

# Welcome to the Rankweiler Hof!

Dear Guest!

For the use of products of Voralberg and the surrounding culinary regions we were awarded and certified from the AMA Marketing GmbH with the gastro seal. With this award we support regional value added by providing basic products and services and thus securing regional and direct employment in Voralberg. The following products are based on seasonal availability:

## **Meat:**

Farmer Markus Schranz, Dalaas (pork meat)  
Farmer Walter Keckeis, Laterns (Beef)  
Farmer Elfriede Böckle, Brederis (Beef)  
Farmer Markus Gstach, Brederis (pork meat)  
Farmer Auguste Gassner, Frastanz (Beef, Calf, baby goat)  
from austrian agriculture trough Karnerta und AGM (beef, pork meat, calf, turkey, chicken)  
Herbert's Dorfmetzg/ Butcher's shop (beef, pork meat, calf, turkey, chicken)  
Farmer Armin Fritsch, Übersaxen (Turkey)  
Hofmetzg Peter/ Butcher's shop, Dünserberg (calf)

## **Milk and Milkproducts:**

Voralberg Milk, Feldkirch with AMA seal of approval  
Gebhard Walch, Alp Spora (Alpinebutter)  
Dairy Schnifis (Butter)

## **Free range eggs:**

Tobias Hartmann, Feldkirch  
Georg Welte, Viktorsberg

## **Potatoes:**

Tobias Hartmann, Feldkirch

## **Voralberger Cheese Specialities:**

Dairy Schnifis  
Andrea and Markus Felder  
From the Alp Saluver  
  
Cheese Court Riezler, Batschuns

## **Salads, Vegetables and Fruits according to seasonal availability:**

From agricultural cultivation in voralberg from bio garden Ponten  
Koblach, Garden Vorderland  
Austria and the region of Lake Constance from Fruchtextpress, Frastanz  
Pilz Lenz, Mushrooms

## **Pumpkin seed oil and kren**

from the respective region of enjoyment in Austria (Styria)

## **Venison:**

From our own ranch in Furx and from the hunt district Laterns

## **Freshwater fish:**

Fisherman Martin Gugele, Lake Constance fish  
Fisherman Rainer Stroppa, Char from Ramschwag, Nenzing

## **Brandies with regional raw materials:**

Markus Summer, Rankweil  
Harald Keckeis, Rankweil  
Franz Bertel, Bildstein

## **Herbs and spices:**

**Herbs** from our own garden  
**Safran:** from Sulz, Safranhortus

## Wine recommandation

		<b>1/8</b>	<b>0,7 bottle</b>
<b>Grenache Rose</b>	Austria meets Australia Markus Büchel as a winemaker in Mc Laren Valley, LOT 333	4,80	29,00
	Rose sprinkled on ice	4,50	
<b>Grüner Veltliner</b>	Winery Markus Waldschütz Kamptal Natursteinwein 2017	4,80	33,00
<b>Scheurebe</b>	Winery Scharl Steirerland/ Styria 2018	4,30	25,00
<b>Riesling Classic</b>	Winery Hofbauer- Schmidt Weinviertel 2017	4,40	25,00
<b>Blafränkisch</b>	Neuberg, Winery Christian Haider Neusiedlersee 2018	5,10	36,00
<b>Big John Red wine cuvee</b>	Winery Scheiblhofer Andau, Burgenland 2013	5,00	29,00



### Every wednesday

Fried chicken with potatoe and bean salad

### Every Friday from July

Steak evenings in the rankweiler hof

### Every Saturday

Roast pork with dumplings and colesalad

# Small menu

From 11 am to 22 pm

## Salads

Leaf lettuce/ green salad with our housedressing L,M,O	4,50
Tomato or mixed salad L,M,O	4,90
Salad Florida with roasted turkey breast strips and cocktailsauce C,G,L,M	13,80
Sausage salad garnished C,G,L,M	10,90
Sausage- cheese salad garnished C,G,L,M	11,90
1 basket of bread	1,50
1 pair of Wienerle with mustard, kren and bread A,L,M,O	5,70
Bratwurst from calf with roasted onions, potaoesalad or Sauerkraut A,C,E,G,L,M,O	8,70
Toast „Rankweiler- Hof“ pork steak with salad garnish and garlic bread A,G,L,O	14,80

Our dishes are labeled according to the allergen regulation and our employes have undergone an allergen training.

