

Quality of life, culinary variety and preservation of the regional character

Dear guest!

Healthy nutrition and valuable choice viands are crucial criteria for quality of life in our times. One of our most beautiful tasks is serving you with quality of life in a pleasing way. Therefore we always offer freshly prepared, digestible and equally tasty meals to you in our restaurants. And our regional cuisine needs appropriate food ingredient to come up with a daily culinary variety in highest quality.

Quality management:

Thus we developed a purchase strategy and a quality management to benefit your needs. We only use completely fresh products and goods and we particularly buy regional products. All goods are examined and checked by us carefully before they are released for processing.

Beef from species-appropriate husbandry:

Our beef is the well-known Angus Beef. The cattle was raised on the field and grew up in a species-appropriate way, no artificial cattle fodder was used. The bulls, not older than 24 months, are personally selected by us on site at the cattle farm, they are slaughtered especially for our business. We obtain beef completely from the **agriculture enterprise Schulz, Fröbel, Denzer GbR in 99330 Liebenstein.**

Highest quality of pork:

We rely on on highest quality consistently not only on the sector of beef but also on the sector of pork. Therefore we decided for the Thuringian race of the saddle pig that is similar to the race of the Wuerttembergischen land pig. We obtain this high-quality pork from the **agricultural enterprise Mihla GmbH & CO. KG in 99826 Mihla.**

Excellent lamb dishes:

Lamb dishes become increasingly popular. We are very careful in purchasing lamb meat. The lambs are grazing in the area of Hainich in Thuringia and they are slaughtered especially for our business. Our contractor has two own herds. The lamb for our hotel is also delivered by the **agricultural enterprise Mihla GmbH & CO. KG.**

Goat cheese - the special delicacy from our habitat:

Fresh goat cheese from the Wipfrataler Goat Yard is a special delicacy from the Thuringia region. The milk for this cheese is produced by the so-called Thuringia forest goats, absolutely kept in a species-appropriate way. We obtain our cheese specialities from the **Wipfrataler Goat Yard, Rainer Wirth, in 99310 Görbitzhausen.**

Game from the Kückelhahn, eggs from "happy chickens", sausages from the traditional butchery:

But even more: our game specialities originate from local hunting around "Gabelbach" and Kückelhahn. We obtain our trouts from the biosphere reservation Vessertal, from the **Forellenhof Michael Pfeufer, 98553 Breitenbach.** And our breakfast eggs are free-range eggs layed by "happy chickens" of the **Kilian Lutz Company in 97490 Maibach.**

Romantik Berg- & Jagdhotel Gabelbach

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The **Butchery Lobig**, a traditional company from the close village of Frauenwald, delivers the excellent sausage products for our abundant breakfast buffet and for our tasty sausage plates. Our outstanding Heichelheimer potatoes are produced and delivered by **Agrar GmbH Gamstedt, 99192 Gamstedt**. And something special: we only use naturally won sea salt in our kitchen.

We put great emphasis on having all these companies and businesses at our side. Thus we are supplied with fresh and outstanding quality food daily to be able to serve you and all our other guests with a real good conscience.

The reverse of the medal – environmentally compatible waste disposal:

The equivalent to the natural choice viands used by us is an environmentally compatible waste disposal. Thus we do consequent waste separation at "Gabelbach", operate our own thermal power station since 1996 and have our own sources of water and our own water supply. And with our own bio purification plant the ecological cycle closes at the end.

A heart for handicapped persons:

In the end we still would like to mention a small group of people working here at "Gabelbach". These are members of the **Ilmenau Sheltered Workshops operated by the Lebenshilfe Ilmenau-Rudolstadt**. They maintain our outdoor facilities and gardens with great commitment. And thus they also make an important contribution to the preservation of their organisation, to the maintaining of their jobs and gain a part of their own living.

This way our hotel with all its employees, female and male, with all suppliers and contractors and of course with you being our dear guest contributes to long term conserving our habitat and nature here in the Thuringian Forest.

We recommend our home-made specialities...

(available at the reception)

Smoked sea salt for meat, fish and sauces

Sea salt with ginger, lemon grass and sweet lime for fish, poultry and seafood

Sea salt with garlic and chili for meat, fish and vegetable

Strawberry, cherry, raspberry and blueberry and raspberry jam

Thuringian Liver Sausage and Thuringian Red Sausage, aspic and crackling fat

We wish you a pleasant stay in our house and Bon Appétit!

our personell of the Gabelbach team