

Ruchlkastl Culinary Festival

in October 2019



H.P.D.

BINDERSTUBE RESTAURANT

phone +39 0471 725 089 - Closed on Sundays

- Tagliatelle with deer ragu
- Potato gnocchi with gray cheese
- Duck breast with red cabbage and "schupfnudel"
- Beef goulash with dumplings
- Apple fritters
- Pumpkin tiramisu

HOTEL RESTAURANT KIRCHER

phone +39 0471 725 151 - Closed on Wednesdays

- Smoked pork neck with lamb's lettuce and pickled mushrooms
- Red foamed onion soup with smoked bacon chips
- Potato ravioli stuffed with gray cheese and steamed onion served on pickled cabbage cream
- Roast made of black pudding and potatoes from Val Pusteria accompanied by white cabbage and bacon salad
- Roasted deer cutlet with grilled slices of mushroom dumplings and red cabbage "Strudel"
- Lamb noisette with thyme crust, roasted potatoes and bacon beans
- Grilled local beef entrecôte 🍖 on seasonal vegetables and fried potato wedges
- Chestnut variation on strawberry cream
- Local ravioli filled with grandma's pear jam

ROMANTIK HOTEL TURM

phone +39 0471 725 014 - Open daily

- Marinated pork belly from the oven with herbs and spices, with "Erdäpfblattln" and cabbage salad
- Smoked trout filet with fermented beetroot, horseradish and "Vinschgerle" bread
- Lentil soup with porcini mushrooms and crispy onion
- Tortelloni stuffed with venison ragù served with its essence and mountain cheese
- Curd cheese "Schupfnudel" with chive, served with yellowfoot mushrooms and crunchy Speck
- Roasted lamb shoulder with spices, served with spinach and potato dumplings
- Beef from Völs 🍖 braised in Lagrein wine with potato strudel and variation of carrots
- Milk and honey
- The apple from the "Grottner" farm

PRESULIS KITCHEN

phone +39 0471 601 069 - Closed on Mondays

- Marinated trout with potato salad and fennel
- Veal's head Presulis' way
- Gray cheese soup with crayfish
- Oxtail soup with porcino mushrooms
- Beetroot ravioli with mountain cheese and beer sauce
- Chestnut dumplings with pumpkin and speck
- Creamy mountain pine risotto
- Duck breast on red cabbage foam and pumpkin gnocchi
- Braised venison haunch with peppered mushrooms and celery
- Sweetbread with purée with herbs and porcino mushrooms
- Chestnut-apple "Krapfen"
- Potato pearls filled with nut-chocolate-cream and forest berries

HOTEL ST. ANTON

phone +39 0471 725 062 - Closed on Mondays

- Saddle of venison marinated raw with herbs, with apple & berry salad
- Cream of chestnut soup with homemade buckwheat toast & curd cheese with chive
- Pumpkin seed tagliatelle with porcini mushrooms & pickled beef
- Roasted beef tenderloin 🍖 in crispy potato crust on multi-coloured vegetables
- Roasted saddle of chamois with cranberries crust, "Kloazn", "Erdepfplattlen" & brussels sprouts
- Mountain plum soufflé with homemade buttermilk ice cream
- Mousse from the st.anton strawberry grape with quince pear ragout

Kuchlkastl Culinary Festival October 2019

The "Kuchlkastl" Culinary Festival in Fiè allo Sciliar is a secret tip among gourmets and friends of „down home“ cooking, alike. Since 1978, the inkeepers and restaurant owners in Fiè have been inviting visitors to partake in the "Gastronomical October". At the close of the season, the best chef cooks of Fiè will do their utmost to astonish and enchant you with new variations of traditional dishes - dishes prepared with passion and enjoyed with fine appreciation. If you are in search of original dishes, based on time-honored recipes, but with a modern accent, you ought not to miss this month-long culinary festival in Fiè allo Sciliar.



