

100% Local

Culinary weeks
from 6 to 21 June 2026

The 12 participating restaurants invite all lovers of regional cuisine to “Schlerngenuss Dolomites – 100% local”.

What makes the culinary weeks unique is that all ingredients in the dishes, except for oil, salt, pepper, and sugar, come exclusively from the Dolomites Region Seiser Alm.

The participating restaurateurs, farmers and producers aim to further strengthen their collaboration – ideally well beyond the event itself.

www.seiseralm.it/schlerngenuss

Table reservations are requested.

WE INVITE YOU

Note: The names of local producers are listed under each dish.

KASTELRUTH/CASTELROTTO

Restaurant St. Michael

T +39 0471 700 100 | www.restaurant-stmichael.com

Saturday closing day

White wine soup with herb croutons
 Wasserer Hof | Oberstufels | Brimi | Pfliegerhof
 Bakery Trocker | garden

Cornflower pasta with mountain cheese and Speck
 Obermalid | Schlernhof | Hof zu Fall | Pfliegerhof
 Brimi | garden

Braised beef with buckwheat „spaetzle“
 Butchery Silbernagl | Pfliegerhof | Obermalid
 Schlernhof | garden

Elderflower semifreddo with apple tart
 Partschillerhof | Lafreiderhof | Brimi | Pfliegerhof
 Schlernhof | Obermalid | garden

Restaurant Zum Turm
 T +39 0471 706 349 | www.zumturm.com

Wednesday closing day

Schüttelbrot crêpes (crispy rye flatbread crêpes) | grey cheese | beetroot
 Bakery Oberprantacher | farm Lafogl

Kloazen tagliatelle (dried pear tagliatelle) apricot pesto | bacon strips
 Farm Lafreider | Trocker Kaltenbrunnhof

Burger | homemade bread | bacon strips potato wedges
 Außerlanzin | Trocker Kaltenbrunnhof | farm Lafogl
 Schlernhof

SEISER ALM/ALPE DI SIUSI

Restaurant Ritsch Schwaige

T +39 0471 727 910 | www.ritschschwaige.com

Friday closing day

Cream cheese | Herb leaf salad | Dried apple
 Raspberry dressing | rye bread crisps
 Schgaguler Schwaige | Pfliegerhof | Flunger Hof
 own garden | Oberprantacher

Spruce dumplings in broth
 Own garden | Schlernhof | Oberstufelshof |
 Ritsch Schwaige

Homemade tagliatelle made with Castelrotto wheat | creamy nettle sauce | dandelion
 crispy bacon and egg
 Oberstufelshof | own garden | Schlernhof | Stampfer Hof

Entrecôte of beef from our farm | mustard butter | seasonal vegetables
 Ritsch Schwaige | own garden | Lafreider | Pfliegerhof

Strawberry Coulis | dried yogurt
 Brimi | Lafreider farm

Huber Schwaige hut

T +39 335 140 9753 | www.huberschwaige.it

no closing day

Carpaccio | wild herb salad | mature alpine cheese | mustard dressing
 Huber Schwaige | Huber Hof

Homemade ravioli | filled with our own organic veal | potato – rosemary cream | Herb oil
 Huber Schwaige | Neuhuberhof

Lamb stew from the Oberzonn organic farm | herbed potato wedges | spring spinach
 Biohof Oberzonn | Neuhuberhof | Huberhof

Sweet „Krapfen“ (donuts) | jam filling Süßes
 Huber Schwaige | Huberhof

Gostner Schwaige hut

T +39 347 836 81 54 | www.gostnerschwaige.com

no closing day

Mountain Breakfast culinary week Schlerngenuss Dolomites
 Aussergost farm, Brimi, Furscherhof, Obermalid, Simmelemueller, Schlernhof, Burgauner

25 flowers and herbs salat, herbs salt, potato vinaigrette, herbage oil and pine oil
 Aussergost farm

Boiled beef in jelly, herbs salat, flowers from the garden, horse radish and cranberry
 Aussergost farm

Ox (Grigio Alpina Breed) from the farm Aussergost „tyrolean style“ for 2 PEOPLE with the first herbs from the garden and vegetables from the farm
 Aussergost farm

Rose & raspberry sorbet, honey & elderflower
 Aussergost farm, Hiebler farm

Tirler Alm hut

T +39 0471 727927 | www.hotel-tirler.com

no closing day

Typical snack plate
 Bacon, cheese, bread
 Bacon Trocker | cheese farm zu Fall | Burgauner bread

