

# SALADS & SOUPS & STARTERS

	CHF
Small seasonal salad with croûtons green leaf and mixed salads with dressing of choice: French, Italian, Yoghurt	12
Greek salad grilled bell peppers, sweet-spicy cucumber salad and dried tomato Kalamata-olives and fried feta cheese balls	17
	13
Cauliflower-curry soup with poultry rosemary skewers	15
Lucerne bio beef tartare with egg yolk and Pumpernickel crunch salad of styrian beetle beans	26/39
Salmon smoked in Beckenried scottish salmon cold smoked refined with Gin from Giswil, juniper and wild blueberries bouquet of spring salads with white balsamic and grilled Focaccia	22







## Main Courses

		CHF
	Homemade veal meat balls and sauteed tuna with its Ravioli on sour cream sauce, capers and market vegetables	36
	Breaded and baked beef entrecote on marinated summer salads with white balsamic vinaigrette with fresh berries, mould cheese and pumpernickel circles	44
	Roasted perch fillets from Wallis with pea sprouts white wine risotto and market vegetables	43
	Sauteed trout fillets from Lake Wägital with fresh chanterelles boiled potatoes market vegetables	45
	Roasted cauliflower escalopes with lemon-parsley sauce and sauteed oyster mushrooms	22
⊗ VEG	Braised ragout of eggplants with Szechuan-dressing on vegan white wine risotto with pomegranate seeds and red chard topping	24







## Traditional Meals

	CHF
The winner Two breaded pork escalopes with lemon star served with French fries	28/32
Our speciality Älpler Magronen pasta with potato cubes, ham, cream and gold brown onions stewed apples with cinnamon and sugar Vegetarian (without ham)	19/23
Our fitness star Choice of leaf and vegetable salads with French dressing and fresh melon Optional -with deep fried perch fillets and Sauce Tartare -with grilled pork back escalope and homemade herb butter -with baked «Emmentaler la Sanglée» cheese with thyme and honey	32 32 29
The unique  Obwalden Sausage and cheese salad  with pickles and onions marinated with a light chive dressing	22









# CHILDREN'S MENU

Portion French fries with Ketchup or Mayonnaise	CHF 7
Spaghetti with tomato sauce	10
Fish sticks with Mayonnaise and lemon Boiled potatoes and spinach	12
Breaded pork escalope with French fries	15
Pork escalope with cream sauce pasta and glazed carrots	15
ICE CREAM FOR KIDS	
A clown scoop ice cream from our offer with a Ravensburger quality puzzle	8









#### SWISSTAINABLE - THE KRONE RELIES ON SUSTAINABILITY

Your hosts, Klara and Josef Inderbitzin, have opted for the Swiss-tainable sustainability label from Switzerland Tourism and follow the path of sustainability.

Step by step, Krone is committed to more sustainable use of the various resources and is committed to sustainable corporate management.

When shopping for groceries we will even more specifically use local producers and organizations. In addition, the chef Holger Kretzschmar implements the Nose to Tail philosophy in the new menu. For example the use of pieces of meat that are no longer common, time-consuming and laborintensive methods of preparation and a lot more.

#### MEAT- AND FISH DECLARATION

We only process swiss meat. The most meat we purchase at the butcher's shop "Stutzer & Flüeler in Kerns, Obwalden. Stutzer & Flüeler slaughters only local animals.

The freshwater fish on our menu originate mainly from Switzerland.
Our local fishing friends supply us with fish from Alpnach-, Sarnen-, Wäggital- lake.

The remaining fish comes from sustainable wild catches or from responsible breeding. It is provided with the MSC or ASC label and are recommended by WWF.



Deep fried perch fillets from Germany Smoked salmon from Norway

Please consult our staff in case of allergies and food intolerances.





