



BECAUSE GOOD IS SIMPLY BETTER. FOR ALL OF US.

Eat, drink, be happy.

It is not only important to us that there is something for every taste. We also invest in sustainable food and focus on meat from species-appropriate husbandry. Because you are worth it. And because we believe that with „cheap“ food, in the end it is a bad bargain for everyone. Humans, animals and the environment.

What our kitchen team uses comes mainly from the region, often even directly from the neighbouring farm. Meat and fish comes from regional farms, game from the National Park Berchtesgaden.

The endangered black alpine pig is even specially bred for us by our partner farmer.

And the mountain water we serve to you free of charge, is among the best drinking water in Germany.

Over many years, we have created an extensive network of suppliers and producers with whom we maintain close relationships and visit regularly. Our partners share our values and our commitment to the environment.

We wish you a pleasant stay and a good appetite.

Your Family Lichtmanegger & the Rehlegg Team

OUR SUPPLIERS

MEAT

National Park Berchtesgaden

The three professional hunters of the Berchtesgaden National Park provide venison, deer and chamois. Although 75% of the national park area is in a no hunting zone all year round, in the remaining quarter the stock has to be controlled because there are no natural enemies to the.

Kederbachlehen - Ramsau

Franz Kuchlbauer supplies the Rehlegg with beef and lamb. The mountain farmer also breeds black Alpine pigs for the Rehlegg, which are threatened with extinction. In contrast to fattening animals, black Alpine pigs grow much more slowly. They live to be around 1.5 years old and are mainly kept outdoors. Because they can move around a lot, their meat is more marbled, enriched with valuable omega-3 fatty acids and has a full-bodied taste.

Wimbachlehen Ramsau

The Alpine Stone Sheep is an old livestock breed. It has become very rare in the Alpine region. It yields less, but its meat is tasty, tender and has hardly any fat. Wimbachlehen farmer Renate Aschauer's flock spends the summer months on the meadows in the Wimbach Valley (National Park area).

Organic farm Kettenberg – Tittmoning

The organic farm Kettenberg in the Rupertiwinkel is managed according to the guidelines of the organic farming association Naturland. Broilers, ducks, turkeys, guinea fowl and laying hens are kept. The barns and outdoor enclosures offer the animals plenty of space and comfort. They grow up naturally and stress-free, with plenty of space to scratch and lie down. The poultry is slaughtered and sold on the farm.

Sepp Maltan – Ramsau

Mountain farmer Sepp Maltan has been a direct seller from the very beginning and has been a Rehlegg supplier for many years. His farm is enthroned on a dreamlike standalone location. The slopes are steep and difficult to farm.

In the summer months, Sepp Maltan drives his flock of sheep to the pastures in the Klausbach Valley (National Park area). From Sepp we get sheep, beef and veal.

Boden-Schatz, Demeterhof Johann Posch – Nußdorf

Healthy soil produces healthy plants, which in turn are healthy food for animals and humans, says the Posch family from Chiemgau and manages their organic farm as a closed cycle. In order to be able to convert their fattening pigfarm into an organic one he reduced his herd from 300 to 70 animals. A large free-range area in two groups ensures that the animals have enough exercise space.

The family can produce most of the feed they need on their own fields. That is where we get our pigs.

Poultry farm Lugeder - Pleiskirchen

The Lugeders have been farmers for over 45 years - geese and ducks are allowed to lead a species-appropriate life with them. We source our goose and duck meat exclusively from the Lugeder family, so we can always offer you top quality! The animals spend their entire lives on the poultry farm - from day one to slaughter. They spend their lives in spacious stables with access to the open air.

BUTCHER SHOPS

Butcher Kastner – Berchtesgaden

The Berchtesgaden butchery Kastner is a family business and slaughters for the Berghotel Rehlegg and prepares delicate sausage specialities. The meat processed by the master butcher and his team comes from regional farmers and selected partner businesses. This is where we get some of our beef and veal. The motto: From the region, for the region.

Heilmaier butcher's shop - Waging am See

The butchery concentrates on specialities from Pinzgauer cattle under the name RUPERTIRIND®. This robust, old breed is known for its outstanding meat quality. All RUPERTIRINDER come from sustainable farming with pasture keeping, they are not additionally fed with corn or soya. The Heilmaier butchery is also certified organic. In a patented process, the master butcher matures the beef in a „cocoon“, which guarantees a special taste experience.

