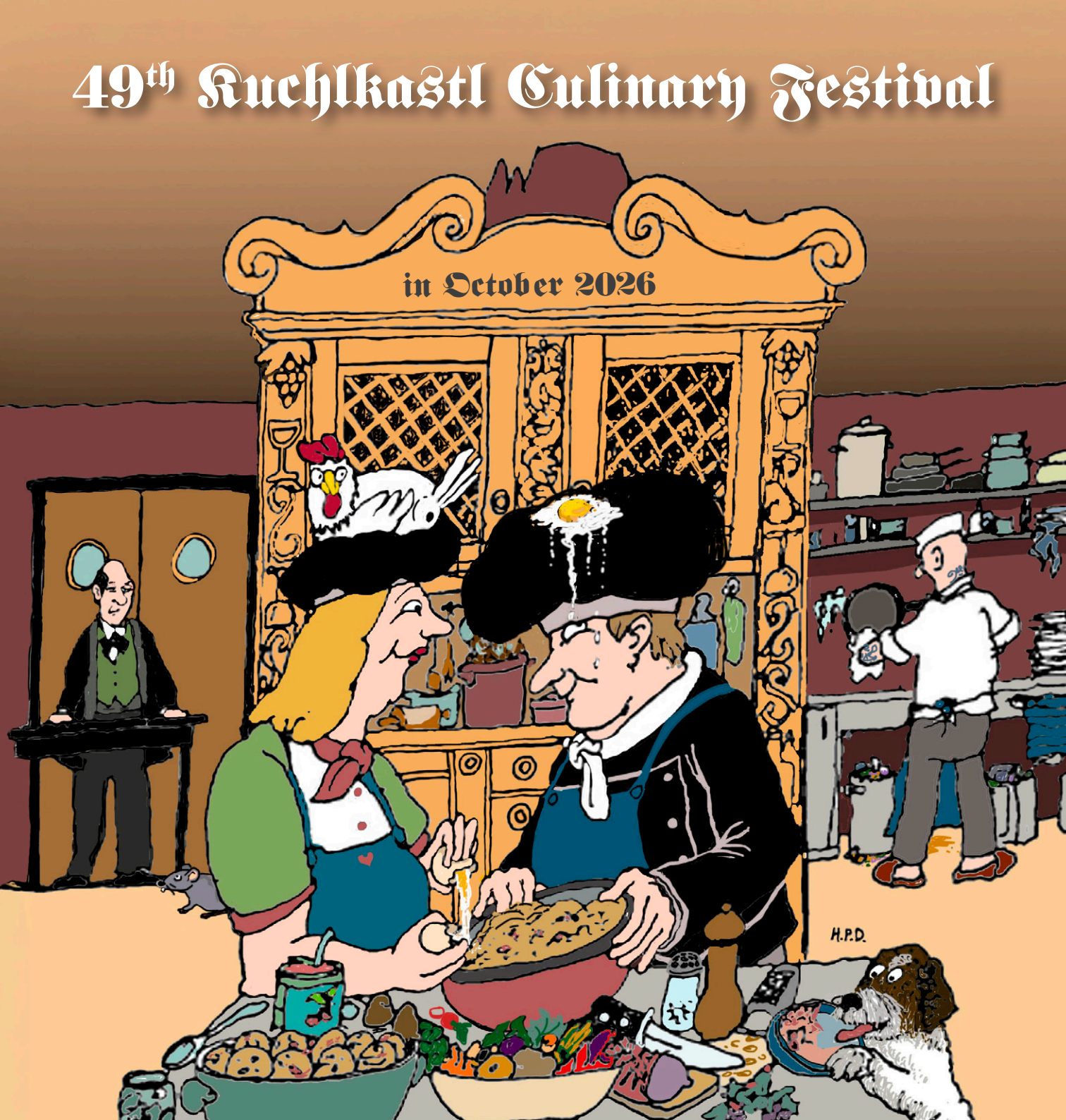
49th Kuchlkastl Culinary Festival



RESTAURANT PITSCHLMANN

T +39 0471 725 544 · info@tuffalm.it
Closed: Monday & Tuesday

Selection of venison | walnut bread | juniper butter | lingonberries

Marinated Völs Beef XO | pickled garden vegetables
horseradish | Paarl bread

Porcini mushroom soup with game-filled dumplings
marjoram powder | diced potatoes | leek

Kloazn Schlutzkrapfen – ravioli filled with dried pears with
Graukäse cream – traditional South Tyrolean low-fat cheese

Filled pasta with Völs Beef XO | vegetable ragout | parsley root

Rack of lamb with mountain pine and herb crust
beetroot purée | roasted turnips | lamb jus

