

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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-

	5.00 – 7.00 pm.	Crusch Alba, Guarda	<u>Registration</u>	Creations made with various Iva products by Heidi Badel: Sorbet da Iva, Crocants cun Iva, Iva Sour and Iva Spritz
	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>	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 6.30 pm.	Hotel Arnica, Scuol	<u>Registration</u>	Aperitif and gourmet dinner with Marlene Halter and products from the Chavalatsch farm CHF 12.- (aperitif only, dinner separate)

Sunday, 14.9.2025	9.00 am. – 12.00 pm.	Hotel Arnica, Scuol	Registration	Brunch with regional producers as CheChaschöl, Hatecke and Rösterei Keller CHF 49.-
	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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	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 Belvedere, Scuol	<u>Registration</u>	Welcome aperitif with Silvie Hermann from the winery in Fläsch, Graubünden. Delicious snacks from all the kitchens of the Belvedere hotel family. Free for hotel guests CHF 25.- per person for external people
	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.-
Monday, 15.9.2025	8.00 am. – 12.00 pm.	Chamanna Cluoza, Zernez	<u>Registration</u>	Transporting local products such as eggs and honey in guests' backpacks from the refrigerator in Zernez to the Chamanna Cluoza hut

	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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	From 1.30 pm.	Hotel Arnica, Scuol	Registration	Wild herb walk with Martina Obst followed by an aperitif with herbal cocktails CHF 48.-
	From 4.30 pm.	Chamanna Cluozza, Zernez	Registration	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 5.00 pm.	Hotel Belvedere, Scuol	Registration	Experience a wine tour through Switzerland and Italy. Wine tasting with sommelier Dagmar Jandlova at Vinoteca Valentin. Free for guests with the Gourmet Regulars Week package CHF 35.- per person for guests and external people
	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.-

	From 6.30 pm.	Chamanna Cluozza, Zernez	Registration	Evening menu: 4-course meal with anecdotes about farm products Producer: Biohof Scheschna, Duschletta family
Tuesday, 16.9.2025	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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	6.00 – 8.00 pm.	Chamanna Cluozza, Zernez	Registration	Regional menus
	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	<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 6.30 pm.	Hotel Arnica, Scuol	<u>Registration</u>	Aperitif and gourmet dinner with Jürg Wirth and products from Lavin accompanied by Engadine beer CHF 15.- for hotel guests CHF 89.- for external people

	From 6.30 pm.	GuardaVal, Scuol	Registration	Mountain restaurant meets GuardaVal Claudia Kläger from Gasthaus Avrona cooks for you Registration by 6.00 pm. the day before! Free for guests with the Gourmet Regulars Week package and half board CHF 79.- per person for bed and breakfast guests and external people
Wednesday, 17.9.2025	From 5.00 am.	Hotel Chalavaina, Müstair	Registration	Guided sunrise hike followed by a brunch Bad weather program: Guided tour of the monastery and/or guided tour of the Chasa Chalavaina followed by a brunch CHF 25.- per person
	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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad ***

				Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	12.30 – 3.00 pm.	Hotel Arnica, Scuol	Registration	Picnic at Lai da Peschs with regional products. From 5.30 p.m., Iva cocktails with Mia Iva. Registration required by Sunday, 14 September 2025. Limited number of participants. CHF 39.- (picnic) CHF 16.- (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 5.00 pm.	Hotel Belvedere, Scuol	Registration	Food market with local producers at Belvedere and GuardaVal. Discover the best products the valley has to offer and chat directly with the producers themselves. Free for everyone
	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	From 8.00 am.	Hotel Arnica, Scuol	Registration	Morning yoga (1 hour) with Christin followed by fresh smoothies and breakfast CHF 39.- (for yoga and smoothie)
	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.-

	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	From 4.00 pm.	Gasthaus Avrona, Tarasp	Registration	Surprise honey menu: Experience the sound installation of the beehive with Curdin Tones in Tschlin and drive to Avrona
	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.	Ustaria Tschlin, Tschlin	Registration	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	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	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.-
	From 6.30 pm.	Hotel Belvedere, Scuol	<u>Registration</u>	The finest pâtisserie: Lucie and Rémy Bailloux from the Garde-Manger in Ardez with their dessert creations. Free for guests with Gourmet Regulars Week package and half board CHF 30.- per person for guests with bed and breakfast basis and external people

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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	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 Fassler, independent farmer and managing director of Chascharia Val Müstair Free for overnight guests

	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 6.30 pm.	Chamanna Cluozza, Zernez	<u>Registration</u>	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

	From 6.30 pm.	Hotel Arnica, Scuol	Registration	Tavolata with dishes made from regional products and accompanying beverages CHF 39.- for hotel guests CHF 99.- for external people
	From 7.00 pm.	GuardaVal, Scuol	Registration	Wine and dine with Marco Parusso Exclusive menu with wine accompaniment and presentation. Registration by 6.00 pm. the day before! The menu is free for guests with the Gourmet Regular Week package and half-board CHF 99.- per person for guest with bed and breakfast and external people for the menu and CHF 59.- for the wine pairing (for everyone)
Saturday, 20.9.2025	9.00 – 12.00 pm.	Hotel Arnica, Scuol	Registration	Brunch with regional producers from Lataria Sent, Hatecke and Rösterei Keller CHF 49.-
	From 10.00 am.	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 Free for hotel guests CHF 45.- per person for external people incl. Marenda

	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.-
	From 12.00 pm. All day incl. evening	Landgasthof Staila, Fuldera	Registration	Münstertal bread soup *** Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce Plain in Pigna, vegetable side dish and seasonal salad *** Swiss stone pine semifreddo according to Staila recipe CHF 50.- full menu Dish of the day with salad CHF 32.50 Small dish of the day with salad CHF 28.-
	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

	From 6.30 pm.	Hotel Belvedere, Scuol	Registration	Big farewell dinner with surprise chef Free for guests with the Gourmet Regulars Week package and half board CHF 79.- per person for guests with bed and breakfast and external people
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.