

ISSUE 07—2026

ART LO

A JOURNAL ON BEAUTY AND
THE GOOD LIFE BETWEEN
MOUNTAINS AND PALM TREES



THE DISSERTORI BROTHERS
CREATE SPACES THAT SPARK
CURIOSITY

MORITZ AND KLAUS DISSERTORI

The Dissertori brothers watch with joy as the next generation discovers every corner of this special place. Inspired by nature, family, and shared moments, they invite guests to slow down, savor the surroundings, and connect with what truly matters.

EDITOR'S LETTER

PLAYFUL MOMENTS OF WONDER

DE So wie einst unsere Eltern, dürfen wir heute unseren Kindern dabei zusehen, wie sie dieses schöne Stück Land erkunden – gefühlt einen Grashalm nach dem anderen. Mit großer Aufmerksamkeit, viel Staunen und einer unbändigen Freude entdecken sie die Natur und ihre Wunder.

Wir erkennen in diesen Momenten, wie viel von dem, was in unserem arise-Programm gelehrt wird, unseren Kindern ganz selbstverständlich innewohnt: Die Fähigkeit, im Moment zu sein, das Jetzt mit allen Sinnen zu genießen und den eigenen Gefühlen ungehemmt Ausdruck zu verleihen.

Auch wir schöpfen unsere Kraft aus der Natur, die uns umgibt, und lernen von unseren Kindern. Aus dieser Haltung heraus durften wir in Bozen neben dem Luna Restaurant auch Alto Pizza ins Leben rufen – seit diesem Jahr ein beliebter Treffpunkt für die Menschen aus Bozen und Gäste gleichermaßen. Das Grubern Gut im Ultental wird ab Sommer 2026 ein neuer Ort der Ruhe und Entschleunigung für unsere Gäste sein.

Im vergangenen Jahr sind wir vor allem in die Tiefe gegangen: Wir haben unser bestehendes Angebot erweitert und kontinuierlich an der Qualität gearbeitet. Im Mittelpunkt stand dabei stets eines – die Verbindung zu uns selbst und zur Natur, die uns trägt.

Ob in Bewegung, in Stille oder in Begegnung: Wir suchen nach Wegen, Körper, Geist und Seele in Einklang zu bringen. Unser abwechslungsreiches Yoga Teacher in Residence-Programm bietet unter anderem die Möglichkeit, die eigene Praxis zu vertiefen.

Achtsame Momente in der Natur lassen uns spüren, was wirklich zählt – das einfache Sein, das Staunen über das Lebendige, die Fülle, die uns umgibt. So entsteht ein Raum, in dem Wohlbefinden ganzheitlich erfahrbar wird.

Wir lernen, die Geschenke der Natur zu schätzen: Heilkräuter, hausgemachte Aufstriche, frische Säfte und unvergleichlicher Geschmack. Unsere Köchinnen, Köche und Restaurants laden dazu ein, diese Aromen in vielfältigen Kombinationen neu zu entdecken.

Einen Vorgeschmack geben die drei Rezepte auf Seite 10-11 – das wahre Erlebnis aber erwartet Sie bei uns.

WIR FREUEN UNS AUF EIN WIEDERSEHEN IN EINEM UNSERER HÄUSER.

IT *Così come un tempo i nostri genitori, oggi possiamo osservare i nostri figli mentre esplorano questo splendido pezzo di terra – un filo d'erba dopo l'altro, così sembra. Con grande attenzione, meraviglia e una gioia incontenibile, quando la natura invita alla scoperta e svela i suoi molti miracoli.*

In quei momenti ci rendiamo conto di quanto ciò che viene insegnato nel nostro programma arise e quotidianamente vissuto nelle nostre case appartenga loro in modo del tutto naturale: la capacità di essere nel momento presente, vivere pienamente l'“adesso”, percepire con tutti i sensi e lasciare che le emozioni fluiscono liberamente.

Anche noi traiamo forza dalla natura che ci circonda e impariamo dai nostri figli. Da questo atteggiamento è nata l'idea di aprire, accanto al ristorante Luna, anche Alto Pizza a Bolzano – divenuto, da quest'anno, un amato punto di incontro per bolzanini e turisti. Il Grubern Gut in Val d'Ultimo sarà, a partire dall'estate 2026, un nuovo luogo di pace e di rallentamento per i nostri ospiti.

Nell'ultimo anno abbiamo lavorato soprattutto in profondità: abbiamo ampliato la nostra offerta e affinato costantemente la qualità. Al centro di tutto c'è sempre stato un unico principio: la connessione con noi stessi e con la natura che ci sostiene.

In movimento, nel silenzio o nell'incontro: cerchiamo modi per armonizzare corpo, mente e anima. Il nostro variegato programma Yoga Teacher in Residence offre, tra le altre cose, l'opportunità di approfondire la propria pratica.

Momenti di presenza nella natura ci ricordano ciò che davvero conta: il semplice essere, lo stupore per la vita, l'abbondanza che ci circonda. Nasce così uno spazio in cui il benessere può essere vissuto in modo autentico e completo.

Impariamo ad apprezzare i doni della natura: erbe curative, creme e conserve fatte in casa, succhi freschi e sapori inconfondibili. Le nostre cuoche, i nostri cuochi e i nostri ristoranti vi invitano a riscoprire questi aromi in infinite combinazioni.

Un piccolo assaggio lo offrono le tre ricette alle pagine 10-11 – ma la vera esperienza vi aspetta da noi.

NON VEDIAMO L'ORA DI RIVEDERVI IN UNA DELLE NOSTRE STRUTTURE.

EN Just as our parents once did, today we have the joy of watching our children explore this beautiful piece of land—one blade of grass at a time, it seems. With great attention, wide-eyed wonder, and uncontainable joy when nature invites discovery and reveals its many miracles.

In these moments, we notice how much of what is taught in our arise programme—and practised daily in our homes—naturally resides within our children: the ability to be present, to fully live the now, to perceive with all senses, and to let their emotions flow freely.

We too draw strength from the surrounding nature and learn from our children. From this mindset, we were inspired to launch Alto Pizza in Bolzano alongside the Luna Restaurant—which has become, since this year, a popular meeting point for both locals and tourists. The Grubern Gut in the Ultimo Valley will be, opening in summer 2026, a new place of peace and relaxation for our guests.

Over the past year, we have gone deeper: expanding our offerings and continually refining their quality. At the heart of everything has always been one guiding principle—the connection to ourselves and to the nature that supports us.

In movement, in stillness, or in connection: we seek ways to bring body, mind, and soul into harmony. Among other things, our diverse Yoga Teacher in Residence programme offers the opportunity to deepen one's own practice.

Mindful moments in nature remind us of what truly matters—the simple act of being, the wonder of life, and the abundance that surrounds us. This creates a space where wellbeing can be experienced in a holistic way.

We learn to appreciate nature's gifts: healing herbs, homemade spreads, fresh juices, and incomparable flavours. Our chefs and restaurants invite you to rediscover these aromas in a variety of combinations.

The three recipes on pages 10-11 offer a little taste—but the real experience awaits you here, with us.

WE LOOK FORWARD TO SEEING YOU AGAIN AT ONE OF OUR LOCATIONS.

OWNER,
EDITOR & PUBLISHER

ALTO Hotel Group
Schmiedgasse 6
39011 Lana
Italy

CONCEPT, TEXT, DESIGN

A PASSION THING

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KLAUS & MORITZ DISSERTORI

ALTO

ALTO PIZZA

TUE-SUN 17.30-22.30

Alto

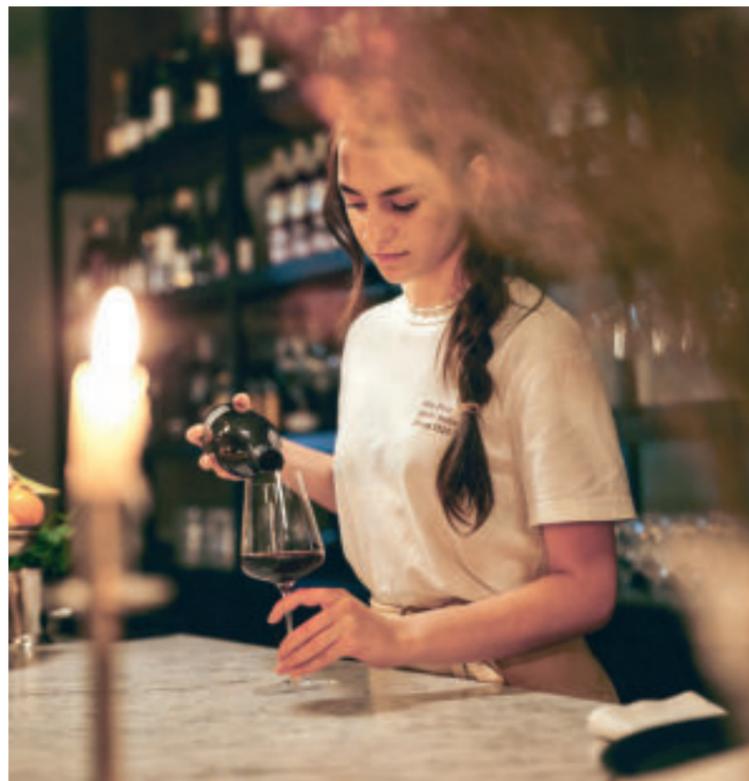
PARKHOTEL MONDSCHN
Bindergasse 25
39100 Bozen



DE Mit Alto Pizza haben wir unser gastronomisches Angebot erweitert. Hier treffen ehrliche Zutaten, echter Geschmack und purer Genuss aufeinander. Unsere Pizza ist schlicht – genau so, wie sie sein sollte.

