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 17,50

Vegan

Pumpkin falafel with braised pumpkin wedges parsnip cream and Brussels sprout leaves A,H,L, P	EUR 19,50

Main courses

Vienna Schnitzel (breaded saddle of veal escalope) with parsley potatoes A,C,	EUR 28,50
Vienna Schnitzel (breaded pork escalope) with French fries A,C	EUR 18,70
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 27,50
Sliced pork filet tips "Zürcher Art" with vegetables and pasta A,C,G,M	EUR 24,50
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 28,50
Filet of beef 230g in Cognac-pepper cream sauce with vegetables and croquettes A,G,M,L,O	EUR 42,00
"Krönele" Toast Pork and beef medallions on garlic bread, two barbecue sauces, garnished with lettuce A,C,M,O	EUR 21,90
Salad "Krönele" chicken breast in sesame crust with salad, sprouts and nuts in balsamic A,C,F,H,L,M,O	EUR 19,50

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	12,00
Curd cream tarte on fruit sauce and lemon mint meringue A,C,G,N,O	EUR	10,50
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 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 with sparkling wine	EUR	9,00
2 scoops of lemon sherbet with vodka O	EUR	9,00
Homemade apple strudel with vanilla ice and whipped cream A,C,G,H,F,O	EUR	8,50
Homemade pralines different sorts, per piece	EUR	2,50

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 Jg. 2024 Wg. Eichberger, Eibesbrunn, NÖ	4,80
1/8 Gelber Muskateller Jg. 2024 Wg. Niki Windisch, Großengersdorf, NÖ	5,40
1/8 Chardonnay „Cool Climate“ Jg. 2024 Wg. Jordan, Pulkau, NÖ	5,70
1/8 Roter Veltliner Jg. 2024 Wg. Fritsch, Oberstockstall, NÖ	5,80
1/8 Rose vom Zweigelt Jg. 2024 Wg. Eichberger, Eibesbrunn, NÖ	5,40

7/10 Red wine

1/8 Zweigelt „Dornenvogel“ Jg. 2022 Wg. Glatzer, Göttlesbrunn, NÖ	5,50
1/8 Cabernet Sauvignon Jg. 2020 Wg. Wolf, Raiding, Bgld	5,80
1/8 Grande Cuvee Reserve (**ZW/BB**) Jg. 2022 Wg. Eichberger, Eibesbrunn, NÖ	6,40
1/8 Blaufränkisch DAC „Ried Hochberg“ Jg. 2020 Wg. Tesch, Neckenmarkt, Bgld	5,70
1/8 Merlot Reserve Bruckweingärten Jg. 2022 Wg. Jordan, Pulkau, NÖ	5,20
1/8 Pinot Noir “Ruppersthal” Jg. 2023 Wg. Fritsch, Oberstockstall, NÖ	6,20
1/8 Chateau Rollan de BY Jg. 2015 Domaines Rollan de BY, Bordeaux, Frankreich	8,50

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