Boiled Völs beef | root vegetables
potatoes cooked in broth | fresh horseradish

Chestnut crème brûlée | plum ice cream
oat and chocolate crunch | rum

RESTAURANT UMSER MÜHLELE

T +39 371 384 65 31 · info@umsermuehlele.it
Closed: Tuesday & Wednesday

Cream of horseradish soup with strips
of boiled beef and diced potatoes

Fried veal sweetbreads on autumn salad

House-smoked trout fillet with toasted rye bread

Chanterelle press dumpling on leek cream

Potato and buckwheat roulade with Swiss chard

Duck breast with Völs honey,
Anna potatoes and savoy cabbage

Grilled game skewer with polenta slices and red cabbage

Buckwheat ice cream and tartlet

HOTEL HEUBAD

T +39 0471 725 020 · info@hotelheubad.com
Closed: Wednesday

Marinated slices of bread dumpling with pickled red onions
and Graukäse – traditional South Tyrolean low-fat cheese

Sour tripe soup

Schüttelbrot tagliatelle with Villnöss sheep lamb ragout

Seared local rib-eye beef with vegetables,
oven-roasted tomatoes and potatoes

Reinterpretation of plum cake with sunflower seeds

HOTEL GASTHOF KIRCHER

T +39 0471 725 151 · info@gasthof-kircher.it
Closed: Wednesday

Lukewarm veal tongue with potato
and lamb's lettuce salad

Ahrntal Graukäse soup – traditional
South Tyrolean low-fat cheese with
"Krapfen" - fried potato pastry

Gröstl of homemade blood sausage
and potatoes from Siebererhof,
served with bacon and cabbage salad

Schüttelbrot pasta with venison ragout,
porcini mushrooms and savoy cabbage

Venison goulash with buckwheat dumplings,
served with red cabbage salad

Roast of pasture-raised sheep from the
Passeier Valley with potatoes and butter beans

Kloazn Schlutzkrapfen – ravioli filled
with dried pears with melted butter

Fried semolina noodles on raspberry coulis
with homemade persimmon ice cream

ROMANTIK HOTEL TURM

T +39 0471 725 014 · info@hotelturm.it
Open daily

Oven-roasted pork belly with herbs and spices,
served with "Erdäpfelblattlen" – traditional South
Tyrolean potato fritters and cabbage salad

Fresh mountain trout, smoked over with juniper
with pickled mushrooms

Beetroot soup with "Krapfen" spinach-filled pastries

Three-potato "Schupfnudeln" – traditional
South Tyrolean potato dumplings from Kathi's field
at Gatschhof on Völs Beef XO ragout

Fenugreek and rye "Schlutzkrapfen" filled with
"Graukäse" – traditional South Tyrolean low-fat
cheese, finished with whipped bacon butter

Cured rack of lamb on fermented vegetables
from our own garden, served with "Griespanzelen"
– traditional South Tyrolean semolina dumplings

Onion stew with Völs Beef XO
potato dumpling and apple red cabbage

Plum dumplings from Gatschhof
with buttermilk ice cream

"Völser Schneemilch" – traditional sweet
milk dessert with pickled raspberries

Kuchlkastl Culinary Festival

For the 49th time,
October in Völs am Schlern
once again means:
"It's Kuchlkastl time."

With this culinary initiative, which is known far beyond the borders of South Tyrol, the dedicated restaurateurs of Völs have earned an excellent reputation among gourmets and food lovers.

The "Kuchlkastl" celebrates authentic, traditional cuisine. The dishes are based on old recipes, while the chefs take on the challenge of adapting them to the present day without losing sight of their origins, highlighted through outstanding ingredients.

Autumn in Völs is served with particular passion – a must for food lovers!

Products from Völs

Local, sustainable tastes

Whenever possible,
we use ingredients that are grown,
raised or produced locally.

Völs Beef
Völs Beef XO

Tourist Board Völs am Schlern

39050 Völs am Schlern - Bozner Straße 4
www.voelserkuchlkastl.com · www.voels.it

RESTAURANT PRESULIS

T +39 0471 601 069 · info@presulis.com
Closed: Sunday & Monday

Hand-chopped raw venison
kohlrabi | farmhouse ricotta
sweet-and-sour lingonberries
buckwheat crisps

White wine soup with wine from Gump Hof
soft egg yolk | chive powder | chive oil

Homemade Schlutzkrapfen filled with
calf's head | grilled onion foam | crispy onions
spring onion butter | aged alpine cheese

