



FOOD CONCEPT

ForsthofgutKÜCHE

The Forsthofgut Nature Hotel introduced a new and original food concept - ForsthofgutKÜCHE - in June 2018. The cornerstones of this culinary concept are three gastro-themes: **Alpine, Local and Vegan**, reflecting the best of the Alpine countries and our region as well as unusual and exquisite creations for vegans. Produce comes from local suppliers and the hotel's new mountain farm where geese, pigs, chickens and lambs enjoy the high life at an altitude of 1000m. A key element of the hotel's nature-loving philosophy is sourcing ingredients locally - within a radius of 50 kilometres. Dishes that meet this requirement have the '**R50**' seal of approval.

ENJOY RESPONSIBLY

Regionality, sustainability and fair trade are central to the hotel's close-to-nature philosophy, along with biologically and ecologically sound agricultural practice and strong partner relationships. This responsible approach is reflected not only in the new packaging-free buffet area, but also in the origin of the food. Organic milk, mountain cheese and organic eggs come fresh from the neighbouring farm in Leogang

All our beef and pork come from Austria; game from the province of Salzburg and our own deer park. The Austrian confectioner Berger (fair trade certified) supplies our chocolate and we serve only sustainably caught fish. We offer vegan speciality food and drinks in all culinary outlets, including the minibar and the WaldSPA.



THE FORSTHOFGUT'S NEW BUFFET ZONE

Modelled on a lively modern market, the new buffet features individual stalls – **Genuss-Stationen** ('pleasure points') – each one presenting a product, its origin and quality. This allows guests to hand pick exactly what they want, just as they would at market. Next to the temperature-controlled cheese counter is the **butcher's**, a **bakery**, a **smoothie/milk/coffee bar**, as well as a **wine store** and **fruit stall**. A professional barman makes fresh coffee creations to order, using beans from different countries.

NEW RESTAURANTS, THE WEINWALD AND A NEW BAR, 'THE BOTANIST'

For a cosy dinner in a relaxed atmosphere, choose between the warm colours of the **Rote Salon** (red lounge), and the **Jagdstube** which combines local wood and modern design elements. Follow the wine trail down to our **weinWALD** cellar, where the invitation to taste exquisite wines is always open. The two-toque gourmet restaurant, "**echt. gut essen**" , is integrated in its kitchen, giving eight to ten diners an over-the-shoulder view of masterchef Michael Helfrich at work.

Our à la carte restaurant, **1617**, is named after the birth year of the original forest farm and specialises in traditional Austrian cuisine. The nature-loving hotel's **Botanist bar** is styled as a 20th-century natural pharmacy – complete with phials, test-tube glasses and authentic bartenders' uniforms. The new adults-only **Beletage** section of the upstairs bar is a haven: a secluded space for a grown-up drink in peace, or a private party.

FORSTHOFGUTKÜCHE FOR YOUNGER GUESTS

The children's club, extended from 80 to 175m² and declared a **fries-free zone** in June 2018, welcomes your offspring with supervised lunch and supper, and a dedicated children's buffet filled with healthy local food. Children discover the region's products in the hotel's kitchen garden. Harvesting and preparing the ingredients themselves is a fun way for them to discover healthy eating and sustainability.



For more information about Hotel Forsthofgut call +43(0)6583-8561 or visit www.forsthofgut.at. News, images and videos on [Facebook](#), [google+](#), [Pinterest](#), [YouTube](#) and [HolidayCheck](#).

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