





#### NORBERT NIEDERKOFLER Atelier Moessmer Norbert Niederkofler

Last July, internationally acclaimed chef Norbert Niederkofler, the only Michelin 3-starred chef in South Tyrol, opened his new restaurant, the "Atelier Moessmer Norbert Niederkofler", in Bruneck.

A focus for creativity, exceptional taste and inspiration. In addition to seasonal menus, his haute cuisine addresses issues such as sustainability, short cycles and supply chains with local producers and farmers. Thanks to this commitment he was also one of the first to receive the "Michelin Green Star" The new restaurant is located in the former executive villa of the Moessmer textile company, one of the oldest and most renowned manufacturers of textiles in the world.



### PAOLO DONEI Malga Panna

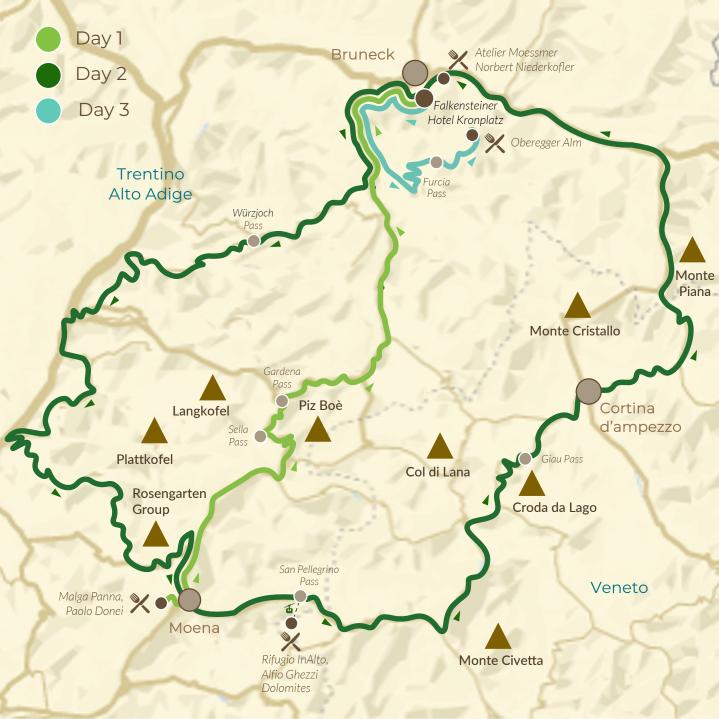
Chef Paolo Donei was awarded a Michelin star when he was only 19 years old and has maintained it for over 20 years thanks to his authentic cuisine, respectful of the traditions of Trentino and the natural environment surrounding the Malga Panna restaurant.



# GIANLUCA PITTIGHER Rifugio InAlto, Alfio Ghezzi Dolomites

Simple dishes conceived and cooked by young Resident Chef Gianluca Pittigher in a responsible way, focused on a fresh and curious glance at all that is good and wholesome.

An honest cuisine nourished by experiences of mountain life and the seasonality of the local ingredients.





### FRIDAY

#### Tour check-in at the Malga Panna restaurant in Moena Welcome lunch prepared by Chef Paolo Donei

After lunch, a scenic jaunt lasting 2 and a half hours will take us across Sella Pass, Gardena Pass and then to Bruneck where we will reach the hotel.

Arrival at Falkensteiner Hotel Kronplatz

Relaxing moments in the Spa of the Hotel

Gourmet dinner at the hotel

### SATURDAY

#### Departure from Falkensteiner Hotel Kronplatz

After a delicious breakfast, we will make our way through the enchanting landscapes of the Valparola Pass,
Giau Pass and Alleghe.

#### Arrival at Rifugio InAlto

Located at an altitude of 2514 metres, Rifugio InAlto offers a splendid view of the Dolomites from the south face of the Marmolada to Mount Pelmo, from the majestic Civetta to Pale di San Martino. The gourmet lunch prepared by Chef Gianluca Pittigher will be served in the friendly atmosphere of the Refuge, totally immersed in the breathtaking panorama of the Dolomites.

#### Departure towards Bruneck

We will be crossing the San Pellegrino Pass and Pordoi Pass in the afternoon.

#### Arrival at the Hotel

Relaxing moments in the Spa of the hotel

Dinner at Atelier Moessmer Norbert Niederkofler, 3-star Michelin restaurant and green star award winner, where the chef will also be present.





## SUNDAY

#### Breakfast and check-out

#### Departure from Bruneck

Look forward to a scenic drive through the breathtaking Würzjoch Pass and Furkel Pass in the late morning.

#### Lunch at Oberegger Alm

A location where the desire is to provide a true, authentic mountain experience.

The decoration in the "Stuben" is traditional, a characteristic also reflected in the preparation of the strictly local and natural dishes.

**End of Tour activities** 

<sup>\*</sup> Provisional programme, subject to possible changes



Registration for The Dolomites Grand Tour includes:

- two nights in a double room at the Falkensteiner Hotel Kronplatz 5\* in Bruneck
- lunches and dinners for two people, as described in the programme (fine wines and soft drinks included)
- reserved parking
- all activities included in the programme
- concierge service before, during and after the event
- printed Photo Book with hard cover

Tour participation fee: € 4,900.00 per couple (fee based on occupancy of a double room, taxes included)

Extra services will be quoted as needed by our concierge service. Do not hesitate to call us if further information is required!

Canossa Guest Relations: Phone: +39 0522 421096 Mail: dolomites@canossa.com



REGGIO EMILIA | MILANO | MIAMI | NEW YORK | DUBAI

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