



Gasthof Krone

ERLEBNIS - FASZINIEREND - EINZIGARTIG

The cozy medieval restaurant
in the old town of Füssen.



Warm kitchen from 12 o'clock till 21 o'clock.

All the price including 19% VAT

www.krone-fuessen.de

Gasthof Krone

Unsere Lieferanten

Gasthof Krone

Proclamation

Eating

It is the tradition in our house to eat with your fingers and a dagger. Vulgar noises are frowned upon and good behaviour is a custom which we expect all our guests to observe.

The fingers will be cleaned with a damp lemon-scented cloth and afterwards dried on a large bib which will be hung around your neck by one of our servants.

Drinking

The traditional toast of our house is " ALL - FULL . " If you call our servants, they will refill your empty mugs and beakers.

It is the custom to serve our house spirits directly from the barrel, which our servants will offer to you on demand, and which you can drink until you make a sign for them to stop

Krone Plate

You will be served, prepared traditional recipes by a total of 80 cooks working 7 days and 7 nights using the finest ingredients the castle gardens, as well as large amounts wine.

Identified, recognizable description of additives, and general **information for allergy's** and hypersensitivity's shown as in the following codes.

1 -1 - with colorant
2 - with preservatives
3 - with antioxidant
4 - with caffeine
5 - with phosphate
A - gluten containing
grain/corn/cerials
B - shellfish
C - eggs
D - fish

E - peanuts
F - soya
G - milk and lactose
H - includes nuts
L - celery
M - mustard
N - sesame
O - sulphite
P - Lupin flower seed's
R- mollusca



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From the bubbling Cauldron

202 **T**hick potato soup

Served in a barley roll

€ 7,00 ^{G, L, A, C}

203 **F**orest mushroom

Served in a barley roll

€ 7,30 ^{G, L, A, C}

201 **L**iver dumpling soup

and a bread bun

€ 5,70 ^{A, C, G, L, N}



To whet your Appetite

211 **F**armers' plate

with local specialities

€ 11,90 ^{C, L, A, G, M}

212 **R**oastbeef

with herb sauce und bread

€ 9,90 ^{C, A, G, M}

Salads brought by our cook crisp and fresh
from the market and served with a fine herb dressing

241 **S**chlemmer salad

with chicken and a rye-bun

€ 11,50 ^{L, M, A, G}

242 **O**ld Fisherman's salad

with salmon and olives

€ 11,50 ^{D, L, M, A, G}

243 **G**ardensalad

with a rye-bun

€ 7,90 ^{L, M, A, G}



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Fresh from the New World,
just arrived (Potatoes-baked in the oven
and topped with)

147 **B**acon grilled with cheese ^{C, G} oder

148 **C**ole-slaw ^{G, M, C}

*Geraspelte Karotten-Weißkraut-Zwiebeln
in Mayonaisetunke ^{1,2} oder*

149 **Q**uark-Joghurt-herb dressing ^{G, M, C, L}

Je € 5,60



Fresh from the Castle Gardens

144 **C**heesy noodles

With deep fried onions and a green salad

€ 9,90 ^{C, A, G}

145 **P**otato-Herb-Cutlets

With smoked salmon

€ 12,90 ^{G, A, C, M, D}

146 **O**nion blossom

*Onion cut in the shape of a flower, deep-fried in a dark beer batter,
served with a herb dip, and a crispy french baguette*

€ 12,50 ^{A, G, C, N, M}

Neptun Recommends

141 **S**almon Steak

on buttered rice served

with broccoli and sauce hollandaise ^{1,2}

€ 19,90 ^{D, L, O, A, G, C, M}

142 **F**ried Monastery Trout

(just like the miller's wife prepares it)

with jacket potatoes

and a fresh market salad ^{1,2}

€ 18,90 ^{D, A, C, G, O, L}



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Allerley of meat from the grill

179 Grilled pork hock

*"From our hand-reared pig" with potato dumplings
and sauerkraut ^{2,3}*

€ 14,20 C, G, L, A, O

187 Grilled pork ribs

*"From our hand-reared pig"
with spiced sauce, potato wedges and corn on the cob ^{1,3}*

€ 18,30 G, M, L, A

Smaller portions for senior citizens Price reduction:

€ 3,10

181 Grilled poultry

*The best half of our home-fed chicken
with spicy potato strips and fresh market salad*

€ 14,90 A, M, C, G, L

184 Half crispy Duck

*With potato dumplings
and red cabbage ^{2,3 2,3}*

€ 20,60 A, C, M, G, L, O

182 Shoulder of venison

*(from the royal forests) with cranberry-cream,
served with bavarian egg noodles and broccoli ²*

