

## Program overview Gourmet Week 2025

| Date                   | Time                                       | Place                       | Information                  | Description                                                                                                                                                                                                                                                                                                                                                  |
|------------------------|--------------------------------------------|-----------------------------|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Saturday,<br>13.9.2025 | 11.00 am. – 4.00 pm.                       | San Niclà                   | <a href="#">Information</a>  | Market with local delicacies and handicrafts from Tschlin (Bun Tschlin) with musical accompaniment by «Tanzlischem»                                                                                                                                                                                                                                          |
|                        | 12.00 – 2.00 pm.                           | Hof Zuort, Ramosch          | <a href="#">Registration</a> | Lunch menu:<br>Chanterelle risotto with bacon or vegetarian CHF 23.-<br>***<br>Selected Wagyu beef with polenta, parsnips and Brussels sprouts CHF 43.-                                                                                                                                                                                                      |
|                        | From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila, Fuldera | <a href="#">Registration</a> | Münstertal bread soup<br>***<br>Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce<br>Plain in Pigna, vegetable side dish and seasonal salad<br>***<br>Swiss stone pine semifreddo according to Staila recipe<br><br>CHF 50.- full menu<br>Dish of the day with salad CHF 32.50<br>Small dish of the day with salad CHF 28.- |

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|  | 5.00 – 7.00 pm. | Crusch Alba, Guarda                | <a href="#">Registration</a> | 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         | <a href="#">Registration</a> | Evening menu:<br>3-course Angus menu                                                                                                                                                                                                                                                                                                                                                                                                                 |
|  | 6.00 – 8.00 pm. | Chamanna Cluozza, Zernez           | <a href="#">Registration</a> | Regional menus                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|  | From 6.00 pm.   | Hotel Central La Fainera, Valchava | <a href="#">Registration</a> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12.-<br/>***</p> <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28.-<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43.-</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23.-<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25.-</p> |
|  | From 6.30 pm.   | Hotel Arnica, Scuol                | <a href="#">Registration</a> | Aperitif and gourmet dinner with Marlene Halter and products from the Chavalatsch farm<br>CHF 12.- (aperitif only, dinner separate)                                                                                                                                                                                                                                                                                                                  |

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| Sunday,<br>14.9.2025 | 9.00 am. – 12.00 pm.                       | Hotel Arnica, Scuol         | <a href="#">Registration</a> | Brunch with regional producers as CheChaschöl, Hatecke and Rösterei Keller<br>CHF 49.-                                                                                                                                                                                                                                                                       |
|                      | 12.00 – 2.00 pm.                           | Hof Zuort, Ramosch          | <a href="#">Registration</a> | Lunch menu:<br>Chanterelle risotto with bacon or vegetarian<br>CHF 23.-<br>***<br>Selected Wagyu beef with polenta, parsnips and Brussels sprouts<br>CHF 43.-                                                                                                                                                                                                |
|                      | From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila, Fuldera | <a href="#">Registration</a> | Münstertal bread soup<br>***<br>Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce<br>Plain in Pigna, vegetable side dish and seasonal salad<br>***<br>Swiss stone pine semifreddo according to Staila recipe<br><br>CHF 50.- full menu<br>Dish of the day with salad CHF 32.50<br>Small dish of the day with salad CHF 28.- |
|                      | 6.00 – 8.00 pm.                            | Hotel Bär and Post, Zernez  | <a href="#">Registration</a> | Evening menu:<br>3-course Angus menu                                                                                                                                                                                                                                                                                                                         |
|                      | 6.00 – 8.00 pm.                            | Chamanna Cluozza, Zernez    | <a href="#">Registration</a> | Regional menus                                                                                                                                                                                                                                                                                                                                               |