FISH

Resch fish farm – Bischofswiesen

At the Resch fish farm, the water for the modern round-flow basins comes from the Böcklweiher nature reserve and is of drinking quality.

Just like in nature, the home-grown trout and char grow here for about two years. According to old tradition the fish are smoked in the oven they built themselves. The strong beech wood emphasises the fish's own flavour and gives it a smoky note.

CHEESE

Hatzenstädter Alpine Dairy – Niederndorferberg

Since 1990, the 43 members of the alpine dairy cooperative have been managing their mountain farms according to the strict guidelines of the Harvest Association.

As a classic Tyrolean small-scale dairy, they produce Emmentaler and mountain cheese of the highest quality. Best spring water, organically produced certified raw milk (silo-free), natural calf rennet and salt are the ingredients they use.

Danzl Alpine Dairy – Schwendt

Danzl's alpine dairy attaches particular importance to near-natural production, as traditionally handed down, in order to preserve the organic quality of the cheese and other dairy products in the best possible way. That is why Sebastian's Danzl's Alpine Dairy maintains close contact with the milk producers.

EGGS

Free-range eggs: Mühlhauser Hof – Garching

The Berghotel Rehlegg gets its free-range eggs from Mühlhauser farm in Chiemgau. There, the animals not only have plenty of free range, perches, nests and a scratching area with loose bedding in the barn, they are also fed with home-grown grains such as maize, wheat and soybeans, guaranteed GMO-free.

BREAD | BAKED GOODS | PASTA

Bakery Niedermayer – Ramsau

„Tradition and a love of home in harmony with modern technology“ has been the motto of the Niedermayer family, bakers in Ramsau for generations. It is put into practice, for example, in the organic breads baked in the wood-fired oven, which is heated for three hours with spruce wood. The homemade natural sourdough is mixed with pure high-mountain water.

The Kreuzerhof - Furth im Wald

Kreuzerhof pasta has been produced in the family business since 1990. The noodles are made from pure durum wheat semolina of the best quality and fresh chicken eggs from quality feed. Furthermore, the pasta is gently dried in order to retain the natural colour and shape. All this together guarantees a boil-proof noodle that meets the highest quality requirements. Constant quality and hygiene checks in the factory and in neutral laboratories also guarantee the safety of flawless goods, as we have come to expect from the goods, just as we like it at the Rehlegg.

Pastry shop Calvis - Schönau am Königssee

Ilga and Stefan Calvis have realised their dream of owning their own confectionery shop in Schönau am Königssee. For their products, they use only the best raw materials without artificial preservatives, flavourings or colourings. The coffee biscuits from Rehlegg are made with a lot of love.

DAIRY PRODUCTS

Berchtesgadener Land Dairy – Piding

Berchtesgadener Land Milchwerke produces all dairy products naturally and without genetic engineering, but with a guarantee of origin. The milk comes exclusively from the mountain and alpine farmers of the region. The mountain farmers' milk is unmistakable and unique in quality and taste.

VEGETABLES | CEREALS

Chiemgaukorn – Trostberg

Julia and Stefan Schmutz run their farm near Trostberg as an organic farm. Wheat, rye, spelt, barley, triticale (a cross between wheat and rye), grain maize, brown millet, oats, einkorn and emmer grow on their fields. The cultivation of cereals alternates with the cultivation of legumes such as lentils, peas, beans, clover or flax and buckwheat. In this way the soil keeps its fertility in the long term. Our risotto made from organic spelt, also called Bavarian rice, is particularly popular.

Mill St. Johann – Siegsdorf

Flour has been ground from grain in the St. Johann mill since 1506. At that time, the mill still used a water wheel and millstone, today it is a water turbine and roller mill. In order to be able to produce flour that can be baked well in a mill without additives, only carefully selected grain from regional cultivation is gently ground into various types of flour and wholemeal flours. Spelt flour is produced exclusively from uncrossed spelt. This is the only way to produce flours of the highest quality which you can also taste! Muesli, einkorn, flours & bread spices are sourced from the St. Johann mill.