A: gluten-containing cereal B:Crustaceans C: Eggs D:Fish E:Peanuts F:Soybeans G:Milk H:Peel fruits L:Celery M:Mustard N:sesamen O: Sulphur dioxide and sulphite, P: Lupines R: Molluscs

## Small menu

From 11am to 22pm

### Hot meals

Clear soup with sliced pancakes A,C,G,L,O	4,90
Lasagne with mixed salad A,C,G,L,O	13,90
Beuschel (offal) with dumplings A,G,L,O	9,90
Rösti with turkey breast and tomatoes , gratinate with cheese A,G,L,O	17,90
Rösti with bacon and tomatoes, gratinate with cheese A,G,L,O	16,90
Rösti with vegetables and tomatoes, gratinate with cheese A,G, L, O	16,90
Big pretzel with butter A,O	5,20

## Big menu

From 11.30 am to 2pm and from 5pm to 10pm

### For our little guests

Small wiener schnitzel with French fries for kids A,C,G,O	9,00
Turkey filet from the grill with rice and cream sauce A,C,G,O	9,00

### **Specialities of the house**

Cheese spaetzle with leaf lettuce / green salad and potatoesalad on request with sour cheese cooked per person S,C,G,L,M,O	16,90
Rösti with turkey breast and tomatoes , gratinate with cheese A,G,L,O	17,90
Rösti with bacon and tomatoes, gratinate with cheese A,G,L,O	16,90

### **Our classics**

Wiener schnitzel ( from the pig) with French fries A,C,G,O	16,90
Turkey cordon bleu filled with turkey ham and mountain cheese, homemade cranberry´s and mixed salad A,C,G,L,M,O	18,90
Skewer with turkey, beef and pork meat with letscho and French fries	19,80
Lasagne with mixed salad A,C,G,L,O	13,90
Local char filet with risotto and safran jus A,D,G,L,O	23,90
Beef fillet steak with herb butter, Croquettes and vegetables	33,60

### **Side dishes**

1 serving of homemade cranberry´s	1,00
1 serving of vegetables	3,00
1 serving of spaetzle, dumpling, rice or potato cake	3,00

# Local delicacies

## First

Fruity tomatoe- garlic soup with herb croutons

5,50

## Homemade noodles



- \* With herb sauce
- \* With chanterelles
- \* With sauce bolognese

9,20

9,90

9,90



## **From the calf**

Wiener schnitzel from the calf with parsley potatoe  
and homemade cranberry jam 21,50

Liver from the calf with homemade rösti 20,60

## **Chanterelles**

Chantelles ragout with herb dumpling 16,30

\*with beef fillet steak 33,60

\*with calf steak 35,20

## **From the river**

Local char fillet with risotto, safran jus and vegetables 23,90

## **Dessert**

Lukewarm chocolate cake with pot ice cream 6,90

Local cheese plate 8,90

## Dessert

Mixed ice cream without whipped cream A,C,G,H	4,50
Mixed ice cream with whipped cream A,C,G,H	5,00
Choose 1 ice ball yourself A,C,G,H (chocolate, vanilla, strawberry, lemon, stracciatella, apricot, nut)	1,20
Kid's cup zoo A,L	4,50
Apple strudel with vanilla ice cream and whipped cream A,C,G,H,O	6,10
2 sweet omlett filled with vanilla ice cream and whipped cream A,C,G,H	6,10
2 sweet omlett filled with apricot jam and yoghurt-apricot ice cream A,C,G,H	6,50
Apricot cup delicious apricot compote with vanilla ice cream A,C,G,H	6,90
Iced coffee with whipped cream A,C,G,H	6,80
Coup Denmark A,C,G,H	6,90
Fruit cup A,C,G,H	6,90
Stracciatella cup A,G,G,H	6,90
Walnut cup A,C,G,H	6,90
Best of Hof Plum compote refined with rum, vanilla ice cream and whipped cream A,C,G,H	6,90



# Drinks

## Wine

### Open wines

<b>Grüner Veltliner</b> Retzer winery, viniculture Prechtl ¼	5,80
<b>Zweigelt</b> Winery Norbert Bauer Haugsdorf Weinviertel ¼	5,80
<b>Wine spritzer</b> ¼	3,20

### Bottle wines

<b>Grüner Veltliner</b> edition „Rankweiler Hof“ Winery Franz Prechtl, Zellerndorf Weinviertel	26,00
<b>Riesling Ried Galgenberg</b> Kölbl Johannes, Weinviertel	26,00
<b>Blauer Zweigelt</b> edition „Rankweiler Hof“ Winery Norbert Bauer Weinviertel	26,00

### Sparkling

<b>1 Bottle Schlumberger</b> sparkling	39,00
<b>1 glass of schlumberger</b> sparkling If you like with elderflower syrup	5,10

For a larger selection of bottled wines please refer to our wine list!