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|                              | From 6.00 pm.        | Hotel Belvedere,<br>Scuol             | <u>Registration</u> | <p>Welcome aperitif with Silvie Hermann from the winery in Fläsch, Graubünden. Delicious snacks from all the kitchens of the Belvedere hotel family.</p> <p>Free for hotel guests<br/>CHF 25.- per person for external people</p>                                                                                                                                                                                                                    |
|                              | From 6.00 pm.        | Hotel Central<br>La Fainera, Valchava | <u>Registration</u> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12.-<br/>***</p> <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28.-<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43.-</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23.-<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25.-</p> |
| <b>Monday,<br/>15.9.2025</b> | 8.00 am. – 12.00 pm. | Chamanna Cluoza,<br>Zernez            | <u>Registration</u> | <p>Transporting local products such as eggs and honey in guests' backpacks from the refrigerator in Zernez to the Chamanna Cluoza hut</p>                                                                                                                                                                                                                                                                                                            |

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|  | 12.00 – 2.00 pm.                           | Hof Zuort, Ramosch             | <a href="#">Registration</a> | <p>Lunch menu:<br/>Chanterelle risotto with bacon or vegetarian<br/>CHF 23.-<br/>***</p> <p>Selected Wagyu beef with polenta,<br/>parsnips and Brussels sprouts<br/>CHF 43.-</p>                                                                                                                                                                                                         |
|  | From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila,<br>Fuldera | <a href="#">Registration</a> | <p>Münstertal bread soup<br/>***</p> <p>Homemade organic yak meatballs from the Caflisch<br/>farm in Fuldera with pepper sauce<br/>Plain in Pigna, vegetable side dish and seasonal salad<br/>***</p> <p>Swiss stone pine semifreddo according to Staila<br/>recipe</p> <p>CHF 50.- full menu<br/>Dish of the day with salad CHF 32.50<br/>Small dish of the day with salad CHF 28.-</p> |
|  | From 1.30 pm.                              | Hotel Arnica, Scuol            | <a href="#">Registration</a> | <p>Wild herb walk with Martina Obst followed by an<br/>aperitif with herbal cocktails<br/>CHF 48.-</p>                                                                                                                                                                                                                                                                                   |
|  | From 4.30 pm.                              | Chamanna Cluozza,<br>Zernez    | <a href="#">Registration</a> | <p>What is different about Engadin honey?<br/>Sweet stories to smell, taste and touch about bees,<br/>pollen, wax, honey and much more. Presented by<br/>beekeeper Jolanda Kaufmann.</p> <p>Free for overnight guests</p>                                                                                                                                                                |

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|  | From 5.00 pm.   | Hotel Belvedere,<br>Scuol             | <a href="#">Registration</a> | <p>Experience a wine tour through Switzerland and Italy. Wine tasting with sommelier Dagmar Jandlova at Vinoteca Valentin.</p> <p>Free for guests with the Gourmet Regulars Week package<br/>CHF 35.- per person for guests and external people</p>                                                                                                                                                                                                  |
|  | 6.00 – 8.00 pm. | Hotel Bär and Post,<br>Zernez         | <a href="#">Registration</a> | <p>Evening menu:<br/>3-course Angus menu</p>                                                                                                                                                                                                                                                                                                                                                                                                         |
|  | From 6.00 pm.   | Hotel Central<br>La Fainera, Valchava | <a href="#">Registration</a> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12.-<br/>***</p> <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28.-<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43.-</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23.-<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25.-</p> |

