



AT- *Spring Gourmet Week*

colorful | seductive | delicious

05.05.2024 - 12.05.2024



Spring is in the Air...
...and not just in the air, but also on the plate and in the glass.

Have you ever wondered what's the real flavour of spring? Yes?
Take a seat, our kitchen staff and special guest chefs will take
you on a wonderful journey of taste...

at-spring gourmet week – highlights:

sunday

FROM 6.⁴⁵ PM

Aperitif welcome, opening and presentation of the Spring Gourmet Week
with our chefs Julian & Michael and the AT kitchen team

lunedì

FROM 6.⁴⁵ PM

Sweet pleasure temptation with Sieglinde Pircher from the baking atelier "100 Grad"
Look forward to a culinary journey full of sophisticated flavor combinations and handmade delicacies that will indulge your senses. Let yourself be inspired by Sieglinde Pircher's unique talent and the expertise of AT Patisserie.

tuesday

FROM 6.⁴⁵ PM

Casual fine dining by Levin Grüten from AO Restaurant
incomparable gastronomic experience with the young 3-star chef from Belgium.

AT 9.³⁰ PM

Exclusive white wine tasting with sommelier Max in the AT-Winebunker
Registration at the reception, until Tuesday 5 pm (limited number of participants) | 30,- €

wednesday

FROM 6.⁴⁵ PM

Culinary delights by Markus Peintner
Culinary gourmet evening with Markus Peintner
- Chef at the Green Lake Hotel Issinger Weiher

thursday

AT 9.³⁰ AM

Visit to the bio farm "Gönnerhof" in Percha
Experience the fascination of organic farming up close on a tour of the Gönnerhof farm in Percha. Learn from farmer Rosi how artisan mozzarella is made with attention to detail.
Registration at the reception

FROM 6.⁴⁵ PM

Mozzarella & Burrata
The world of Italian cheese art, enjoy a culinary journey full of flavor and finesse with the AT kitchen team and the products of the Gönnerhof

AT 9.³⁰ PM

Exclusive red wine tasting with sommelier Max in the AT-Winebunker
Registration at the reception, until Thursday 5 pm (limited number of participants) | 35,- €

friday

FROM 6.⁴⁵ PM

AT - Gourmet - Festival - 2nd Edition
...the entire first floor becomes a gourmet mile
with Hubert Stockner from Genussbunker, Katya and Armin from Karuna Chocolate, Alexander with bread from the Stacha farm and our village butcher Fabian & Junior Patrick with specialties from Tesitin Beef as well as many gourmet highlights from our AT kitchen team

AT 9.³⁰ PM

Guided rum tasting with Master Rummelier & IHK Bar Master Stefan Lercher Registration at the reception, until Friday 12 pm (limited number of participants) | 18,-€

saturday

AT 10.⁰⁰ AM

Asparagus | Wine
Discover the secrets of asparagus cultivation during a tour through the farm, followed by a fascinating insight into the Girlan winery and an exquisite tasting of its wines.
Registration at the reception, until Friday 5 pm (limited number of participants)

FROM 6.⁴⁵ PM

Highlight final gala dinner with delicious asparagus compositions
...the AT kitchen team brings spring feelings to your plate...

sunday

FROM 7.¹⁵ AM

Highlight Gourmet breakfast with exquisite dishes from the AT kitchen.
Patisserie Sara and chef Michael will spoil you with poached eggs;
Homemade bagels | salmon | crème fraîche;
Grilled banana bread | wild berries | buttermilk espuma



