

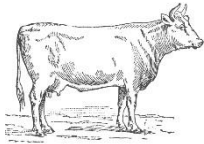
FOOD

„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

lettuce from the Vetterhof
with sunchoke
and chutney

Öl-Manufaktur Österle – Krumbach

Simon Vetter - Lustenau

Fam. Greussing – Alpe Wildmoos

| € 9,00

goat cream-cheese terrine

Simon Vetter – Lustenau

Ingo Metzler – Egg

Pilz Lenz - Lauterach

| € 12,50

beef tatar
with mustard-mayonnaise
butchery Fetz – Andelsbuch

| € 14,00

ceviche of lake trout
with horseradish and youghurt

Fruchtexpress – Frastanz

Bäckerei Künz – Andelsbuch

| € 13,50

SOUPS

foam soup
of mushroom and spinach

Vorarlberg Milch – Feldkirch | € 6,50

clear broth
with flat cake

Markus Dorner - Sibratsgfell | € 6,00

cream soup of cheese

Alpine dairy of KäseStrasse | € 6,50

MAIN COURSES

original “Wiener Schnitzel”
from the saddle of veal
served with mixed salad

butchery Fetz – Andelsbuch

butchery Natter – Bersbuch | € 21,00

fillet of beef
with roasted vegetables & croquettes

butchery Schmuck – Sulzberg | € 27,00

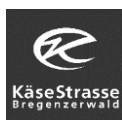
fish of the day

Claus Elmenreich – Egg

Regula Bösch – Gaißau

Jodok Geser – Andelsbuch | rate of the day

ALSO ENJOY OUR DAILY RECOMMANDATIONS
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