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|                       | From 6.30 pm.                              | Chamanna Cluozza, Zernez    | <a href="#">Registration</a> | Evening menu:<br>4-course meal with anecdotes about farm products<br>Producer: Biohof Scheschna, Duschletta family                                                                                                                                                                                                                                           |
| Tuesday,<br>16.9.2025 | 12.00 – 2.00 pm.                           | Hof Zuort, Ramosch          | <a href="#">Registration</a> | Lunch menu:<br>Chanterelle risotto with bacon or vegetarian<br>CHF 23.-<br>***<br>Selected Wagyu beef with polenta, parsnips and Brussels sprouts<br>CHF 43.-                                                                                                                                                                                                |
|                       | From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila, Fuldera | <a href="#">Registration</a> | Münstertal bread soup<br>***<br>Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce<br>Plain in Pigna, vegetable side dish and seasonal salad<br>***<br>Swiss stone pine semifreddo according to Staila recipe<br><br>CHF 50.- full menu<br>Dish of the day with salad CHF 32.50<br>Small dish of the day with salad CHF 28.- |
|                       | 6.00 – 8.00 pm.                            | Chamanna Cluozza, Zernez    | <a href="#">Registration</a> | Regional menus                                                                                                                                                                                                                                                                                                                                               |
|                       | 6.00 – 8.00 pm.                            | Hotel Bär and Post, Zernez  | <a href="#">Registration</a> | Evening menu:<br>3-course Angus menu                                                                                                                                                                                                                                                                                                                         |

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|  | From 6.00 pm. | Hotel Central<br>La Fainera, Valchava | <a href="#">Registration</a> | Janic Fasser presents regional dairy products and various cheeses.<br>Chascharia Val Müstair uses regional hay milk to produce yoghurt, butter, cream and organic cheese                                                                                                                                                                                                                                               |
|  | From 6.00 pm. | Hotel Central<br>La Fainera, Valchava | <a href="#">Registration</a> | Organic salad buffet from neighbour's farm<br>CHF 12.-<br>***<br>Homemade ravioli with cheese, spinach and almond butter CHF 28.-<br>***<br>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br>CHF 43.-<br><br>or<br><br>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br>CHF 23.-<br>***<br>Val Müstair cheese selection and homemade praline<br>CHF 25.- |
|  | From 6.30 pm. | Hotel Arnica, Scuol                   | <a href="#">Registration</a> | Aperitif and gourmet dinner with Jürg Wirth and products from Lavin accompanied by Engadine beer<br>CHF 15.- for hotel guests<br>CHF 89.- for external people                                                                                                                                                                                                                                                          |



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|                         | From 6.30 pm.                           | GuardaVal, Scuol            | <a href="#">Registration</a> | <p>Mountain restaurant meets GuardaVal<br/>Claudia Kläger from Gasthaus Avrona cooks for you</p> <p>Registration by 6.00 pm. the day before!</p> <p>Free for guests with the Gourmet Regulars Week package and half board<br/>CHF 79.- per person for bed and breakfast guests and external people</p> |
| Wednesday,<br>17.9.2025 | From 5.00 am.                           | Hotel Chalavaina, Müstair   | <a href="#">Registration</a> | <p>Guided sunrise hike followed by a brunch</p> <p>Bad weather program:<br/>Guided tour of the monastery and/or guided tour of the Chasa Chalavaina followed by a brunch</p> <p>CHF 25.- per person</p>                                                                                                |
|                         | 12.00 – 2.00 pm.                        | Hof Zuort, Ramosch          | <a href="#">Registration</a> | <p>Lunch menu:<br/>Chanterelle risotto with bacon or vegetarian<br/>CHF 23.-<br/>***<br/>Selected Wagyu beef with polenta, parsnips and Brussels sprouts<br/>CHF 43.-</p>                                                                                                                              |
|                         | From 12.00 pm.<br>All day incl. evening | Landgasthof Staila, Fuldera | <a href="#">Registration</a> | <p>Münstertal bread soup<br/>***<br/>Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce<br/>Plain in Pigna, vegetable side dish and seasonal salad<br/>***</p>                                                                                                         |

