# Starters

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|---|---|---|---|
| Lettuce salad<br>with dressing of your choice A,C,G,L,M,O | | EUR | 6,90 |
| Mixed salad<br>with dressing of your choice A,C,G,L,M,O | | EUR | 7,90 |
| Beef Tatar<br>served with toast and butter A,C,F,G | (80g) | EUR | 19,50 |
| | as main course (120g) | EUR | 27,20 |

# Soups

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|---|---|---|---|
| Beef broth with homemade sliced pancakes<br>or meat „Spätzle“ A,C,G,L,M | | EUR | 6,30 |
| Cider soup from Lustenau<br>with croutons and bacon A,G,L,M,O | | EUR | 7,50 |

# Vegetarian

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|---|---|---|---|
| Deep-fried champignons with sauce tartar<br>A,C,G,O,N,E,F | as starter | EUR | 12,50 |
| | as main course | EUR | 16,50 |
| Cheese „Spätzle“ with roasted and melted onions on top<br>and lettuce and potato salad A,C,G,M,O | | EUR | 18,50 |

# Vegan

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| Red curry with marinated smoked tofu, sesame pak choi,<br>mango chili salsa and basmati rice F,N | | EUR | 26,00 |

# Main courses

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| Vienna Schnitzel (breaded saddle of veal escalope)<br>with parsley potatoes A,C, | EUR 29,50 |
| Vienna Schnitzel (breaded pork escalope)<br>with French fries A,C | EUR 19,20 |
| Cordon bleu with French fries A,C,G<br>(breaded pork escalope stuffed with ham and cheese)<br>**or** with mixed salad A,C,G, L,M,O | EUR 24,50<br>EUR 27,90 |
| Pork and beef filet on skewer C,M,P,N,F,O<br>with two homemade barbecue sauces and French fries | EUR 28,50 |
| Sliced pork filet tips "Zürcher Art"<br>with vegetables and pasta A,C,G,M | EUR 25,50 |
| Beef goulash with „spätzle" A,C,G,O | EUR 18,50 |
| Sirloin steak with roasted onions,<br>vegetables and "spätzle" A,G,M,L,O | EUR 29,50 |
| Filet of beef 230g in Cognac-pepper cream sauce<br>with vegetables and croquettes A,G,M,L,O | EUR 44,00 |
| "Krönele" Toast<br>Pork and beef medallions on garlic bread,<br>two barbecue sauces, garnished with lettuce A,C,M,O | EUR 22,90 |
| Salad "Krönele"<br>chicken breast in sesame crust<br>with salad and nuts in balsamic A,C,F,H,L,M,O | EUR 20,50 |
| Grilled shrimp<br>with salad and nuts in balsamic F,H,L,M,O | EUR 32,50 |

With schnitzel and cordon bleu we serve homemade cranberry jam.

# Desserts

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|---|---|---|
| Two kind of chocolate mousse<br>on berry sauce with cocoa caviar A,C,G,N,O | EUR | 12,50 |
| Chestnut crème brûlée A,C,G | EUR | 12,50 |
| Variation of 3 delicacies A,G,P,E,H,N,C,O | EUR | 12,00 |
| Vanilla ice cream, whipped cream A,C,G,H,E,O<br>and hot chocolate sauce or hot raspberries | EUR | 9,00 |
| Stirred iced coffee with whipped cream A,C,G,H,E,O | EUR | 9,00 |
| 1 scoop of homemade sherbet, garnished O | EUR | 4,00 |
| any further scoop | EUR | 3,00 |
| 2 scoops of homemade sherbet O<br>with sparkling wine | EUR | 9,00 |
| 2 scoops of lemon sherbet with vodka O | EUR | 9,00 |
| 2 scoops of lemon sherbet with fine lemon brandy<br>Distillery Maan from Alberschwende | EUR | 12,00 |
| Homemade apple strudel<br>with vanilla ice and whipped cream A,C,G,H,F,O | EUR | 8,50 |
| Cheese selection (dessert portion)<br>with bread and butter | EUR | 15,00 |

# Allergens

| | | |
|---|---|---|
| Gluten A | shellfishes B | eggs C |
| fish D | peanuts E | soy F |
| milk or lactose G | nuts / pulse H | celery L |
| mustard M | sesame seeds N | sulphur dioxide / sulphites O |
| lupine P | molluscs R | |

