

GENUSS - ZEIT IM SCHLOSS LERCHENHOF



„Mach die Augen auf, schau nach vorne und sieh das Wunderbare.
Lass dir frischen Wind um die Nase wehen“

- Johann Steinwender -



Slow Food Frühstück

Montag – Sonntag / 07:30 – 10:00

Reservierung erbeten!

Starten Sie Ihren Tag mit dem wohl besten Slow Food Frühstück weit und breit und tanken Sie bereits am Morgen pure Energie. Bei uns steht Qualität an oberster Stelle, und das schmeckt man in jedem Bissen. Unser Frühstücksbuffet verwöhnt Sie mit hausgemachten Spezialitäten vom Schloss Bauernhof, feinsten Produkten regionaler Bauern und langjähriger Partner sowie erlesenen Köstlichkeiten aus dem Familienbund der Steinwender's und Hermann's.

Erwachsener	€ 24,50
Kind	€ 15,00
Mitarbeiter/innen Card	€ 12,30

Ein Frühstück, das nicht nur satt, sondern auch glücklich macht!

Wir freuen uns, über Ihren Besuch

Steinwender's



RESTAURANT

Mittwoch – Samstag

07:30 – 10:00

Slow Food Frühstück

14:00 – 17:30

Nachmittagskarte

17:30 – 21:00

Abendkarte

Sonntag & Feiertag

07:30 – 10:00

Slow Food Frühstück

12:00 – 14:00

Mittagskarte

14:00 – 17:30

Nachmittagskarte

17:30 – 20:30

Abendkarte

SCHLOSS HOTEL

Montag – Sonntag

07:30 – 23:00

HOFLADEN

SCHATZKAMMER

Montag – Sonntag

8:00 – 20:00

Slow Food

Slow Food is a global movement that stands for good, clean and fair food – for everyone. At its heart lies conscious enjoyment: knowing where your food comes from, how it was made, and what it contributes to your well-being. A restaurant visit becomes a meaningful, honest experience.

GIB DEM PRODUKT ZEIT



SCHLOSS BACKSTUBE

Brot & Butter

Homemade rye sourdough bread, house baguette, butter

Pane di segale a lievitazione naturale fatto in casa, baguette, burro

o/o/4 km € 4,50

SCHLOSS FLEISCHEREI

Hausgemachte Sulz'n

Homemade Aspic with vinegar, pumpkin seed oil, onions, Schloss bread

Aspic fatto in casa Aceto, olio di semi di zucca, cipolla, pane del castello

o/o km Vorspeise € 11,40
Hauptspeise € 18,40

Lerchenhof Genussteller

*Gailtal bacon – CastelloVino – root-cured bacon – wild herb bacon
Schloss bread*

*Speck del Gailtal – CastelloVino – speck alle erbe – speck affumicato
pane del castello*

o/o km Vorspeise € 12,80
Hauptspeise € 19,80

KLARE SACHE

klare Gemüsesuppe

Clear Vegetable Soup with sliced pancakes or liver dumpling, chives

Brodo vegetale chiaro con frittatine o canederli di fegato, erba cipollina

o-7 km € 6,50

Kräftige Rindsuppe

Strong Beef Broth with sliced pancakes or liver dumpling, chives

Brodo di manzo, Con frittatine o canederli di fegato, erba cipollina

o-7 km € 6,50

GARTEN, WALD & WIESE

Gailtaler Salate

Gailtal Salad mixed seasonal salads, balsamic vinegar, organic olive oil

Insalata del Gailtal Insalate miste di stagione, aceto balsamico, olio d'oliva bio

o-7 km € 6,80

Hausgemachter Tofu

Homemade tofu, pumpkin, onion, brokkoli, pappardelle & pesot

Tofu fatto in casa, zucca, broccoli, cipolla, pappardelle e pesto

o/o/o/o/o km Vorspeise € 12,90
Hauptspeise € 17,90

Flammkuchen

Flatbread Rye sourdough base, vegetables, cheese, herbs, sour cream,

*Flammkuchen Base di segale, verdure,
erbe, panna acida, ricotta*

o/10/7/o/o km Vorspeise € 12,90
Hauptspeise € 17,90
Optional/opzionale Gailtaler Speck + € 1,50

Castle Bakery

Baked fresh daily using our own rye sourdough and grain from the Schloss farm. More than just flavorful – it's easy to digest and naturally good for you.

Castle Butchery

Crafted with care and tradition. Our Sulz (aspic) is made without artificial gelatin, slow-cooked in two stages. The Genussteller presents four of our signature products – like our Gailtal bacon, which matures for at least two years before being served.

From our Garden

From May to October, most of our vegetables grow just steps from the kitchen – on healthy soil in natural crop rotation. Herbs are harvested daily, surpluses preserved. A taste of summer, even in winter. Plus: organic vegetables from Schwager Christian Hermann – Erdengold.

Allergie? ...Unser Schloss Team informiert Sie gerne.

