

## Starters

Lettuce salad with dressing of your choice A,C,G,L,M,O		EUR 5,90
Mixed salad, with dressing of your choice A,C,G,L,M,O		EUR 6,90
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 roast onion topping and lettuce and potato salad A,C,G,M,O		EUR 17,50

## Vegan

Risotto of rolled barley fried mushrooms/ Jerusalem artichoke A,L		EUR 18,50
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## *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 17,50
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 22,50 EUR 24,50
Pork and beef filet on skewer M,P,N,F,O with two homemade barbecue sauces and French fries	EUR 26,00
Beef goulash with „spätzle“ A,C,G,O	EUR 16,00
Sirloin steak with roasted onions, vegetables and “spätzle“ A,G,M,L,O	EUR 27,20
Filet of beef in Cognac-pepper cream sauce, with vegetables and croquettes A,G,M,L,O	EUR 40,00
“Krönele” Toast Pork and beef medallions on garlic bread, two barbecue sauces, garnished with lettuce A,C,M,O	EUR 19,90

## Desserts

Chocolate mousse with sherbet garnished	A,C,E,G,N,O	EUR 12,00
Crème caramel with caramelised walnuts and port wine pear	C,G,O	EUR 8,50
Warm chocolate cake with vanilla ice cream and currant ragout	A,C,G	EUR 12,00
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, 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 with sparkling wine	O	EUR 9,00
2 scoops of lemon sherbet with vodka	O	EUR 9,00
Homemade apple strudel vanilla ice, whipped cream	A,C,G,H,F,O	EUR 7,50

## 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 information!*

## *Wine by the glass 7/10*

<i>7/10 White wine</i>	<i>EUR</i>
1/8 Grüner Veltliner „Weinviertel DAC Ried Oberes Feld“ Jg. 2021 Wg. Eichberger, Eibesbrunn, NÖ	4,80
1/8 Riesling „Enkircher Ellergrub Kabinett Trocken“ Jg. 2021 Wg. Weiser Künstler, Mosel, Deutschland	5,90
1/8 Weissburgunder Südsteiermark DAC Jg. 2020 Wg. Gross, Ratsch an der Weinstraße, Stmk	5,70
1/8 Neuburger Jg. 2021 Wg. Remushof Jagschitz, Oslip, Bgld	5,60
1/8 Rotgipfler „Ried Flamming“ Jg. 2021 Wg. Leo Aumann, Tribuswinkel, Baden bei Wien, NÖ	5,50
 <i>7/10 Red wine</i>	
1/8 Zweigelt Jg. 2018 Wg. Gernot Heinrich, Gols, Bgld	5,40
1/8 Grande Cuvee Reserve (SL/ZW) Jg. 2019 Wg. Eichberger, Eibesbrunn, NÖ	5,90
1/8 Blaufränkisch „Bienenfresser“ Jg. 2021 Wg. Remushof Jagschitz, Oslip, Bgld	5,60
1/8 Cabernet Franc Jg. 2019 Wg. Rudolf Payer, Apetlon, Bgld	4,50
1/8 Tempranillo „Roble“ Jg. 2021 Bodegas Vinas Del Jaro, Ribera Del Duero, Spanien	5,90

# Aperitif

		EUR
Orange juice fresh pressed		
Orange-carrot juice fresh pressed		
Apple-juice fresh pressed	0,25 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	5,80
"Krönele Royal" (Cassis, organic pear lemonade with sparkling wine)	0,2 l	6,20
Aperol Spritz with prosecco	0,2 l	6,70
Glass sparkling wine	0,1 l	5,80
Glass Prosecco	0,1 l	5,30
Vreimuth, vintage vermouth 2018 from Lustenau	4 cl	6,10
Sherry medium, dry or cream	5 cl	5,30
Port wine white or red	5 cl	5,00
Campari (4 cl) with soda with orange juice		5,20 6,50
Cynar (4 cl) with soda with orange juice		5,20 6,50
Martini bianco or rosso	4 cl	5,20

# *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