

Restaurant Schöneck OHG by Baumgartner Karl & Co.

Schöneck Str. 11

I-39030 Falzes

Tax number and VAT. No. 00805010212 - codice destinatario: T04ZHR3

Tel. 0474/56 55 50

www.schoeneck.it - info@schoeneck.it

Pec: restaurantschoeneck@pec.rolmail.net

General information about the Schöneck restaurant!

Closing days: Monday and Tuesday! (On public holidays, in the season, e.g. July to the end of August, and over the Christmas holidays, the rest day is only on Mondays. Or no day off! For inquiries from several people, we also open on Monday or Tuesday!

Owner and management: since 1986 by the brothers Karl and Siegfried Baumgartner. The restaurant nestles on the slope in a panoramic position in the Mühlen district (municipality of Falzes) like an eagle's nest. There are only 3 km to Falzes or Kiens). The Schöneck is located directly on the Pustertaler Sonnenstraße.



Furnishing: Three romantic parlors (Engelstube, Gothic parlor and Zirmstube) with antique farm ovens. A large, light-flooded wooden veranda in the style of the Tyrolean turn of the century and of course a beautiful garden terrace to soak up the sun. Piano bar with an open fireplace. Hundreds of wines rest and mature in our wine cellar lined with river stones.

The chef is Karl Baumgartner, who, together with his team of 5–7 employees, implements a creative, independent but locally rooted cuisine with a Mediterranean influence. Karl, the chef is self-taught. Seasonal products are mainly on the table, which guarantees freshness and authenticity, but also a constantly surprising menu.



Events: We organize kitchen parties with guest chefs (always on Friday mid-July) from home and abroad as well as music evenings with pianists on our own piano. In addition, cooking classes concerts and our famous fish weeks in November and the truffle season in December.

AWARDS:

- Michelin restaurant guide: one star since 1996
- Civiltà del bere, Guida delle Guide trade newspaper Listed among the 100 best restaurants in Italy
- Guida del Gambero rosso restaurant guide: 2 forks with 88 points out of 100
- Austrian leader Gault Millau, 17 points 3 toques
- Also represent I Ristoranti di Veronelli, 1 star
- Also represent I Ristoranti di Bibenda 2009 Restaurant Guide: Restaurant of the Year in South Tyrol, awarded 4 Baci
- Guida de l'Espresso restaurant guide: 16.5 points out of 20
- Admission to the Le Soste association from 2009

Also represented in the following restaurant guides, each with an above-average rating:

- Guida di bell 'Italia (Mondadori)
- Accademia Italiana della Cucina
- Where does Austria eat
- as well as in the German restaurant guides Varta and Schlemmer Atlas.
- Identità Golose
- Il Golosario di Paolo Massobrio

MENTIONED: 1993 founding member of the Jeunes Association

Restaurateurs d'Europe Italia has been an honorary member for some years now.

Godio award winner in 1997 (award on the occasion of the Merano Wine Festival, South Tyrol)

Head of service and wine service: Siegfried Baumgartner manages and guards the treasure in the wine cellar with its 500 positions. The focus is on South Tyrol and the other regions of Italy. But wines from Austria, France, California, Chile, Australia and Spain are also stored in the deep cellar.



With Siegfried in service and governess of the house: Marianne Peskoller Baumgartner, wife of Karl with 2 to 3 other service specialists.

Restaurant service: from 12 p.m. to 2 p.m. and from 7 p.m. to 9.30 p.m.
Approx. 60 seats a la carte (banquet up to 120 seats).

Reservation by telephone is desired: Tel 0474/565550