GIB DEM PRODUKT ZEIT



TRADITIONELLE HANDWERKSKUNST

Kärntner Nudeln

Carinthian Pasta Filled pasta, browned butter, chives

Schlutzkrapfen carinziani Burro fuso, erba cipollina

0/1/0/0/0-7km

Vorspeise € 12,90

Hauptspeise € 17,90

LERCHENHOF SCHWEIN

Schweinsbraten geschmort

Braised Pork Roast, Gravy, sauerkraut, bread dumpling

Pesce arrosto intero Tagliolini al limone, zucchine, pesto alle erbe, limone bio

0/0/2 km

Vorspeise € 14,40

Hauptspeise € 19,40

Wiener Schnitzel vom Lerchenhof Schwein

Wiener Schnitzel from Lerchenhof Pork Lemon, lingonberries, parsley potatoes

Wiener Schnitzel di maiale – Limone, mirtilli rossi, patate al prezzemolo

0/0-6/51 km

€ 17,20

GAILTALER ROSÉ KALB

Wiener Schnitzel vom Gailtaler Rosé Kalb

Wiener Schnitzel from Rosé Veal Lemon, lingonberries, parsley potatoes

Wiener Schnitzel di vitello rosé Limone, mirtilli rossi, patate al prezzemolo

18/0-6/51 km

€ 25,60

Gailtaler Rosé Kalbs-Burger

Rosé Veal Burger Potato Bread – Veal Patty – Creamed Savoy Cabbage

Mustard Cream – Onion – White Gailtal Corn

Burger di vitello rosé, Pane di patate – Hamburger di vitello – Verza alla panna

Crema di senape – Cipolla – Mais bianco del Gailtal

x18/0/0/22 km

€ 22,40

GAILTALER RIND

Rindscarpaccio

Roast Beef (cold), Organic Olive Oil – Hazelnuts – Green Pepper – Parmigiano

Winter Salad – Lime & Organic Honey Dressing

Roastbeef marinato Olio extravergine bio – Nocciolo – Pepe verde – Parmigiano

Insalata invernale – Condimento al miele bio e lime

4/0/64 km

Vorspeise € 15,20

Hauptspeise € 22,20

Lerchenhof Schlossteller

Lerchenhof pork – Gailtal beef – sausage, Herb butter, fries, vegetables

Piatto del castello Lerchenhof – Maiale di Lerchenhof – manzo del Gailtal

salsiccia alla griglia Burro alle erbe, patatine fritte, verdure

0/4/0/0/0 km

€ 25,90

Gailtaler Rumpsteak (240 g)

Café de Paris Sauce – Vegetables – French Fries

Salsa Café de Paris – Verdure – Patatine frit

0/10/0 km

€ 37,90

Lerchenhof Pork

Our pigs truly live the good life – raised with feed from our Schloss farm, plenty of space, and fresh air. They spend a full year in spacious stables surrounded by nature. Lovingly cared for, with regular “piggy wellness” and a stress-free farewell – and yes, you can taste the difference. Honest, regional, and respectful.

Gailtal Rosé Veal

Young farmer Maximilian from Stranig/Gailtal gives male calves a respectful, species-appropriate life on his family farm – instead of selling them off early, as is common in dairy farming. This is how Gailtal Rosé Veal was born: regional, ethical, and free from long transport routes. Launched in 2024 with great passion and idealism, this special meat is now making its way into regional gastronomy. As a sign of greater animal welfare and conscious enjoyment, we're proud to be the first restaurant to support this project.

Gailtal Beef

Our beef comes from the Gotthard family in Egg near Hermagor. Just like us, they focus on animal welfare, time, and circular farming. Each year, we process 3–4 Charolais and Angus cattle nose-to-tail – for honest enjoyment and real value, both for farmer and chef.

Allergie? ...Unser Schloss Team informiert Sie gerne.

GIB DEM PRODUKT ZEIT



ALPENFISCH – FRISCH & ECHT

Böhmerwälder Zander

Bohemian Forest Pike Perch, Cold Cured, Pane di Lievito Madre,
Faleschini Vegetables – Plum, Hummus – Herb Stock – Cured Egg Yolk
Lucioperca della Foresta Boema marinata a freddo, Pane a lievitazione naturale
Verdure Faleschini – Prugna, Hummus – Fondo alle erbe – Tuorlo marinato

10/0/0/0 km	Vorspeise	€	15,20
	Hauptspeise	€	22,20

Gailtaler Fisch im Ganzen gebraten

Whole grilled Fish, Herb & Vegetable Curry, Gailtal Potatoes, Organic Lemon
Pesce arrosto intero, Curry di verdure ed erbe, Patate del Gailtal – Limone biologico

10/0/0/0 km	€	23,90
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KÄSE

Bio Ziegenkäse & Wurzelwerk mariniert

Organic Goat Cheese & Marinated Root Vegetables, Endive – Radicchio
Pickled Roots – Organic Honey Nuts
Formaggio di capra bio e radici marinate, Indivia – Radicchio – Radici sottaceto
Noci al miele bio