Monday

Sieglinde Pircher

Baking - a blend of anticipation, relaxation, and pleasure, seasoned with a dash of courage and an abundance of fun. For Sieglinde Pircher, an experienced pastry chef, mother, and entrepreneur, it's a way to unite passion and entrepreneurship. Since founding her company "100 Grad. Artful Baking from South Tyrol" in 2014, she has been living out her enthusiasm for baking day by day. The journey from a simple idea on a piece of paper to becoming an established entrepreneur was not without its challenges. Initially, she was scoffed at for her desire to start her own business, but with determination and dedication, she overcame every difficulty and now stands firmly in life. Through her role as a founder, author, and passionate entrepreneur, Sieglinde Pircher has transformed her love for pastry into a unique baking

studio. The perfect balance between craftsmanship and artistic passion is reflected in each of the extraordinary creations of 100 Grad. Pircher enjoys sharing her enthusiasm and knowledge with others. For her, it's not just about the recipe, but the diversity and individuality in baking. Her new book imparts simple basics and basic recipes that anyone can replicate. The idea behind it is that with high-quality products and a bit of creativity, everyone can create their own cakes and pastries.



Tuesday

Levin Grünen

Levin Grünen, a talented chef from Belgium, has taken over the management of the Haller Suites and the AO Restaurant in Brixen together with his girlfriend Theresa. Their shared passion for culinary excellence and hospitality is reflected in every aspect of their business. The AO Restaurant, under the direction of master chef Levin Grünen, is an outstanding culinary destination in South Tyrol, inviting guests to an unparalleled pampering experience. Inspired by his time at the renowned restaurant "Noma" in Copenhagen, Levin Grünen combines a modern cooking style with a deep respect for the history and origin of the dishes. The culinary concept of the AO Restaurant is based on simplicity, clarity, and regionality. Levin and his talented team focus on honest ingredients and imaginative combinations that

delight guests from around the world. The proximity and history of the producers play a crucial role, allowing for a healthy cuisine with fresh and sustainable products. The gastronomic experience at AO is rounded off by a harmonious balance between tradition and modernity. Classics of South Tyrolean cuisine find their place on the menu in refined ways, while new preparation methods and creative innovations ensure surprising taste experiences.

Levin's passion for fermentation is particularly noteworthy, allowing for a variety of products to be served throughout the year and presenting guests with unique flavors. The AO Restaurant has been awarded 3 toques and 15.5 points in the Gault & Millau, underscoring the outstanding quality and creativity of Levin Grünen and his team. In a short time, AO has established itself as one of the best restaurants in South Tyrol, promising guests an unforgettable culinary experience.



Wednesday

Markus Peintner Green Lake Hotel Issinger Weiher

Markus Peintner, Head Chef & Junior Manager at the four-star superior Green Lake Hotel Weiher in Pfalzen, has embarked on an impressive culinary journey. After completing his studies at the Bruneck Hotel School, his culinary career began in the winter of 2014/2015 as an intern at the renowned butcher shop K. Bernardi in Bruneck, where he focused on meat specialization. From summer 2015 to winter 2017, Peintner gained valuable experience as a Commis de Poissonnier and later as a Demi Chef Poissonnier at the Restaurant Ikarus Hangar 7 in Salzburg. This period significantly influenced his cooking style and approach to fine dining. From winter 2017 to winter 2018, Peintner honed his skills as a Commis de Pâtissier and eventually as a Demi-Chef Pâtissier at the Five-Star Hotel Central in Sölden. This stint

allowed him to explore the sweeter side of the kitchen and refine his pastry skills. Since summer 2018, Markus Peintner has been the head chef at the Green Lake Hotel Weiher.

His passion for gastronomy and cooking began early in his life. From a young age, he enjoyed interacting with guests and worked hard, initially in service, before discovering his love for cooking. For Peintner, the pursuit of new culinary discoveries and the excitement of young chefs are central drivers. He relishes motivating his kitchen team and creating special flavor experiences that evoke deep emotions. The honesty of taste inspires him daily, and the joy of culinary craftsmanship propels him to continuously evolve.



Alexander from Stacha Broat

The "Stacherhof" in Taisten is situated at approximately 1,250 meters above sea level and has been operated for four generations. Three generations live and work here under one roof, although their operation has evolved over time. Instead of solely focusing on traditional dairy farming, they now bake seven different bread varieties weekly in a wood-fired oven.