## Drinks

### Beer

**Frastanzer special beer from the barrel**

0,5L 4,10/ 0,3L 3,20/ 0,2L 2,60

**Frastanzer dark beer** 0,3L bottle 3,50

**Frastanzer Organic cellar beer from the barrel** 0,5L 4,10 / 0,3L 3,20

**Schneider wheat beer from the barrel** 0,5L 4,50 / 0,3L 3,60

**Schneider wheat beer non-alcoholic** 0,5L bottle 4,50

**Lammsbräu organic beer non-alcoholic** 0,3L bottle 3,60

### Non- alcoholic

Vo Üs is a local lemonade from our brewery in Frastanz

A lemonade made in Vorarlberg

**Cola, orange lemonade, lemon lemonade " Vo Üs"** 3,00

**Birdberry- cherry "Vo Üs"** 0,33L bottle 3,30

**Herb- nettle "Vo Üs"** 0,33L bottle 3,30

**Apple- or blackcurrant juice splashed** 0,2L 2,90 0,5L 2,70

**Ice tea peach** 0,33L bottle 3,30

**Almdudler** 0,35L 3,30

**Montes sparkling water or still** 0,35L 3,10

**Montes sparkling water or still** 0,70L 6,20

**Rauch juices orange, apricot, mango, cocos- pineapple** 0,2L 3,10

**Tonic thoms Henry** 0,2L 3,50

**Schweppes Tonic** 0,2L 3,30

**Coke light** 0,33L 3,30

**Red Bull** 0,2L 4,20

## Hot drinks

<b>1 cup of coffee</b> , Amann Kaffee	3,00
<b>1 Illy espresso</b>	3,10
<b>Cappuccino with milk foam</b> G	3,60
<b>Hot chocolate</b> with fresh milk G,H	3,60
<b>1 cup of organic tea</b> from Sonnentor	3,50
<b>Latte macchiato</b> G	3,60

## Brandy fires

### From the private distillery

#### „Gebhard Hämmerle“, Lustenau:

<b>Grafensteiner vom Ganz Guten</b> 2cl	4,70
<b>Vogelbeerschnapps vom Ganz Guten</b> 2cl	4,70
<b>Elderberry schnapps vom Ganz Guten</b> 2cl	4,70

### Brandy fires from „Harald Keckeis“ Rankweil:

<b>Williams</b> 2cl	5,50
<b>Sour cherry unmixed brandy</b> from dark sour cherries 2cl	5,50

### Brandy fires from „Hubert Kühne“ Feldkirch:

<b>Lemon pear schnapps</b> from ripe fruites 2cl	5,00
<b>Plum unmixed brandy</b> from ripe fruites 2cl	5,00

## Spirits 2cl

<b>Farmer´s obstler</b>	3,50
<b>williams, apricot or cherry from Freihof Lustenau</b>	4,50
<b>Subirer</b>	5,00
<b>Jägermeister</b>	4,00
<b>Averna</b>	4,00
<b>Ramazotti</b>	4,00
<b>Cognac „Napoleon“</b>	5,50

## Rum 2cl

<b>English Harbour, Antigua 5 years</b>	4,50
<b>Earl Forrest No 3, Grafenwald Klaus</b>	4,80
<b>Pfanner Premium</b>	5,00

## Gin 2cl

<b>Monkey</b>	4,50
<b>Keckeis Gin, Rankweil</b>	5,00
<b>Tanqueray</b>	4,50

## Whisky 2cl

<b>Rankler Whisky, H. Keckeis</b>	5,50
<b>Pfanner Whisky Classic</b>	5,00
<b>Broger Triple Cask</b>	5,00
<b>Jameson St. Patrick´s Day</b>	4,50
<b>Chivas Regal 12 Years</b>	4,60
<b>Glenfiddich special Reserve</b>	5,20

## Grappa 2cl

<b>Grappa EVO</b>	5,00
<b>Rankler Grappa from Liebfrauenberg, Rankweil</b>	4,00

You are welcome to buy our spirits by the bottle and take them home with you