€ 23,80 A, G, C, L, H, O

186 Roast leg of lamb

*With creamed garlic gravy served
with roast potatoes and bundled green beans*

€ 20,50 G, M, L, O



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Allerlay of meat from the grill

183 **F**ork schnitzel

"From our hand-reared pig" breaded and fried, served with potato strips and fresh market salad

€ 14,90 C, G, L, M, A

185 **R**astle steak

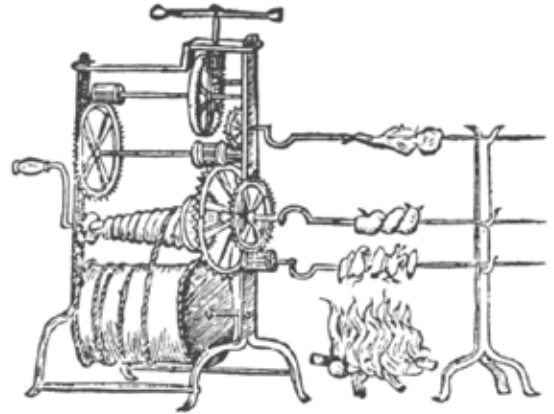
"From our hand-reared pig" served on fried potatoes with bacon and deep-fried onion rings as well as a fresh market salad³

€ 17,30 A, C, G, L, O, M

180 **B**est fillet of pork

"From our hand-reared pig" on cheesy noodles with mushroom dip and fresh market salad

€ 18,50 A, C, G, O, M, L



188 **L**ittle John's steak

Grilled Fillet of champion ox with roasted potatoes and fresh market salad

€ 24,90 L, O, A, M, C, G

143 **C**hicken breast grown

up corn with rosemary potato and salad

€ 13,00 G, L, C, M

472 **R**itter Kunibert

3 grilled sausages^{2,3,5} for big knights on French fries or on Sauerkraut served with farmers bread

€ 10,20 C, G, L, O, A

From two persons

231 **S**urprise plate a'la Krone

with meat specialities and side dish variety

€ 26,00 per person A, B, C, D, E, F, G, H, L, M, N, O, P, R

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Only for our young

171 Ring Arther

One grilled sausage^{2,3,5} on French fries or on Sauerkraut served with farmers bread

€ 7,10 ^{A, C, G, L, O}

173 Lady Guinevere

Noodles with gravy

€ 4,50 ^{A, C, O, G, L}

174 Robin Hood

Pork schnitzel on French fries

€ 9,10 ^{A, C, G}

175 Messy

Three fish fingers with potato strips

from the kingdom of the Franks

€ 6,00 ^{D, A, C}

176 Svanhoe

Fried, breaded chicken fillets with potato chips

from our French neighbours

€ 7,10 ^{A, C, G, L}



Just a Bite to 18 o'clock

222 Peal Sausages

With mustard and a pretzel^{1,2,5}

€ 5,80 (each add. sausage: € 2,10) ^{L, A, F, N, H, G, O, P}

223 Paar Frankfurters

on French fries^{1,2,5}

€ 7,40 ^{H, N, P, G, L, N, M, C, F}

225 Hot Meat Loaf

With mustard and country bread

€ 8,00 ^{A, C, G, F, L}

226 Luncheon meat salad

With country bread

€ 8,90 ^{A, C, M, G, L, F}

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For the sweet tooth

- 393 **A**pple rings
With cinnamon sugar and vanilla sauce
€ 6,00 ^{A, C, G}
- 395 **S**aiserschmarr'n
*Thick pancake with raisons, almonds
and rum, served with apple sauce*
€ 9,20 ^{C, A, G, H, 2, 3}
- 396 **P**oor Knight's pudding
with cinnamon sugar and applesauce
€ 5,50 ^{C, A, G}
- 392 **A**pple strudel
With vanilla sauce
€ 6,20 ^{A, C, G, H}



Warming drinks from Foreign Shores

- 253 **M**ug of coffee⁴ € 2,80
- 255 **D**uble espresso⁴ € 4,40
- 252 **E**spresso⁴ € 2,50
- 251 **C**appuccino⁴ € 3,10
- 113 **H**ot wine € 3,50
- 257 **M**ug of Tea € 2,70
- 265 **H**ot lemon € 2,70
- 261 **H**ot chocolate € 3,10
- 112 **H**unter's tea € 3,70

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Cool and fresh from distant lands