Mehl aus der Region, Büffelmozzarella aus Süditalien, scharfe Salami aus Neapel, Südtiroler Schinken und sonnengereifte Tomaten mit intensivem Aroma.

Dem Teig schenken wir das Wertvollste, was wir haben: Zeit. Und genau das gilt auch für die Atmosphäre. Das Ergebnis? Authentisch, charakterstark und voller Persönlichkeit.



IT Con Alto Pizza abbiamo ampliato la nostra offerta gastronomica. Qui si incontrano ingredienti sinceri, vero gusto e puro piacere. La nostra pizza è semplice – esattamente come dovrebbe essere.

Farina del territorio, mozzarella di bufala del Sud Italia, salame piccante di Napoli, prosciutto dell'Alto Adige e pomodori che profumano e sanno di sole.

All'impasto regaliamo la cosa più preziosa che abbiamo: il tempo. E lo stesso facciamo per l'atmosfera. Il risultato? Autentico, di carattere e con personalità.

EN With Alto Pizza, we have expanded our culinary offering. Here, honest ingredients, true flavour, and pure enjoyment come together. Our pizza is simple—just as it should be.

Flour from the region, buffalo mozzarella from southern Italy, spicy salami from Naples, ham from South Tyrol, and tomatoes that smell and taste of the sun.

We give the dough the most precious thing we have: time. And the same goes for the atmosphere. The result? Authentic, full of character, and attitude.



LUNA RESTAURANT

“ For me, it's all about the guests: their enjoyment is the greatest reward for our work. ”

MATHIEU DOMAGALA



RESTAURANT
LUNA
BOLZANO

DE Das Luna Restaurant ist fester Bestandteil des Bozner Stadtlebens geworden. Mittags treffen sich Geschäftsleute aus dem Zentrum zum Lunch und abends genießt man ein raffiniertes Dinner. Ob im schönen Restaurant mit Jugendstil Glasdecke oder auf der Terrasse hin zum verträumten Park.

Chefkoch Mathieu Domagala vereint italienische Tradition mit internationalen Einflüssen. Als Südtiroler mit französischen Wurzeln verwandelt er regionale und saisonale Produkte in Gerichte, die dank seines Gespürs für hochwertige Zutaten und deren perfekte Verarbeitung selbst anspruchsvollste Gaumen begeistern.

IT Il Luna Restaurant è diventato un punto fermo della vita bolzanina. A mezzogiorno, le persone d'affari del centro si incontrano per il pranzo, mentre la sera si gusta una raffinata cena nel bellissimo ristorante con soffitto in vetro stile Liberty o sulla terrazza che si affaccia sul pittoresco parco.

Lo chef Mathieu Domagala unisce la tradizione italiana a influenze internazionali. Altoatesino con radici francesi, trasforma prodotti regionali e stagionali in piatti che, grazie al suo fiuto per ingredienti di qualità e alla loro perfetta lavorazione, conquistano anche i palati più esigenti.

EN Luna Restaurant has become an integral part of life in Bolzano. At lunchtime, businesspeople from the city centre gather for lunch, and as evening falls, fine dining takes centre stage. Whether in the beautiful restaurant with its Art Nouveau glass ceiling or on the terrace overlooking the charming park.

Chef Mathieu Domagala combines Italian tradition with international influences. This South Tyrolean with French roots transforms regional, seasonal products into dishes that, thanks to his instinct for high-quality ingredients and their perfect preparation, delight even the most discerning palate.





TREASURES AROUND EACH CORNER

A step into our hotels offers more than beautiful amenities and authentic cuisine. Each visit brings experiences to take home, admire, and fully embrace.

WHAT TO TAKE HOME

Luna-Lamp

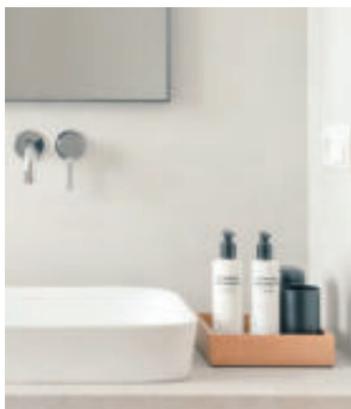


The German designer Silvio Rebholz created the Luna candle holder during his artist residency at the Parkhotel Mondschein. It is crafted in South Tyrol from regional glass and brass. The piece combines traditional craftsmanship with modern design and is available in the Parkhotel Mondschein shop.

LIMITED EDITION
EUR 300,00

WHAT TO EMBRACE

Products by Susanne Kaufmann



In our hotels, the air is filled with the scent of Susanne Kaufmann products. Made from the finest natural ingredients in the Bregenz Forest, they have been delighting our guests for many years. A selection is also available in our hotel shops.

WHAT TO ADMIRE

Art



Hannes Egger, a philosophy graduate, creates art that tells a story. Using drawings and symbols, his works are displayed throughout the Schwarzschild hotel. Guided tours by the artist himself let visitors explore the art up close.

WHERE TO DRINK

Luna Bar



Luna Bar serves food and drinks daily from 7 am to midnight. From coffee and freshly squeezed orange juice to cocktails, natural wines, and craft beers. Enjoy the vibes with the perfect drink for every occasion.

DE Das Parkhotel Mondschein heißt seine neue Direktorin, Rossana, herzlich willkommen. Sie ist eine erfahrene Fachfrau im Bereich Gastgewerbe und bringt umfassende internationale Expertise mit. Nach Jahren in renommierten Hotels rund um den Globus bringt Rossana nun ihre Kompetenz und globale Vision nach Bozen.

IT *Il Parkhotel Mondschein dà il benvenuto alla sua nuova direttrice, Rossana, una professionista esperta nel settore dell'ospitalità con un'ampia esperienza internazionale. Dopo aver vissuto e lavorato in rinomati hotel in tutto il mondo, Rossana porta ora la sua competenza e la sua visione globale a Bolzano.*

EN Parkhotel Mondschein welcomes its new director, Rossana, a seasoned hospitality professional with international experience. Having lived and worked in renowned hotels across the globe, Rossana is now bringing her expertise and global perspective to Bolzano.

“ New challenges have always inspired me, and Bolzano captured my heart from the very first moment. What excites me most—besides the design, literature, architecture and beautiful nature of Bolzano—is the opportunity to collaborate with our diverse team across all departments to create meaningful and memorable experiences for our guests. ”

**ROSSANA, HOTEL DIRECTOR
PARKHOTEL MONDSCHNEIN**



ROSSANA

MEET THE TEAM

Our greatest asset is our team—the people behind it. Most of them have been with us for years.



MARKUS

DE Ein Besuch im 1477 Reichhalter bietet den Gästen die Gelegenheit, Markus kennenzulernen. Er ist seit vielen Jahren Teil des Serviceteams und kennt die Abläufe und Gästevorlieben genau. Mit seiner Aufmerksamkeit und seinem großartigen Sinn für Humor sorgt er dafür, dass alles reibungslos läuft und sich alle wie zu Hause fühlen.

IT *Mangiare al 1477 Reichhalter offre agli ospiti l'opportunità di conoscere Markus, da molti anni membro del team di sala che conosce perfettamente le procedure e le preferenze degli ospiti. Con la sua attenzione e il suo grande senso dell'umorismo, si assicura che tutto fili liscio e che tutti si sentano come a casa.*

EN When dining at 1477 Reichhalter, guests have the chance to meet Markus. He has been part of the service team for many years and knows the routines and preferences of our guests inside out. With his attentive manner and plenty of laughter, he makes sure everything runs smoothly and everyone feels at home.