The traditional "Breatl" holds a special significance on the farm, as the recipe was developed by great-grandfather Peter 120 years ago and is still used today. The breads and baking mixes exclusively contain select spices grown locally, such as anise, fennel, cumin, coriander, and bread clover, giving them a unique flavor. Ingredients are carefully chosen to ensure the highest quality and durability.

The operation emphasizes sustainable agriculture and refrains from using pesticides, resulting in high-quality and healthy vegan products. Overall, the "Stachabroat" reflects a deep connection to the region and the art of breadmaking, offering a unique taste experience.



Katya & Armin from Karuna Chocolate

Katya and Armin, South Tyrol's Craft Chocolate pioneers, are dedicated to crafting exceptionally aromatic and pure chocolates by sorting, roasting, and grinding organically grown fine cocoa beans. Inspired by their discovery of cocoa during their stay in South India in 2014 and their encounter with the American craft chocolate scene, the couple began making chocolate from bean to bar as a hobby. Driven by passion and craftsmanship, they eventually decided to turn their hobby into a profession and continuously strive to deepen their knowledge of cocoa and chocolate. In their production, they exclusively use ethically sourced and organically grown ultra-premium fine cocoa from Latin America, Asia, and Africa, as well as Fairtrade raw sugar and ecologically packaged materials. As pioneers of the Craft Chocolate movement, they process organic-certified cocoa beans of ultra-premium quality and adhere to the principle of craftsmanship from bean to bar.

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Hubert Stockner, the pleasure hunter

In the Genussbunker, a relic from World War II, exclusive South Tyrolean and international cheese specialties mature under the care of Hubert Stockner, cheese master and certified beer sommelier. Carefully selected raw milk cheeses from alpine dairies are refined in the climatic conditions of the natural stone bunker for months to years to unfold their unique flavor. With a constant temperature of approximately 10°C and humidity close to 100%, the bunker provides ideal aging conditions for hard cheeses, blue cheeses, and Pecorino. Stockner, also known as the "Pleasure Hunter," continuously seeks out traditionally produced cheese varieties, placing particular emphasis on sustainability, including silage-free feeding.



Tesitin Beef - Junior Patrick; Butcher Fabian & Young Farmer Alexander

Tesitin Beef is an initiative born out of our interest in regional products and our passion for working with high-quality food. Junior Patrick, along with Alexander, a young farmer from our village, and Fabian, our village butcher, have launched Tesitin Beef by Stachahof. The project of breeding our own cattle places a special focus on quality. The animals come from surrounding villages, are lovingly raised in Taisten, receive high-quality feed, and are eventually processed by our village butcher in Welsberg. The AT kitchen team strives to utilize all parts of the animal sensibly to create dishes of the finest quality for you. Currently, we have 12 oxen in our care.



Rosi & Martin from the farm Gönnerhof

The Gönnerhof, renowned for its sustainable agriculture, offers us an insight into the daily operations and philosophy of the organic farm. The guided tour takes us through the idyllic fields and barns of the Gönnerhof, where we will have the opportunity to get closer to the animals and learn about the farm's practices. The highlight of the event is undoubtedly the mozzarella-making session with farmer Rosi. We will witness the transformation of fresh organic milk into delicious mozzarella and gain valuable insights into the traditional production of this Italian cheese.

We wish you an eventful & delicious gourmet week.

Family Feichter und the AT-Kitchen Team 



Michael
Head chef



Julian
Head chef



Sara
Chef Pâtissière



Tobias
Vice chef



Andreas
Cook



Tabea
Cook



Jasmin
Pâtissière



David
Cook



Micha
Cook



Oliver
Apprentice cook



Sophie
Apprentice cook



Laurin
Apprentice cook



Lara
Apprentice Pâtissière



by AT Kitchen Team

