



Merano

53° CHAÎNE DES RÔTISSEURS
GRAND CHAPITRE *d'Italie*
Merano – 2-3-4-5 settembre 2021



From South Tyrol With Love...

The annual big party of the Rôtisseurs organized in the heart of a region dedicated to tourism, food and wine

Dear Consoeurs, dear Confrères, all Friends, the organization of the 53rd National Grand Chapitre in Merano is a great source of pride for me so I expect to meet you numerous in what is my adopted land, South Tyrol, and in the town, Meran, where exactly 16 years ago - it was September 2005, Chapitre number 37 - I started my experience as Bailli Délégué d'Italie.

We can define our next Chapitre as the "Miracle in Merano", given the difficult time we have all gone through and from which we are finally coming out; and we know that any supernatural event is best done when it is invoked with love. Well, I can assure you that all of us at the Bailliage d'Italie have poured out a lot of love to get to this point. After the partial reopening of the country, we immediately threw our hearts over the obstacle - as they say in sports jargon - to offer you a Great Party which can be worthy of the name and, above all, worthy of you.

Alto Adige in general, and the Merano area in particular, have been kissed by Mother Nature. Here you can find excellent raw materials, from which skilled hands know how to prepare unique foods. Here there is a particular predisposition of the land to the cultivation of the

vine, with precious white and red berried grapes.

Here you will meet very famous restaurants where established and well-known chefs - known even beyond regional borders - work.

The places we will visit tell of an extraordinary tourist vocation of the region, both summer and winter. And, let me tell you, here you will find an unrivaled sense of hospitality which is part of the DNA of the South Tyrolean people.

There is no doubt: it will be a fantastic Grand Chapitre, a weekend of absolute quality, worthy of all the international members of the Chaîne des Rôtisseurs.

The Grand Chapitre of Merano 2021 will be chaired by Norbert Simon, Bailli Délégué of Austria and a great friend of Italy.

At this point, I feel the duty to thank all those who actively participated in the realization of this event. I begin with the Clementson Travel Office from Venice: Enrico Spalazzi and his wife Monica Di Molfetta have, at times, overcome seemingly insurmountable operational obstacles. Bailli Sabina Kompatscher Settari and Anna Accalai, Chargée de Missions National, worked hard on the spot. Each member of the National Board was generous with direct help and valid advice. And

finally a great thank you goes to all the Bailli and Associates who made me feel their closeness.

I anticipate that next year we will move to the antipodes of our beautiful Peninsula to celebrate our Chapitre number 54. We will be guests of the beloved land of Calabria and of the Bailliage run, with so much passion, by Antonella Sotira Frangipane. Details will be provided to you in due time.

For now, let's get ready to taste the beauty and goodness of Merano, the perfect synthesis of tourism, food and wine of the South Tyrol!

*Roberto Zanghi
Bailli Délégué d'Italie
Conseiller Magistral, Paris*





Merano (Meran) is a historic and vibrant South Tyrolean spa town that rises in the suggestive landscape of the southern side of the Alps

Merano is about 30 km from Bolzano (Bozen), the largest city in South Tyrol and the third largest in Tyrol, where the Bailliage d'Italie is also located.

It is a place surrounded by Mediterranean vegetation and scattered with historical monuments, spacious parks, easy walking routes, botanical gardens, and waterways. The old town is characterized by medieval arcades and elegant art nouveau buildings. The natural spectacle presented by the glaciers' snow-covered peaks forms a backdrop to the palm trees and exotic plants of the beautiful gardens in the old town or Gardens of Trauttmansdorff Castle.

Equally diverse is the town cultural program on offer, which includes several high-end food and wine events such as the Merano Spring Festival, the Merano Grape Festival, the Merano Music Weeks, the Merano WineFestival and the Merano Christmas Market. The secret of

Merano's success is to be found in the 1836 publication by a doctor named Josef Waibl who extolled the advantages of this mild climate. The first publication was followed by a second and the city became famous, even beyond the borders, as one of the most important health resorts in Europe.

In 1840, several care homes opened in Merano and the construction of imperial villas and large hotels also began. In 1874 the famous "Kurhaus" was inaugurated. In addition to the mild climate, various and particular treatments were also offered, such as the treatment with grapes, steam baths and much more. Thus began the great history of the city. In the second half of the 19th century the city of Merano enjoyed the patronage of famous guests. An annual stay in this Alpine town with its mild climate on the "southern balcony" of the Habsburg monarchy became socially de rigueur for Europe's aristocracy and rising middle classes. The

sleepy little country town gradually became a spa resort.

The city has been a popular place of residence for several scientists, literary people, and artists, including Franz Kafka, Ezra Pound, Paul Lazarsfeld, and also Empress Elisabeth of Austria, known as Princess Sissi. She arrived in Merano in 1870 accompanied by a retinue of 102 people and stayed there for 9 months seeking relief from her pulmonary suffering and returning to Vienna invigorated by the air of Merano. Since then, the empress stayed in the city on numerous occasions, also being joined by the Emperor Franz Joseph and the crown prince, Rudolph.

The most famous and popular thematic route in Merano, which connects the Gardens of Trauttmansdorff Castle with the city center through eleven stages and viewpoints, was dedicated to Empress Elisabeth of Austria and is called the "Path of Sissi". So Merano brings to mind several



centuries of history, but it is also an innovative spa town with its ultra-modern spas. During your stay in Merano you will discover that the cuisine of South Tyrol is a cuisine of the highest quality, accompanied by an always impeccable service. The area is well known for its wines, both white and red, and vineyards extend right into the city. On a relatively small area (the South Tyrol), equal to only 5,400 hectares, about 20 different grape varieties are grown: Pinot Grigio, Gewürztraminer, Pinot Bianco, Chardonnay, Schiava, Lagrein ... which have been producing excellent quality wines for years, now protagonists of the most important international rankings and guides. The local wine, Meraner Leiten (Meranese di collina), is a light red wine, best drunk young. The king of the typi-

During your free time in Merano we suggest you do not miss a visit to the **Trauttmansdorff Castle** with its gardens and, if you have a free day at your disposal, we recommend a trip by car through the Dolomites and to visit the Lumen museum at Plan de Corones (mountain station, 2.275m - Brunico).

cal products of South Tyrol is speck, which has been produced for generations following traditional methods but to which each producer gives different characteristics that depend on the family recipe and the unique mix of spices used - rosemary, bay leaf, juniper, salt and pepper. Generally, the production of Alto Adige Speck involves dry brining, light cold smoking and seasoning in the fresh mountain air. Cheese is the main ingredient of some of the most famous traditional South Tyrolean dishes, such as the typical Kasnocken, cheese dumplings, or the classic South Tyrolean snack. There are different types: cow's, sheep's, goat's milk cheese, chilli pepper, wine or hay cheese. There are also extensive orchards, and apples are exported throughout

Europe. The Forst Brewery, on the edge of the city, produces a popular range of beers, sold throughout northern Italy. The city's landmarks are:

- the medieval city gates such as the Vinschgauer Tor, Passeirer Tor, and the Bozener Tor.
- the medieval Ortenstein tower, popularly called Pulverturm (lit. "powder tower").
- The Gothic St. Nicholas' Church and the St. Barbara's Chapel, both dating to the 15th century.
- the Princely Castle (Landesfürstliche Burg), which was a residence of Archduke Sigismund of Austria.
- The Steinerner Steg stone bridge which crosses the Passer River and dates to the 17th century.
- The Civic Theatre, the Kurhaus and the Empress Elisabeth Park
- The Kurhaus
- the Park of the Empress Elisabeth
- The arched Wandelhalle promenades along the Wandelhalle river.
- The Trauttmansdorff Castle and its gardens and the Tirol Castle, out of town.





Hotel Terme Meran ★★★★★

From South Tyrolean elegance and a daring avant-garde style was created a completely extraordinary place conceived by the architect Matteo Thun

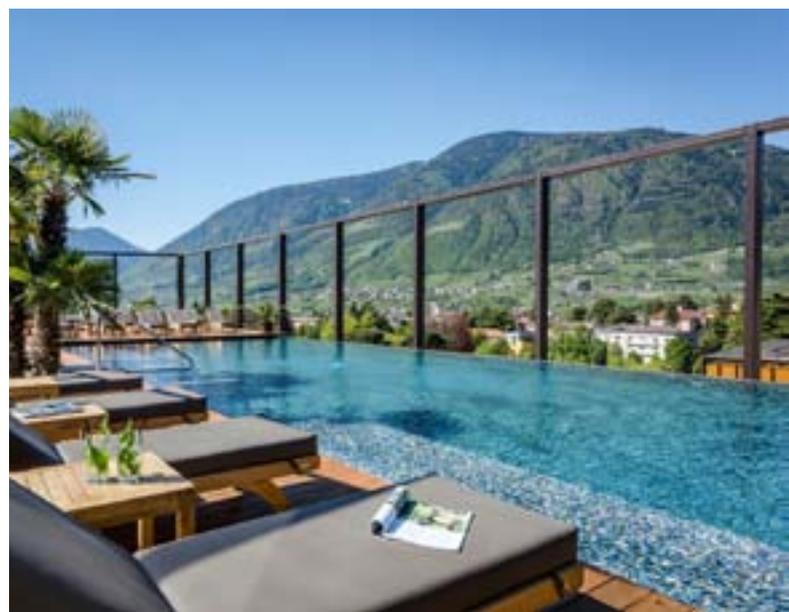
the design Hotel Terme Meran is not a typical city hotel, but it is an oasis of well-being that transforms every contrast into absolute harmony: mountains and palm trees, alpine traditions and Mediterranean joie de vivre, city life and well-being, outdoor nature and nature on your plate. Aesthetics, a friendly atmosphere and informal luxury are concentrated here, not far from the hustle and bustle of the city, in a quiet, fairytale location.