“ Lana is my home, and I truly enjoy being surrounded at work by both familiar faces and new international guests. I love connecting with people, sharing recommendations, and seeing our guests feel completely at ease here at Reichhalter. ”

**MARKUS, SERVICE
1477 REICHHALTER**

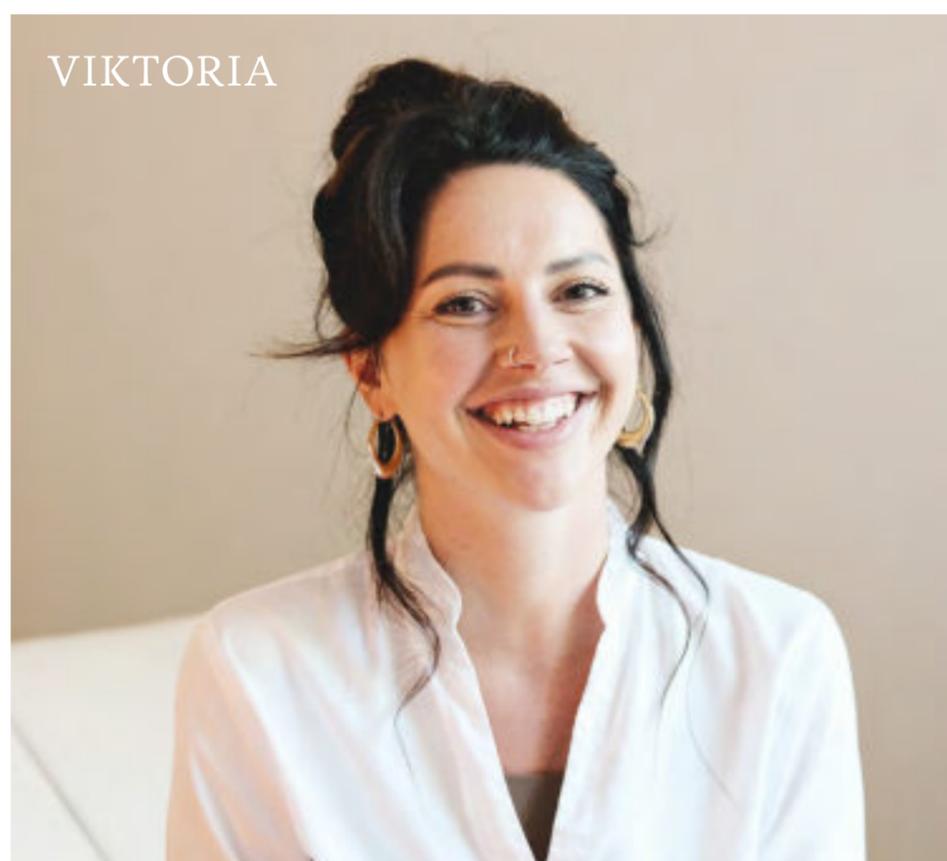
DE Mit ihrer positiven Ausstrahlung und ihrem offenen Lächeln schafft Viktoria stets eine Atmosphäre, in der sich Menschen willkommen fühlen. Ob bei entspannenden Behandlungen im Spa oder in ihren freien Tanzstunden – sie begleitet die Menschen dabei, loszulassen, sich zu entspannen und ihre innere Stärke wiederzufinden.

IT *Con la sua energia positiva e il suo sorriso aperto, Viktoria crea sempre un'atmosfera in cui le persone si sentono benvenute. Sia nella spa con trattamenti rilassanti, sia nelle sue lezioni di danza libera, guida le persone a rilassarsi, lasciarsi andare e ritrovare la propria forza interiore.*

EN With her positive energy and warm smile, Viktoria always creates an atmosphere where people feel welcome. Both in the spa with soothing treatments and in her free dance classes, she guides people to relax, let go, and reconnect with their own inner strength.

“ I love creating spaces where people can truly let go— whether through a healing massage or in free dance. It fulfills me to witness fears and inhibitions dissolve, making way for lightness, joy, and inner freedom. ”

VIKTORIA, SPA AND DANCE
HOTEL SCHWARZSCHMIED



VIKTORIA

DE Anna Sophie organisiert und koordiniert alle Veranstaltungen im Parkhotel Mondschein – sowohl öffentliche Events wie Konzerte, Lesungen oder Restaurant Pop-Ups, als auch private Feiern wie Geburtstage, Firmenevents und Hochzeiten. Sie ist ein wahres Kommunikationstalent, immer gut gelaunt und ein unverzichtbarer Teil des Mondschein-Teams.

IT *Anna Sophie organizza e coordina tutti gli eventi del Parkhotel Mondschein – sia quelli pubblici, come concerti, letture o Restaurant Pop-Ups, sia quelli privati, come compleanni, eventi aziendali e matrimoni. Parte integrante del team Mondschein, è una persona solare che ama stare con gli altri.*

EN Anna Sophie organizes and coordinates all the events at Parkhotel Mondschein—public ones like concerts, readings or Restaurant Pop-Ups as well as private functions like birthdays, company events and weddings. She is a people person who's always fun to be around and an integral part of the Mondschein Team.

“ My job is very diverse and never boring. Although it can sometimes be stressful, I truly enjoy organizing our many events and ensuring that everything runs smoothly. ”

ANNA SOPHIE, EVENT MANAGER
PARKHOTEL MONDSCHIEIN

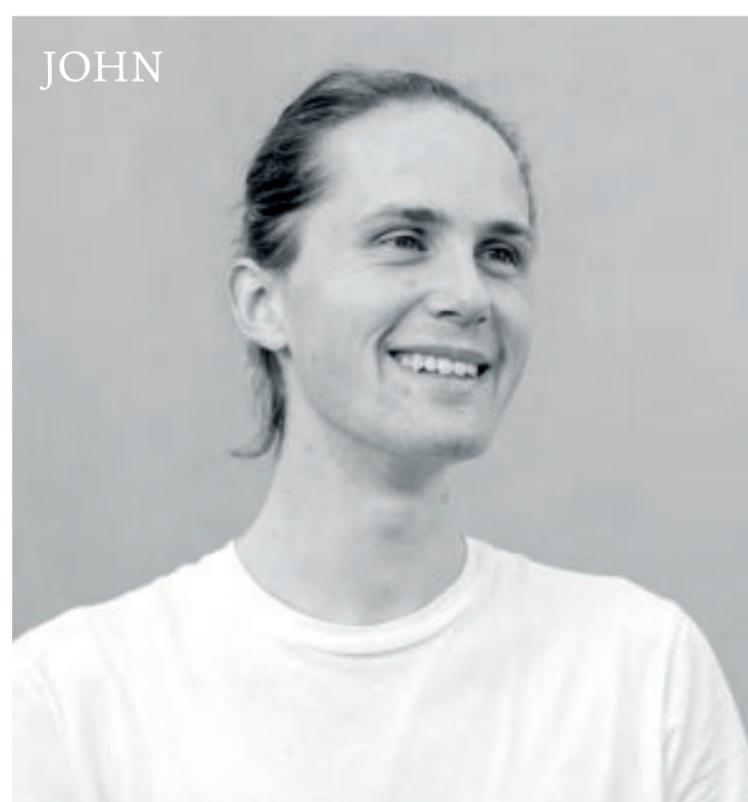


ANNA SOPHIE

DE John ist Praktikant bei der Alto Hotel Group und unterstützt sowohl die Villa Arnica als auch das Hotel Schwarzschild und das 1477 Reichhalter. Dabei sammelt er Erfahrungen in allen Bereichen – vom Check-in über den Service bis hin zur Küche und Veranstaltungsorganisation. Mit seiner proaktiven und hilfsbereiten Art ist er schnell zu einem wertvollen Mitglied des Teams geworden.

IT *John è tirocinante presso l'Alto Hotel Group e offre il suo supporto alla Villa Arnica, così come all'Hotel Schwarzschild e al 1477 Reichhalter. In questo modo acquisisce esperienza in tutti i settori: dal check-in al servizio, dalla cucina agli eventi. Con il suo atteggiamento proattivo e disponibile, è rapidamente diventato un membro prezioso del team.*

EN John is an intern at the Alto Hotel Group and supports operations at Villa Arnica, as well as at Hotel Schwarzschild and 1477 Reichhalter. This way he's gaining insights into all areas: from check-in to service, kitchen, and events. With his proactive and helpful nature, he has quickly become a valuable part of the team.



JOHN

“ I learned a great deal from the wide range of responsibilities I had here. Balancing guest interaction, emails, kitchen work, and event organization kept every day dynamic and engaging, making the time pass quickly. ”

JOHN, INTERN
ALTO HOTEL GROUP

GREETINGS FROM THE KITCHEN

A little taste from our kitchen to tide you over until your next visit. Here are three recipes from our head chefs. Cook them, enjoy them, and come back to compare notes!



Mathieu Domagala

Luna Restaurant at
Parkhotel Mondschein



Andreas Pircher

La Fucina at
Hotel Schwarzschild



Andreas Heinisch

Gasthaus
1477 Reichhalter

DE

2 ganze Hummer
1 Zwiebel
1 Karotte
1 Stange grüner Sellerie
3 Knoblauchzehen
80 g Tomatenmark
100 ml Brandy oder Cognac
10 weiße Pfefferkörner
10 Basilikumblätter
1 Päckchen Safran
1 Teelöffel Fenchelsamen
400 g Datteltomaten

Die Hummer vier Minuten in kochendem Wasser garen und anschließend in kaltem Wasser abschrecken. Die Köpfe abtrennen, Scheren und Schwänze säubern. Das Fleisch in walnussgroße Stücke schneiden und im Kühlschrank beiseitelegen.

In einem Topf Zwiebel, Karotte, Sellerie und Knoblauch in Würfeln mit etwas Olivenöl goldbraun anbraten. Die Hummerköpfe hinzufügen und weiter rösten. Das Tomatenmark dazugeben und erneut kurz mitrösten. Mit Brandy ablöschen und flambieren.

