



## Delicacies along the slopes

***From ample mountain breakfasts right in the ski area, hearty Tyrolean treats in an alpine cottage, or dozing in the sun – the winter sports region Serfaus-Fiss-Ladis spoils all the senses during your holiday in the snow. No matter where you go in these three mountain villages in the Upper Inntal valley in Tyrol, you will find culinary delights. All the local restaurants use premium, regional products to conjure up the most delicious dishes. These seven tips are invaluable.***

One thing the residents of Serfaus-Fiss-Ladis know quite well: eating is more than just the intake of nutrients. Eating is pleasure. And for people from Tyrol, pleasure goes hand in hand with experiencing nature. So it's no wonder that regional produce can be marketed so well. This is made possible by the special partnership between the farmers, cable railway companies and restaurants in Serfaus-Fiss-Ladis. Put simply, the mountain farmers make some of their meadows available as ski pistes in winter, and in exchange receive 15-20 percent more than the market price for grain, milk, cheese, yoghurt, eggs, noodles and meat – while the gourmet mountain huts in the skiing area and the restaurants in the villages conjure up the finest culinary delights from the local products.

### **Not something for late risers: mountain breakfast on the Hexenseehütte**

Untouched mountain environment, lonely tracks in the snow, and a full mountain breakfast – whoever wants to enjoy a unique summit panorama at the crack of dawn will not go wrong by taking the *Masner Express* up to the *Sunrise Hexensee*. The mighty snowcat transports the early birds in an approximately hour-long ride up to 2,580 metres into the middle of the skiing area. Just in time for the big sunrise spectacle. When the first rays of sun have started passing over the mountain tops, the morning light allows thousands of small snow crystals to shine. Saving the best for last: in the Hexenseehütte, the fragrances of bacon, cheese and fresh pastry dance around in the air – everyone is guaranteed to leave on a full stomach. Und whoever has their skis with them can afterwards swing down the slopes into the valley. Just wonderful!

### **A ski stop at the Leithe Wirt, or the fine art of smoking meat**

The Leithe Wirt nestles at the edge of the forest – 200 metres above the rooftops of Serfaus, right next to the valley station of the Königsleithebahn cable railway. The cosily rustic mountain restaurant is famous for its traditional Tyrolean cooking – and above all for its smoked specialities. Up here, bacon, osso collo, salami & co are spiced, cured and cold-smoked using beechwood shavings mixed with wild juniper twigs in the smoking hut in front of the restaurant, with great attention to detail. Not for nothing is the smoked meat called "Leithe's Finest".

### **Seealm Hög: Relax on the gourmet sun terrace**

Thanks to its open design and large window fronts, the Seealm Hög offers close and distant views of the Högsee lake and the mountain scenery. And the menu? It contains surprises, with vegetarian and vegan cuisine, as well as fish specialities. On mild days in late winter, you can snuggle up in one of the sun loungers – and enjoy the food and drinks service on the sun terrace.

### **Romantic dinner above the clouds: Sunset Dinner Masner**

Anyone who loves a tranquil mountain view at twilight but does not want to get out of bed early in the morning, opts for the *Sunset Dinner Masner* in the glass-paned Monte Mare restaurant at 2,430 metres above sea level. Non-skiers can reach it with the *Masner Express*. Skiers and



snowboarders who have booked the *Sunset Dinner Masner* can stay in the Masner area and enjoy the slopes for longer. But that's not all. From scallops to steak tartare – gourmets are guaranteed to swoon. And once the deep red sun has fallen behind the peaks and the last crumb has been eaten, the *Masner Express* shows up to bring the guests on an exciting descent through the ski area into the valley.

### **Zirbenhütte: the fragrance of pinewood, the crackle of the open fire, the flavour of pan-fried veal**

Any skier who swoops to a halt at the Zirbenhütte mountain hut gourmet restaurant with a pulse rate of 180 after tackling the challenging *12er Sportiv* slope needs one thing, above all: to reward themselves! So, it's off to the big sun terrace. Or, almost better, into one of the quaint snuggeries with their wonderful scent of pinewood. Now it's time to recharge your energy reserves – but it in a fitting style, please! Hut Manager Philipp Kaschutnig ensures that only high quality, regional products reach your plate – such as the tender, aromatic meat of the Tyrolean Grey calf. So it's as clear as day why his "Grauviehpfandl" ("Grey veal pan") is famed far beyond the Serfaus-Fiss-Ladis skiing area.

### **Crystal Cube: midday break with champagne and caviar**

The *Crystal Cube* is THE gourmet destination for all food connoisseurs in Serfaus-Fiss-Ladis. The building itself, at an altitude of 2,600 metres, is a sight to behold: the cube radiates a futuristic sheen and reflects the snowy mountain landscape. The *Crystal Cube* is reserved exclusively for each booking and offers space for up to eight people as well as a magnificent all-round view of the breathtaking mountain scenery. Champagne, a wide variety of finger goods, oysters, and Tyrolean Grey steak tartare are on the menu. From a Sparkling Wine Breakfast and Luxury Lunch to High Tea, a range of heavenly delights awaits. Speaking of heavenly: if you wish, you can say, "I do," at the *Crystal Cube* – not only is it an exclusive mountain restaurant, but also one of the highest civil registry offices in Europe.

### **Epilogue: the "Fisky Imperial" – the new Tyrolean single malt whisky**

And finally, something liquid for connoisseurs: master distiller Gerhard Maass from Prutz in the Upper Inntal valley distills his *Fisky Imperial* from original, natural Fisser Imperial Barley, fresh spring water and peat from the Piller Moor. The Fisser Imperial Barley is a grain which almost fell into oblivion, but which has been growing on the high plateau around Serfaus-Fiss-Ladis once more. The Tyrolean single malt whisky tastes somewhat smoky and earthy, yet fruity. At all events, it's 100 percent regional. It's already won its first prizes...

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### About Serfaus-Fiss-Ladis

True to the motto "Moments that last!", the Tyrolean holiday region of Serfaus-Fiss-Ladis offers varied and carefree winter holidays at the highest level. It is a feel-good place where all visitors can take some time out to relax and enjoy themselves carefree: whether alone, as a couple, or with the whole family. Because in Serfaus-Fiss-Ladis, the mountains have something to offer for everyone, young and old alike. The three historic mountain villages lie on a sunny high plateau above the Upper Inntal valley in Tyrol, surrounded by the distinctive mountain peaks of the Samnaun mountain range and the Ötztal Alps. The holiday region offers all visitors the ideal conditions for a unique winter holiday full of variety at between 1,200 and 2,828 metres above sea level: Activities for winter sports enthusiasts. Variety for the whole family. Adventures for action heroes. Breath-taking panoramas for connoisseurs. Exceptional specialties for gourmets. A holiday that will live long in the memory! You can find more information at [www.serfaus-fiss-ladis.at/en](http://www.serfaus-fiss-ladis.at/en).

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