Breakfast products and their origins

Landhaus Gritschacher

Product	Origin or producer
Ham and Braunschweiger sausage	Karnerta GmbH, Klagenfurt, Carinthia
Milk, plain yoghurt and quark	Sonnenalm dairy, Klein St. Paul, Carinthia
Milk, butter, whipping cream, sour cream and assorted cheeses	Kärntnermilch, Spittal, Carinthia
Assorted cow’s and goat’s milk cheeses	Kaslab’n Nockberge, Radenthein, Carinthia
Eggs	Eierring Herzogstuhl, Magdalensberg, and the Wakonig family, Klagenfurt, Carinthia
Seasonal vegetables	Biohof Sommeregger – Ebner, Spittal, Carinthia
Pickled vegetables, syrups and fruit spreads	Homemade with regional ingredients from Carinthia
Forest honey	Bioimkerei Hopfgartner, St. Peter im Holz
Herbal tea blends, einkorn flakes and Talggn – a traditional Carinthian grain product, often eaten like porridge	Biohof Sommeregger – Ebner, Spittal, Carinthia
Pumpkin seeds for snacking	Schebath family, Kappel am Krappfeld, Carinthia
Apple juice and pear juice	Apo Fruchtsäfte, Millstatt, and Raiffeisen Lagerhaus Lavanttal fruit department, Wolfsberg, Carinthia
Bread and pastries	Bakeries in the region