Mit kaltem Wasser aufgießen, Pfefferkörner, Basilikum, Safran und Fenchelsamen hinzufügen. Etwa zwei Stunden bei niedriger Hitze köcheln lassen.

Die Bisque durch ein Sieb passieren und dabei die Köpfe gut ausdrücken, um alle Aromen zu extrahieren. Die Bisque einkochen, bis sie einen intensiven Geschmack hat, und mit Salz abschmecken.

In einer Pfanne die halbierten Datteltomaten mit Olivenöl und Salz kurz anbraten, dann die Bisque und das Hummerfleisch hinzufügen.

Die Linguine in kochendem Salzwasser nur zu dreiviertel der angegebenen Zeit garen, dann in der Hummersauce fertigkochen. Mit hochwertigem Olivenöl vollenden und servieren.

IT

2 aragoste intere
1 cipolla
1 carota
1 gambo di sedano verde
3 spicchi d'aglio
80 g di concentrato di pomodoro
100 ml di brandy o cognac
10 grani di pepe bianco
10 foglie di basilico
1 bustina di zafferano
1 cucchiaino di semi di finocchio
400 g di pomodori datterini

Cuocere le aragoste in acqua bollente per quattro minuti, quindi raffreddarle in acqua fredda. Separare le teste e pulire code e chele. Tagliare la polpa a pezzi delle dimensioni di una noce e mettere da parte in frigorifero.

In una pentola, soffriggere cipolla, carota, sedano e aglio a cubetti con un po' d'olio d'oliva fino a doratura. Aggiungere le teste di aragosta e continuare a rosolare. Aggiungere il concentrato di pomodoro e tostare brevemente. Sfumare con il brandy e flambare.

Aggiungere acqua fredda, pepe bianco, basilico, zafferano e semi di finocchio. Cuocere a fuoco lento per circa due ore.

Filtrare la bisque con un colino, premendo bene le teste per estrarre tutti i sapori. Ridurre la bisque fino a ottenere un gusto intenso e aggiustare di sale.

In una padella, saltare rapidamente i pomodorini datterini tagliati a metà con olio d'oliva e sale. Aggiungere la bisque e la polpa di aragosta.

Cuocere le linguine in acqua salata bollente solo per ¾ del tempo indicato, quindi terminare la cottura nella salsa di aragosta. Completare con olio d'oliva di alta qualità e servire.

HUMMER LINGUINE BY MATHIEU DOMAGALA

FOR 4 SERVINGS



Wine Pairing Alto Rosé

Biodynamically crafted from Pinot Noir, Lagrein, and Merlot, the Alto Hotel Group's rosé captures the spirit of its houses with vibrant freshness, subtle fruit, and refined terroir expression.



EN

2 whole lobsters
1 onion
1 carrot
1 stalk celery
3 garlic cloves
80 g tomato paste
100 ml brandy or cognac
10 white peppercorns
10 basil leaves
1 packet saffron
1 tsp fennel seeds
400 g cherry tomatoes

Cook the lobsters in boiling water for four minutes, then cool in cold water. Separate the heads and clean the tails and claws. Cut the meat into walnut-sized pieces and set aside in the fridge.

In a pot, sauté the diced onion, carrot, celery, and garlic in some olive oil until golden-browned. Add the lobster heads and sauté further. Stir in the tomato paste and roast briefly again. Deglaze with brandy and flambé.

Add cold water, white peppercorns, basil, saffron, and fennel seeds. Simmer for about two hours.

Strain the bisque through a sieve, pressing the heads to extract all flavours. Reduce the bisque until richly flavoured and season with salt.

In a pan, quickly sauté the halved cherry tomatoes with olive oil and salt. Add the bisque and lobster meat.

Cook the linguine in boiling salted water for only ¾ of the indicated time, then finish cooking in the lobster sauce. Finish with high-quality olive oil and serve.

RESTAURANT
LUNA
BOLZANO

VEGAN CARROT RISOTTO BY ANDREAS PIRCHER

FOR 4 SERVINGS

DE

80 g Weißwein
8 Trockentomaten, in Streifen geschnitten
160 g Zuckerschoten, in Streifen geschnitten
560 g Karotten, geraspelt
2 EL Mandelmus
Salz und Pfeffer

Karotten in grobe Stücke raspeln. Klein geschnittene Zwiebel und Knoblauch in Olivenöl andünsten, bis sie glasig sind.

Weißwein, Tomaten, Zuckerschoten und Karotten dazugeben und ca. für eine Minute garen. Mandelmus unterheben und alles mit Salz und Pfeffer abschmecken.

Deine fertige Kreation kannst du nun nach Belieben mit Mandeln bestreuen und frisch servieren.

IT

80 g vino bianco
8 pomodori secchi, tagliati a strisce
160 g taccole, tagliate a strisce
560 g carote, grattugiate
2 cucchiari di burro di mandorle
Sale e pepe

Grattugiare le carote a pezzi grossi. Soffriggere cipolla e aglio tritati in olio d'oliva fino a renderli traslucidi.

Aggiungere vino bianco, pomodori secchi, taccole e carote e cuocere per circa un minuto.

Incorporare il burro di mandorle e aggiustare di sale e pepe. Servire subito, eventualmente cosperso con mandorle.

EN

80 g white wine
8 sun-dried tomatoes, sliced
160 g sugar snap peas, sliced
560 g carrots, grated
2 tbs almond butter
Salt and pepper

Grate the carrots into coarse pieces. Sauté the chopped onion and garlic in olive oil until translucent.

Add the white wine, sun-dried tomatoes, sugar snap peas, and carrots, and cook for about one minute.

Stir in the almond butter and season with salt and pepper. Serve immediately, optionally sprinkled with almonds.



HOTEL SCHWARZSCHMIED 

DE

Frische Pasta:
250 g Weizenmehl
250 g Hartweizengries
6 Eigelb
1 ganzes Ei

Füllung:

400 g gekochte Kastanien
1 weiße Zwiebel
Etwas Weißwein
100 ml Gemüsebrühe
1 EL geriebener Parmesan
etwas Butter
Ziegenfrischkäse nach Geschmack
Salz, Pfeffer

Für die Pasta alle Zutaten vermengen und zu einem glatten Teig kneten. Den Teig im Kühlschrank ruhen lassen.

Die Zwiebel schneiden und zusammen mit den Kastanien dünsten. Mit Weißwein ablöschen und die Gemüsebrühe hinzufügen. Köcheln bis die Kastanien weich sind. Mit Salz, Pfeffer und einem Esslöffel Parmesan abschmecken. Die Mischung pürieren, bis eine glatte Creme entsteht.

Den gekühlten Teig hauchdünn ausrollen und gleichmäßige Quadrate (ca. 4 x 4 cm) ausschneiden. Kleine Portionen der Füllung auf jedes Quadrat geben. Die Quadrate über der Füllung zusammenklappen und die Ränder gut andrücken. Die Enden um einen Finger rollen und fest verschließen. Bei Bedarf die Ränder mit etwas Wasser bestreichen.

Die Tortelloni in kochendem Salzwasser etwa vier Minuten garen, bis sie zart sind. In geschmolzener Butter schwenken und mit Ziegenfrischkäse bestreuen – dann servieren.

CHESTNUT TORTELLONI BY ANDREAS HEINISCH

FOR 4 SERVINGS



1477 REICHHALTER

Eat & Sleep

IT

Pasta Fresca:
250 g farina di frumento
250 g semola di grano duro
6 tuorli d'uovo
1 uovo intero

Ripieno:

400 g castagne cotte
1 cipolla bianca
Un po' di vino bianco
100 ml brodo vegetale
1 cucchiaino di Parmigiano grattugiato
Un po' di burro
Formaggio fresco di capra, a piacere
Sale, pepe

Per la pasta, mescolare tutti gli ingredienti e impastare fino a ottenere un impasto liscio. Lasciare riposare l'impasto in frigorifero.

Tagliare la cipolla e stufarla insieme alle castagne. Sfumare con vino bianco e aggiungere il brodo vegetale. Cuocere fino a quando le castagne sono morbide. Condire con sale, pepe e un cucchiaino di Parmigiano. Frullare il composto fino a ottenere una crema liscia.

Stendere la pasta fredda molto sottile e ritagliare quadrati uniformi (circa 4 x 4 cm). Distribuire piccole porzioni di ripieno su ogni quadrato. Formare i tortelloni piegando i quadrati sul ripieno e premendo bene i bordi. Arrotondare le estremità attorno a un dito e chiudere bene. Se necessario, spennellare i bordi con un po' d'acqua.

Cuocere i tortelloni in acqua salata bollente per circa quattro minuti, finché sono appena teneri. Saltare nel burro fuso e cospargere con formaggio fresco di capra prima di servire.