*Our trained staff will be happy to provide you with more informations!*

# Wine by the glass 7/10

## 7/10 White wine

| | EUR |
|---|---|
| 1/8 Grüner Veltliner Weinviertel DAC „Ried Oberes Feld“ Jg. 2025<br>Wg. Eichberger, Eibesbrunn, NÖ | 5,30 |
| 1/8 Riesling „Ried Aggsthal“ Jg. 2022<br>Wg. Niki Windisch, Großengersdorf, NÖ | 5,90 |
| 1/8 Roter Veltliner „Hohenwarth“ Jg. 2025<br>Wg. Hofbauer Schmidt, Hohenwarth, NÖ | 5,60 |
| 1/8 Gelber Muskateller Jg. 2025<br>Wg. Niki Windisch, Großengersdorf, NÖ | 5,70 |
| 1/8 Chardonnay „Illyr“ Jg. 2023<br>Wg. Reinhard Muster, Gamlitz, Stmk | 6,50 |
| 1/8 Weissburgunder „Hoamat“ Jg. 2024<br>Wg. Kästenburg, Ratsch an der Weinstrasse, Stmk | 6,20 |
| 1/8 Rose vom Zweigelt Jg. 2025<br>Wg. Eichberger,Eibesbrunn, NÖ | 5,40 |

## 7/10 Red wine

| | |
|---|---|
| 1/8 Zweigelt „Goldberg“ Jg. 2024<br>Wg. Werner Achs, Gols, Bgld | 5,50 |
| 1/8 Cabernet Sauvignon Jg. 2022<br>Wg. Wolf, Raiding, Bgld | 6,30 |
| 1/8 Grande Cuvee (**ZW/PN)** Jg. 2021<br>Wg. Eichberger, Eibesbrunn, NÖ | 6,20 |
| 1/8 St. Laurent Jg. 2021<br>Wg. Anita und Hans Nittnaus, Gols, Bgld | 7,20 |
| 1/8 Jaros Roble, Jg. 2023<br>Bodegas Vinas del Jaro, Ribera del Duero, Spanien | 6,90 |
| 1/8 Chateau Rollan de BY Jg. 2015<br>Domaines Rollan de BY, Bordeaux, Frankreich | 9,50 |

# Aperitif

| | | EUR |
|---|---|---|
| Orange juice fresh pressed | 0,25 l | 5,80 |
| Sine vino "Pink Sunrise" | | |
| Dragon fruit, pear, mint, lime (alcohol-free) | 0,1 l | 6,40 |
| Sanbitter non-alcoholic | 0,1 l | 5,20 |
| with orange juice | | 6,20 |
| Sanbitter Spritz | 0,2 l | 5,90 |
| House aperitif<br>(Elderflower sirup with sparkling wine) | 0,1 l | 6,30 |
| "Krönele Royal"<br>(Cassis, organic pear lemonade with sparkling wine) | 0,2 l | 6,90 |
| “Krönele Royal” Alcohol-free | 0,2 l | 6,90 |
| Aperol Spritz with prosecco | 0,2 l | 7,40 |
| Glass sparkling wine | 0,1 l | 6,10 |
| Glass Rosé finesparkling premium sparkling wine | 0,1 l | 8,20 |
| Glass Prosecco | 0,1 l | 6,30 |
| Vreimuth, vintage vermouth 2018<br>from Lustenau | 4 cl | 6,10 |
| Sherry medium, dry or cream | 5 cl | 6,30 |
| Port wine white or red | 5 cl | 6,50 |

Our service staff will be happy to provide you with information about other aperitifs.

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|---|---|---|
| Jug of tap water | 1 l | 3,00 |
| Jug of tap water | 0,5 l | 2,00 |

# *Our History*

The traditional rhine valley house was formerly used as a bakery and hand stitchery before Andreas Sperger transformed it to a tavern in **1875.**

Half a year later, my great-great-grandfather Gebhard Sperger and his wife Maria took over the “Krönele”. It already consisted of a restaurant, three guest rooms and a garden.

As documented in our guest book from **1891** mainly hawker, agents, soap boilers and coopers were accommodated and fed.

Throughout five generations always the daughters – Rosa Waibel, Anna Riedmann, Wilma Fink and Ulrike Fink – took over the tavern, demonstrated their cooking skills and transformed it to a 4-star-hotel.

Between **1954** and **1986**, the “Krönele” was renovated, renewed and extended in several construction phases.

**2007** a spacious and light lobby, 42 extra rooms, an underground carpark with nearly 60 parking lots, a separate breakfast room and a seminar room were added to the hotel. As we are ecoconscious our energy comes from solar cells and geothermic.

**2019** the “Eslach-Stüble” was separated from the big hall.

We hope you feel as comfortable in the “Krönele” as we do, and we wish you a pleasant stay!

Ulrike Fink

and the “Krönele”-Team