The hotel offers customers three wellness oases. Each special in its own way.

The **Sky Spa**: here, swimming in the salty infinity pool or relaxing in the solarium on the roofs, you can admire the peaks of the mountains, among the leaves of the palm trees, but you can also observe passers-by and the colorful bustle of the city. The large relaxation area, wrapped in a welcoming warmth, offers an extraordinary view of the city. **Three saunas** are available to guests (a Finnish sauna, a bio sauna with its irresistible scent of hay and a **Turkish bath** with blue lights). There is also a **fit-**

ness area overlooking the green park of the Terme. The **Garden Spa** where you can regenerate with your feet on the grass, in the mountains, hearing the rustle of palm leaves, absolute peace. **Outdoor sauna, steam room, bubbling waterfalls** and comfortable lounge chairs. The modern interior of the adjacent room has also been designed in harmony with the palm lawn and both adults and children can splash around in the water.

The **Merano Thermal Baths**, which you can reach directly from the hotel through a tunnel, and which offer 15 indoor and 10 outdoor pools.



In Matteo Thun's rooms and suites, every detail is carefully studied: minimal design, straight shapes, large spaces and timeless interiors, parquet floors and a panoramic view. Using natural materials, fine fabrics and inspired by his sense of beauty, the star architect was able to create real spaces of well-being within four walls.



Double standard room (Capacity: 1/3 people)

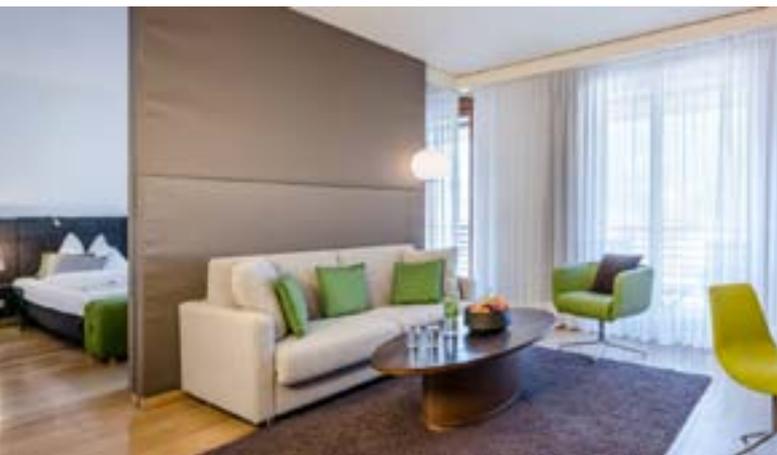
Camere confortevoli dal design moderno ideate Comfortable rooms with a modern design designed by architect Matteo Thun, French balcony with large floor to ceiling windows, different exposures, double bed, sitting area with desk, shower or bathtub and toilet, flat screen TV, parquet flooring, wi-fi and adjustable air conditioning.

Available, on request, rooms for people with disabilities.



Double superior room with balcony and panoramic view (capacity: 1/3 people)

Spacious and welcoming rooms (approx. 30 m²) with a modern design, designed by the architect Matteo Thun; spectacular views of the Terme Park or the surrounding mountains, wood-paneled balcony and seating, double bed, desk, bathroom with bathtub usable as shower and toilet, flat screen TV, wi-fi, adjustable air conditioning, cozy conversation / reading corner.



Suite (Capacity: 1/4 people)

A particularly spacious environment, with a modern design created by architect Matteo Thun. The Suites (approx. 60 m²) have a spectacular view of the Terme Park, the historic center of Merano or the surrounding mountains, have a wood-paneled loggia or French balcony, double bed, parquet floor, desk, bathroom and toilet, cozy lounge (separable living area), adjustable air conditioning, two flat screen TVs and wi-fi.

The overnight stay in all room types includes:

- - rich breakfast buffet from 07:00 to 11:00 AM at the Olivi Restaurant
- - use of the Sky Spa (from 14 years of age), of the Garden Spa (free access without any age limit) of the

Hotel and free entry to the Merano Thermal Baths;

- - soft terry towels, bathrobe, slippers and a comfortable bag for the entire period of your stay;
- - Mineral water in the room minibar (refreshed every day);

- - Free Internet via Wi-Fi;
- - Underground garage free of charge (NOT TO BE CONFUSED WITH THE ADJACENT CITIZEN PARK);
- - Check-in from 15:00 on the day of arrival and check-out at 11:00 on the day of departure.

minimum stay: 2 nights



Park Hotel Mignon *****

The Park hotel Mignon is a luxurious hotel in the heart of Merano, but at the same time it is a wellness hotel in the Mediterranean greenery. It has been run with taste and cordiality for 3 generations by the Glatt-Amort family, a well-known family of hoteliers.

This hidden gem is an incredible world of discreet luxury which, incredibly, is located in the city center; the property is surrounded by lovingly cared for gardens and protected by green mountain peaks and it extends over a green park of 10,000 sqm. Here you have the opportunity to retreat to relax under the palm trees, by the pool, on the private balcony of your room or, finally, on the roof terrace with a 360-degree view and Jacuzzi.

The hotel park contains centuries-old trees, such as Himalayan cedar, evergreen magnolia, aurocarya, chamaecyparis, Japanese maple, pendulous birch, noble fir, palm trees and a sea of colorful flowers.

The hotel offers various common areas for your relaxation: a bonsai room with mountain views (bonsai lounge), caves with stones heated by the sun, numerous quiet places in the garden, a terrace with sofas, an area of 2000sqm with heated outdoor pool, salt water pool with loungers and hydromassage jets, indoor pool communicating with the outdoor one and comfortable deck chairs in numerous relaxation areas. Bicycles can be hired for free at the hotel reception; bikes represent the ideal way to explore the city.

The hotel spa offers:

- Classic Finnish sauna,
- Aromarium (Turkish bath with aromas with high humidity and 40 ° C, pleasantly flavored with herbs, Ideal for its detoxifying and relaxing properties);
- Thalasso (Salt steam bath at a temperature of 42 ° C and 98% humidity with timed introduction of iodized air. The hot steam stimulates skin hydration and cleansing by regulating its PH; it is also indicated to promote respiratory activity.);
- Mediterranean (Roman dry shroud, 40 ° C; intense sweating stimulates the elimination of toxins re-

sulting in a natural general detoxification. Thanks to the transmission of natural heat, the treatment prevents and counteracts problems such as gout, migraine, rheumatic and menstrual pain);

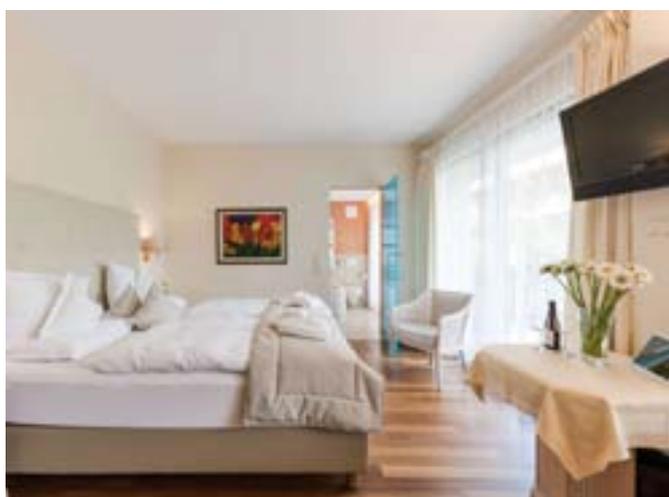
- Mountain View Sauna (Bio-Sauna and relaxation room with wonderful mountain views from the hotel roof terrace).

The use of the Spa (with its saunas and steam baths), the swimming pools and the hotel's private parking (available free of charge on site without reservation) is included in the overnight stay at the hotel. Parking spaces available in the garage for a fee.

In addition, the hotel is fully covered by free Wi-Fi. The best dishes of the region and international dishes are served in the hotel restaurant. For breakfast, guests are offered a rich buffet with homemade jam, freshly squeezed juices, bread from the baker Schmidt from Merano, hot and cold dishes, pastries, eggs or omelettes prepared on request in the kitchen. High quality materials, elegance and modern comfort come together in the rooms and suites in a noble and at the same time welcoming environment. As soon as you enter, you have an incredible feeling of familiarity, of carefree safety. You can also be spoiled with the "breakfast for late risers" on request and a pillow menu for sweet dreams.



Materiali di alta qualità, eleganza e comfort moderno si fondono nelle stanze e nelle suite in un ambiente nobile e allo stesso tempo accogliente. Appena entrati si ha un'incredibile sensazione di familiarità, di spensierata sicurezza. Potrai essere viziato anche con la "colazione per dormiglioni" su richiesta ed un menu cuscino per dolci sogni.



Double room (approx. 28 Sqm)

This classic-style room offers beautiful views of the garden or surrounding mountains and features parquet floors, a furnished balcony or terrace, wardrobe or walk-in closet, desk and seating area, free Wi-Fi and an LCD satellite TV. The rooms are soundproofed and are equipped with tea or coffee maker, minibar, heating and air conditioning, safe, flat screen TV with satellite channels, telephone, radio, iPad and air purifiers.

In the private bathroom you will find toiletries, bathrobe, toilet and bidet, bathtub or shower, towels, slippers and hairdryer.



Sunny junior suite (approx. 40 Sqm)

Sunny junior suite overlooking the park, living room with comfortable sitting area and desk and sleeping area, wardrobe or walk-in closet, splendid furnished balcony and large bathroom with double sink.