EN

Pasta Dough:
250 g wheat flour
250 g semolina
6 egg yolks
1 whole egg

Filling:

400 g cooked chestnuts
1 white onion
A splash of white wine
100 ml vegetable broth
1 tbs grated Parmesan
Some butter
Fresh goat cheese, to taste
Salt, pepper

For the pasta dough, combine all ingredients and knead until smooth. Chill the dough.

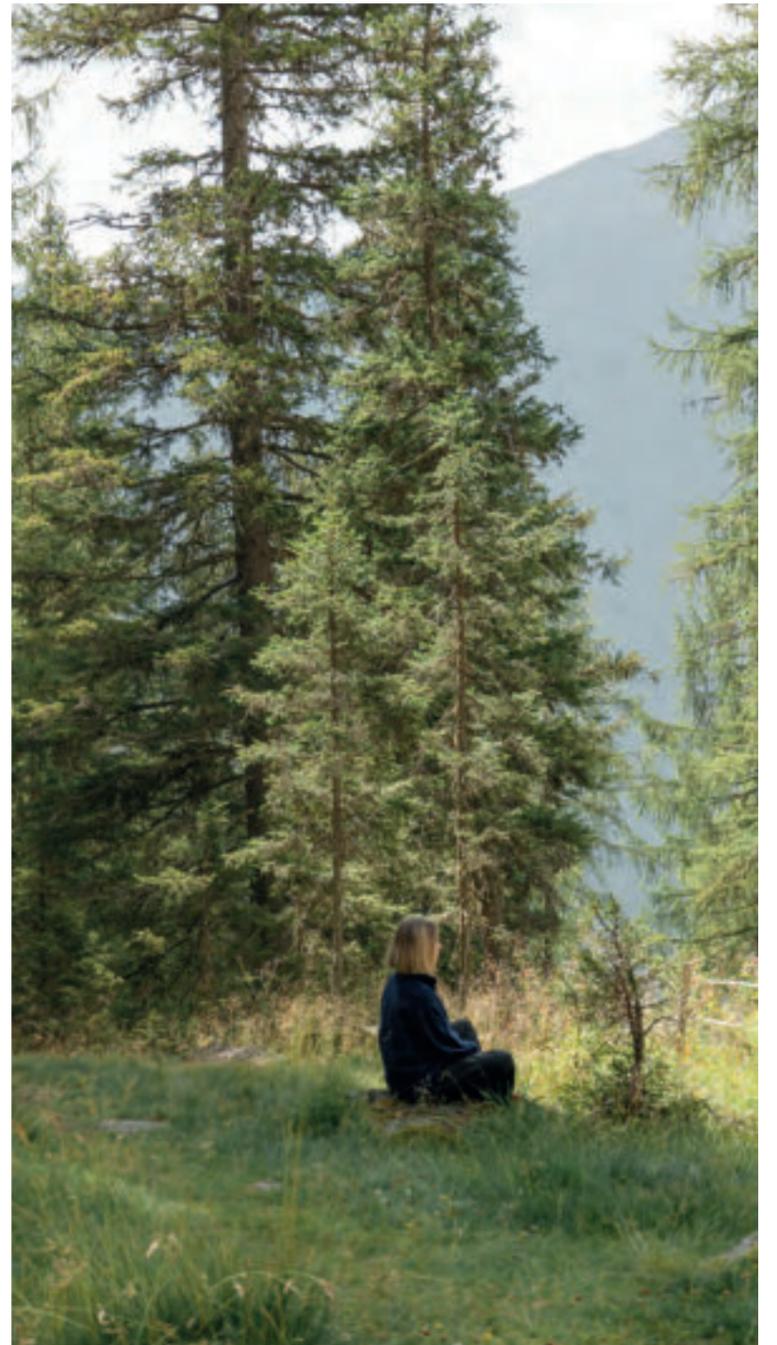
Chop the onion and sauté with the chestnuts. Deglaze with white wine and add the vegetable broth. Simmer until the chestnuts are soft. Season with salt, pepper, and one tablespoon of Parmesan. Puree the mixture into a fine consistency.

Roll out the chilled dough very thinly and cut even squares (about 4 x 4 cm). Place small portions of the filling onto each square. Form the tortelloni by folding the squares over the filling and pressing the edges firmly. Wrap both ends around a finger and press together. Brush edges with a little water if needed.

Cook the finished tortelloni in boiling salted water for about four minutes until just tender. Toss in melted butter and sprinkle with fresh goat cheese before serving.



ACTIVE LIFE, ACTIVE VACATION





ESSENTIALS FOR COMFORT AND CALM

Turn your space into a peaceful retreat and embrace calm, mindful moments every day.

TO FEEL

Seat Cushion



Handmade with natural materials, this cushion supports posture and comfort, perfect for meditation, yoga or daily use.

TO TASTE

Mountain Herbal Tea



From the alpine meadows of South Tyrol. A soothing blend of natural herbs to bring calm, warmth, and mindful moments to your day.

TO SMELL

Smudge Stick



Handmade Sage-Rosemary Bundle. Grown and harvested locally in South Tyrol—organic, untreated, and natural.

DE Mit unserem arise-Ansatz haben wir bereits vor acht Jahren die Grundlage für ganzheitliches Wohlbefinden geschaffen. Verschiedene Bewegungsprogramme fördern das Bewusstsein und verbessern sowohl die körperliche als auch die mentale Flexibilität. So wird jeder Aufenthalt zu einer Entdeckungsreise zu sich selbst – oder zu einer Gelegenheit, etwas Neues auszuprobieren.

Im Hotel Schwarzschnied stehen täglich bis zu sieben verschiedene Aktivitäten zur Verfügung: Von Liebscher & Bracht über Soundbaths, unterschiedliche Yoga-Stile und -Kurse, achtsame Naturwanderungen, arise Dance Movement, arise Dance Movement, Functional Fitness und Eisbaden nach der Wim-Hof-Methode bis hin zu Soul Readings – hier ist für jeden etwas dabei.

Unser Yoga Teacher in Residence Programm bietet außerdem neue Impulse: Yoga-Lehrer*innen – auch international – bringen ihre Erfahrung in unsere speziell dafür vorgesehenen Räume ein. Auch das arise Body & Mind Studio in Bozen bietet ein vielfältiges Programm für Körper und Geist, mit Kursen von Yin Yoga über Pilates bis hin zu Klangbädern und Kakao-Zeremonien.

Was immer dabei ist: die wunderschöne Naturkulisse, Wellnessangebote, köstliches Essen – von vegan bis all-inclusive – und die Qual der Wahl zwischen unseren verschiedenen Häusern.

IT Con il nostro approccio arise abbiamo gettato le basi per il benessere olistico già otto anni fa. Diversi programmi di movimento sviluppano la consapevolezza e migliorano la flessibilità sia fisica che mentale. Ogni soggiorno diventa così un viaggio alla scoperta di sé stessi – o un'occasione per provare qualcosa di nuovo.

All'Hotel Schwarzschnied sono disponibili fino a sette attività diverse al giorno: da Liebscher & Bracht, sound baths, diversi stili e corsi di yoga, passeggiate consapevoli nella natura, arise Dance Movement, Functional Fitness e bagni ghiacciati secondo il metodo Wim Hof fino ai Soul Readings – ce n'è per tutti i gusti.

Il nostro programma Yoga Teacher in Residence offre inoltre nuovi stimoli: insegnanti di yoga, anche internazionali e sempre diversi, portano la loro esperienza nei nostri spazi dedicati allo yoga. Anche lo arise Body & Mind Studio di Bolzano propone un'offerta varia per corpo e mente, con corsi che spaziano dallo Yin Yoga al Pilates, fino ai bagni sonori e alle cerimonie del cacao.

Ciò che non manca mai: il bellissimo scenario naturale, le offerte benessere, il cibo gustoso dal vegano all'all-inclusive e l'imbarazzo della scelta tra le nostre strutture.

EN With our arise approach, we laid the foundation for holistic well-being eight years ago. Various movement programmes cultivate mindfulness and enhance both physical and mental flexibility. Every stay becomes a journey of self-discovery—or an opportunity to try something new.

At Hotel Schwarzschnied, up to seven different offerings are available each day: from Liebscher & Bracht, sound baths, various yoga styles and classes, mindful nature walks, arise Dance Movement, Functional Fitness, and Wim Hof ice bathing to Soul Readings—there's something for every taste.

Our Yoga Teacher in Residence programme also provides fresh inspiration: constantly changing, sometimes international yoga teachers bring their expertise into our yoga spaces. The arise Body & Mind Studio in Bolzano also offers a diverse range of classes for body and mind, from Yin Yoga and Pilates to sound baths and cacao ceremonies.

What's always included: the beautiful natural surroundings, wellness offerings, delicious food from vegan to all-inclusive, and the delightful choice between our hotels.

ARTIST IN RESIDENCE

NICOLAS POLLI BEYOND PERFECTION





DE Der Schweizer Künstler Nicolas Polli entdeckte während seiner Artist Residency im Parkhotel Mondschein die Schönheit des Ungewöhnlichen. Auf den lebhaften Märkten von Bozen sammelte er Obst und Gemüse – nicht das Perfekte, sondern das, was aus der Norm fällt.