Creamy barley | grated veal tongue
strawberry grape gel

Golden trout | chestnut | buckwheat
South Tyrolean apple

Oven-glazed pork belly | mashed potatoes
red cabbage salad

Rice pudding | blueberry | spruce tips

Iced Kaiserschmarrn

GASTHOF FAUST

T +39 0471 155 0934· info@gasthoffaust.it
Closed: Monday & Tuesday

Marinated calf's head with pickled onions,
radishes and walnuts served
with fresh lamb's lettuce

Homemade potato dumplings filled
with goat's cheese, served on radicchio
with tomato and spruce honey from Riferhof

Homemade Schlutzkrapfen
with leek and bacon filling,
crispy bacon and fried leek wedges

Cured pork praline in a Schüttelbrot crust
on sauerkraut with pickled red onions

Chestnut spätzle in beef broth
with bacon and fresh grapes

Tyrolean-style beef liver
with boiled potatoes and apples
in red wine from Gump Hof

Caramelised Kloazn Schlutzkrapfen –
ravioli filled with dried pears
with pickled plums

Homemade Krapfen filled
with poppy seeds or jam

GASTHOF ZUM SCHLERN

T +39 0471 706 425 · info@gasthof-zum-schlern.it
Closed: Tuesday

Rare-roasted wild duck breast with chanterelle salad

Fresh goat's cheese wrapped in bacon on a bed of green salad

Homemade liver dumpling soup

Homemade "Hexenschlucker" – tortelloni filled
with mushrooms with brown butter

Braised roulade of Völs beef with "Schupfnudeln" –
traditional South Tyrolean potato dumplings
and autumn vegetables

Lamb chops with fresh herbs,
roasted potatoes and autumn vegetables

Chestnut dessert

RESTAURANT SCHÖNBLICK

T +39 0471 601 136 · info@gfell.it
Closed: Monday all day & Tuesday lunchtime

A modern take on homemade bacon | Völs Schüttelbrot

Pumpkin | fresh goat's cheese | fig | chestnut

Sauerkraut soup | cured tongue

Potato dumplings | smoked char | onion butter

Graukäse – traditional South Tyrolean
low-fat cheese souffle | herb foam

"Schöpsernes" – traditional South Tyrolean roast lamb
from Telfmühl | root vegetables | bacon dumpling

Völs beef | "Erdäpfelblattlen" – traditional
South Tyrolean potato fritters | Brussels sprouts | carrots

"Kirchtagskrapfen" | Kloazn ice cream | walnuts

HOTEL ROSE WENZER

T +39 0471 725 016 · info@hotel-rose-wenzer.it
Open daily

Marinated veal tongue on autumn salad

Alpine cheese soup served in a rye bread bowl

Pasta pockets filled with chanterelles
and cheese with brown butter

Buckwheat and black kale dumplings on cabbage salad

Venison medallion with red cabbage and egg spätzle

"Schlernomelette" with raspberry syrup

Chestnut semifreddo with walnut sauce

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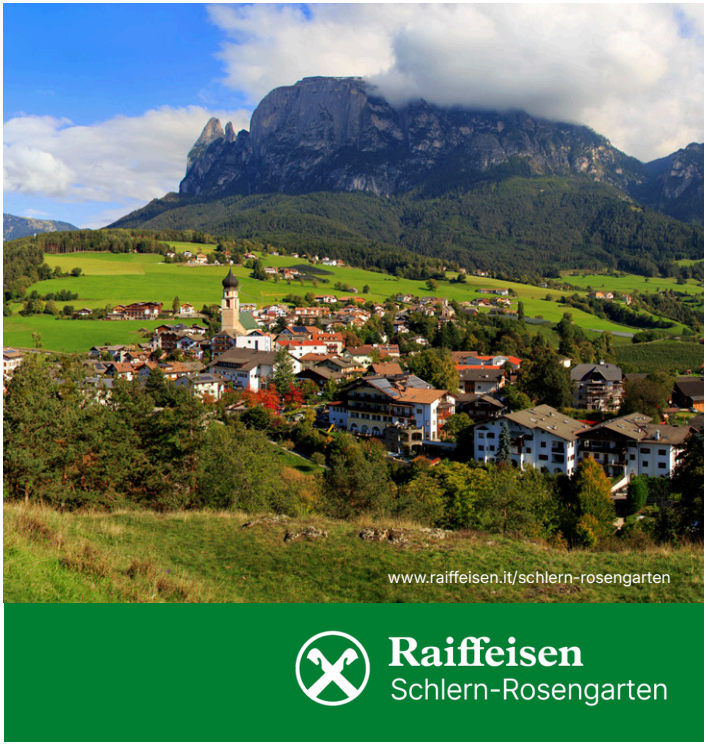
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