



# HOTELKRONE

## Welcome in the Restaurant Crùna

We are delighted to have you with us.

The philosophy in our hotel and restaurant is to operate as sustainable as possible by buying as local as possible or to reduce waste – still being able to create memorable moments for you.

It all started with the construction of the Hotel where sustainability was a central point when choosing materials and equipment.

Our cattle spend their life on the farms around Churwalden, grazing all summer long on the mountain pastures.

Our pork and veal come from the local butcher Spiess in Lenzerheide and the organic chicken from the family Clavadetscher in Malans.

Most of our dairy and cheese produce are from the alpine dairy farm in Parpan and the Puracenter in Lenzerheide.

Air-dried meat and sausages are produced in regional butcher shop, just down the road and our fish are from the region and the Valais.

Specialties from the Domleschg Region, local organic grains from Gran Alpin, French Fries made only from potatoes grown in eastern Switzerland as well as bread and bakery products from Fredy's can be found on our menus.

Should you suffer any allergies and intolerances or have any other questions, please speak to our staff, we will be able to help.

**We are happy to be at your service! - Yours Hotel Krone Team**

Martin Ries  
Operations Manager

Frank Widmer  
Executive Chef

Nathalie Köhler  
Chef de Service / F&B



## STARTERS

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- Mixed leaf salads** <sup>(1/7/9/10/11)</sup> 🍴 ..... 10.00  
*your choice of french or balsamic dressing*
- Mixed salad** <sup>(1/7/9/10/11)</sup> 🍴 ..... 13.00  
*your choice of french or balsamic dressing*
- Bündner Plättli** with specialties from regional butcher shops <sup>(4/7/9/10)</sup> .. 26.00  
*air-dried beef, smoked ham and sausages, cheese from the alpine dairy farm in Parpan*
- Swiss Alpine Salmon** <sup>(1/3/4/9/10/11)</sup> ..... 21.00  
*pickled with juniper from the Domleschg region, honey mustard sauce, potato salad*
- Mozzarella** from the mountain dairy farm in Marbach <sup>(4/7/8/9)</sup> 🍴 ..... 19.00  
*with tomatoes, homemade pesto, balsamic glaze and rocket salad*

## FROM THE SOUP KETTLE

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- Soup of the Day** ..... 11.00  
*daily changing, our service team will be happy to recommend*
- Roasted Pumpkin Soup** <sup>(4/7/8/9/10)</sup> ..... 13.00  
*pumpkin roasted, pumpkinseed oil, roasted pumpkinseeds*
- Grison Barley Soup** <sup>(4/7/9/10)</sup> ..... 14.00  
*local organic barley, air-dried beef, bacon, beans and vegetables*



## TASTES FROM AROUND THE WORLD

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- Nasi Goreng** <sup>(1/3/4/5/9/10/13)</sup> ..... 29.00  
*fried rice, vegetables, fried egg and organic-chicken satay*
- Chickpea Curry** <sup>(4/7/10/13)</sup> 🍴 ..... 27.00  
*chickpeas, kale, vegetables, coconut milk and naan bread*

## CRÙNA-CLASSICS

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- Brasato** <sup>(7/9/10)</sup> ..... 42.00  
*braised beef shoulder, red wine sauce, mashed potatoes and vegetable bouquet*
- Cordon Bleu «Crùna»** <sup>(1/4/7/9/10)</sup> ..... 49.00  
*swiss veal and air-dried beef, cheese from the alpine dairy farm in parpan, fried potatoes and vegetable bouquet*
- Pizzoccheri** from Gran Alpin <sup>(4/7/8/10)</sup> 🍴 ..... 26.00  
*with wild mushrooms and vegetables*
- Garganelli** <sup>(1/4/7/9/10)</sup> ..... 29.00  
*a special pasta served with coarse beef bolognese and grated cheese*
- Homemade Ravioli** <sup>(1/4/7)</sup> 🍴 ..... 36.00  
*stuffed with porcini mushrooms, sour cream and herbs on tomato ragout*



## FROM THE GRILL AND OUT OF THE PAN

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|---|-------|
| <b>Beef sirloin steak</b> from the region <sup>(1/7/9/10/11)</sup> .....                    | 49.00 |
| <i>gratinated with café de paris butter</i>   |       |
| <b>Organic chicken breast</b> from Clavadetscher Malans <sup>(7/9/10)</sup> .....           | 36.00 |
| <i>with lemon jus</i>   |       |
| <b>Farmers Cutlet</b> <sup>(1/7/9/10/11)</sup> .....  | 38.00 |
| <i>pork chop with the slab, served with café de paris butter</i>                            |       |
| <b>Whole Trout</b> from the Ranch Farsox in the Albula Valley <sup>(3/7/8/9/10)</sup> ..... | 41.00 |
| <i>raised in mountain spring water, with butter, capers, lemon and almonds</i>              |       |

