

Culinary weeks from 6 to 21 June 2026

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

**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 but-
ter | 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 Schlernge-
nuss Dolomites
Aussergost farm, Brimi, Furscherhof, Obermalid, Simme-
lemueller, 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 Ausser-
gost „tyrolean style“ for 2 PEOPLE
with the first herbs from the garden and vege-
tables 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 | Bur-
gauner 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