The large room is wheelchair accessible, soundproofed and is equipped with a kettle, tea or coffee maker, minibar, heating and air conditioning, safe, flat screen TV with satellite channels, telephone, radio, alarm clock, iPad, clothes hanger and purifiers. 'air.

In the private bathroom you will find toiletries, bathrobe, toilet and bidet, bathtub or shower, towels, slippers and hairdryer.

minimum stay: 3 nights



Hotel Meranerhof ★★★★★

The Belle Époque was a noble, stylish, brilliant era. Mirror of that time is the majestic Meranerhof Hotel, a residence of character and elegance in the heart of the city and characterized by sumptuous and precious elements of the Jugendstil era. Here every detail expresses warmth and intimacy.

There are many famous guests who have stayed at the hotel including Michael Jackson. In the Hotel Meranerhof tradition and modernity coexist in a unique symbiosis to offer customers maximum well-being. The building stands on the ashes of the old Pension Wolf which was demolished in the early 1900s to make way for a four-story hotel, the Continental hotel, inaugurated in 1913. After World War I it was with the inauguration of the hippodrome that the spa town was once again full of tourists.

In 1966 Artur Eisenkeil buys the Continental hotel with new and grandiose projects for it and the hotel also changes its name, becoming the Meranerhof Hotel. The new aspect of the hotel is dominated by floral ornaments and arches from the Jugendstil era and is enjoying great approval: its success story is now traced. The hotel is now managed by the three Ladies, Traudl, Astrid and Beatrix, of the Eisenkeil family who, with passion and dedication, have been welcoming guests for years, offering impeccable and accurate service. The hotel is surrounded by the South Tyrolean mountains - Monte Muta, Punta Cervina and Gigot which show their most beautiful side here - and by a large and well-kept garden with Mediterranean vegetation. Among the hotel services, guests can enjoy an indoor swimming pool overlooking the garden and open in the summer season, a spa with Finnish sauna, Turkish bath, Kneipp tubs and a fully equipped fitness gym.

During the week, water aerobics, Nordic walking and other activities are offered.

Hotel guests can take advantage of free wireless lan in all rooms and free access to the internet station.

The Meranerhof also features the haute cuisine of Chef Arno Fritz and an elegant bar is available.

Hotel guests are allowed free use of the private parking and the new charging stations for electric cars and free use of bicycles (e-bikes for a fee), pocket books and backpacks for excursions and, finally, take advantage of a discounted rate for access to the Merano thermal baths (located in front of the hotel).

The rooms and suites furnished in a modern style feature sober lines, natural colors and contemporary art, while the rooms and suites of the Jugendstil era are characterized by warm colors and artistic furniture. Only one thing unites them: the classic style that has no time.





The hotel offers us the following types of rooms. On request we can reserve for you other categories of rooms with ad-hoc quotation.



Double room with mountain view

Spacious rooms (20–26 sqm) with classic or modern furnishings with views to the mountains. The rooms are equipped with flat screen TV, telephone, free wireless lan connection, radio, minibar, air conditioning, safe, bathtub or shower cabin, toilet and bidet, hairdryer, courtesy products, soft bathrobes, slippers and bath towel.



Double room with balcony & garden view

These large rooms (22–28 sqm) with modern or classic furnishings have a balcony with garden view, flat screen TV, telephone, free wireless lan connection, radio, minibar, air conditioning, safe, bathtub or shower cabin, toilet and bidet, hairdryer, courtesy products, soft bathrobes, slippers and bath towel.



Single room: mountain / garden view

These rooms of about 20 square meters have a classic or modern decor and offer a beautiful view of the mountains or the garden. The rooms are equipped with a single bed. French bed upon availability with supplement. The rooms are also equipped with flat screen TV, telephone, free wireless lan connection, radio, minibar, air conditioning, safe, bathtub or shower cabin, toilet and bidet, hairdryer, courtesy products, soft bathrobes, slippers. and bath towel.

minimum stay: 2 nights





Hotel Adria ★★★★★

Adria Hotel is located in a wonderful residential area of Merano, in the Obermais district, just 1 km from the center.

Here resides the “Meraner Hautevolee” which spreads among palm trees, gardens, hills and stately villas. A few steps away is the historic center that pulsates with life, with the lively Tappeinerweg and the gardens of Trauttmansdorff Castle, famous all over the world.

The hotel is a cult residence: a true Art Nouveau jewel that still shines today since 1885. Here every detail has its own story. From the Jugendstil origins, when the Hotel was called Austria, passing through the drama of the First World War, which also involved the Hotel transforming into a military hospital, up to today’s Adria Hotel, the walls of the house have always remained the same. The details of this long history are scattered in the rooms and corridors and have been carefully preserved, restored and refreshed, because they preserve common values. Here the ephemeral, trends and passing fashions have never entered. Here they want to preserve the Merano tradition by transforming it into an experience to be lived in a complete way with renewed energy. Here the beauty is that of the past. Wellness is everywhere at the Adria Hotel. After a long walk in the Merano mountains, after a day of shopping in the arcades you can immerse yourself in the swimming pool, relax in the garden, loosen your muscles in the whirlpools and sweat in the sauna., or finally treating yourself to a relaxing mas-

sage, an individual treatment with the best body care products. The hotel has a splendid indoor swimming pool with a marble tub original from the 1960s, always heated to a pleasant temperature of 29 ° C and open all year round, with direct exit to the deckchair lawn. Guests are provided with pool / beach towels (wellness bag with pool and sauna towels and slippers) and deck chairs or sun loungers. Bathrobe for hire.

For your wellness days, here you will also find a heated outdoor whirlpool, a spiral shower, a Kneipp system, a Finnish sauna, the “Thalasso” salt turkish bath, the “Mediterraneo” sauna and the “Aromarium” turkish bath with aromatic herbs. At the reception you can book massages and sessions in the solarium or treatments in the internal beauty farm. The hotel also offers daily sports activities, a fitness room, a small playroom for children and offers guests daily newspapers in German, Italian and English. For the breakfast buffet, creative dishes of taste await you.... Probably the best breakfast served in town and available until noon. With a special price, hotel guests have the opportunity to dine at the Park Hotel Mignon, a 5-star hotel also run by the Amort-Ellmenreich family and easily reachable in 15 minutes on foot.

The hotel has free parking, a charging station for electric vehicles and offers guests free WiFi throughout the hotel.





Rooms at the Adria feature classic-style furnishings, satellite TV, a minibar, and a private bathroom with slippers and soft bathrobes. Some have a balcony.



Superior double room (approx. 25 Sqm)

Beautiful double room with bathroom with bathtub or shower, hairdryer, wellness bag with soft bathrobe and bath towels for the use during your stay, free WLAN, satellite TV, radio, telephone, minibar, safe and free use hiking backpack.

Services: AM / FM radio, Mountain view, Shower, TV, Hair dryer, Minibar, Safe, Telephone, Bathrobe, Fast internet connection, Double bed (kingsize)



Deluxe double room (approx. 24 Sqm + balcony)

Spacious double room with sunny balcony, equipped with bathroom with bathtub or shower, hairdryer, wellness bag with soft bathrobe and bath towels for the use during your stay, free WLAN, satellite TV, radio, telephone, minibar, safe and free use hiking backpack.

Services: AM / FM radio, Mountain view, Balcony / terrace, Shower, TV, Hair dryer, Minibar, Safe, Telephone, Bathrobe, High-speed Internet connection, Double bed (kingsize)



Deluxe single room

Spacious single room with balcony, equipped with bathroom with shower, hairdryer, wellness bag with soft bathrobe and bath towels, telephone, satellite TV, radio, minibar, safe and free trekking backpack.

Services: AM / FM radio, Mountain view, Balcony / terrace, Shower, TV, Hair dryer, Towels, Minibar, Safe, Telephone, Bathrobe, Wi-fi connection, french bed.

minimum stay: 2 nights



*Welcome Dinner At Restaurant **Birreria Forst (Bräustüberl)**
The Grand Soirée Of South Tyrolean Master Brewers*

For the welcome dinner we have organized a special exclusive evening at the FORST Brewery (Bräustüberl), with a menu that the owner of the restaurant, Mr. Christian Hofer, has

found elsewhere. It will be an unrepeatable and unforgettable dinner, outside the restaurant's schemes ... and you can only be fully satisfied! The FORST Brewery Restaurant is a must for anyone staying in Mer-

The service is incredibly attentive and the interior of the restaurant is of rare beauty: its ceilings and furnishings are in fact made by local wood artists who have created a warm and welcoming atmosphere.



dedicated to the gourmets of the Chaîne des Rôtisseurs. Each dish on the rich tasting menu will be accompanied by a special pairing beer that will be "told" us by the master brewer of the FORST brewery. These are not common beers, but house specialties. At the end of dinner you can also taste the excellent beer-based liqueurs produced by Forst, which cannot be

ano. The restaurant is located near the FORST beer plant in Lagundo / Foresta, in a complex of typical buildings decorated with taste. As soon as you arrive near the restaurant, you will notice the flowery wooden bridge that connects the restaurant to its summer garden. This place is a real center of beer culture with excellent South Tyrolean cuisine.

Thursday September, 2nd
 7:00 PM

Welcome Dinner At Restaurant *Birreria Forst (Bräustüberl)* – *The Grand Soirée Of South Tyrolean Master Brewers*

Dress-code: Smart Casual
or traditional South Tyrolean, Bavarian, Austrian or your mountains dress.

- Guests will meet our guides/ assistants in the lobby of their hotel (among those selected by the organization).
- For the return group transfer or meeting at the restaurant.