Seine Fotografien hinterfragen unsere Sehgewohnheiten: Was passiert, wenn alltägliche Hotelgegenstände auf ungewöhnliche Formen treffen? Wenn Design und Natur eine überraschende Verbindung eingehen? Nicolas macht sichtbar, was wir meist übersehen, und lädt uns ein, die Welt um uns neu zu betrachten.

So entstand eine Serie, die das Parkhotel Mondschein in einem anderen Licht zeigt – als einen Ort, an dem Alltag und Kunst, Perfektion und Unerwartetes aufeinandertreffen.

IT L'artista svizzero Nicolas Polli ha scoperto, durante la sua Artist Residency al Parkhotel Mondschein, la bellezza dell'insolito. Nei vivaci mercati di Bolzano ha raccolto frutta e verdura – non la perfezione, ma ciò che si discosta dalla norma.

Le sue fotografie mettono in discussione le nostre abitudini visive: cosa succede quando oggetti quotidiani dell'hotel incontrano forme insolite? Quando design e natura creano un collegamento sorprendente? Nicolas rende visibile ciò che di solito trascuriamo e ci invita a guardare il mondo che ci circonda con occhi nuovi.

È nata una serie che mostra il Parkhotel Mondschein sotto una luce diversa – come un luogo in cui la quotidianità e l'arte, la perfezione e l'imprevisto si incontrano.

EN Swiss artist Nicolas Polli discovered the beauty of the unusual during his Artist Residency at the Parkhotel Mondschein. At Bolzano's lively markets, he collected fruits and vegetables—not the perfect ones, but those that fall outside the norm.

His photographs challenge our usual ways of seeing: What happens when everyday hotel objects meet unusual shapes? When design and nature form a surprising connection? Nicolas makes visible what we often overlook and invites us to see the world around us in a new way.

A series has emerged that presents the Parkhotel Mondschein in a different light—as a place where everyday life and art, perfection and the unexpected come together.



LOOKING FOR NEW ARTISTS

We always welcome applications for our Artist-in-Residence programme.

Please apply with a portfolio. We regularly review submissions and will get in touch.

EVENTS@PARKHOTELMONDSCH EIN.COM

Nicolas was inspired to create the book over the span of several different seasons. The book was presented at Parkhotel Mondschein during the Bolzano Art Weeks in October 2025.



NICOLAS POLLI



Where moonlight shadows palms and trees, you will dream of apples and grapes

ART BOOK WITH A LINEN COVER, 148 PAGES
EUR 39,00 VIA CIAOPRESS.COM



ARTIST IN RESIDENCE

NADINE SCHEMMANN

THE UNSPOKEN

DE Die Berliner Künstlerin, die an der Köln International School of Design und der UdK Berlin studierte, übersetzt Kommunikation und zwischenmenschliche Interaktionen in Farben und fließende Formen. Ihre skulpturalen Leinwände wölben sich und interagieren mit verschiedenen Materialien, um das sichtbar zu machen, was in Begegnungen unausgesprochen bleibt – ähnlich wie Nähte und Zwischenräume eines Stoffes zum Gesamtbild beitragen.

Für die Villa Arnica hat sie ein textilbasiertes Kunstwerk geschaffen, das die verborgenen Dynamiken menschlicher Begegnungen durch skulpturale Leinwände sichtbar macht. Das entstandene Werk ist im Eingangsbereich der Villa zu sehen.

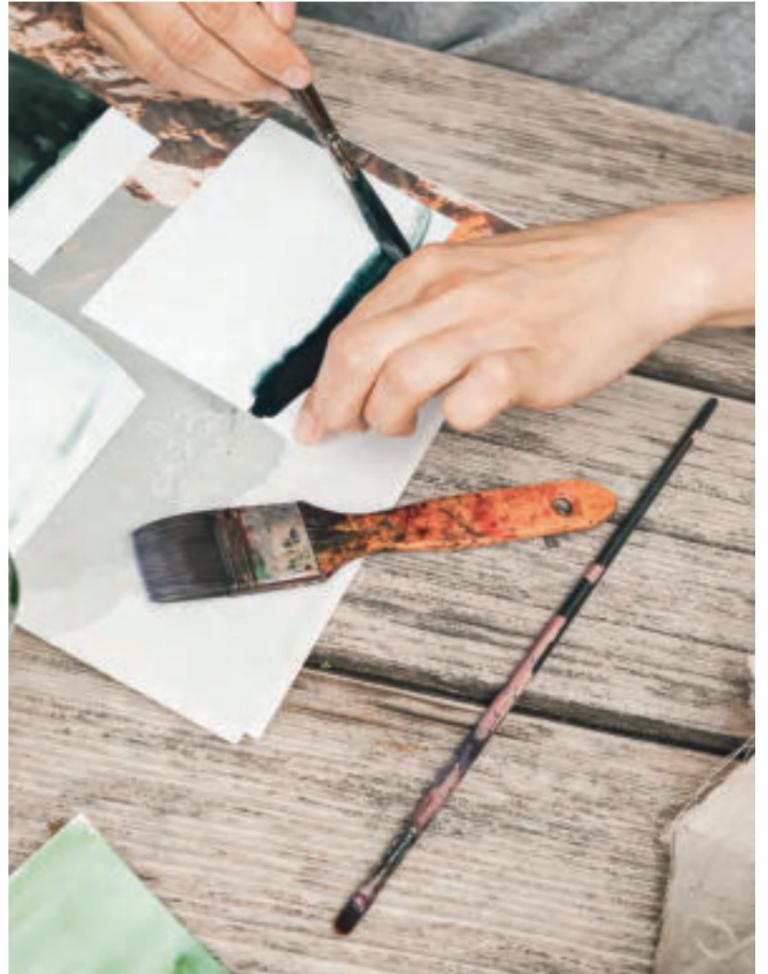
IT *L'artista berlinese, che ha studiato alla Cologne International School of Design e all'Università delle Arti di Berlino, traduce comunicazione e interazioni in colori e forme fluide. Le sue tele scultoree si incurvano e interagiscono con diversi materiali per svelare ciò che resta non detto negli incontri interpersonali – proprio come cuciture e spazi di un tessuto contribuiscono all'insieme.*

Per Villa Arnica ha realizzato un'opera tessile che rende visibili le dinamiche nascoste degli incontri umani attraverso tele scultoree. L'opera risultante è visibile nell'atrio d'ingresso della villa.

EN The Berlin-based artist, who studied at the Cologne International School of Design and the UdK Berlin, translates communication and interactions into colours and flowing forms. Her sculptural canvases curve and interact with different materials to reveal the unspoken in human encounters—much like the seams and spaces of a fabric contribute to the whole.

For Villa Arnica, she created a textile work that makes the hidden dynamics of human encounters visible in sculptural canvases. The resulting artwork can be seen in the entrance hall of the villa.

Through colour and form, Nadine Schemmann makes the hidden rhythms of human encounters visible in sculptural, textile artworks.

