

FOOD

in good community

It is easy to enjoy and relax in our „ERNELE“ between shelves with selected specialities from our region.

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 glas.

Daily recommendations

Just let you convince by the reommendation of our chef Felix Gross!

100 km

If possible, we only take basic porducts from a radius of max. 100km.

Our employees provide you information about ingredients of the meals.

STARTERS & ENTREMENTS

lettuce from the Vetterhof
with black walnuts and black sausage praline
Öl-Manufaktur Österle – Krumbach
Simon Vetter - Lustenau
Bruggmühle - Egg

| € 10,50

delicate from the pumpkin
ravioli | chutney | creme
own kitchen garden

| € 13,50

baked pikeperch dumplings
with saffron tomatoes and basil pesto
Hortus - Viktorsberg
Vetterhof - Lustenau

| € 14,50

pastrami with yellow boletus,
tomato-compote and field salad
butchery Fetz | Andelbuch
Harald Schobel - Höchst
Regreena - Andelsbuch

| € 14,50

SOUPS

apple-celeriac-foam soup
with black pudding
Vetterhof - Lustenau
Butchery Schmuck - Sulzberg

| € 6,50

clear soup with stripes of pancakes
Metzgerei Natter - Bersbuch

| € 6,00

cream soup of cheese
alpine dairys of the KäseStrasse

| € 6,50

MAIN COURSES

original „Wiener Schnitzel“
from the saddle of veal served with mixed salad
Metzgerei Fetz – Andelsbuch
Metzgerei Natter – Bersbuch

| € 22,00

fillet of beef
with vegetables and croquettes
Metzgerei Schmuck – Sulzberg

| € 27,50

fish of the day
Claus Ebmenreich - Egg
Regula Bösch – Gaisfau
Jodok Geser – Andelsbuch

| rate of the day

Ernele