Daily Guided Tour with Lunch in **Bolzano**

The tour includes departure from selected hotels with GT buses and multilingual guides, a visit to the **Cathedral**, the **Chapel of San Giovanni** and the South Tyrolean **Archaeological Museum** as well as a walk in the beautiful **historic center** of the city. At the end of the morning, a **light lunch** is included at the **Arome - Thaler panoramic restaurant** before returning to Merano. **Skip-the-line access tickets are included..**

The South Tyrol Museum of Archeology, in the historic center of Bolzano, is the “home” of Ötzi, “the man who came from the ice”, better known in Italy as the “Similaun mummy”.

The museum is one of the first of its kind in Italy. Here the Iceman is illustrated in every detail: medical and anthropological profile as well

as the characteristics of the magnificent set of clothes and tools he had with him at the time of his death. Some interesting video projections illustrate the discovery and recovery of the mummy.

Radiocarbon dating gives him an age of about 5,000 years. This places him in the Copper Age, a time of transition between the Neolithic

and the Bronze Age. It is assumed that, at the time of his death, Ötzi was 45 years old, 1.60 m tall and weighed 50 kg.

You will discover that Ötzi was equipped in the best possible way for staying in the high mountains and this shows that, already in his time, there was a rigorous specialization of work.



Friday September, 3rd
 9:00 AM - **Bolzano City Tour**
Daily tour



- Guests will meet our guides/assistants in the lobby of their hotel (among those selected by the organization).
- Transfer from the hotel to Bolzano by GT bus.
- At the end of the morning our guides will take guests to the Arome - Thaler panoramic restaurant for lunch. Lunch included in the tour cost.

Dress-code: Casual

At the end of the tour, return back to the hotel by GT bus.





The Cathedral of Bolzano, built starting in the 11th century, is a cathedral church dedicated to Maria Assunta and, with its typical green-gold roof, is the emblem of the city of Bolzano.

Of the first Romanesque basilica only the foundations remain visible inside. The exterior, rebuilt after being partially destroyed during the Second World War, is instead an example of very high Gothic architecture.

The facade cladding was made in the 14th century by the Schiche brothers from Augusta in red (from Val Gardena) and yellow (from Bassa Atesina) marble and is decorated with skillfully chiseled balustrades. The filigree bell tower was built in 1517 by the Swabian stonemason Hans von Schussenried and gives the impression of aiming at the sky. On the side of the square is the

wine door, one of the most beautiful Gothic portals in the whole of Tyrol, adorned with several statues including a couple of winemakers in the typical costume of the time. Under the tower, on the other hand, there is a 15th-century fresco made by pupils of Giotto's school.

Two cultures successfully meet in the cathedral of Bolzano, one from the north, the other from the south. The interior of the cathedral, the first architectural ex-





ample of a hall church, is characterized by this contrast of Nordic Gothic art and the Renaissance character of the frescoes in Giotto's workshop (which once covered all the walls). Another masterpiece of the stonemason Hans von Schussenried is the pulpit, a sublime example of Gothic art. Also in the Gothic style are the two representations of the Madonna that are found inside the cathedral: one of the first Madonna lactans in the history of art

and a pieta by Hans von Judenburg from 1424 that strikes for its particularly sweet expression.

The Dominican church and convent of Bolzano preserve the best examples of Giotto painting in the entire South Tyrolean territory. In particular, in the **Chapel of San Giovanni**, from about 1330 onwards, artists are at work who make their own the figurative innovations experimented by Giotto in Padua and immediately spread in northern Italy.

The chapel is completely frescoed with Stories of Mary, Stories of San Nicolò, Stories of San Giovanni Battista and San Giovanni Evangelista. The frescoes are the work of a workshop of artists from the Veneto region and had a disruptive effect on the painting in Bolzano, which had hitherto been characterized by the linear style of the early Gothic. You will discover a real treasure enclosed within the walls of the Dominican Complex!

Light lunch at the **Arôme Restaurant** by Thaler with a view of the rooftops of Bolzano.

The Arôme is located on the 5th floor of Thaler Portici 69 in the city center. This place is a haven of peace, relaxation and taste away from the hustle and bustle of the city; it is characterized by refined furnishings that make it a highly appreciated and refined meeting point "above" the Porticoes of Bolzano. The restaurant is expertly managed by chefs Gottfried Messner and Dominik Stuefer and

headed by service manager Fabian Spögl. The restaurant enchants with its extraordinary location above the roofs of the historic center of Bolzano, but also fascinates with the delicious cuisine that blends traditional Mediterranean dishes with regional dishes made with the freshest ingredients and selected with the utmost care to offer guests the highest quality. After lunch, return to the hotel by GT bus.





Option 1
Aperitif and gourmet dinner at **Schlosswirt Forst Restaurant**
Chef Luis Haller

The Schlosswirt Forst, located a few kilometers from Merano and a few meters from the parent company “Birra FORST”, will welcome us exclusively in its rooms for a gourmet dinner.

The romantic garden of the restaurant will impress you with its majestic bluebell-tree Paulonia, which was planted in 1804. The interior, extremely pleasant, is that of a traditional wood-paneled Stube, decorated with old-style ceramic stoves, wall paintings from yesteryear and items of porcelain. Within its historic walls, the skilful work of Chef Luis Haller and his team is entirely focused on nature: the result is a small oasis of peace, an enchanting place in which to celebrate good food. Two realities are created here, managed in parallel by the Chef: one focused on the high quality natural cuisine of South Tyrol and the other where a skilful gourmet reinterpretation is offered. In the special evening dedicated to the Chaîne des Rôtisseurs, the gourmet experience, the pride of the restaurant, will be reserved for us.

Chef Luis Haller was raised in the Passeiertal Valley. He discovered his passion for cookery early in life and after completing his studies at the ho-

tel management school in Merano, he worked at a number of important restaurants and hotels, both in Italy and abroad; his great talent immediately emerged.

Awarded one Michelin star from 2009 to 2016, Luis is a dedicated culinary craftsman. Utilizing only a minimum number of selected ingredients in each of his recipes, he always manages to come up with something entirely new.

In 2017 Luis Haller has been nominated “Chef of the Year 2018” and awarded with the Premio Godio.

In 2018 Luis Haller has been awarded with “1 cappello” by Le Guide de l’Espresso and with 15 points and 2 toques by Gault&Millau. In 2019 Luis Haller has been awarded with “2 cappelli” by Le Guide de l’Espresso and with 16,5 points and 3 toques by Gault&Millau.

With his new project he wanted to create a house to tell a story linked to traditions, but with a lot of space to dream; an environment suited to the philosophy that guides him in his work in the kitchen: superfine flavors that arise from local cuisine and love for nature, authentic, natural and particular flavors. And his place of the heart was found in Lagundo.



Friday September, 3rd

7:00 PM

Option 1: Schlosswirt Forst Restaurant

Via Venosta, 4
 39022 Lagundo

•Group transfer from the selected hotels or meeting directly at the restaurant.

Dress-code: elegant with ribbons





Option 2
 Aperitif and Dinner at Gourmet Restaurant **Miil** (Kränzelhof)
 Chef Othmar Raich

The Miil is the flagship of the Kränzelhof wine estate which consists of seven gardens of 20,000 sqm that evolve and change with the rhythm of the seasons with magnificent plants, works of art and wine culture, a residence with a historic wine cellar, a wine estate and finally the restaurant. In the vineyards there is also a curious labyrinth created by the specialist Gernot Candolin. The refined and trendy restaurant is housed in a 15th century mill, in

the immediate vicinity of Merano; the building has been renovated with great taste: it contains the old and classic stube but also a minimalist room, overlooking the waterway that feeds the mill ... a skilful play of glass, stone and wood. The chef is Othmar Raich, assisted by Andreas Heinisch. Othmar attended the hotel school in Merano, then worked in Germany, also with the three-starred Chef Heinz Winkler. He has been at Miil for 5 years and he is keen to point out

that his fundamental teacher was his mother Agnes.

His cuisine is based on research and substance: he is inspired by the woods and meadows of South Tyrol and the common denominator of all his dishes, in addition to technique and passion, is freshness. The dishes come from organic raw materials, from solidarity chains and from a respectful and sustainable processing, dictated by nature.



Friday September, 3rd

7:00 PM

Option 2: Miil Restaurant

Via delle Palade, 1
 39010 Cermes (BZ)

• Group transfer from the selected hotels or meeting directly at the restaurant.

Dress-code: elegant with ribbons





Option 3
 Dinner at Restaurant **Zum Löwen**
 Chef Anna Matscher – 1 Michelin Star

The “Zum Löwen” restaurant in Tesimo was born from a skilful renovation of an old farm: from the barn to the old stables, everything has been recovered and enhanced by modern additions.

Nowadays the “Zum Löwen” is a point of reference not only for gastronomy: it is the intimate theater of a cuisine of grace and elegance that draws on the tasty local tradition, stripping it of the trappings. The real stars are the pleasures of the palate.

All this is made possible thanks to the passion and devotion of all those who work in the restaurant.

In 1987, Anna Matscher decided to make a change in her life. A masseuse by profession, she decided to dedicate herself to her true desire: a love for cooking.

Together with her husband Alois, then a bank employee, the couple took over the family farm in Tis-

ens (Tesimo). After several cooking courses and internships with the most prestigious chefs, it took Anna just 10 years to gain a high level reputation in local culinary circles. Meanwhile, Alois started learning about the world of wine and fast became an expert sommelier. His daughter, Elisabeth, has since followed in his footsteps with true professionalism.

After 10 years of commitment and devotion, the deserved Michelin star arrives ... today Anna is the “Gran Dame” of South Tyrolean cuisine, the only female chef to boast the star in South Tyrol. Self-taught chef, she has earned esteem and respect on the pitch.

Anna confides: “The source of my ingredients is most important to me. I look for ingredients that meet my quality standards and this brought me into contact with local farmers and suppliers. Traceability

and transparency are fundamental to my work”. The herbs Anna uses in her recipes are collected from the magnificent garden at her property in Tisens, where she grows particular species, hard to find for sale: radish pods, gherkins, tomatillo, lychee tomatoes and strawberry spinach..

