresh ingredients, free from artificial flavours and additives. You can look forward to fresh food in our restaurant. Our young and charming Team advises you warmly and helps you, select the perfect wine selection to intense your dining experience

In addition, we offer the “Krone Bar“ on the Postgasse street, which is the perfect location for a party or a snack in a private sphere. Whether for an aperitif or a private celebration, this place is at your disposal.

To give you a general insight on our range of selection and services, we have complied some information for your reference. With respect to our culinary selections, whether an aperitif or a set meal; we are pleased to set up a personal meeting to identify your requirements and take into consideration the seasonal selections and build together an exciting offer.

Inspiration can be found in the following documents, as well as in our seasonal menus.

Any questions? Don't hesitate to contact us!

Sincerely yours,

The Krone team

Useful Information

Menu selection

Our menus can serve from 10 to 60 persons.

The menu for your group should be chosen uniformly and be ordered at least one week prior to your visit.

We attach great importance to seasonal cuisine. Therefore, the individual menus are only available in the respective seasons.

Beverages, wine and corkage

Beverages are not included.

We will be pleased to support you in your wine decision and offer you a selection from our wine cellar (www.wykeller.ch).

Would you like to bring your own wine? No problem! We charge CHF 35.00 corkage per 750 ml bottle.

Changes in the number of guests and cancellation of the event

Up until to 14 days prior to the event: Cancellation is free of charge

14-7 days prior to the event: 50% charge of costs

7 days prior to the event: 100% charge of costs

The reported number of persons up to 48 hours prior to the event is the basis for payment.

Prices and quote information

We will send you a quote from the event attached with a payment slip, which is payable within 10 days. We accept cash and all major credit cards. All prices include 7.7% VAT.

Culinary Offer

As an **starter** you can choose between a small salad or the soup of the day for CHF 5.00 each.

Main courses

Spring

Classic Wienerschnitzel (breaded veal cutlet)

Pork steak "Valais style" with tomato and gratinated cheese on a thyme jus served with sautéed vegetables.

Tender chicken breasts wrapped in bacon on a rosmarin jus with seasonal vegetables

Fried salmon fillet on a lemon sauce with vegetables sautéed in butter.

Asparagus risotto with "Belper Knolle" cheese.

Summer

Tender beef paillard topped with homemade anchovy-caper-tomato butter served with grilled vegetables and thyme jus.

Pork steak "Café de Paris" with seasonal vegetables

Salmon teriyaki on a soy ginger sauce with sautéed asian vegetables.

Marinated chicken thigh on a marsala jus with grilled vegetables.

Vegetable quiche served with green salads and our house dressing.

Autumn/Winter

Beef goulash served with pepperoni vegetables.

Braised beef in Port wine jus served with pumpkin vegetables.

Roast pork in beer sauce served with sauerkraut.

Spätzle pan with sautéed wild mushrooms and seasonal vegetables

We serve the following side dishes of your choice with all our main dishes:

Homemade pasta, homemade french fries, rosemary potatoes, mashed potatoes, white wine risotto, white rice, spätzle.

Each main dish costs CHF 23.- per person

Desserts

Panna Cotta with a seasonal fruit coulis

Fluffy chocolate mousse with red fruits

Süßmost cream with caramelized apples

White chocolate brownie with raspberry sauce

Meringues with whipped cream

Each dessert costs CHF 7.- per person