## SIDE DISHES

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| <b>French fries</b> <sup>(9)</sup> .....                   | 6.00 |
| <b>Garganelli with cream</b> <sup>(1/4/7/9/10)</sup> ..... | 6.00 |
| <b>Mountain risotto</b> <sup>(7/10)</sup> .....            | 8.00 |
| <b>Mashed potatoes</b> <sup>(7)</sup> .....                | 6.00 |
| <b>Spinach</b> <sup>(10)</sup> .....                       | 6.00 |
| <b>Vegetables of the day</b> <sup>(7)</sup> .....          | 6.00 |



## FOCACCIA

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*For our Pizza and Focaccia-dough we use a special flour, grinded the traditional way in a stone-mill. It preserves the taste, aromas, fibers and nutrients better and with the long maturation, special salt and only little yeast gives us that special basis for our pizza and focaccia.*

**Focaccia Prosciutto crudo** <sup>(4/9)</sup> ..... 20.00  
*local air-dried ham, rocket salad, orange marmalade, shaved parmesan, evo oil from puglia, sea salt*

**Focaccia Salmone** <sup>(3/4/7/9)</sup> ..... 21.00  
*home-smoked salmon, bufala campana dop, roasted bimi and datterino tomatoes, fried capers from pantelleria, evo oil from puglia, sea salt*

**Focaccia Caprino** <sup>(4/7/8/9)</sup> ..... 20.00  
*fresh goat cheese, home-made red onion jam, cooked ham, toasted almonds, evo oil from puglia, sea salt*

**Focaccia Salame** <sup>(4/7/9)</sup> ..... 21.00  
*rocket salad, salami, burrata, olive crumble, evo oil from puglia, sea salt*



## PIZZA

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*Italianità, let us spoil you with one of our freshly baked pizzas.  
You are also welcome to have a look over the shoulders of our pizzaiolos.*

- Pizza Margherita** <sup>(4/7/9)</sup>  ..... 18.00  
*tomato sauce san marzano dop, mozzarella fior di latte from campania, parmesan 30 month old, basil, evo oil from puglia*
- Pizza Marinara** <sup>(4/7/9)</sup>  ..... 19.00  
*tomato sauce san marzano dop, roasted datterino tomatoes, garlic confit, fried capers from pantelleria, oregano, garlic oil*
- Pizza Prosciutto Cotto** <sup>(4/7/9/10)</sup> ..... 21.00  
*tomato sauce san marzano dop, mozzarella fior di latte from campania, cooked prime ham from ticino, oregano, evo oil from puglia*
- Pizza Prosciutto e Funghi** <sup>(4/7/9/10)</sup> ..... 23.00  
*tomato sauce san marzano dop, mozzarella fior di latte from campania, cooked prime ham from ticino, stir-fried mushrooms, oregano, evo oil from puglia*
- Pizza Salame** <sup>(4/7/9/10)</sup> ..... 21.00  
*tomato sauce san marzano dop, mozzarella fior di latte from campania, salame(IT), oregano, evo oil from puglia*
- Pizza Rosa** <sup>(4/7/9/10)</sup> ..... 24.00  
*tomato sauce san marzano dop, smoked scamorza cheese, home-made red onion jam, cooked prime ham from Ticino, parmesan flakes 30 month old, basil, evo oil from puglia*
- Pizza Parmigiana** <sup>(4/7/9)</sup> ..... 20.00  
*tomato sauce san marzano dop, fried eggplants, parmesan 30 month old, mozzarella fior di latte from campania, home-made basil pesto*
- Pizza Scirocco** <sup>(4/7/9/10)</sup> ..... 26.00  
*tomato sauce san marzano dop, local wild boar salame, mozzarella fior di latte from campania, fresh goat cheese, home-made chili paste, crumble from black leccina olives, oregano*
- Pizza Pulcinella** <sup>(1/4/7/8/9)</sup> ..... 23.00  
*tomato sauce san marzano dop, anchovis, bufala campania dop, roasted datterino tomatoes, fried capers from pantelleria, basil, evo oil from puglia*

### **Additional toppings**


- vegetables, fruits and sauce (per topping) ..... 2.00  
meat, fish, egg and cheese (per topping) ..... 3.00



## WHITE PIZZA

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*Italianità, let us spoil you with one of our freshly baked pizzas.  
Enjoy the special creations from our pizzaiolos.*

