

Starters

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

Soups

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

Vegetarian

Deep-fried champignons with sauce tartar 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 and lettuce and potato salad A,C,G,M,O		EUR 18,50

Vegan

Braised carrots, tabouleh salad, Pomegranate and baba gaboush (eggplant cream) s	EUR 23,00
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Main courses

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

Two kind of chocolate mousse on berry sauce with cocoa caviar	A,C,G,N,O	EUR 12,50
Vanilla panna cotta with pineapple ragout and sour cream ice cream	A,C,G,O	EUR 10,50
Variation of 3 delicacies	A,G,P,E,H,N,C,O	EUR 12,00
Vanilla ice cream, whipped cream and hot chocolate sauce or hot raspberries	A,C,G,H,E,O	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	
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 Distillery Maan from Alberschwende		EUR 12,00
Homemade apple strudel with vanilla ice and whipped cream	A,C,G,H,F,O	EUR 8,50
Cheese selection (dessert portion) 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 Wg. Eichberger, Eibesbrunn, NÖ	5,30
1/8 Riesling „Ried Aggsthäl“ Jg. 2022 Wg. Niki Windisch, Großengersdorf, NÖ	5,90
1/8 Roter Veltliner „Hohenwarth“ Jg. 2025 Wg. Hofbauer Schmidt, Hohenwarth, NÖ	5,60
1/8 Gelber Muskateller Jg. 2025 Wg. Niki Windisch, Großengersdorf, NÖ	5,70
1/8 Chardonnay „Illyr“ Jg. 2023 Wg. Reinhard Muster, Gamlitz, Stmk	6,50
1/8 Weissburgunder „Hoamat“ Jg. 2024 Wg. Kästenburg, Ratsch an der Weinstrasse, Stmk	6,20
1/8 Rose vom Zweigelt Jg. 2025 Wg. Eichberger, Eibesbrunn, NÖ	5,40

7/10 Red wine

1/8 Zweigelt „Goldberg“ Jg. 2024 Wg. Werner Achs, Gols, Bgld	5,50
1/8 Cabernet Sauvignon Jg. 2022 Wg. Wolf, Raiding, Bgld	6,30
1/8 Grande Cuvee (ZW/PN) Jg. 2021 Wg. Eichberger, Eibesbrunn, NÖ	6,20
1/8 St. Laurent Jg. 2021 Wg. Anita und Hans Nittnaus, Gols, Bgld	7,20
1/8 Jaros Roble, Jg. 2023 Bodegas Vinas del Jaro, Ribera del Duero, Spanien	6,90
1/8 Chateau Rollan de BY Jg. 2015 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	5,80
Sanbitter non-alcoholic	0,1 l	4,90
with orange juice		5,90
Sanbitter Spritz	0,2 l	5,50
House aperitif (Elderflower sirup with sparkling wine)	0,1 l	6,10
"Krönele Royal"		
(Cassis, organic pear lemonade with sparkling wine)	0,2 l	6,50
"Krönele Royal" Alcohol-free	0,2 l	6,50
Aperol Spritz with prosecco	0,2 l	6,70
Glass sparkling wine	0,1 l	5,90
Glass Rosé finesparkling premium sparkling wine	0,1 l	7,90
Glass Prosecco	0,1 l	5,90
Vreimuth, vintage vermouth 2018 from Lustenau	4 cl	6,10
Sherry medium, dry or cream	5 cl	5,80
Port wine white or red	5 cl	5,50

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

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