



MIRABELL'S CULINARY WEEK

03.11.2024 - 10.11.2024

Dear Mirabell family and friends of our house,

it is our great pleasure to welcome you to the first culinary week. As your host family who has run this house with heart and passion for generations, we would like to take this special opportunity not only to offer you the unique comfort and excellent service of our establishment but also to take you on a culinary journey that will delight you. We sincerely thank you for your trust and for choosing to spend this special week with us. It is our priority to not only provide you with extraordinary culinary delights but also to ensure that your stay with us is perfect in every way.

On behalf of the entire host family and our team, we wish you delightful days and unforgettable experiences in our house.

Kind regards
Your Agstner family



Highlights of the week

Sunday

at 7.00 pm

Aperitif and presentation of the Mirabell's culinary week
with Judith & Michael Agstner and the Mirabell kitchen team

Monday

at 3.00 pm

Guided tour to the Genussbunkers in St. Lorenzen
Registration at the reception, until Sunday 9 pm (limited number of participants)

from 7.00 pm

Cheese buffet with specialties from the Genussbunker

Tuesday

from 7.00 pm

Gourmet evening with guest chef Levin Grünen, A&O restaurant in Brixen

Wednesday

at 4.00 pm

Beer tasting with Pustertaler Freiheit
Registration at the reception, until Tuesday 9 pm (limited number of participants)

from 7.00 pm

South Tyrolean dessert buffet

Thursday

from 7.00 pm

Gourmet evening with guest chef Matthias Schenk, Restaurant Lodenwirt in Vintl

Friday

at 11.00 pm

Dumpling preparation with our head chef Gabriel at the show kitchen
Registration at the reception, until Thursday 9 pm (limited number of participants)

at 3.30 pm

Speck tasting at the butchery Steiner in Rasen
Registration at the reception, until Thursday 9 pm (limited number of participants)

Saturday

at 7.00 pm

Gourmet evening with guest chef Mirko Mair, Restaurant Sichelburg in Pfalzen

Sunday

from 07.30 am

Deluxe breakfast with special dishes and delicacies

Monday



Hubert Stockner, a trained cheesemaker, founded his own company, Genussbunker, in 2017. A natural stone bunker, a relic from World War II, serves as his aging cellar for his exquisite South Tyrolean and international cheese specialties. There, he carefully tends and preserves raw milk cheeses from selected dairies in the Alpine region for months or even years, refining them into cheese specialties with a very special touch. The cheesemaker places particular emphasis on sustainability when selecting cheese varieties. He seeks cheeses made from milk produced without silage feeding. Only from high-quality raw materials can good cheese be made in the dairy, which then matures into a special end product in the natural stone bunker.

Tuesday



Levin Grünen, a talented chef from Belgium, took over the Haller Suites and the A&O restaurant in Brixen with his girlfriend Teresa in 2019. During the renovation period in 2018-2019, he took the opportunity to gain new experiences by spending six months in Copenhagen, where he learned and worked at the renowned restaurant Noma. His cooking style is modern, while still respecting history and its origins. The A&O restaurant has been awarded 3 toques and 15.5 points by Gault & Millau, highlighting the outstanding quality and creativity of Levin Grünen and his team.

Wednesday



The first attempts to produce a beer from Val Pusteria brewing barley date back to autumn 1997. In the following years, from 1999 to the present, the shareholders and employees of Pustertaler Bier GmbH succeeded in establishing the beer under the brand "Pustertaler Freiheit" in the market. The sales of draft beer to taverns have experienced a steady increase since the beginning, growing continuously from 70,000 liters per year to over 430,000 liters per year. In the meantime, "Pustertaler Freiheit" has become a staple on South Tyrol's brewery map and is also enjoyed by guests at Mirabell.

Thursday



Matthias Schenk is the son of a farming family from Lajen. Already at the age of 11, he worked in the guest house Sonne during the summer months, where he developed a fascination for the art of cooking. After finishing school, he worked as a chef at Mirabell. With humility, he learned the craft of cooking, absorbing much from his mentors, reading books, searching in the internet for recipes, and discovering other establishments. Since 2008, he has been the head chef at the "Restaurant Lodewirt" in Vintl. Matthias Schenk designs his dishes according to two sensory principles: taste for the palate and creativity for the eye.

Friday



For three generations, the butchery craft has been the great passion of the Steiner family from Rasen. Rooted in the traditions of the Antholzer Valley, they process various typical South Tyrolean meat and sausage specialties from selected natural products and ingredients in a gentle, natural, and regional manner. The Steiner butchery is one of the local businesses authorized to produce speck under the "Südtiroler Speck" brand. Its secret lies in the typical spice crust, made from a blend of rosemary, bay leaves, juniper, a little salt and pepper. The light smoking and slow aging with plenty of fresh mountain air turn the meat into a true quality product

Saturday



Mirko Mair is a talented chef from the Pustertal region. Raised in a mountain village above Gais in the Tauferer Valley, he learned from a young age to take success into his own hands. After completing his culinary training, he decided to gain further experience in fine dining. Having refined his cooking skills in renowned establishments both domestically and abroad, he has been leading the Anstz Sichelburg restaurant in Pfalzen since 2013. In 2023, he opened a second venue, the Bar Tower Garden restaurant, near the motorway entrance in Vahrn/Brixen