Beef from Völs

hgv

seiser ALM
Völs am Schlern

Tourist Board
Fiè allo Sciliar / Völs am Schlern

39050 Fiè allo Sciliar / Völs am Schlern
via Bolzano / Bozner Str. 4

www.voelserkuchlkastl.info
www.fie.it

HOTEL ROSE WENZER

phone +39 0471 725 016 - Closed on Wednesdays

- Tatar of venison with cream cheese and pine butter
- Cereal soup "poor man's food" with rye bread
- Whole grain "Schupfnudel" with lamb ragout and mushrooms
- Steamed trout fillet with herbs and seasonal vegetables
- Roasted beef shoulder in red wine with red cabbage and "Spätzle"
- Semi frozen red currant parfait
- Yoghurt cream with red berries
- "Schlernomelette" with raspberry syrup

HOTEL HEUBAD

phone +39 0471 725 020 - Closed on Wednesdays

- Sliced veal 🍖 with trout sauce
- Luke warm slices from sliced dumplings with autumnal salad, pickled onions and grey cheese from Sexten
- Veal tripes 🍖 with tomatoes, served with sheep's cheese and mint
- Baked potato "Plattln" with sauerkraut and lamp's sausage from Funes Valley
- Chestnut pasta with redcurrant butter and smoked curd cheese
- Beef cheek 🍖 braised in Lagrein with mushrooms, on pumpkin puree and fried onion
- Char from the Passiria Valley wrapped in Speck, served on beetroot and cream of mountain hay
- Schmarrn of chestnuts with double cream cheese mousse and gel from Caroma coffee
- Pot roasted apple from Völs with crumble, served with vanilla ice cream and meringue

ZUM SCHLERN GUESTHOUSE

phone +39 0471 706 425 - Closed on Tuesdays

- Game pâté with red currant sauce
- Wild duck breast rosè with chanterelle salad
- Liver dumpling soup
- "Hexenschlucker" (pasta dough stuffed with mushrooms) with brown butter and parmesan cheese
- Braised beef roulade 🍖 with "Schupfnudeln" and autumnal vegetables
- Venison roast in Pinot Noir sauce with stuffed pears, apple-red cabbage and "Eierspätzle"
- Dandelion-honey semifreddo with fresh red berries

HOTEL EMMY

phone +39 0471 726 014 - Open daily

- Tender veal breast on potato salad and red onion
- Baked goat cheese and cranberry ice cream
- Oxtail soup
- Flat bread with savoy cabbage, smoked ham and sour cream
- Wholemeal Ravioli with South Tyrolean blue cheese and elderberry sauce
- Three kinds of "Völs" beef, 🍖 pumpkin puree, leek
- Roasted mountain char fillet on celery cream
- Dessert variation of local fruits

UMSER MÜHLELE RESTAURANT

phone +39 371 384 65 31 - Closed on Tuesdays + Wednesdays

- Goat's cream cheese mousse with pot roasted datterino tomatoes on black lentil salad
- Tris of starters with venison liver spread, smoked trout and homemade "coppa"
- Sour soup of tripe with diced brown bread
- Gray cheese soup in bread bowl with Speck-crisp
- Buckwheat risotto with porcino mushrooms
- Potato ravioli stuffed with oxtail, served with baked onion and beef stock
- Black pudding roast with "crauti" from turnips
- Lamb rump roasted with thyme, served with butterbeans and potatoes
- Venison meat cakes with polenta, red cabbage and chanterelles
- Lukewarm buckwheat tartlet with sour cherries
- Sweet ravioli stuffed with "Kloazn", served with brown butter and cinnamon sugar



Spazio alla
tradizione.

Ad esempio per i tuoi valori.
Cosa conta di più per te?

In veste di banca altoatesina, le nostre radici affondano nella cultura, nelle usanze e nei costumi del territorio. L'Alto Adige è una realtà unica nel suo genere, la cui ricchezza culturale merita di essere valorizzata.

www.raiffeisen.it/schlern-rosengarten



Raiffeisen
Cassa Raiffeisen
Schlern-Rosengarten

Did you know that...

...we have the largest variety of wine in South Tyrol and an awesome selection of gin, whisky and grappa?

WINESTORE



Winestore

Directly at the highway exit Bolzano Nord

winestore.bz



You will find as well a nice selection of our wines & spirits at our wine shop in Tires!

WEINDIELE



Weindiele Tires

Via St. Georg 9, 39050 Tires

weindiele.com