BEVERAGES

Chiemgau Tea Manufacture Bioteaque – Traunstein

Armin Wagner proves time and again that organic certified premium teas and alpine joie de vivre are not contradictory. You can see this in the names: „Die scheene Leni“, „Der gfeide Maxi“, „Die miade Moni“ or „den guaden Luggi“. Bioteaque guarantees quality, freshness and production in the region.

Dinzler Private Roastery – Irschenberg

At the private roastery Dinzler on the Irschenberg, the best coffees from fair cultivation guarantee a unique taste experience. Dinzler uses the so-called long-term drum roasting method. In this process, the beans are roasted in the roasting drum at temperatures of 180-190°C, giving them their uniform colour and unmistakable aroma. At Rehlegg, breakfast guests can brew each cup of „KIBOKO“ Arabica coffee freshly and gently themselves with the exclusive 92° filter coffee machine. The bean grows in the north of Tanzania, in the biosphere reserve of the same name. Its taste: finely spicy, subtle, authentic.

Stadler press shop – Piding

The Stadler press is a small family business that sells around 40 different fruit juices, juice blends, and manufactures fruit and fine brandies. The focus is on old, traditional types of fruit. Directly on the farm and on the nearby orchard on the Högl, over 800 meters high, more than 1,600 fruit trees bloom in spring. Michael Stadler is also involved in development projects in Africa. He builds juice presses there so that the locals can professionally process and sell the existing fruit on site. In addition to the juices, we also purchase schnapps and honey from the Stadler press.

Reichenhaller mineral water - Bad Reichenhall

The mountain-fresh Reichenhaller mineral water is rich in minerals and unsurpassed in its purity. Unique in Bavaria, the water rises without pumping from an artesian spring in the Karlstein district of Reichenhall, on the southern slopes of the Hochstaufen and Zwiesel massifs. On its way through the smallest rock crevices, the water is perfectly filtered for around 12 years. It appears free from pollution, but rich in minerals and is bottled as nature gives it.

Wieninger private brewery – Teisendorf

In the private brewery Wieninger, beer specialties are brewed in small quantities, entirely by hand, starting with the manual grinding of the malts through to individual temperature control during fermentation and maturation. One of the essential foundations of the high Wieninger beer quality are the raw materials. The fine aroma hops come from the best growing areas and the freshly dried Bavarian malt is specially tailored to each type of beer. The most valuable asset is the clear mountain spring water from the foot of the Teisenberg. It guarantees the special purity and digestibility of the beer. Wieninger brews the “Rehlegger Rehbock”, a light wheat Doppelbock beer, from the rediscovered, 400-year-old Laufener Landwheat exclusively for the Berghotel.

Fruit and fine brandies | Gin: Grassl mountain distillery – Berchtesgaden

As the oldest gentian distillery in Germany, the Grassl distillery is fully committed to its ancestral tradition: since the beginning of the 17th century it has had the sole right to dig for the protected gentian roots. Since then she has been distilling her unique mountain specialties - from spicy to fine - using the traditional art of distilling and following strict guidelines. Also in the range: fruit and fine brandies, liqueurs, masterwort and the Bergbrenner gin, made by experienced hand according to the oldest juniper distilling law in Bavaria from 1692.

Schnitzer distillery – Traunstein

Distiller Hans learned his distillery trade in Bella Italia in the 1960s. From there he brought the recipe for the Amaro with him to his native Chiemgau. Grandson Max and his friends Ferdinand, Florian and Benedikt revived the old family recipe of his grandfather: They interpreted the traditional recipe in a very modern way and created an incomparably high quality Amaro: consistently biologically refined with regional ingredients and a low sugar content.

PLEASE NOTE

All of our food and drinks can contain (mostly) natural, allergenic substances. These are: Gluten-containing Grains like wheat, rye, barley, oats, spelled, kamut or hybrid strains. Crustaceans, eggs, fish, peanuts, soy, and milk Dairy products including lactose, nuts such as almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut and Queensland nuts, celery, mustard, sesame seeds, sulfur dioxide and sulphites in a concentration of more than 10 mg / kg or 10mg / l, lupins, molluscs. We will be happy to advise you in which of the dishes and drinks allergens can not be avoided and provide you with a list of all foods with allergens.