

Program overview Gourmet Week 2025

Date	Time	Place	Information	Description
Saturday, 13.9.2025	11.00 am. – 4.00 pm.	San Niclà	Information	Market with local delicacies and handicrafts from Tschlin (Bun Tschlin) with musical accompaniment by «Tanzlischem»
	12.00 – 2.00 pm.	Hof Zuort, Ramosch	Registration	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	5.00 – 7.00 pm.	Crusch Alba, Guarda	Registration	Creations made with various Iva products by Heidi Badel: Sorbet da Iva, Crocants cun Iva, Iva Sour and Iva Spritz
	From 5.00 pm.	Hotel Belvedere, Scuol	Registration	Welcome aperitif with a leading figure from the Swiss wine industry
	From 5.00 pm.	Hotel Arnica, Scuol	Registration	Welcome aperitif with a producer
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	Registration	Evening menu: 3-course Angus menu

	6.00 – 8.00 pm.	Chamanna Cluozza, Zernez	Registration	Regional menus
	From 6.00 pm.	Hotel Central La Fainera, Valchava	Registration	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25
Sunday, 14.9.2025	8.00 am. – 12.00 pm.	Hotel Arnica, Scuol	Registration	Brunch with producers
	12.00 – 2.00 pm.	Hof Zuort, Ramosch	Registration	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 ***

				Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	Registration	Evening menu: 3-course Angus menu
	6.00 – 8.00 pm.	Chamanna Cluozza, Zernez	Registration	Regional menus
	From 6.00 pm.	Hotel Central La Fainera, Valchava	Registration	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25
	From 7.00 pm.	GuardaVal, Scuol	Registration	Bergbeiz meets GuardaVal. Claudia Kläger from Gasthaus Avrona cooks for you

Monday, 15.9.2025	8.00 am. – 12.00 pm.	Chamanna Cluozza, Zernez	<u>Registration</u>	Transporting local products such as eggs and honey in guests' backpacks from the refrigerator in Zernez to the Chamanna Cluozza hut
	12.00 – 2.00 pm.	Hof Zuort, Ramosch	<u>Registration</u>	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	12.00 – 4.00 pm.	Hotel Arnica, Scuol	<u>Registration</u>	Herbal walk, forest bathing and aperitif with herbal cocktails afterwards
	From 4.30 pm.	Chamanna Cluozza, Zernez	<u>Registration</u>	What is different about Engadin honey? Sweet stories to smell, taste and touch about bees, pollen, wax, honey and much more. Presented by beekeeper Jolanda Kaufmann. Free for overnight guests
	From 4.30 pm.	Chamanna Cluozza, Zernez	<u>Registration</u>	Evening menu: 4-course meal with anecdotes about farm products Producer: Biohof Scheschna, Duschletta family
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	<u>Registration</u>	Evening menu: 3-course Angus menu

	From 6.00 pm.	Hotel Central La Fainera, Valchava	<u>Registration</u>	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25
	From 7.00 pm.	Hotel Belvedere, Scuol	<u>Registration</u>	The finest patisserie: Lucie Bailloux from the Garde-Manger in Ardez with her dessert creations
Tuesday, 16.9.2025	12.00 – 2.00 pm.	Hof Zuort, Ramosch	<u>Registration</u>	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43

	12.00 – 6.00 pm.	Hotel Belvedere, Scuol	<u>Registration</u>	Food market: Producers from the Lower Engadine present their delicacies
	6.00 – 8.00 pm.	Chamanna Cluozza, Zernez	<u>Registration</u>	Regional menus
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	<u>Registration</u>	Evening menu: 3-course Angus menu
	From 6.00 pm.	Hotel Central La Fainera, Valchava	<u>Registration</u>	Janic Fasser presents regional dairy products and various cheeses. Chascharia Val Müstair uses regional hay milk to produce yoghurt, butter, cream and organic cheese
	From 6.00 pm.	Hotel Central La Fainera, Valchava	<u>Registration</u>	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25

	From 7.00 pm.	Hotel Arnica, Scuol	Registration	Evening event with a producer Special menu and beer
Wednesday, 17.9.2025	8.00 – 10.00 am.	Hotel Chalavaina, Müstair	Registration	Enjoying the sunrise together followed by a brunch Bad weather program: Guided tour of the monastery and/or guided tour of the Chasa Chalavaina followed by a brunch
	12.00 – 2.00 pm.	Hof Zuort, Ramosch	Registration	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	2.00 – 6.00 pm.	Hotel Arnica, Scuol	Registration	Picnic and Iva Aperitif
	From 2.00 pm.	Crusch Alba, Guarda	Registration	Afternoon tea with Stalletta herbs: Madeleine Papst presents her products (tea and syrup)
	5.00 – 9.00 pm.	Hotel Bär and Post, Zernez	Registration	Presentation on agriculture, aperitif with Angus Salsiz and dried meat and a seasonal 3-course menu
	From 6.00 pm.	Hotel Central La Fainera, Valchava	Registration	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 ***

				Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25
Thursday, 18.9.2025	8.00 – 12.00 pm.	Hotel Arnica, Scuol	Registration	Outdoor morning yoga and fresh smoothies
	12.00 – 2.00 pm.	Hof Zuort, Ramosch	Registration	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	5.00 – 7.00 pm.	Hotel Belvedere, Scuol	Registration	Wine tasting with the favourite wines of sommelier Dagmar Jandlova
	5.00 – 8.00 pm.	Hotel Chalamandrin, Ftan	Registration	Aperitif and local lamb specialities accompanied by sheep farmer Armon Lehne and à la carte propositions

	6.00 – 8.00 pm.	Gasthaus Avrona, Tarasp	<u>Registration</u>	Surprise honey menu: Experience the sound installation of the beehive with Curdin Tones
	6.00 – 8.00 pm.	Ustaria Tschlin, Tschlin	<u>Registration</u>	Menu with products from Bun Tschlin: Che Chaschöl, Prodots Etter, Bacharia Zanetti, Biera Engiadinaisa, Mia Iva and more
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	<u>Registration</u>	Evening menu: 3-course Angus menu
	6.00 – 8.00 pm.	Chamanna Cluozza, Zernez	<u>Registration</u>	Regional menus
	From 6.00 pm.	Hotel Central La Fainera, Valchava	<u>Registration</u>	Wine tasting with Philipp Karner Presentation of various wines from South Tyrol, Italy and the surrounding area
	From 6.00 pm.	Hotel Central La Fainera, Valchava	<u>Registration</u>	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or

				Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25
Friday, 19.9.2025	12.00 – 2.00 pm.	Hof Zuort, Ramosch	Registration	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	12.00 – 4.00 pm.	Hotel Belvedere, Scuol	Registration	Herbal walk: Vreni Conradin tells you everything you need to know about wild herbs and serves a 'Marenda' in the countryside
	From 4.30 pm.	Chamanna Cluozza, Zernez	Registration	Fine cheese from the nature park: How did organic milk products from this small valley make it to the top of the world? Success stories to hear and taste from the Biosfera Val Müstair Presented by: Janic Fasser, independent farmer and managing director of Chascharia Val Müstair Free for overnight guests

	From 4.30 pm.	Chamanna Cluozza, Zernez	Registration	Dinner: 4-course meal with anecdotes about the award-winning dairy products from the Münstertal valley. Producer: Chascharia Val Müstair, organic products from Biosfera, Janic Fasser
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	Registration	Evening menu: 3-course Angus menu
	From 6.00 pm.	Hotel Central La Fainera, Valchava	Registration	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25

	7.00 – 9.00 pm.	Hotel Arnica, Scuol	Registration	Tavolata with dishes made from regional products and accompanying beverages
Saturday, 20.9.2025	8.00 – 12.00 pm.	Hotel Arnica, Scuol	Registration	Brunch with producers
	12.00 – 2.00 pm.	Hof Zuort, Ramosch	Registration	Lunch menu: Chanterelle risotto with bacon or vegetarian CHF 23 *** Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43
	5.00 – 7.00 pm.	Crusch Alba, Guarda	Registration	Spritz o'clock with Madeleine Papst: Exclusive aperitif creations with Stalletta products
	From 6.00 pm.	Hotel Chalamandrin, Ftan	Registration	À la carte propositions
	From 6.00 pm.	Gasthaus Avrona, Tarasp	Registration	Evening menu accompanied by Rebekka Kern with a honey menu followed by a film about honey (at 9 pm.)
	6.00 – 8.00 pm.	Hotel Bär and Post, Zernez	Registration	Evening menu: 3-course Angus menu
	6.00 – 8.00 pm.	Chamanna Cluozza, Zernez	Registration	Regional menus

	From 6.00 pm.	Hotel Central La Fainera, Valchava	Registration	Organic salad buffet from neighbour's farm CHF 12 *** Homemade ravioli with cheese, spinach and almond butter CHF 28 *** Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce CHF 43 or Porcini mushroom risotto with Swiss stone pine and alpine cheese CHF 23 *** Val Müstair cheese selection and homemade praline CHF 25
	7.00 – 9.00 pm.	Hotel Belvedere, Scuol	Registration	Big farewell dinner with surprise chef
Sunday, 21.9.2025	1.30 – 4.00 pm.	Gasthaus Avrona, Tarasp	Information	Honey cake, gingerbread, bee sting cake, honey waffles and Bla baking, as well as horse riding with Bos cha, Theresia Gertschnig and Jenny Rothermund The program will only take place in good weather, starting at 1:30 pm. No registration required