From her kitchen we are offered crisp and clear dishes definitely allergic to frills.

Anna Matscher was named “cook of the year” by the guide “Gault Millau South Tyrol 2021/22”.



Friday September, 3rd

7:00 PM

Option 3: Zum Löwen Restaurant

Via Principale, 72

Tesimo (Merano)

•Group transfer from the selected hotels or meeting directly at the restaurant.

Dress-code: elegant with ribbons





Option 4
Aperitif and Gourmet Dinner at Restaurant **Kirchsteiger**
Chef Cristian Pircher

The Kirchsteiger Hotel-Restaurant is immersed in a soft mid-mountain landscape, overlooking the Adige Valley and surrounded by an extraordinary setting of unspoiled nature. Modern geometries make it perfectly integrated into the landscape; here nature comes powerfully into the scene, thanks to classic lime wood furnishings and large windows overlooking the Dolomites. The restaurant also has a wonderful sunny terrace.

The Kirchsteiger Restaurant is a small oasis of intimacy where the emotions of the palate meet a Nordic fairy tale. Living an experience at the Kirchsteiger Restaurant means experiencing new sensations, aromas and flavors that transform every taste into a rare and intense moment.

Chef Christian Pircher is a young pearl of Jeunes Restaurateurs d'Europe. His culinary creations of the highest level have led him to be the youngest starred chef in South Tyrol (earning the Michelin star in 2001, 2002 and 2003) and to be awarded several times (with 1 star in the Veronelli guide, 2 Gault Millau hats since 2007, 80 points from Gambero Rosso and 2 hats from the Espresso Guide).

The pure pleasure of gastronomy for the chef is a constant search for raw materials of the highest quality and seasonal local products. They are chords of a melody that releases dishes full of gustatory wisdom.

He offers guests gastronomic specialties based on fresh and precious products. Its cuisine is modern but always faithful to tra-

dition, products and typicality, light and sincere. Chef Christian Pircher is dynamic, enterprising and has a quivering passion that brings his inspiration to levels of true excellence.



Friday September, 3rd

7:00 PM

Option 4: Kirchsteiger Restaurant

Via Propst Wieser 5

39011 Foiana/Lana

•Group transfer from the selected hotels or meeting directly at the restaurant.

Dress-code: elegant with ribbons

Induction Ceremony at Teatro Puccini

The Induction ceremony, officiated by **Simon Norbert - Bailli deleguè of Austria** - will take place at the Puccini Theater in Merano. Merano's Theatre, located in the main square of the town, is the only historic theatre in South Tyrol. It can be easily reached on foot from the Terme Meran, Meranerhof and Mignon hotels. We recommend a taxi transfer from/to the Adria hotel. Starting in 1870, the growing tourist development of Merano as a health resort and residence was accompanied by an intense building activity. The remains of the city walls were demolished. On the Passeggiata Lungo Passirio the guests of the thermal baths paraded. The desire to have a real theater in the city grew stronger, so much so that the municipal administration

entrusted the construction work to a famous Munich architect, Martin Dülfer. The building received general approval; the Jugendstil was very popular in those years in Merano. The neoclassical façade met the taste of many with its powerful play of contrasts, between rough plaster, smooth surfaces, stuccoes and ornaments that recall, with a majestic proscenium on columns and balcony, historical classicism and Greek mythology. The interior was also celebrated as an authentic Jugendstil jewel. The theater was officially inaugurated on the occasion of the performance of Goethe's "Faust" on 1 December 1900 and, until the outbreak of the First World War, it could count on its own company of considerable artistic level, attracting artists and musicians from all

over the world. Only later, in honor of the famous composer Giacomo Puccini who stayed in Merano in 1923, the theater was renamed "Teatro Puccini".



Post-induction light lunch on the terrace of Meranherof Hotel



The refreshments will be organized by the **Selbergmochts** catering, made up of a group of peasants from Val Sarentino united by their common love for the genuine products of their land and by a passion for ancient cuisine. This "catering in costume" was born in 2005 when some Sarentino peasants decide to start a cooking service that today

is also successful outside the region. The group is called "**Ollerhond Selbergmochts**" which means "a little bit of everything, self-made"; they offer typical dishes with simple, tasty and genuine products, characteristic of Sarentino peasant cuisine. It will therefore be a moment dedicated to local tradition in the elegant atmosphere of the hotel.

Saturday September, 4th

9:30 AM

Induction Ceremony at Teatro Puccini

Dress-code: Elegant with ribbons

Address: Piazza Teatro, 2
 39012 Merano BZ

The meeting for the ceremony is held at the Puccini Theatre.

Access to the ceremony allowed only to registered guests.

12:30PM

Light lunch at Meranerhof Hotel within walking distance of the Puccini theater (one minute walk) and also very close to the Terme Merano and Mignon hotels.



Aperitif and Gala Dinner at the **Kursaal** (Main Hall) of **Kurhaus**

The gala dinner will be held in the majestic Kursaal, the ballroom of the historic Kurhaus embellished with Art Nouveau decorations and ornaments.

The Kurhaus, overlooking the Passeggiata Lungo Passirio, is one of the symbols of the South Tyrolean spa town and one of the most famous Art Nouveau masterpieces in the entire Alpine area. Three dancing Graces float, lightly, on the top of the Kurhaus, as if to underline the sense of lightness and refinement that envelops the entire architectural complex.

In the mid-nineteenth century, Merano, which had become a prestigious tourist destination, felt the need for some buildings which were suitable for the entertainment of the noble guests. Following several initiatives made by some ambitious citizens of Merano and a costly planning and building phase, the first Merano Kurhaus finally opened on 14 November 1874. Built in neo-classicist style - according to plans by Josef Czerny - it housed a reading room with periodicals

from all over the world, a smoking salon, a ladies' room, a hall of mirrors with a movable stage for concerts, gambling and entertainment as well as carbonated baths for the cure.

But by the turn of the last century this Kurhaus, today's west wing, had become too small. The Kurhaus was renovated and expanded between 1912 and 1914. The new Kurhaus, an expression of elegance and modernity, should have been built partly in place of the 1874 structure, partly occupying new spaces between the historic center and the Passirio River. In 1911 the proposal of the architect Friedrich Ohmann from Vienna was approved by the local authorities, and the following year the construction began. Ohmann, Jugendstil (=Art Nouveau) architect, designed the rotunda and the main hall - known as the Kursaal - with a ceiling decorated with paint-

ings by Rudolf Jettmar, Horace Gaigher and Alexander Rothaug. Ohmann, in full Jugendstil spirit, conceived his creation as a total work of art (Gesamtkunstwerk), so much so that he personally designed the interior decorations and even the accessories, such as the silverware supplied to the structure. However, the outbreak of the First World War prevented the execution of the grandiose project in its entirety. The renovated Kurhaus and Kursaal complex was then inaugurated on December 31, 1914. Between 1985 and 1989 the building underwent a radical restoration.

Saturday September, 4th
7:00 PM

Aperitif & Gala Dinner at Kursaal

Address: C.so della Libertà, 33,
39012 Merano BZ)

• Meeting at Kursaal.

**Dress-code: dinner jackets /
tuxedo, with ribbons**





The dinner will be prepared by some of the best chefs of Alto Adige region:



Chef Herbert Hintner from **Zur Rose** Restaurant in Appiano sulla strada del vino BZ – 1 **Michelin star**. “Herbert Hintner is perhaps the most important exponent of a wonderful contemporary cuisine in which regionality and modern gastronomic structure meet in the most valid way.” So we read about him by Jürgen Dollase in the “Frankfurter Allgemeine Zeitung”. Hintner was born in Colle in Val Casies (BZ) in 1957. He attended the professional hotel school in Bolzano and, after finishing school, he gained experience in various hotels in South Tyrol. The first contact with creative cuisine is at the Klosterbräu Hotel in Seefe-Pomodorigl. At the age of 25 he married Margot Rabensteiner, daughter of Peter Rabensteiner and Rosa Stimpfl, owners of the Zur Rose restaurant in Eppan: Herbert takes

care of the kitchen and Margot joins him in the dining room of the restaurant. Over the years their commitment and perseverance are rewarded by the recognition of famous national and international guides, starting with the award of the Michelin Star in 1995, followed by 2 chef hats and a score of 16/20 for Gault & Millau, by the two Stars of the Veronelli Guide, the score of 86/100 for the Gambero Rosso and the score of 16.50 / 20 for the Espresso. Numerous awards have also arrived such as the victory of the “Best wine soup for Godio” (1994), the “Chef Patron” award by Veronelli (2008) and the “Awards for the Mediterranean Cook book in the world”.



Chef Edoardo Fumagalli of the **Locanda Margon** restaurant in Ravina TN – 1 **Michelin star**; he is the chef of the restaurant that Cantine Ferrari

has created to fascinate guests arriving from all over the world. Fumagalli, a native of Brianza, makes his first experiences close to home, then in large hotels such as Villa d’Este in Cernobbio, the Danieli in Venice and a five-star hotel in Edinburgh. At the age of 21 he joined the Marchesino owned by Gualtiero Marchesi, where Daniel Canzian was chef. He also gains experience at Alain Solivèrès’s Le Taillevent in Paris, at the prestigious Daniel of New York (chef Daniel Boulud). He makes shorter but important passages in Lasarte with Berasategui, in Piazza Duomo with Enrico Crippa, in Les Crayères by Philippe Mille. He was chef for the first time at the Locanda del Notaio, in Alta Valle Intelvi (CO). In 2018 he won the San Pellegrino Young Chef competition. In July 2019 he was contacted by the Lunelli family to take the place of a “sacred monster” at the head of Locanda Marong, that of Chef Alfio Ghezzi. Edoardo Fumagalli offers a gastronomic experience that starts from solid technical foundations and a deep knowledge of the raw material, especially from the mountains, but is characterized by creativity and contemporaneity. Respect for the ingredient is important in his cuisine, resulting in a “simple complexity”.





