

REGIONALITY

Most of the **food** we buy is sourced regionally. As far as possible, all food is sourced within a radius of 50 km. Most of the food used comes from organic and regional regional production

Partly, **meat** comes directly from the farmer or directly from our own farm (lamb, venison)

The **jam** at the breakfast buffet, made from local fruit, is homemade

Our **organic breakfast eggs** come from the Kandlerhof in Mühlbachl - from happy chickens

Our **master beekeeper** Alban offers the best conditions for 250 bee colonies. During our weekly bee tour you will learn a lot of interesting facts about bee life and at breakfast you can enjoy **Forster's flower honey** on your sandwich

Wherever possible, we work closely with **local partners** - from local electricians and carpenters to the farmers who supply us

We support fair trade by offering selected **fair trade products**

The **Kräuterhof** is a meeting place for all nature, herb and cooking enthusiasts. Interesting events about regional folk healing knowledge such as the production of teas, ointments, bread and much more take place here

1,000 different species of organically grown herbs and wild plants grow in our herb **garden** at the **Kräuterhof**

The smokehouse of the Kräuterhof is the place where **Forster's Speck** is produced which is smoked to a recipe of its own

In our **farm shop** you will find a nice selection of homemade delicacies and regional handicrafts to take home.