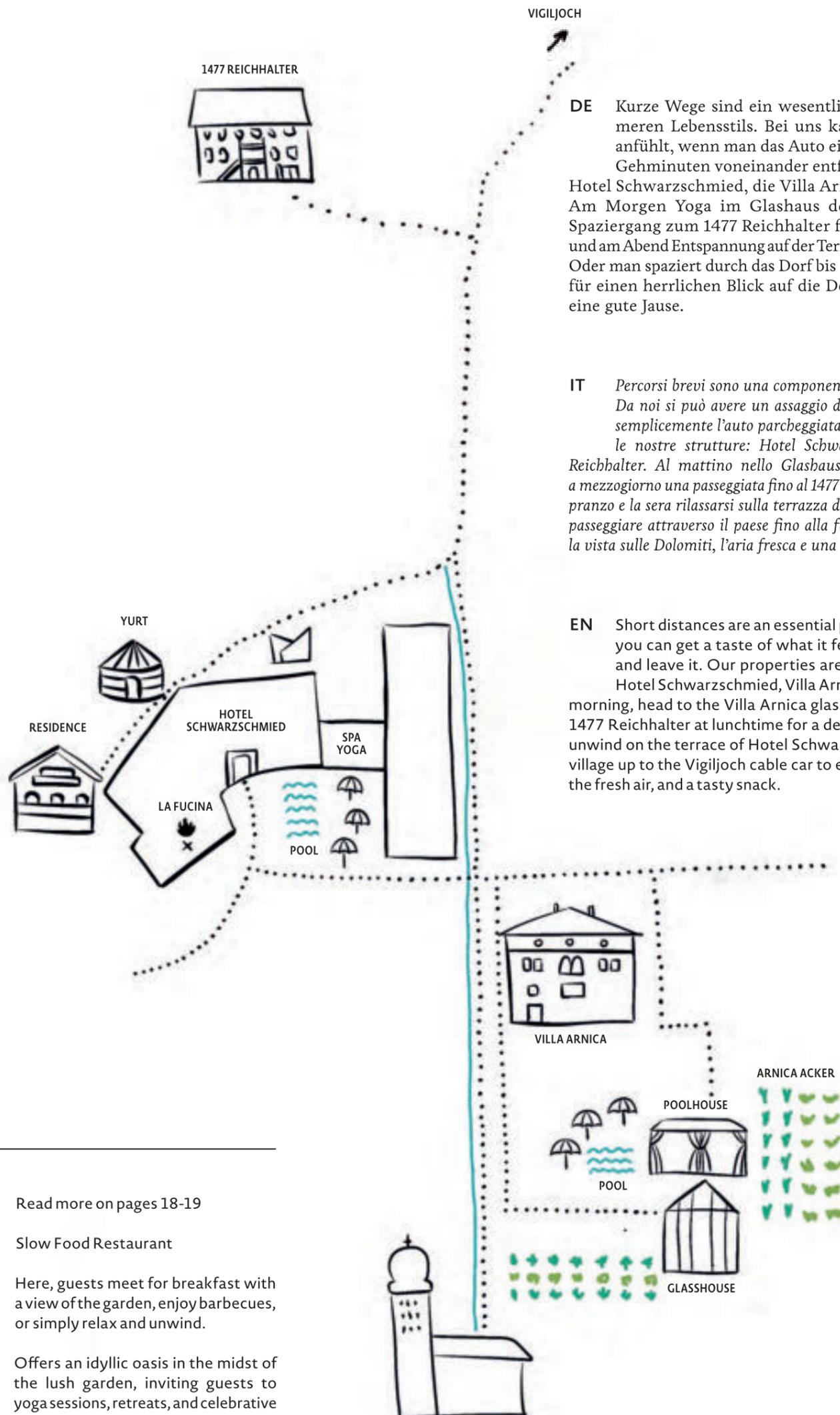


NADINE SCHEMMANN



LANA

THE NEIGHBOURHOOD WE WANT TO LIVE IN



DE Kurze Wege sind ein wesentlicher Bestandteil eines langsameren Lebensstils. Bei uns kann man erleben, wie es sich anfühlt, wenn man das Auto einfach stehen lässt. Nur wenige Gehminuten voneinander entfernt liegen unsere Häuser: das Hotel Schwarzschild, die Villa Arnica und das 1477 Reichhalter. Am Morgen Yoga im Glashaus der Villa Arnica, mittags ein Spaziergang zum 1477 Reichhalter für ein köstliches Mittagessen und am Abend Entspannung auf der Terrasse des Hotel Schwarzschild. Oder man spaziert durch das Dorf bis zur Seilbahn auf das Vigiljoch – für einen herrlichen Blick auf die Dolomiten, frische Bergluft und eine gute Jause.

IT *Percorsi brevi sono una componente essenziale di una vita più lenta. Da noi si può avere un assaggio di come ci si sente quando si lascia semplicemente l'auto parcheggiata. A pochi minuti a piedi si trovano le nostre strutture: Hotel Schwarzschild, Villa Arnica e 1477 Reichhalter. Al mattino nello Glashaus della Villa Arnica per lo yoga, a mezzogiorno una passeggiata fino al 1477 Reichhalter per gustare un delizioso pranzo e la sera rilassarsi sulla terrazza dell'Hotel Schwarzschild. Oppure passeggiare attraverso il paese fino alla funivia per il Vigiljoch, per godersi la vista sulle Dolomiti, l'aria fresca e una buona merenda.*

EN Short distances are an essential part of a slower-paced life. Here, you can get a taste of what it feels like to simply park your car and leave it. Our properties are all within a few minutes' walk: Hotel Schwarzschild, Villa Arnica, and 1477 Reichhalter. In the morning, head to the Villa Arnica glasshouse for yoga, take a stroll to 1477 Reichhalter at lunchtime for a delicious meal, and in the evening, unwind on the terrace of Hotel Schwarzschild. Or walk through the village up to the Vigiljoch cable car to enjoy the view of the Dolomites, the fresh air, and a tasty snack.

YURT Read more on pages 18-19

LA FUCINA Slow Food Restaurant

POOLHOUSE Here, guests meet for breakfast with a view of the garden, enjoy barbecues, or simply relax and unwind.

GLASSHOUSE Offers an idyllic oasis in the midst of the lush garden, inviting guests to yoga sessions, retreats, and celebrative gatherings.

ARNICA ACKER Read more on page 22

BIG ADVENTURES FOR LITTLE GUESTS

Spend a family vacation where both you and your children can truly relax and have fun.

DE Im Hotel Schwarzschild in Lana erwartet kleine Gäste ein ganz besonderes Erlebnis: eine echte mongolische Jurte, mitten im malerischen Schwarzbauer Garten. Hier können Kinder ihrer Kreativität freien Lauf lassen – in einer warmen, farbenfrohen Umgebung, durch deren Kuppelöffnung sanftes Licht fällt.

IT All'Hotel Schwarzschild di Lana, i piccoli ospiti possono vivere un'esperienza davvero speciale: una vera yurta mongola, immersa nel pittoresco giardino Schwarzbauer. Qui, i bambini possono dare libero sfogo alla loro creatività in un ambiente dai colori caldi e dalla luce soffusa che filtra dall'apertura nella cupola.

EN At Hotel Schwarzschild in Lana, little guests can look forward to something truly special: an authentic Mongolian yurt, right in the picturesque Schwarzbauer Garden. Here, children can let their creativity run free in a space filled with warm colours and soft light streaming through the opening in the dome.





CHILDREN CAN EXPLORE YOGA THROUGH PLAYFUL POSES AND IMAGINATIVE ADVENTURES, DISCOVERING MINDFULNESS AND MOVEMENT IN A JOYFUL WAY.

DE Rundherum erstreckt sich ein naturnaher Garten, der zum Entdecken einlädt.

Hier können kleine Forscher Blumen bestaunen, Insekten beobachten und selbst Hand anlegen im eigens für sie angelegten Gemüse- und Kräutergarten. Begleitet werden sie von Montessori-Pädagoginnen, die im Rahmen eines speziellen Sommerprogramms für Kinder ihre Neugier fördern und jede Entdeckungsreise unterstützen.

So entsteht ein Ort, an dem Kinder lernen, wachsen und ihre Fantasie entfalten können – in einem harmonischen Zusammenspiel von Mensch und Natur. Eine Erfahrung, die lange im Herzen bleibt.



IT *Tutto intorno si estende un giardino naturale che invita alla scoperta. Qui i piccoli esploratori possono ammirare i fiori, osservare gli insetti e mettere le mani nel giardino orticolo pensato per loro. Sono accompagnati da educatrici Montessori, che durante l'estate, nell'ambito di un programma speciale per bambini, stimolano la loro curiosità e supportano ogni avventura di scoperta.*

Nasce così un luogo dove i bambini possono imparare, crescere e sviluppare la propria immaginazione in un armonioso incontro tra persone e natura – un'esperienza che resta a lungo nel cuore.

EN All around stretches a nature-inspired garden that invites exploration.

Here, little explorers can admire the flowers, observe insects, and get hands-on in the child-friendly vegetable garden. They are guided by Montessori educators who, as part of a special summer programme, nurture their curiosity and support every journey of discovery.

This creates a place where children can learn, grow, and expand their imagination in a harmonious interaction between people and nature—an experience that they will remember for the rest of their lives.



REICHHALTER HERITAGE



EVERY WALL HOLDS A STORY

ROOMS

- 01 Helmsdorf
- 02 Schön Müller
- 03 Muhl
- 04 Erasmus
- 05 Mözpanckh
- 06 Balthasar

DE Diese Mauern haben viel erlebt. Die Namen der acht schlichten Zimmer erinnern an die Geschichte des Hauses. Ob es sich um die Namen früherer Besitzer handelt, die das Haus für uns bewahrt haben, oder um frühere Nutzungen wie die Mühle, die Metzgerei oder die Bäckerei – alles hier atmet Vergangenheit.

Und doch genießen wir in der Gegenwart feine Gerichte, edle Weine und weiche Daunen. In diesem Haus gibt es kaum Ablenkung, aber viel Gegenwart und Aufmerksamkeit.

IT Queste mura hanno vissuto molto. I nomi delle otto camere essenziali richiamano la storia della casa. Che si tratti dei nomi dei precedenti proprietari che hanno conservato la casa per noi, o di usi passati come il mulino, la macelleria o il forno, tutto qui respira il passato, mentre nel presente possiamo gustare piatti raffinati, vini delicati e morbide piume. In questa casa ci sono poche distrazioni, ma tanta presenza e attenzione.

EN These walls have seen a great deal. The names of the eight pared-down rooms reflect the history of the house. Whether named after former owners who preserved the house for us, or after past uses like the mill, the butcher's, or the bread-baking room, everything here breathes the past, while we enjoy fine cuisine, delicate wines, and soft down duvets here in the present. In this house, distractions fade away, leaving space for true presence and attention.



