

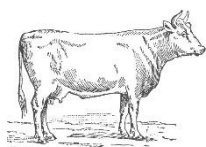
# FOOD

„Ernele“

All enjoyments of our region under one roof. Here you can wine and dine, do shopping or just stop for a bite or a good glass.

## 100 km

All food-products that we use are from a radius of 100 km



### From Nose to Tail

We get our meat from small local farmers and use it from “nose to tail”, for environmental reasons.

### From our own garden

Seasonal, freshly picked herbs and vegetables from our garden.



### Daily recommendations

Just ask our staff!



## STARTERS & ENTREMENTS

leaf lettuce with chutney and goat's cream cheese  
*Öl-Manufaktur Österle – Krumbach*  
*Ingo Metzler - Egg* | € 8,50

tartar of char with cucumber and mousse of horseradish  
*Jodok Geser - Andelsbuch*  
*Fruchtexpress Grabher – Frastanz* | €13,00

asparagus-panna-cotta served with wild herbs, buttermilk and crispbread  
*Irmgard & Maria Jäger - Bezauf*  
*Pilz Lenz - Lauterach* | €11,50

sautéed sweetbreads with peas and rhubarb  
*Metzgerei Fetz – Andelsbuch*  
*Vorarlberg Milch - Feldkirch*

## SOUPS

cream soup of wild garlic with smoked eel  
*Regula Bösch - Gaißau* | € 6,50

bouillon with sliced pancakes  
*Bauernhof Berkmann – Hittisau* | € 5,50

cream soup of cheese  
*Alpine dairy of KäseStrasse* | € 6,50

## MAIN COURSE

original “Wienerschnitzel” from the saddle of veal served with mixed salad  
*butchery Fetz – Andelsbuch* | €21,00

filet steak of beef with roasted vegetables and croquettes  
*Butchery Schmuck – Sulzberg* | €27,00

fish of the day  
*Trout-farm Güfel – Meiningen*  
*Gemüse Reiner – Höchst*  
*Jodok Geser – Andelsbuch* | rate of the day

ALSO ENJOY OUR DAILY RECOMMENDATIONS  
WE ARE OPENING WEDNESDAY UNTIL SATURDAY  
12:00PM TO 20:00PM



Our employees can provide you information about ingredients of the meal

# Ernele

LADENWIRTSCHAFT IM SCHIFF