Chef Manuel Ebner of the **Ansitz Rungghof** restaurant in Cornaiano - Eppan on the Wine Route - 2 Gault Millau hats. Manuel Ebner is a young artist chef who is always in search of ancient traditions, customs and ways of life of the Oltradige wine culture which have been partly forgotten for a long time, to transport them into modern culinary art. The kitchen for him is a research laboratory, where he experiments with aromas, salts and oils. It takes up ancient gastronomic customs and gives his personal touch, creating new, extraordinary flavors, using natural ingredients. He combines the most diverse ingredients and develops dishes with a surprising taste... from the very first bite! He makes original creations characterized by maximum digestibility, which give a pleasant feeling of satiety and sustainable food quality. Sometimes he plays with fire and smokes what goes through his head with woods poor in resin and intense, young and old, aromatic and fruity. His passion is the garden of aromatic herbs, meticulously cared for: a riot of perfume, a triumph of colors, a paradise of biodiversity. The essential non plus ultra for every dish. Each element is perfectly arranged on the plate. First it is drawn on paper, then it is conceived and processed. Only when Manuel is satisfied with his work it is ready to reach your palate.



Chef Patissière Natalie Trafoier of the **Kuppelrain** restaurant in Castebello-Ciardes - 1 Michelin star. Nathalie Trafoier, daughter of star chef Jorg Trafoier and Sonya Egger (queen of a thousand- and one-nights cellar), makes her way into the family restaurant as the creator of a line of grand patissier sweets and desserts. More and more "petit four". A realm of "delicatessen", a hymn to gluttony. The Kupplrain and its garden terrace are an author's table but also the theaters of the triumph of pastry, ice cream and chocolate. Fused together or well separated according to the recipes and occasions. Nathalie's mastery is the result of a passion, which has been inherited but also carefully personalized and studied. And her work is a living part of the family business.



Chef Egon Heiss of the **Prezioso** Restaurant at the **Relais & Chateaux**

Castel Fragsburg - 1 Michelin star. During his long career as a star chef, Heiss has delighted politicians, Formula 1 stars, crowned heads and billionaires from all over the world and he has been defined by the critics of the guide Gault Millau, an "inventor and charmer" chef capable of making masterpieces and works of art presented with great skill".

His cuisine is made of orderly contrasts, with a dry and colorful style, in which the ingredients of the memory of Val Sarentino prevail, but without predominating. The peasant world of the mountains re-emerges above all from the wealth of emotions in which "leaving out the superfluous is the most perfect of arts", says Heiss.

After completing his apprenticeship as a chef at the Meranerhof Hotel in Merano, Egon Heiss has held various positions around the world: in La Perla di Corvara, at Norbert Niederkofler's Rosa Alpina, up to Palm Beach and New York. Heiss works for Marco Pierre White in London, then at the Ostroff in Prague, and returns again to London where he works with Anton Mosimann and later with Gordon Ramsay. Finally, he returned to South Tyrol and worked at the Hotel Castel in Tirolo under the guidance of Gerhard Wieser. His first job as head chef was at the Parkhotel Laurin in Bolzano. Two and a half years later he returns to his hometown, Sarentino, where he took over the culinary management of the Bad Schörgau Hotel, whose gourmet restaurant was awarded a Michelin star in 2014. In his career he has collected several awards including 1 star in the Michelin Guide, 2 toques and 16 points in Gault Millau and 2 forks and 81 points at Gambero Rosso.

Today he is the executive chef of the Prezioso Restaurant.





Farewell Lunch at the **Romantik Hotel Oberwirt**

The Romantik Hotel Oberwirt in Marling has been a home rich in traditions and values since at least 1496 when it was mentioned for the first time in the history books as “Jakob Wirt” or “zum oberen Wirt”; around 1600 some documents already bear the name of “Oberwürth”. In 1749, after the succession of numerous owners, the name “Waldner” appears in the registers, starting a family tradition that continues today. Numerous generations of Waldners transform what began as a village hotel into a realm of life’s pleasures, delighted to delight its guests. In 1973 Josef

took over his parents’ company and gave the Oberwirt a modern and contemporary luxury, but always in harmony with traditions. Now, his daughter Barbara is the representative of a new generation that directs the hotel into the future together with “Sepp”, the senior landlord.

Marling is one of the most fascinating places in South Tyrol, with a sublime location above Merano, surrounded by apple orchards, vines and a wonderful Alpine panorama. The Oberwirt restaurant will welcome us in its rooms for the farewell lunch at the end

of the Chapitre. For 35 years, chef Werner Seidner has brought to life the excellent specialties of the Romantik Hotel Oberwirt, creations regularly awarded the Gault Millau hats. In his kitchen, the finest ingredients are transformed into authentic delights for gourmets, dishes in which to savor a great passion and immense love for the region. Werner Seidner and his brigade of chefs know how to toast the finest flavors, from traditional to elegant, through hearty or Mediterranean dishes.



Saturday September, 4th

12:30 PM

**Farewell Lunch at the restaurant
Romantik Hotel Oberwirt**

Vicolo San Felice, 2
39020 Marlengo BZ

Dress-code: casual with ribbons





To participate in the event, the possession of the Green Pass is required; it could be issued by the competent Authorities to those who:

- have completed the vaccination cycle against Covid-19 no more than 9 months ago;
- have received the first dose of vaccine (in this case the pass will be issued after 15 days);
- have been cured of Covid-19 for no more than 6 months;
- have had an antigen or rapid swab in the last 48 hours and have tested negative.

In South Tyrol, public and authorized and accredited private health facilities and pharmacies are available for the free testing. The test is valid even if not carried out in South Tyrol. Close to your arrival we will provide you with all the necessary information.

Name*..... Last name*

gender: M F date of birth*..... Place*

VAT N. Business Name

Address*..... Zip*

City*..... Country

Type of identification document..... Number

Expiry date..... Nationality

Telephone..... E-mail*.....

Chaîne rank*..... Bailliage*.....

spoken languages: Italian English German French Other

Language level**

/10

/10

/10

/10

/10

Personal dietary restrictions:***.....

I wish to be inducted/upgraded to Bailliage

Guest: Relative or cohabitant? **yes** **no**

Name*..... Last name*

gender: M F date of birth*..... Place*

Telephone..... E-mail*.....

Chaîne rank*..... Bailliage*.....

spoken languages: Italian English German French Other

Language level**

/10

/10

/10

/10

/10

Personal dietary restrictions:***.....

I wish to be inducted/upgraded to Bailliage

NOTES

Data marked with * are required. The others are optional for registration but should be notified during the check-in at the hotel, along with the presentation of a valid identity document.

** Please, write down your allergies, intolerance or dietary restrictions or any special request.

*** Please, write for each language your level of knowledge from 0 to 10. 0 for languages you do not know at all and 10 for your native language.



Events		PER GUEST	GUEST NUMBER	TOTAL
	Registration fee* (compulsory for all participants)	€ 40,00		
Thursday September 2nd 2021	Return Transfer from dinner at <i>Birreria Forst</i>	€ 20,00		
	Welcome Dinner at <i>Birreria Forst (Bräustüberl) Restaurant - The Grand Soirée of South Tyrolean Master Brewers</i>	€ 100,00		
Friday September 3rd 2021	Daily Guided Tour with Lunch in Bolzano at Restaurant <i>Arome By Thaler</i> (tickets and lunch included)	€ 130,00		
	Return Transfer for dinner	€ 20,00		
	Option 1 - Aperitif and Gourmet dinner at <i>Schlosswirt Forst</i>	€ 135,00		
	Option 2 - Aperitif and Gourmet Dinner at <i>MILL (tenuta Kränzelhof)</i>	€ 115,00		
	Option 3 - Dinner at <i>Zum Löwen</i> - 1 Michelin star	€ 145,00		
	Option 4 - Aperitif and Gourmet Dinner at <i>Kirchsteiger</i>	€ 135,00		
Saturday September 4th 2021	Induction ceremony at <i>Teatro Puccini</i> (the participation in the Induction Ceremony is subject to the registration fee payment also for the audience)	Free		
	Post-Induction Light Lunch on the Terrace of <i>Meranerhof</i> hotel	€ 70,00		
	Aperitif and gala dinner in the <i>Kursaal</i> (Main Hall) of the <i>Kurhaus</i>	€ 280,00		
Sunday September 5th 2021	Farewell Lunch at the <i>Romantik Hotel Oberwirt</i>	€ 90,00		
	Transfer to/from for lunch at <i>Romantik Hotel Oberwirt</i>	€ 20,00		

* Payment of the registration fee is due from all participants, including spectators only.
Registration for the ceremony is required.

Events total €: _____

Private transfer to/from Merano

Transfer with private car + English and German speaking driver. The driver will meet guests in the airport arrival hall with a sign or in the lobby of the hotel (for the departure). Night transfer +20% additional charge from 10 pm to 7 am.

Transfer from Bolzano airport BZO or Bolzano train station to hotel in Merano

Arrival date	n. PAX:	Sedan €. 75,00 VAT included (from 1 to 3 PAX* with max 3 pieces of luggage)
Flight/train code:	n. PAX:	Minivan €85,00 VAT included (up to 6 PAX* with max 8 pieces of luggage)

Totale trasferimenti €: _____

Transfer from hotel in Merano to Bolzano BZO airport or Bolzano train station

Departure date	n. PAX:	Sedan €. 75,00 VAT included (from 1 to 3 PAX* with max 3 pieces of luggage)
Flight/train code:	n. PAX:	Minivan €85,00 VAT included (up to 6 PAX* with max 8 pieces of luggage)

Tranfer total €: _____

The rules in force regarding the capacity of the vehicles at the time of the service will be applied.
Prices include VAT.