- 357 **C**oke 0,40l € 3,20 ^{1,3,9,11}
- 361 **C**oke light 0,30l € 2,90 ^{1,3,9,11}
- 358 **D**range lemonade 0,40l € 3,10 ^{1,3}
- 353 **S**pezi 0,40l € 3,20 ^{1,3}
- 370 365 **L**emonade 0,25l € 1,90 ^{1,3} 0,40l € 2,70 ^{1,3}
- 344 **G**rape juice 0,25l € 2,50 ^{1,2,3}
- 345 **J**ohannisbeersaft 0,25l € 2,50 ^{1,2,3}
- 351 **A**pple juice 0,25l € 2,50 ^{1,2,3}
- 352 **D**rangen juice 0,25l € 2,50 ^{1,2,3}
- 349 350 **B**ottled Water (gasfree) 0,75l € 5,50 0,70l € 5,50
- 362 363 **B**ottled mineralwater 0,25l € 2,10 0,40l € 2,70
- 356 359 **A**pfelsaftschorle 0,25l € 2,30 0,40l € 2,80
- 355 **D**range spritzer 0,40l € 2,90
- 374 373 **J**beer Saftschorle 0,25l € 2,30 0,40l € 2,80
- 385 388 **T**able water 0,50l € 1,0 **H**ot water 0,50l € 2,0 1,00l € 3,00



To help it all Down

- 51 **L**ords tippel 4cl *distilled from our local mountain flowers* € 3,80
- 52 **S**chindau schnapps 4cl *excellent for your digestion* € 3,80
- 53 **R**abble rouser 4cl *“from the barrel” distilled from the fruits* € 3,80
- 54 **D**ame’s delight 4cl *ein edler Marillen-Likör* € 3,80
- 55 **S**ir Percy 4cl *Distilled from the very finest pears* € 3,80
- 56 **H**angman’s ruin 4cl *Dis tilled from rare herbs and roots* € 3,80

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The best Ales

- 302 305 300 **König Ludwig Beer**
From the barrel
0,30l € 2,60^{A, O}
0,50l € 3,70^{A, O} 1,00l € 7,20^{A, O}
- 320 319 **Shandy**
0,30l € 2,60^{A, O} 0,50l € 3,70^{A, O}
- 329 332 **König Ludwig Dark Beer**
From the barrel
0,30l € 2,60^{A, O} 0,50l € 3,80^{A, O}
- 310 **König Ludwig**
Hefeweizen
0,50l € 3,80^{A, O}
- 311 **König Ludwig**
Dark wheat beer
0,50l € 3,80^{A, O}
- 312 **König Ludwig**
Light wheat beer
0,50l € 3,80^{A, O}
- 316 **Alkohol-free wheat beer**
0,50l € 3,80^{A, O}
- 321 **Mohren**
(Coke and wheat beer)
0,50l € 3,80^{A, O}
- 323 **Ruß**
(Wheat beer shandy)
0,50l € 3,80^{A, O}
- 314 **Karamalz** (Malt beer)
0,30l € 2,80^{A, O}
- 313 **Warsteiner**
(Alkoholfrei)
0,50l € 3,70^{A, O}

Finest Wines from our Cellar

- 10 **House white wine**^{C, G, O}
Quality wine, dry
0,25l € 4,20 Krug
0,50l € 8,00 Krug 1,00l € 14,00
- 13 **House white wine**^{C, G, O}
Quality wine, half dry
0,25l € 4,20
Krug 0,50l € 8,10 Krug 1,00l € 14,00
- 24 **White - if you like it a bit sweeter**^{C, G, O}
Quality wine, sweet, elegant
0,25l € 4,20
Krug 0,50l € 8,00 Krug 1,00l € 14,00
- 16 **House red wine**^{C, G, O}
Quality wine, half sweet, lively
0,25l € 4,20
Krug 0,50l € 8,00 Krug 1,00l € 14,00
- 19 **House red wine**^{C, G, O}
Quality wine, dry, lively
0,25l € 4,20
Krug 0,50l € 8,00 Krug 1,00l € 14,00
- 23 **Red - if you like it a bit smoother**^{C, G, O}
Quality wine, sweet, elegant
0,25l € 4,20
Krug 0,50l € 8,00 Krug 1,00l € 14,00
- 22 **Mead**^{C, G, O}
Created from the sweetest honey,
the landlord's own special brew
0,10l € 2,80
- 360 366 **Wine spritzer**
White or red
0,25l € 2,40^{C, G, O} 0,40l € 3,30^{C, G, O}