



Ein Partner von



## Dear Einkehr guests!

The "GenussWirt – Genussland Kärnten" awarded us with the AMA gastro-seal for the use of produce from Carinthia and Austria, respectively. We are proud to be a partner of our regional farmers in the "Slow Food Village Bad Kleinkirchheim". Here is an excerpt of our Carinthian and Austrian products and suppliers:

Beef from Austria:	Nockfleisch, Patergassen Gutzingerhof, Bad kleinkirchheim Butcher's Ilgenfritz, Kärnten
Chicken from Carinthia:	Wech Geflügel GmbH, St. Andä
Pork from Carinthia	Butcher's Ilgenfritz, Villach
Sausages from Austria:	Nockfleisch, Patergassen
Milk, butter, curd chees, whipped cream:	Kärntner Milch, Spittal an der Drau
„Bröseltopfen“ from Carinthia:	BIO-Hof „Mallhof“, Bad Kleinkirchheim Kärntner Milch, Spittal an der Drau
Eggs from Carinthia:	Eierring herzogstuhl, St. Veit an der Glan
Potatoes from Austria:	Gemüse Robitsch & Carinthia Taurfrisch, Brückl
Carrots, white cabbage from Austria:	Gemüse Robitsch & Carinthia Taurfrisch, Brückl
Seasonal fruits and vegetable from Carinthia:	Gemüsehandel Robitsch, Brückl
Freshwater fish from Carinthia:	Fischzucht Andreas Hofer, Feld am See See fishing Brugger, Dellach/Millstättersee
Ice cream from the Nockberge:	Family Huber, Ebene-Reichenau & Self Made
Fruit wine / Mosecco from Carinthia:	Lagerhaus Lavanttal
Kärntna Låxn (salmon trout):	Fischzucht Andreas Hofer, Feld am See
Horseradish from the region:	Styrian horseradish, Zimmermann, Klagenfurt

With the AMA gastro-seal we assure the regional origin of our products and for this we



*Trattlers Hofleute,  
Head-chef Wolfgang Wiegele, with service  
team lead by Günther Fauland.  
Thank you for your visit!*

