



Wirtshaus
speisen werkstatt



With Origin. With Handschake. With Responsibility.

Great cuisine does not begin at the stove, but with the people who carefully produce our food. We work with selected producers whom we know and value – many of them from the region around St. Johann in Tirol..

Whether meat, fish, vegetables or bread: quality, animal welfare, sustainability and transparency are our top priorities. Seasonality is not a trend for us, but a given. And if a product is not available at the moment, we prefer to wait rather than compromise.

This is how Tyrolean toque-awarded cuisine with character is created.
Honest. Regional. And with respect for what ends up on the plate.

Unsere Suppliers:

Beef

Brunnhof, St. Johann in Tirol
(subject to availability, otherwise exclusively from Austria)

Pork

Seasonal Alpine pork from the Brixental
or Hofkultur Hütthaler, Upper Austria

Chicken

Geflügelhof Winkler, Upper Austria

Milk & Dairy Products

Tirolmilch

Free-Range Eggs

From Austria

Potatoes & Root Vegetables

Posch Family, Tyrol

Apples

Organic Gala Royal, South Tyrol

Onions & Carrots

Posch Family, Tyrol

Trout & Arctic Char

Trixl Leo, Fieberbrunn

Venison, Deer & Chamois

Seasonal, from Brunnhof

Bread & Pastries

Bäckerei Madreiter, St. Johann in Tirol

Joseph Brot, Lower Austria

Drexel, Vorarlberg

Pardeller, South Tyrol