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|  |                  |                                    |                              | <p>Swiss stone pine semifreddo according to Staila recipe</p> <p>CHF 50.- full menu<br/>Dish of the day with salad CHF 32.50<br/>Small dish of the day with salad CHF 28.-</p>                                                                          |
|  | 12.30 – 3.00 pm. | Hotel Arnica, Scuol                | <a href="#">Registration</a> | <p>Picnic at Lai da Peschs with regional products.<br/>From 5.30 p.m., Iva cocktails with Mia Iva.</p> <p>Registration required by Sunday, 14 September 2025.<br/>Limited number of participants.<br/>CHF 39.- (picnic)<br/>CHF 16.- (Iva aperitif)</p> |
|  | From 2.00 pm.    | Crusch Alba, Guarda                | <a href="#">Registration</a> | <p>Afternoon tea with Stalletta herbs: Madeleine Papst presents her products (tea and syrup)</p>                                                                                                                                                        |
|  | 5.00 – 9.00 pm.  | Hotel Bär and Post, Zernez         | <a href="#">Registration</a> | <p>Presentation on agriculture, aperitif with Angus Salsiz and dried meat and a seasonal 3-course menu</p>                                                                                                                                              |
|  | From 5.00 pm.    | Hotel Belvedere, Scuol             | <a href="#">Registration</a> | <p>Food market with local producers at Belvedere and GuardaVal.<br/>Discover the best products the valley has to offer and chat directly with the producers themselves.</p> <p>Free for everyone</p>                                                    |
|  | From 6.00 pm.    | Hotel Central La Fainera, Valchava | <a href="#">Registration</a> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12.-<br/>***</p>                                                                                                                                                                                  |

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|                        |                  |                     |                              | <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28.-<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43.-</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23.-<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25.-</p> |
| Thursday,<br>18.9.2025 | From 8.00 am.    | Hotel Arnica, Scuol | <a href="#">Registration</a> | <p>Morning yoga (1 hour) with Christin followed by fresh smoothies and breakfast<br/>CHF 39.- (for yoga and smoothie)</p>                                                                                                                                                                                                                                                     |
|                        | 12.00 – 2.00 pm. | Hof Zuort, Ramosch  | <a href="#">Registration</a> | <p>Lunch menu:<br/>Chanterelle risotto with bacon or vegetarian<br/>CHF 23.-<br/>***</p> <p>Selected Wagyu beef with polenta, parsnips and Brussels sprouts<br/>CHF 43.-</p>                                                                                                                                                                                                  |

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|  | From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila,<br>Fuldera        | <a href="#">Registration</a> | <p>Münstertal bread soup<br/>***</p> <p>Homemade organic yak meatballs from the Caflisch farm in Fuldera with pepper sauce<br/>Plain in Pigna, vegetable side dish and seasonal salad<br/>***</p> <p>Swiss stone pine semifreddo according to Staila recipe</p> <p>CHF 50.- full menu<br/>Dish of the day with salad CHF 32.50<br/>Small dish of the day with salad CHF 28.-</p> |
|  | From 4.00 pm.                              | Gasthaus Avrona,<br>Tarasp            | <a href="#">Registration</a> | <p>Surprise honey menu:<br/>Experience the sound installation of the beehive with Curdin Tones in Tschlin and drive to Avrona</p>                                                                                                                                                                                                                                                |
|  | 5.00 – 8.00 pm.                            | Hotel Chalamandrin,<br>Ftan           | <a href="#">Registration</a> | <p>Aperitif and local lamb specialities accompanied by sheep farmer Armon Lehne and à la carte propositions</p>                                                                                                                                                                                                                                                                  |
|  | 6.00 – 8.00 pm.                            | Ustaria Tschlin,<br>Tschlin           | <a href="#">Registration</a> | <p>Menu with products from Bun Tschlin: Che Chaschöl, Prodots Etter, Bacharia Zanetti, Biera Engiadinaisa, Mia Iva and more</p>                                                                                                                                                                                                                                                  |
|  | 6.00 – 8.00 pm.                            | Hotel Bär and Post,<br>Zernez         | <a href="#">Registration</a> | <p>Evening menu:<br/>3-course Angus menu</p>                                                                                                                                                                                                                                                                                                                                     |
|  | 6.00 – 8.00 pm.                            | Chamanna Cluozza,<br>Zernez           | <a href="#">Registration</a> | <p>Regional menus</p>                                                                                                                                                                                                                                                                                                                                                            |
|  | From 6.00 pm.                              | Hotel Central<br>La Fainera, Valchava | <a href="#">Registration</a> | <p>Wine tasting with Philipp Karner<br/>Presentation of various wines from South Tyrol, Italy and the surrounding area</p>                                                                                                                                                                                                                                                       |

