

menu



Soups

Finest liver dumpling soup	11.90
Clear broth	6.80
Clear broth with sliced pancakes	8.90
Clear broth with egg	8.50
Tomato cream soup	9.20

Salads and starters

Green salad	10.50
Tossed salad	11.80
Coleslaw	9.00
Tomato salad with onions	10.50
Big salad plate with egg	23.50
Shrimp cocktail	18.50
Air-dried beef and raw ham (starter)	16.50
Plate with air-dried beef, raw ham and cheese	62.50

Warm and cold dishes

Boiled beef, warm, with tartar sauce	24.30
Farmer's ham, boiled, with potato salad	25.30
Boneless salted rib of pork, warm, with potato salad	28.30
Fleischkaese sausage, warm, with potato salad	21.50
Boiled beef salad with onions	24.30
Tossed Swiss cheese and sausage	21.90
Swiss cheese salad	22.30
Emmentaler, Tilsiter, Gruyère or Brie (portion)	20.70
Pickled beef's muzzle	22.90
Farmer's plate (variety of cold meat)	24.20
Veal sausage with onion sauce and roesti	20.50
Pork sausage with onion sauce and roesti	20.50
Smoked butcher's sausage with potato salad	20.50
Bavarian white sausages	14.80
Zurich crisp roll	1.60
Horse radish + 2.90, potato salad + 8.00, rösti + 8.80	

Main dishes

Original Wienerschnitzel (veal) with French fries or potato salad	38.40
Veal escalope in cream with noodles	37.40
Chopped veal Zurich style with roesti	38.50
Veal piccata “milanaise” with rice or spaghetti	37.10
Chopped calf’s liver with roesti	37.30
Breaded pork chop with spaghetti	27.30
Pork chop, grilled, with French fries	27.30
Sirloin steak “Café de Paris” with roesti croquettes and green beans	45.50
Tartar steak, cold, prepared with toast and butter	29.80
Sirloin of lamb, pink roasted, with roesti croquettes and green beans	45.50
Roasted breast of chicken with gravy, served with bouquet of salad	27.80
Roasted breast of chicken with gravy, served with French fries	25.40
Fillets of perch, fried, with tartar sauce and boiled potatoes	33.90
Vegetable plate and boiled potatoes	23.90

Kropf specialties

Boiled beef in hot broth with vegetable and boiled potatoes	37.60
Pot au feu (variety of meat in broth)	37.70
Boiled beef with green beans and boiled potatoes	31.50
Assiette “Choucroute garnie”, sauerkraut with boiled beef, salted rib, sausage and bacon	37.20
Roasted pork knuckle, served with gravy and noodles	34.50
Special salted knuckle of pork, boiled, with sauerkraut and potatoes or potato salad	23.90
Boneless smoked rib of pork with sauerkraut and boiled potatoes	28.30
Pork “Cordon bleu” filled with ham and cheese, breaded, with mixed salad	35.30
Plate with 4 different sausages in gravy with roesti	32.90
Calf’s head with vinaigrette sauce and boiled potatoes	25.30
Liver dumplings (2 pieces) in clear soup or in gravy with onions, served with boiled potatoes	21.50
Tripe Zurich style with boiled potatoes	24.60

For our young guests

Veal escalope in cream with noodles or breaded with French fries	15.20
Spaghetti Napolitaine (tomato sauce and cheese)	13.80