

# 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	€ 25,50
Kind	€ 15,00
Mitarbeiter/innen Card	€ 13,00

*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 € 11,90  
Hauptspeise € 18,90

### 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 € 13,20  
Hauptspeise € 20,20

## 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

### Rigatoni – Pasta

*Rigatoni – Carinthian organic mushrooms – leaf spinach – parmigiano*

*Rigatoni - Funghi biologici della Carinzia – spinaci in foglia – parmigiano*

o/o/o/o km Vorspeise € 13,30  
Hauptspeise € 19,30

### Flammkuchen

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

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

o/7/o/o km Vorspeise € 13,30  
Hauptspeise € 19,30  
Optional/opzionale Gailtaler Speck + € 1,70

### 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 € 13,30

Hauptspeise € 19,30

## LERCHENHOF SCHWEIN

### Schweinsbraten geschmort

*Braised Pork Roast, Gravy, sauerkraut, bread dumpling*

*Pesce arrosto intero Tagliolini al limone, zucchini, pesto alle erbe, limone bio*

0/0/2 km

Vorspeise € 14,60

Hauptspeise € 19,60

### 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

€ 18,20

## 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

€ 25,90



### Gailtaler Rosé Kalbs-Burger

*Rosé Veal Burger Potato Bread – Veal Patty – Coleslaw*

*Mustard Cream – Onion*

*Burger di vitello rosé, Pane di patate – Hamburger di vitello – Coleslaw*

*Crema di senape – Cipolla*

18/0/0/22 km

€ 22,90



## GAILTALER RIND

### Rindscarpaccio

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

*Winter Salad – Lime & Organic Honey Dressing*

*Roastbeef marinato Olio extravergine bio – Nocciole – Pepe verde – Parmigiano*

*Insalata invernale – Condimento al miele bio e lime*

4/0/64 km

Vorspeise € 15,50

Hauptspeise € 22,50

### 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

€ 26,40

### Gailtaler Rumpsteak (240 g)

*Pepper cream sauce – Vegetables – French Fries*

*Salsa alla panna e pepe – Verdure – Patatine frit*

0/10/0 km

€ 38,90

### 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

### Lachsforellenfilet kalt gebeizt

*Cold-cured salmon trout fillet, Fennel – homemade tofu – sesame – apricot*

*Filetto di trota salmonata marinato a freddo, Finocchio – tofu fatto in casa sesamo – albicocca*

10/0/0/0 km	Vorspeise	€	15,60
	Hauptspeise	€	24,60

### Böhmerwälder Zanderfilet gebraten

*Bohemian pike-perch fillet – Tomato-herb tapenade – zucchini – quark gnocchi*

*Filetto di lucioperca della Selva Boema – Tapenade di pomodoro ed erbe zucchine – gnocchi di quark*

10/0/0/0 km	Vorspeise	€	17,30
	Hauptspeise	€	28,30

### Gailtaler Fisch im Ganzen gebraten

*Whole grilled Fish, Herb & Swiss chard, Gailtal Potatoes, brown butter*

*Pesce arrosto intero, bietola, Patate del Gailtal – urro nocciola*

10/0/0/0 km		€	23,90
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## KÄSE

### Ricotta & Tabouleh mariniert

*Organic corn couscous – herbs – tomato – organic olive oil*

*Couscous di mais biologico – erbe – pomodoro – olio d'oliva biologico*

4/78/0/0 km	Vorspeise	€	12,40
	Hauptspeise	€	17,40

### Gailtaler Almkäse Creme

*Cauliflower – broccoli – Schloss baguette – organic oxymel*

*Cavolfiore – broccoli – baguette del castello – oxymel biologico*

10/0/0/0 km	Vorspeise	€	13,40
	Hauptspeise	€	20,40

### Gitschtaler Grillkäse & Ratatouille

*Zucchini – bell pepper – eggplant – winter hedge onion – Schloss bread*

*Zucchine – peperoni – melanzane – cipolla invernale da siepe – Pane del castello*

4/0/0/0 km	Vorspeise	€	13,70
	Hauptspeise	€	18,70

## 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, Berries – ice cream*

*Crème Brûlée, Frutti di bosco – gelato alla crema*

0/0-5/0 km		€	9,30
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### Schloss Apfeltarte

*apple tart – white chocolate – Schloss muesli – iced herbs*

*Tarte di mele – Cioccolato bianco – muesli del castello – erbe ghiacciate*

0/336/0/0 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 € 9,50

## SÜßE KLEINIGKEITEN

### Gurken-Zitronen Granité

Cucumber-lemon granité – Basil oil – buckwheat

**Granité al cetriolo e limone – Olio al basilico – grano saraceno**

0/78 km € 4,50

### Mini Creme Brûlée

Mini Creme Brûlée – in a Café cup

**Mini Creme Brûlée – in a Café cup**

0 km € 4,50

### Nougat Glücksmoment

Nougat ice cream – egg liqueur – whipped cream

**Gelato al torrone – liqueure all'uovo – panna montata**

16 km € 4,50

### Holunder-Blütenzauber

Elderflower sorbet – non-alcoholic sparklingwine

**Sorbetto ai Fiori di sambucco – spumante analcolico**

16 km € 4,50

### „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

## 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*

## 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.

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