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|  | From 6.00 pm. | Hotel Central<br>La Fainera, Valchava | <u>Registration</u> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12.-<br/>***</p> <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28.-<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43.-</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23.-<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25.-</p> |
|  | From 6.30 pm. | Hotel Belvedere,<br>Scuol             | <u>Registration</u> | <p>The finest pâtisserie:<br/>Lucie and Rémy Bailloux from the Garde-Manger in Ardez with their dessert creations.</p> <p>Free for guests with Gourmet Regulars Week package and half board<br/>CHF 30.- per person for guests with bed and breakfast basis and external people</p>                                                                                                                                                                  |

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| Friday,<br>19.9.2025 | 12.00 – 2.00 pm.                           | Hof Zuort, Ramosch             | <a href="#">Registration</a> | <p>Lunch menu:<br/>Chanterelle risotto with bacon or vegetarian<br/>CHF 23.-<br/>***</p> <p>Selected Wagyu beef with polenta,<br/>parsnips and Brussels sprouts<br/>CHF 43.-</p>                                                                                                                                                                                                         |
|                      | From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila,<br>Fuldera | <a href="#">Registration</a> | <p>Münstertal bread soup<br/>***</p> <p>Homemade organic yak meatballs from the Caflisch<br/>farm in Fuldera with pepper sauce<br/>Plain in Pigna, vegetable side dish and seasonal salad<br/>***</p> <p>Swiss stone pine semifreddo according to Staila<br/>recipe</p> <p>CHF 50.- full menu<br/>Dish of the day with salad CHF 32.50<br/>Small dish of the day with salad CHF 28.-</p> |
|                      | From 4.30 pm.                              | Chamanna Cluozza,<br>Zernez    | <a href="#">Registration</a> | <p>Fine cheese from the nature park:<br/>How did organic milk products from this<br/>small valley make it to the top of the world?</p> <p>Success stories to hear and taste from the Biosfera<br/>Val Müstair</p> <p>Presented by: Janic Fassler, independent farmer and<br/>managing director of Chascharia Val Müstair</p> <p>Free for overnight guests</p>                            |

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|  | 6.00 – 8.00 pm. | Hotel Bär and Post,<br>Zernez         | <a href="#"><u>Registration</u></a> | Evening menu:<br>3-course Angus menu                                                                                                                                                                                                                                                                                                                                                                                                                 |
|  | From 6.00 pm.   | Hotel Central<br>La Fainera, Valchava | <a href="#"><u>Registration</u></a> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12.-<br/>***</p> <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28.-<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43.-</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23.-<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25.-</p> |
|  | From 6.30 pm.   | Chamanna Cluozza,<br>Zernez           | <a href="#"><u>Registration</u></a> | <p>Dinner:<br/>4-course meal with anecdotes about the award-winning dairy products from the Münstertal valley.</p> <p>Producer: Chascharia Val Müstair, organic products from Biosfera, Janic Fasser</p>                                                                                                                                                                                                                                             |

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|                        | From 6.30 pm.    | Hotel Arnica, Scuol    | <a href="#">Registration</a> | Tavolata with dishes made from regional products and accompanying beverages<br>CHF 39.- for hotel guests<br>CHF 99.- for external people                                                                                                                                                                                                                                       |
|                        | From 7.00 pm.    | GuardaVal, Scuol       | <a href="#">Registration</a> | Wine and dine with Marco Parusso<br>Exclusive menu with wine accompaniment and presentation.<br><br>Registration by 6.00 pm. the day before!<br><br>The menu is free for guests with the Gourmet Regular Week package and half-board<br>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,<br>20.9.2025 | 9.00 – 12.00 pm. | Hotel Arnica, Scuol    | <a href="#">Registration</a> | Brunch with regional producers from Lataria Sent, Hatecke and Rösterei Keller<br>CHF 49.-                                                                                                                                                                                                                                                                                      |
|                        | From 10.00 am.   | Hotel Belvedere, Scuol | <a href="#">Registration</a> | Herbal walk:<br>Vreni Conradin tells you everything you need to know about wild herbs and serves a «Marenda» in the countryside<br><br>Free for hotel guests<br>CHF 45.- per person for external people incl. Marenda                                                                                                                                                          |



