

Gasthaus Haberl & Fink's Delikatessen

The restaurant „Gasthaus Haberl“ is conveniently located in the south-east of Styria between Ilz and Riegersburg, very close to the highway directly on B66. Here meets locals, business and travelers to enjoy a cozy atmosphere and best Styrian hospitality. There the bonnet-crowned top chef Hans Peter Fink proves together with his wife Bettina and Diplom-Sommelier Mario Haberl that the Austrian bonnet kitchen and the rural idylls show anything but a contradiction.

Cuisine:

Hans Peter Fink belongs to the masters of the classical-Austrian cuisine and also understands it to spoil his guests with new creations on the base of regional specialities. His typical regional and at the same time light and finesse cuisine is often awarded and unmistakable.

At noon quick and simple dishes are served, however, if requested the table is also covered to you with pleasure festively. In the evening you find a classically white covered table and you can pamper your palate with wonderfully-delicious food. The dinner menu also includes a special 4-5 course menu which Hans Peter Fink proves his creativity and his fine sense with high-quality ingredients in delightful way.

Wine:

Mario Haberl is a certified sommelier and has the perfect wine recommendation for each dish as he knows nearly every good oh so small wine producer in the region. The guests will get the most famous wines of Austria and also best recommendations of the wine connoisseur Mario Haberl. Particularly interested wine lovers he also allows to have a look in his richly equipped wine cellar.

Fink's Delicacies:

In the in-house manufactory just aside the restaurant Bettina & Hans Peter Fink produce their handmade boiled down and pickled delicacies made of the best fruits and vegetables of the region. The product range includes pickled fruits in vinegar, chutneys, pestos, jams as well as rarities like pickled rowan berries and black walnuts.

The focus is on the high quality and the freshness of the ingredients and the pure taste of the nature. As a matter of course they produce their delicacies without any preservatives or synthetic flavouring and colouring. And for sure you can taste this difference.

Shop, presentation & tastings:

In the beautiful little shop next to the “Gasthaus” and production facility you have the possibility to taste all the handmade delicacies apart and of course to acquire them.

People who are especially interested in culinary art have the opportunity to do a reservation (at least 10 people) and attend a guided tour to look behind the scenes of the production of the delicacies including a tasting at the end of the tour.

Contact:

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Opening times Gasthaus Haberl:

Mo, Thu, Fr, Sat: 9 a.m. – 11 p.m.
Sundays & general holidays: 9 a.m. – 8 p.m.
Closed on Tuesdays & Wednesdays

Opening times Fink's Delicatessen:

Mo, Thu, Fr, Sat: 9 a.m. – 5 p.m.
Tue: 9 a.m. – 12 a.m.
Sundays & general holidays: 11 a.m. – 3 p.m.
Closed on Wednesdays