

Ristorante Schöneck OHG- Snc

Baumgartner Karl & Co, prop, via Castello Schöneck 11
I-39030 Molini di Falzes
Tel. 0474 56 55 50 Fax 0474 56 41 67

Owners and operators since 1986: Karl and Siegfried Baumgartner.

The restaurant enjoys a peaceful setting, immersed in splendid natural surroundings, in the small village of Molini di Falzes, on the "Strada del Sole" (Sun road) of Val Pusteria, just 3 km from Falzes and Chienes.

Ambience: three romantic *stuben* with traditional wood-burning fireplaces, a large screened wooden porch in the turn-of-the century Tyrolese style, a beautiful garden-terrace and a rustic wine cellar open to visits.

Chef: Karl Baumgartner + 5 – 7 kitchen assistants.

The cuisine is regional but innovative, with Italian and Mediterranean, as well as international influences.

Chef Karl, a self-taught cook, uses only the freshest seasonal products found on the market, so his menus hold a new surprise for guests every day.

Events: every year, we organize two "Culinary Festivals" including guest chefs; musical evenings with pianists and other musicians; cooking classes; fishing weeks in November and truffle specialities in December.

Recognitions and honours:

- Guide Michelin to Italian restaurants: one star since 1996
- included among the 100 best Italian restaurants in the specialized magazine "Guida delle Guide" of "Civiltà del bere".
- Gambero Rosso Guide 2004: 2 forks, with 85 points out of 100
- honourable mention with high scores in other guides, including "Bell'Italia" (Mondadori), the Espresso guide, "I Ristoranti di Veronelli", "Accademia Italiana della Cucina", the "Gault & Millau" guide for Austria and the German "Varta" guide.
- Founding member (since 1993) of the Jeunes Restaurateurs d'Europe association - Italy.
- since 2004, honorary member of the JRE after exceeding the maximum age limit (45 years, as per the association by-laws).
- in 1997, winner of the Godio prize for Alto Adige; prize-awarding at Kursaal of Merano as part of the Wine Festival
- Restaurant of the year for Alto Adige in the "besser essen und reisen" restaurant guide.

Dining room manager and sommelier: Siegfried Baumgartner.

The restaurant has a beautiful country-style wine cellar with 500 labels, mainly Alto Adige and other regional Italian wines, but also exceptional Austrian, French, Californian, Chilean, Australian and Spanish wines, served in specially designed glasses.

Karl's wife Marianne Peskoller Baumgartner assists Siegfried in the dining room service with a 2-3 member serving staff.

Dining room hours: the kitchen is open from 12 to 2 pm and from 7 to 9:30 pm. The restaurant seats 60 guests (up to 90 guests for banquets)
Reservations are recommended.

The restaurant is closed all day Monday and at midday on Tuesday.