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| 12.00 – 2.00 pm.                           | Hof Zuort, Ramosch             | <a href="#">Registration</a> | <p>Lunch menu:<br/>Chanterelle risotto with bacon or vegetarian<br/>CHF 23.-<br/>***<br/>Selected Wagyu beef with polenta,<br/>parsnips and Brussels sprouts<br/>CHF 43.-</p>                                                                                                                                                                                                        |
| From 12.00 pm.<br>All day incl.<br>evening | Landgasthof Staila,<br>Fuldera | <a href="#">Registration</a> | <p>Münstertal bread soup<br/>***<br/>Homemade organic yak meatballs from the Caflisch<br/>farm in Fuldera with pepper sauce<br/>Plain in Pigna, vegetable side dish and seasonal salad<br/>***<br/>Swiss stone pine semifreddo according to Staila<br/>recipe<br/><br/>CHF 50.- full menu<br/>Dish of the day with salad CHF 32.50<br/>Small dish of the day with salad CHF 28.-</p> |
| From 6.00 pm.                              | Hotel Chalamandrin,<br>Ftan    | <a href="#">Registration</a> | À la carte propositions                                                                                                                                                                                                                                                                                                                                                              |
| From 6.00 pm.                              | Gasthaus Avrona,<br>Tarasp     | <a href="#">Registration</a> | Evening menu accompanied by Rebekka Kern with<br>a honey menu followed by a film about honey (at 9<br>pm.)                                                                                                                                                                                                                                                                           |
| 6.00 – 8.00 pm.                            | Hotel Bär and Post,<br>Zernez  | <a href="#">Registration</a> | Evening menu:<br>3-course Angus menu                                                                                                                                                                                                                                                                                                                                                 |
| 6.00 – 8.00 pm.                            | Chamanna Cluozza,<br>Zernez    | <a href="#">Registration</a> | Regional menus                                                                                                                                                                                                                                                                                                                                                                       |

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|  | From 6.00 pm. | Hotel Central<br>La Fainera, Valchava | <u>Registration</u> | <p>Organic salad buffet from neighbour's farm<br/>CHF 12<br/>***</p> <p>Homemade ravioli with cheese, spinach and almond butter<br/>CHF 28<br/>***</p> <p>Braised organic lamb with mountain herb espuma, potato gratin, carrots and Lagrein sauce<br/>CHF 43</p> <p>or</p> <p>Porcini mushroom risotto with Swiss stone pine and alpine cheese<br/>CHF 23<br/>***</p> <p>Val Müstair cheese selection and homemade praline<br/>CHF 25</p> |
|  | From 6.30 pm. | Hotel Belvedere,<br>Scuol             | <u>Registration</u> | <p>Big farewell dinner with surprise chef</p> <p>Free for guests with the Gourmet Regulars Week package and half board<br/>CHF 79.- per person for guests with bed and breakfast and external people</p>                                                                                                                                                                                                                                   |

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| Sunday,<br>21.9.2025 | 1.30 – 4.00 pm. | Gasthaus Avrona,<br>Tarasp | <a href="#">Information</a> | <p>Honey cake, gingerbread, bee sting cake, honey waffles and Bla baking, as well as horse riding with Bos cha, Theresia Gertschnig and Jenny Rothermund</p> <p>The program will only take place in good weather, starting at 1.30 pm. No registration required.</p> |
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