

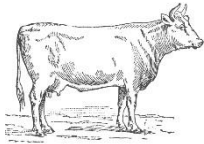
FOOD

„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 from our garden
with chutney & hempseed
Öl-Manufaktur Österle – Krumbach
Ingo Metzler – Egg
own vegetables garden

| € 8,50

raw marinated char
with peas

Jodok Geser - Andelsbuch
own vegetable garden

| € 13,00

ravioli of tomato-cream cheese
with chanterelles and cress

Irmgard & Maria Jäger – Bezaufam. Greussing – alpine chalet
Pilz Lenz - Lauterach

| € 12,50

stained filet of beef
with beetroot & pork

Tina Feuerstein - Hittisau
Regeena - Andelsbuch

| € 14,00

SOUPS

chanterelle foam soup

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 COURSES

original “Wienerschnitzel”

from the saddle of veal
served with mixed salad

butchery Fetzer – Andelsbuch | € 21,00

filet of beef

with roasted vegetables & croquettes

Butchery Schmuck – Sulzberg | € 26,00

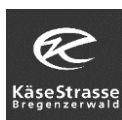
fish of the day

Claus Elmenreich - Egg

Regula Bösch - Gaißau

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