Three kinds of dumplings
 bacon | spinach | cheese
 Bacon Trocker | Schlernhof eggs | spinach from our own garden | Burgauner bread

Herbsomlette with bacon cheese and bread
 Eggs Schlernhof | herbs Pfliegerhof | bacon Trocker | Burgauner bread

SEIS AM SCHLERN/SIUSI ALLO SCILIAR

Restaurant Waldrast

T +39 0471 706 117 | www.hotel-waldrast.com

only in the evening/Wednesday closing day

Stuffed alpine cheese pralines
 Bacon | Chive mayonnaise
 Plattkofelalm | Trocker Speck | Huberhof | Furscherhof |
 Schlernhof | Huberhof | Obermalid | Gostner Schwaige

Pressed dumplings with mountain cheese | Grey cheese cream | Beef jus
 Bakery Oberprantacher | Schlernhof | Gostner Schwaige |
 Butcher Stefan | Plunerhof

Apple tarte Tatin | Yogurt ice cream
 Obermalid | Gostner Schwaige | Plunerhof | Schlernhof |
 Pfliegerhof

VÖLS AM SCHLERN/FIÈ ALLO SCILIAR

Hofer Alpl hut

T +39 349 400 85 60 | www.hoferalpl.it

no closing day

Two kinds of House bacon | pickled radishes | Vinschger bread
 Hofer Alpl | Untergamperhof | Bakery Tratter

Toasted sourdough focaccia | marinated boiled beef | herb mayonn
 Hofer Alpl | Butcher Stefan | Malider Hof | Schlernhof

Mountain hay cream soup
 Vinschger bread | wild flowers
 Hofer Alpl | Mila | Bakery Tratter | Pflieger farm

Homemade sorbet | elderberries | walnuts
 forest at the Hofer Alpl | Nuts from Ums fields

Restaurant Pitschlmann

T +39 0471 725 544 | www.pitschlmann.it

Monday, Tuesday closing day

Homemade carne salada from farm Fuschg forest honey | pickled kohlrabi | herbs pesto
 Fuschghof | Eggerhof | Pitschlmann
 Kompatscher Benjamin

Alpine hey cream soup with potato slices alpine flowers | “Vinschgerle” bread
 rosemary pesto
 Trafiseler Hof | Marx Hof | Pitschlmann

Nettle „Schlutzkrapfen“ with hemp flour from farm Zimmerlehen
 thin “Speck” | mountain cheese | garden rocket
 Zimmerlehen | Egger Hof | Stampferhof | Hof zu Fall |
 Pitschlmann

Duet of Fuschg beef braised and roasted potato cannolo | colorful creamy chard | raw marinated kohlrabi
 Fuschghof | Eggerhof | Pitschlmann | Wassererhof

Burnt milk cream flavored with lemon verbena Fior di latte ice cream | buckwheat crunch forest honey
 Mila Milchhof | Schlernhof | Pitschlmann | Obermalid

Information & Highlight-Events



Romantik Hotel Turm

T +39 0471 725 014 | www.hoteltrum.it

no closing day

Brie from Hof zu Fall in a Schüttelbrot crust with marinated lettuce and cranberries
 cheese Hof zu Fall | differed farmers of Fiè

Potato “ravioli” filled with nettles from the Gatschhof and ricotta, served with brown butter
 Gatschhof

Oven-roasted lamb shoulder from local farmers of Völs am Schlern with garlic and leeks from Kathi’s garden
 Kathis garden | differed farmers of Fiè

Apricot dumplings with ice cream made from our Merida distillate
 Fronteggelehof

Restaurant Schönblick

T +39 0471 601 136 | www.gfell.it

Monday closing day

Spruce tip tagliatelle speck | spring onions
 Farm Rosenwirt | from our own production
 Farm Untergamper

Pasture-raised beef mixed leaf salads | fresh cheese
 Farm Telfmühler | Farm Untergamper
 from our own production

Fried elderflowers | whey ice cream
 from our own garden | Brimi

Restaurant Umser Mühlele

T +39 371 384 65 31

www.umsermuehlele.it

Tuesday, Wednesday closing day

Homemade fresh cheese with lettuce farmers market | Untergamperhof

Buckwheat Tagliatelle with wild sausage
 Klemens Villgrattner | our own game meat

Wild garlic Spätzle topped with cheese
 Own garden | Hof zu Fall

Braised lamb with potatoes
 Buchery Stefan | farmers market

Dandelion flower ice cream with rhubarb cake and rhubarb compote
 Local fields | own garden