Please contact Clementson Travel Office to get rates for different room types, extras or extended stays.

The rates below are guaranteed, subject to availability, until **July 15, 2021**. After this date the rates must be verified with Clementson T.O.

We strongly suggest that you take out an insurance policy with covid-19 coverage for your trip; you can make it with your trust company or even through us. At the time of confirmation we will send you the link to proceed with your insurance coverage for cancellation even in the event of illness from Covid-19 with the Europäische company operating in South Tyrol. The policy must be signed at the same time as the payment of the reservation

Hotel Terme Merano*****

Address: piazza Terme, 1, 39012 Merano (BZ)

Minimum stay of 2 nights *Early booking rates, valid until 15 July 2021 subject to availability*

	FROM	TO	TOTAL ROOM RATE FOR TWO NIGHTS	TOTAL ROOM RATE FOR THREE NIGHTS	EXTRA PER ROOM PER NIGHT OVER 3 NIGHTS	TOTAL
Double Standard Room (DBL) The rate includes buffet breakfast, parking, access to the SPA.			€.810,00 <input type="checkbox"/>	€.1080,00 <input type="checkbox"/>	€.360,00 N.....	
Double Standard Room (DUS) single occupancy The rate includes buffet breakfast, parking, access to the SPA.			€.505,00 <input type="checkbox"/>	€.700,00 <input type="checkbox"/>	€.230,00 N.....	
Double Superior Room with balcony and panoramic view (DBL) The rate includes buffet breakfast, parking, access to the SPA.			€.900,00 <input type="checkbox"/>	€.1.215,00 <input type="checkbox"/>	€.400,00 N.....	
Double Superior Room with balcony and panoramic view (DUS) single occupancy The rate includes buffet breakfast, parking, access to the SPA.			€.545,00 <input type="checkbox"/>	€.760,00 <input type="checkbox"/>	€.250,00 N.....	
Suite (DBL) The rate includes buffet breakfast, parking, access to the SPA.				€.1.440,00 <input type="checkbox"/>	€.480,00 N.....	

DUS = double room with single occupancy.

DBL = double room with double occupancy

Porterage and city tax not included in the hotel rate and to be paid at the hotel along with any other extras.

VAT 10% included in room rates

Total stay €: _____

Park Hotel Mignon*****

Address: K. Grabmayrstraße, 5, 39012 Merano (BZ)

Minimum stay of 3 nights *Early booking rates, valid until 15 July 2021 subject to availability*

	FROM	TO	PER ROOM PER NIGHT	N. ROOMS N. NIGHTS (3 nights minimum)	TOTAL
Double Room (DBL) Rate includes breakfast, parking in the courtyard and access to the SPA			€.374,00		
Double Room (DUS) (Single occupancy rate) Rate includes breakfast, parking in the courtyard and access to the SPA			€.287,00		
Sunny Junior Suite (DBL) Rate includes breakfast, parking in the courtyard and access to the SPA			€.458,00		
Other			€.....	€.....	

Total stay €: _____

DUS = double room with single occupancy.

DBL = double room with double occupancy

Porterage and city tax not included in the hotel rate and to be paid at the hotel along with any other extras.

VAT 10% included in room rates



Please contact Clementson Travel Office to get rates for different room types, extras or extended stays.

The rates below are guaranteed, subject to availability, until July 15, 2021. After this date the rates must be verified with Clementson T.O.

Hotel Meranerhof****s

Address: via A. Manzoni, 1, 39012 Merano (BZ)

Minimum stay of 2 nights Early booking rates, valid until 15 July 2021 subject to availability

	FROM	TO	PER ROOM PER NIGHT	N. ROOMS N. NIGHTS (minimum 2 nights)	TOTAL
Double room with mountain view (DBL) Rate includes breakfast, hotel parking and access to the SPA			€.270,00		
Double room with garden view and balcony (DBL) Rate includes breakfast, hotel parking and access to the SPA			€.288,00		
Single room with mountain or garden view Rate includes breakfast, hotel parking and access to the SPA			€.144,00		
			Extra charge french bed per night €6,00		
Other			€.....	€.....	

DUS = double room with single occupancy.
DBL = double room with double occupancy

Total stay €: _____

City tax not included in the hotel rate and to be paid at the hotel along with any other extras.
VAT 10% included in room rates. Minimum stay of 2 nights

Hotel Adria****

Address: via Hermann Gilm, 2, 39012 Merano (BZ)

Minimum stay of 2 nights Early booking rates, valid until 15 July 2021 subject to availability

	FROM	TO	PER ROOM PER NIGHT	N. ROOMS N. NIGHTS (minimum 2 nights)	TOTAL
Superior Double Room The rate includes breakfast, hotel parking and access to the SPA.			€.245,00		
Deluxe double room with balcony The rate includes breakfast, hotel parking and access to the SPA.			€.260,00		
Deluxe Single Room The rate includes breakfast, hotel parking and access to the SPA.			€.148,00		
Other			€.....	€.....	

Total stay €: _____

City tax not included in the hotel rate and to be paid at the hotel along with any other extras.
VAT 10% included in room rates





Information pursuant to Article 13 of EU Regulation 2016/679

The personal data communicated to the Data Controller will be processed fairly and transparently for lawful purposes and protecting the confidentiality and rights of the customer in accordance with Community legislation on the protection of personal data (EU Reg. 2016/679). The processing will be carried out with the following purposes and methods:

1. Data Controller.

According to the above-mentioned legislation, the Data Controller is the company Clementson Travel Office s.r.l., Castello 5313, 30122 Venice. email: info@clementson.it (for any communication regarding the processing of data, please write as the subject of the email: PRIVACY REQUEST).

2. Object of processing.

The Owner will process the personal data communicated by the Client (name, surname, address, citizenship, date and place of birth, tax code, identity document details, email, telephone/cell phone, payment details) in the pre-contractual and contractual context for the purposes indicated in this information notice. There is the possibility, in specific and determined cases (e.g. following a request for cancellation of a trip sent by the Customer) that the Controller may need to process sensitive and/or special data (e.g. medical certificates).

3. Purpose and legal basis of processing.

The purposes of the processing pursued in general by the Controller can be summarised as follows:

- a) to allow the Data Controller to respond to any requests for information and/or quotations sent by the Customer in the pre-contractual phase (legal basis: execution of the contract to which the Data Subject is a party);
- b) to allow the Data Controller to follow up on a booking/purchase request for a service made by the Customer and all related and consequent activities (legal basis: performance of the contract to which the Data Subject is a party);
- c) to allow the Controller to fulfil legal obligations in the field of accounting and taxation (legal basis: fulfilment of legal obligations);
- d) with the specific and distinct consent of the Customer to allow the Controller to periodically send him/her its informative newsletter (legal basis: consent of the Data Subject);

4. Categories of personal data processed.

The data processed will be those, described in point 2, which are strictly necessary for the purposes indicated in the preceding point.

5. Recipients or possible categories of recipients of personal data.

The data communicated by the customer will be made accessible to:

- employees and collaborators of the Data Controller;
- companies (airlines, railway companies, shipping companies, photographic agencies, event organisers, etc.) with which the Data Controller has commercial relations relating to its travel agency business;
- competent administrative offices;
- companies in charge of assisting the Controller's information systems (computer network, website, etc.);
- professional firms with which the Data Controller maintains relations in relation to the fulfilment of obligations in administrative, accounting, tax, legal, etc. matters.

The list of the aforementioned subjects, who will be identified as external data processors, will be constantly updated by the Data Controller and will be made available to any interested party upon request. The data indicated in point 2 will not be disseminated and will be processed using organisational and logical methods related to the purposes specified above.

6. Methods of data processing.

The processing of data by the competent company structures will take place using instruments that guarantee security and confidentiality and may be carried out not only with analogue instruments, but also with automated instruments (both computerised and telematic) designed to store, manage and transmit the data. The management and storage of personal data shall take place on servers located within the EU or at the headquarters of the Data Controller and/or of third party companies appointed for this purpose, and no data shall be transferred outside the territory of the European Union.

7. Conservation period.

The personal data communicated by the customer, processed for the purposes indicated above, will be kept until the end of the pre-contractual negotiations and in case of successful conclusion of the aforementioned negotiations for the duration of the contract and, thereafter, for the duration of 10 years as provided for by the Civil Code regarding the conservation of correspondence and by the law regarding the conservation of documents of a fiscal nature. In case of consent given by the Customer, his email address will be kept for the purposes described in point 3c) for the period of 60 months in order to allow the Controller to send the Customer communications relating to the initiatives/activities he organises.

8. Rights of the data subject.

As a Data Subject, you have the following rights:

- (a) the right to access their personal data (once they have received confirmation that their data is being processed by the Data Controller);
- b) the right to have his/her data corrected and supplemented
- c) the right to obtain the deletion of personal data concerning him/her;
- d) the right to obtain the restriction of the processing of personal data concerning him/her;
- e) the right to receive the personal data provided to the Data Controller in a structured and commonly used format, and to be able to transmit them to a different data controller;
- f) the right to object to the processing of personal data where there are reasons relating to his or her personal situation;
- g) the right not to be subjected to an automated decision-making process, including profiling, which produces legal effects concerning him/her;
- (h) the right to be informed in the event of a serious breach of his/her data
- (i) right to withdraw consent to processing at any time;
- l) the right to lodge a complaint with a supervisory authority.