7/0/0/0/0-6km	Vorspeise	€	12,20
	Hauptspeise	€	17,20

Gailtaler Almkäse souffliert

Soufflé of Alpine Cheese Leaf Cabbage – Croutons – Leek Confit
Soufflé di formaggio di malga Cavolo a foglia – Crostini – Confit di porro

10/0/0/0 km	Vorspeise	€	12,90
	Hauptspeise	€	19,90

Käseteller

mountain cheese, Sibratsgfall mountain cheese, sheep cheese, butter, bread
Formaggio di montagna bio (6 mesi), **formaggio di pecora del Gitschtal**,
Sibratsgfaller stagionato 24 mesi, burro, pane

7-230 km	€	16,80
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SÜßES MIT CHARAKTER

Palatschinke

Pancake filled with apricot jam, dusted with icing sugar
Palatschinken Marmellata di albicocche, zucchero a velo

0/0 km	€	5,90
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Crème Brûlée

Crème Brûlée, Crispy Roll – Organic Honey – Frozen Poppy
Crème Brûlée, Cialda croccante – Miele biologico – Papavero ghiacciato

0/0/0-6 km	€	9,30
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Bio Schokoladen Schnitte

Organic Chocolate brownie caramell pear, yoghurt, cocoa & mint ice cream
Fetta di cioccolato bio, Pera caramellata – Yogurt cremoso – Cacao
Gelato alla menta

336/0/16/0 km	€	9,70
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Gailtal Fish

The Hofer family is dedicated to sustainable fish farming and supplies us with fish raised in the purest spring waters of the Gailtal valley.

Cheese

Our cheese selection brings together the best from the region and beyond: The 24-month-aged Sibratsgfall mountain cheese is a true rarity from the cheese heartland of Vorarlberg. The Gailtaler Almkäse (PDO) comes straight from our local alpine pastures. Organic mountain cheeses are crafted by the Kaslab'n in Radenthein – Carinthia's flagship dairy. And the finest sheep's cheeses and dairy products come from my Aunt Karin's farm – Hap&Gut in the Gitschtal valley.

Schloss Grain

On our Schloss farm, we grow a variety of grains – focusing on old, resilient varieties like Waldstaude rye, without any pesticides or fertilizers. With healthy soil and natural crop rotation, we produce truly valuable grain. Some is used as animal feed or seed, but around one third is refined in our Schloss kitchen into bread, muesli, flakes & more.

Craftsmanship over convenience

We cook with real ingredients – and nothing else. No ready-made products, no artificial additives, no tricks. Everything is created with skill, quality raw materials, and the commitment to honest enjoyment.

Allergie? ...Unser Schloss Team informiert Sie gerne.

GIB DEM PRODUKT ZEIT



LISSI'S BAUERNEIS

„Slow Food Travel“ Eisbecher

3 scoops of Lissi's ice cream, whipped cream

3 palline di gelato artigianale di Lissi, panna montata

16 km € 7,00

„Schloss Kaffee“ Eisbecher

Vanilla ice cream, San Giusto coffee, whipped cream

Gelato alla vaniglia, caffè San Giusto, panna montata

16/24 km € 8,80

„Wodley Becher“ Eisbecher

Vanilla ice cream, hot berries, whipped cream

Gelato alla vaniglia, frutti di bosco caldi, panna montata

16/0 km € 9,40

SÜßE KLEINIGKEITEN

Mini Creme Brûlée

Mini Creme Brûlée – in a Café cup

Mini Creme Brûlée – in a Café cup

0 km € 4,20

Nougat Glücksmoment

Nougat ice cream – egg liqueur – whipped cream

Gelato al torrone – liquore all'uovo – panna montata

16 km € 4,20

Holunder-Blütenzauber

Elderflower sorbet – non-alcoholic sparklingwine

Sorbetto ai Fiori di sambucco – spumante analcolico

16 km € 4,20

„Schlossherren-Bohne“ Espresso Affogatto

Espresso Affogato with a scoop of vanilla ice cream

Espresso affogato con pallina di gelato alla vaniglia

24/16 km € 5,90

Lissi's Farmer's Ice Cream

It's well known: happy cows produce the tastiest milk. Elisabeth Neuwirth from the Gailtal knows exactly what that means. From this wonderful milk, Lissi creates something even more delightful – handmade farmer's ice cream. Pure nature, with no additives or artificial coloring.

Give the product time

High-quality food doesn't just happen – it takes craftsmanship, knowledge and, above all, time. That's exactly what we value in everything we do. The result: honest, healthy and flavorful products that are more than just ingredients – they're a central part of our philosophy.

Allergie? ...Unser Schloss Team informiert Sie gerne.

What's valuable is what creates value

True quality starts with origin: Most of our ingredients come from our own farm or trusted local partners.

We work with care, time and respect – no shortcuts. Animal welfare, craftsmanship and sustainability come first.

Our prices reflect that – honest, transparent and fair.

Honestly priced

Take away – Goodness to go

Many of our specialties are available to take home: Homemade, regional, and thoughtfully packed.

Whether aspic, castle bread, sweet treats or schnitzel – just ask and enjoy. Gutes für

At home – responsibly packed