- Pizza Crùna** <sup>(4/7/9/10)</sup> ..... 26.00  
*mozzarella fior di latte from campania, taleggio dop, sardinian pecorino cheese, bufala camembert,  
home-made red onion jam, prättigauer farmers bacon, black pepper*
- Pizza Hawaii 2.0** <sup>(4/7/9/10)</sup> ..... 24.00  
*mozzarella fior di latte from campania, taleggio dop, grilled and caramelized pineapple, garlic  
confit, prättigauer farmers bacon*
- Pizza Primavera** <sup>(4/7/9/10)</sup> ..... 25.00  
*mozzarella fior di latte from campania, bufala camembert, roasted bimi, datterino tomatoes confit,  
home-made basil pesto, local air-dried ham*
- Pizza Ortolana** <sup>(4/7/9)</sup>  ..... 24.00  
*peas cream, roasted bimi, stir-fried mushrooms, crumble from black leccina olives, home-made  
chili paste, stracciatella from burrata cheese, garlic oil*

### **Additional toppings**

- vegetables, fruits and sauce (per topping) ..... 2.00  
meat, fish, egg and cheese (per topping) ..... 3.00



## DESSERT

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| <b>Cake of the Day</b> <sup>(1/4/7/8)</sup> .....  | 10.00 |
| <i>freshly baked daily, with seasonal fruits, a scoop of vanilla ice cream and whipped cream</i> |       |
| <b>Crema Catalana</b> <sup>(1/4/7/8/9)</sup> .....   | 12.00 |
| <i>vanilla crème with caramelized sugar served with pear compote</i>                             |       |
| <b>Home-made Tiramisù</b> <sup>(1/4/7/8/9)</sup> .....   | 12.00 |
| <i>sponge fingers, mascarpone cream, amaretto and coffee</i>                                     |       |
| <b>Chestnut</b> <sup>(1/2/4/7/8/9)</sup> .....   | 15.00 |
| <i>mousse served in a tartlet, sour cherry compote, meringues, vanilla ice cream and cream</i>   |       |
| <b>Felchlin Chocolate</b> <sup>(1/4/7/8/13)</sup> .....  | 15.00 |
| <i>dark chocolate mousse, vanilla-biscuit, sour cherry compote and whipped cream</i>             |       |
| <b>Crùna Dessertvariation</b> <sup>(1/2/4/7/8/9/13)</sup> .....                                  | 19.00 |
| <i>dessert medley, let us surprise you</i>   |       |





## GLACELLA DA VALBELLA

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*The idea of home-made Ice cream arose from the Alpine Trend group motto «expect more». For you, our guest, only the best is good enough! The Glacella is produced in the Posthotel Valbella for all Alpin Trend businesses. **Glacella da Valbella** is experienced and lived - home made and exclusively produced with Swiss milk from the region.*

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| <b>Scoop Glacella</b> <sup>(1/2/7/8)</sup> ..... | 3.50 |
| with whipped cream .....                         | 1.50 |
| with chocolate sauce .....                       | 2.00 |
| with vodka .....                                 | 5.00 |

### Flavour's

*lemon sherbet, mango sherbet*

*vanilla, chocolate, mocca, caramel, hazelnut, cookies*

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|--|-------|
| <b>Stired Ice Coffee</b> <sup>(1/7/8)</sup> .....                        | 14.00 |
| <i>mocca ice cream with espresso and whipped cream</i> ..... small ..... | 10.00 |

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|--|------|
| <b>Affogato</b> <sup>(1/7/8)</sup> ..... | 7.00 |
| <i>vanilla ice cream with espresso</i>   |      |

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|--|-------|
| <b>Coupe Dänemark</b> <sup>(1/7/8/9/13)</sup> .....  | 14.00 |
| <i>vanilla ice cream with chocolate sauce, almond slivers and whipped cream</i> .... small ..... | 10.00 |

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|---|-------|
| <b>Coupe Crùna</b> <sup>(1/4/7/8/9/13)</sup> .....  | 15.00 |
| <i>caramel, hazelnut and cookie ice cream, apple compote, nuts, whipped cream</i> small ..... | 11.00 |



Vegetarian dishes are marked with a leaf: 🌿  
For vegan dishes please ask our service team.

### Declaration

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

### Allergies

- 1 eggs
- 2 peanuts
- 3 fish
- 4 gluten-containing cereals
- 5 crustaceans
- 6 lupins
- 7 milk
- 8 nuts
- 9 sulphur dioxide & sulphites
- 10 celeriac
- 11 mustard
- 12 sesame
- 13 soy
- 14 molluscs

All prices are in **Swiss francs and include statutory value added tax.**

### Origin of our meat and fish products (if not stated otherwise)

Pork: ..... Switzerland  
Poultry: ..... Switzerland  
Veal: ..... Switzerland  
Beef: ..... Switzerland  
Salmon: ..... Switzerland/farmed  
Trout/Perch: ..... Switzerland/farmed  
Wild Boar Salami and Salami: ..... Italy  
Anchovies: ..... FAO Nr. 37