The customer may exercise the aforementioned rights by sending a communication to the Data Controller at the address indicated in art. 1) above.

9. Nature of the provision of data and consequences of refusal to reply.

The communication of data for the above-mentioned purposes is necessary and obligatory; in the absence of the aforementioned data, in fact, it will not be possible to carry out the services described in points 3a) and 3b).

Consent given for the use of e-mail for the period of 60 months is optional. The Customer may therefore decide not to give such consent or to revoke the consent given, in the manner described in point 8i), without affecting the lawfulness of the processing based on the consent given before revocation.

I declare that I have received a copy of this information notice pursuant to Art. 13 of EU Regulation 2016/679 delivered by CLEMENTSON T.O. s.r.l.

Name & Surname: _____

Signature: _____

Name & Surname: _____

Signature: _____

I consent to the sending of the Chaîne des Rôtisseurs newsletter on the terms described in the information notice.

Signature: _____

Signature: _____ Date ____/____/____

The signature of each participant is required





Payment

Before making the payment, please verify the availability of the selected hotel, restaurants/locations and tours, sending an email or a fax with your registration form filled out at Clementson Travel Office by email at info@clementson.it or by fax at +39 041 5231203, with the object: 53° Grand Chapitre d'Italia - Merano 2021.

Once received the confirmation of your program from Clementson Travel Office, please make the full payment within 3 days.

The signing of any insurance policy to cover the trip must be made simultaneously with the payment of the booking.

Payment must be made exclusively by bank transfer at the following account, specifying the names of the participants:

IBAN number: IT66 LO30 6902 1071 0000 0002 415. BIC: BCITITMM

Beneficiary: CLEMENTSON TRAVEL OFFICE S.R.L.

Bank account at: Banca Intesa San Paolo - Filiale di Venezia Mercerie (San Marco, 725 30124 Venezia)

All bank charges relating your bank transfer (both the originator's bank charges and those of beneficiary's bank) is assumed by the payer, so that the amount transferred is net of expenses.

Motive: 53° Grand Chapitre d'Italia - Merano 2021+ NAME OF THE PARTICIPANTS.

General Terms and Conditions

To participate in the event, the possession of the Green Pass is required.

Registrations will close on August 7th, 2021. If maximum numbers are not attained, Clementson may decide, at its sole discretion, whether or not to accept any further bookings after the deadlines.

All the rates on this form and the annexes will be updated without notice from the organization, for any changes to VAT rates or taxes or finally for the introduction of any new taxes required by law.

In case of full cancellation for the event at any time, the Organization will withhold the Individual registration fee for each participant in addition to any other penalties provided for in the following articles and eventual bank fees for the refund. In the event of cancellation in penalty, it will always be possible for the renouncer to transfer the reservation to another member/friend/relative; the change of name is not subject to any extras. The reservation will be confirmed upon receipt of full payment for the services booked by each participant. It is strongly recommended that all participants take out a travel protection insurance that includes coverage for cancellation due to Covid-19. The insurance can be taken out directly by the participants at the time of booking, through a trusted insurance company, or by requesting Clementson T.O. the link to activate the policy with the EUROPÄISCHE company. The policy must be signed by the customer at the same time as the payment of the reservation and, in any case, within the time required by the company. The costs and conditions of the policy will be visible on the company's website once the cost of the trip to be insured has been compiled. In case of adverse weather conditions and exceptional events, Clementson could modify the program at its sole discretion. The restaurants, the locations and the program may be subject to variation due to events or cases of force majeure or for the failure to achieve the required minimum numbers.

Conditions applicable for restaurants and caterings

No penalty will be applied for any cancellations of lunches and dinners made by 31 July 2021 (with the exception of the registration fee as indicated in the general conditions for total cancellations), while for those made from 1 August to 07 August 2021 it is foreseen a penalty of 50%; from 8 August 2021 a penalty of 100% is established.

Excursions Terms and Conditions

The reservation will be reconfirmed upon receipt of full payment for the services booked by each participant. For several excursions there is a minimum number of persons required, and sometimes a maximum number, of participants. Failure to meet minimum numbers of participants, or in case of adverse weather conditions, force majeure and unforeseen events, can cause the cancellation of one or more excursions; in this case the organization will provide alternative proposals or a full reimbursement of the excursions booked through us.

The cancellation fee for all tours is:

- 50% for cancellation received between the 1st of August and the 7th of August 2021.
- 100% from August 8th, 2021.

Tour schedules may vary depending on the division into groups per language. If necessary, tours could be directed by a guide speaking two languages (with bilingualism).

Hotel Terms and Conditions

Hotel reservations will be confirmed only upon receipt of payment corresponding to the entire cost of the stay.

Cancellation policy for Terme Merano hotel

- Free cancellation up to 31 days before arrival;
- 30% penalty for cancellations/reductions of stay from 30 days to 21 days before arrival;
- 50% penalty for cancellations/reductions of stay from 20 days to 11 days before arrival;
- 100% penalty for cancellations/reductions of stay from 10 days before arrival.

Cancellation policy for Parkhotel Mignon:

- Free cancellation up to 7 days before arrival;
- 50% penalty for cancellations/reductions of stay from 6 to 4 days before the arrival date;

- Penalty of 70% for cancellations/reductions of stay from 3 to 2 days before the arrival date;
- 100% penalty for cancellations/reductions of stay from 1 day before the arrival date;
- In case of early departure, late arrival or no-show, cancellation fees is 100%.

Cancellation policy for Meranerhof hotel:

- Free cancellation up to 8 days before arrival;
- 50% penalty for cancellations / reductions of stay from 7 days from the date of arrival;
- In case of early departure, late arrival or no-show, cancellation fees is 50%.

Cancellation policy for Adria hotel:

- No penalty up to 8 days from arrival.
- 50% penalty for cancellations or reductions of stay made from 7 days before the arrival
- 70% penalty for cancellations or reductions of stay made from 3 days before the arrival
- 90% penalty for cancellations or reductions of stay made from 1 day before the arrival
- For No-shows the penalty is 100%

Hotel "early booking rates" will be valid for bookings received up to July, 15 2021; after this date for any further request our office will apply individual tariffs for each case based on hotel availability; this means we cannot guarantee contracted rates and availability after July, 15 2021.

The rates given are valid for stays of 2 consecutive nights.

Any request for different dates, room types and stays will be quoted separately from our office upon receipt of such requests.

All prices include VAT. The room rate includes buffet breakfast at the hotel, access to the hotel SPA and anything else specified for each hotel.

Any extras (telephone, mini bar, restaurant, laundry, taxes, etc...) will be charged to the participant on the spot and must be paid directly to the hotel at the check-out.

Prices do NOT include the City tax (€2,00 per person per night) payable by all guest at check-out.

Check - in is guaranteed from 03.00 pm and check - out is by 11:00 am.

Information to the Guests

For each information, in case you need a longer stay, different types of room, or for any additional service, please contact Clementson Travel Office in Venice at info@clementson.it or at the fax number +39 041 5231203, and mention in the object "53° Grand Chapitre d'Italia - Merano 2021".

CLEMENTSON

info@clementson.it > send mail

T: +39 041 5200466 • F: +39 041 5231203

By signing this agreement I, the undersigned, accept the above conditions and I expressly authorize the taking of one or more photographs (taking, editing, recording, scanning) representing me.

Reproduction, dissemination and publication, by any means and on any medium (paper, electronic, ...), of one or more photographs representing me in the contexts strictly stated: o Publication on-line on the website of the Chaîne des Rôtisseurs or the social networks of this association, o Illustration of press articles, o Any external communication (brochures, presentation, ...) and internal (newsletter, e-News, ...) related to the Chaîne des Rôtisseurs. This authorization is given without limitation in time.

It is acknowledged that everyone has an exclusive right to his/her image and the use that is made of it.

Also, I note that in the absence of agreement on my part within the framework of this authorization, my image cannot be the object of any editing, use or circulation.

Following acceptance of my participation, I acknowledge the conditions related to my participation, namely:

- the confirmation of the admissibility of my image for the dissemination by Clementson Travel Office and the Chaîne des Rôtisseurs;
- the cancellation and refund procedure as confirmed in the Registration Form.

Name and Surname: _____

Signature: _____

Name and Surname: _____

Signature: _____

Signature by each participant is required

Date ____/____/____





Many thanks to the sponsors of the 53rd Grand Chapitre d'Italie in Merano:





Programme

click on the title to go to the event page



Thursday
September
2nd

Welcome Dinner at **Birreria Forst (Bräustüberl)** Restaurant



Friday
September
3rd

Guided day tour in Bolzano with lunch

Option 1: **Aperitif and gourmet dinner at the Schlosswirt Forst restaurant**

Option 2: **Aperitif and gourmet dinner at the MIIL gourmet restaurant**

Option 3: **Aperitif and dinner at Zum Löwen restaurant**

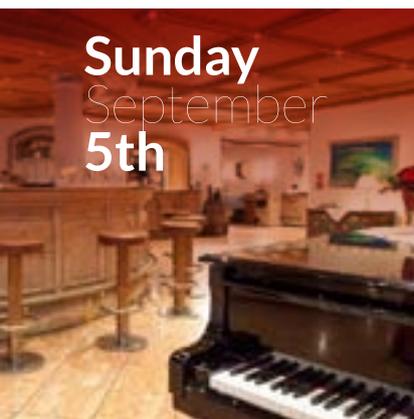
Option 4: **Aperitif and dinner in the Kirchsteiger Restaurant**



Saturday
September
4th

Induction Ceremony at **Teatro Puccini**

Aperitif and Gala Dinner at the Kursaal Kurhaus



Sunday
September
5th

Farewell Lunch at **Romantik Hotel Oberwirt Restaurant**