OTTO EVENT RECAP

DE Neue Impulse direkt aus Berlin in die Fußgängerzone von Lana. Im Mai brachten Vadim und Sören von Otto Berlin ihre Kreationen auf unsere Tische – inspiriert von der Berliner Küche und internationalen Einflüssen. Alle Gerichte waren zum Teilen gedacht und boten so vielen Gästen eine neue Interpretation des gemeinsamen Essens.

IT *Nuovi impulsi direttamente da Berlino nella zona pedonale di Lana. A maggio, Vadim e Sören di Otto Berlin hanno portato sulle nostre tavole le loro creazioni ispirate alla cucina berlinese e a influenze internazionali. Tutte le portate erano concepite per essere condivise, offrendo così a molti ospiti una nuova interpretazione del mangiare insieme.*

EN Fresh inspiration straight from Berlin to the pedestrian zone of Lana. In May, Vadim and Sören from Otto Berlin brought their creations to our tables, inspired by Berlin's cuisine and international influences. Each course was designed for sharing, offering many guests a new interpretation of eating together.



THE OTTO BERLIN TEAM HAS INFUSED OUR TRADITIONAL CUISINE AT 1477 REICHHALTER WITH NEW ENERGY.

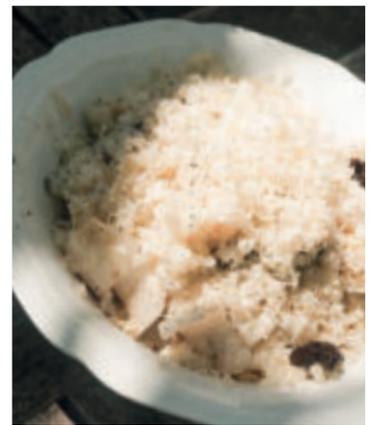


TASTES TO REMEMBER

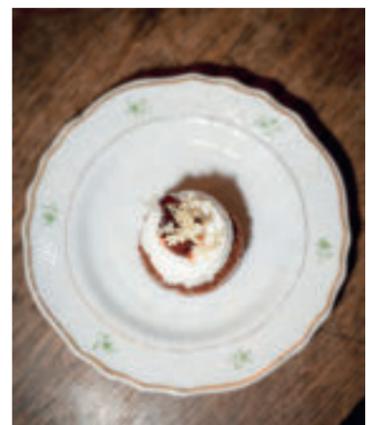
Here's a glimpse of what was served—creations made to surprise, share, and savour.



Kalbsschulter. Bärlauch. Milch Spalla di vitello. Aglio orsino. Latte
Veal shoulder. Wild garlic. Milk



Chicorée. Capriz. Walnuss
Indivia. Capriz. Noce
Endive. Capriz cheese. Walnut



Financier. Rohmilch. Vogelbeere
Financier. Latte crudo. Sorbo
Financier. Raw milk. Rowan berry

WHERE CONNECTIONS BLOSSOM

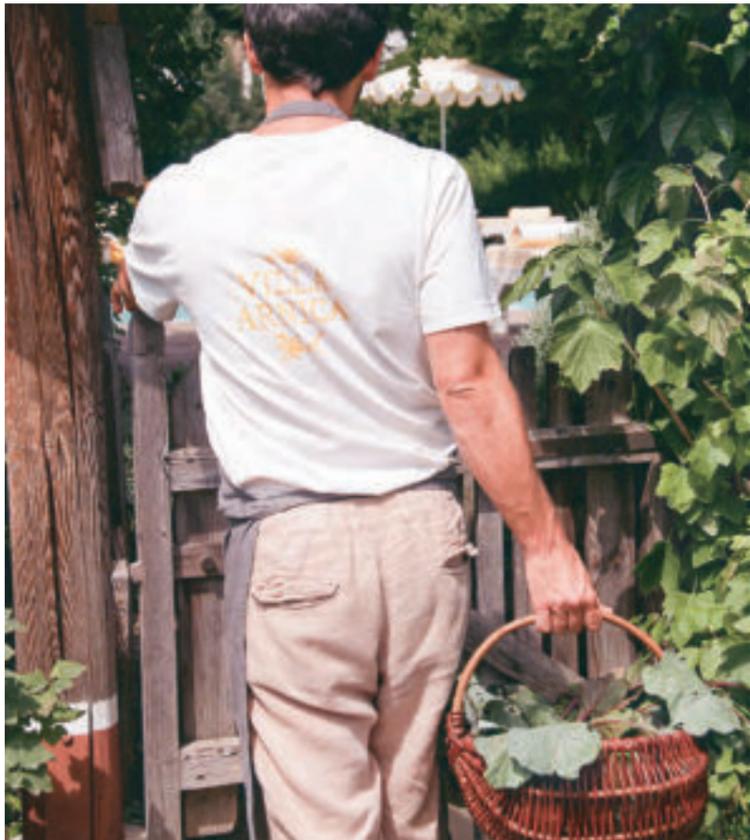
GARDEN TOURS AT VILLA ARNICA

UNSER ARNICA ACKER

DE In der Villa Arnica in Lana eröffnen die neuen Gartenführungen einen faszinierenden Kosmos aus unzähligen kleinen Welten. Auf dem 3.000 m² großen Feld wachsen frisches, knackiges Gemüse in Hülle und Fülle – saisonale Produkte, die alle vier unserer Hotels versorgen.

Bei den Führungen entdecken Sie die erstaunliche Vielfalt der Pflanzenwelt: Welche Kräuter seit Jahrhunderten als Heilpflanzen genutzt werden, wie verschiedene Blüten Insekten anlocken, warum manche Bäume hunderte Jahre alt werden können. Sie erfahren die Geschichten jeder einzelnen Pflanze und wie sie miteinander verbunden sind.

In der Villa Arnica zelebrieren wir mit jeder Mahlzeit die Kunst des Slow Foods. Geleitet von der Philosophie „vom Garten auf den Teller“ verwandeln sich die Gaben der Natur in köstliche Gerichte – begleitet von besten Fleischstücken aus lokalen Metzgereien.



IL NOSTRO ARNICA ACKER

IT Alla Villa Arnica di Lana, le nuove visite guidate nei giardini svelano un affascinante cosmo di innumerevoli piccoli mondi. Nel campo di 3.000 m² cresce in abbondanza della verdura fresca e croccante, che fornisce prodotti di stagione a tutti e quattro i nostri hotel.

Durante le visite guidate scoprirete l'incredibile varietà del mondo vegetale: quali erbe sono state utilizzate come piante medicinali per secoli, come diversi fiori attirano gli insetti e perché alcuni alberi possono vivere centinaia di anni. Imparerete le storie di ciascuna pianta e come esse si collegano tra loro.

Alla Villa Arnica, ogni pasto celebra l'arte del vivere lento. Guidati dalla filosofia "dall'orto alla tavola", i doni della natura si trasformano in piatti squisiti, accompagnati dai migliori tagli di carne provenienti da macellai locali.

OUR ARNICA ACKER

EN At Villa Arnica in Lana, the new garden tours reveal a fascinating cosmos of countless little worlds. On the 3,000 m² field, plenty of fresh, crisp vegetables grow, supplying seasonal produce to all four of our hotels.

During the tours, you'll discover the astonishing diversity of the plant world: which herbs have been used as medicinal plants for centuries, how different flowers attract insects, and why some trees can live for hundreds of years. You'll learn the stories behind each plant and how they connect with one another.

At Villa Arnica, every meal celebrates the art of slow living. Guided by a "Garden to Table" philosophy, nature's bounty is transformed into exquisite dishes, complemented by the finest cuts of meat sourced from local butchers.

We have always harvested fruit and vegetables from our natural garden surrounding Villa Arnica. And we serve what we pick at breakfast and in our light Mediterranean dishes carefully prepared in our pool kitchen.



EIN HAUS FÜR MICH UND MEINE FREUNDE

Während ein Teil der Gruppe bereits am Pool sitzt und den Tanz der Sonnenstrahlen auf dem Wasser beobachtet, genießen wir den kleinen Balkon mit Blick auf den wunderschönen Garten und tauschen uns über all die Neuigkeiten aus. Es ist viel zu lange her, seit wir uns das letzte Mal gesehen haben. Wie schön, ein ganzes Wochenende vor uns zu haben. Die Villa gehört ganz uns: Wir spazieren durch den Garten, entspannen am Pool und lassen uns abends mit einem köstlichen Abendessen aus frischem Gartengemüse verwöhnen. Endlich mal wieder Zeit für meine Freunde. Was für ein Fest!

UNA CASA PER ME E I MIEI AMICI

Mentre una parte del gruppo già osserva i raggi del sole danzare sull'acqua dalla piscina, noi ci godiamo il piccolo balcone con vista sul meraviglioso giardino, per aggiornarci sulle novità. È passato troppo tempo dall'ultima volta che ci siamo visti. Quanto è bello avere davanti a noi un intero weekend. La villa è tutta per noi: passeggeremo nel giardino, ci rilasseremo a bordo piscina e la sera ci delizieremo con una cena gustosa a base di verdure fresche direttamente dall'orto. Finalmente un po' di tempo per i miei amici. Che festa!

A HOUSE FOR ME AND MY FRIENDS

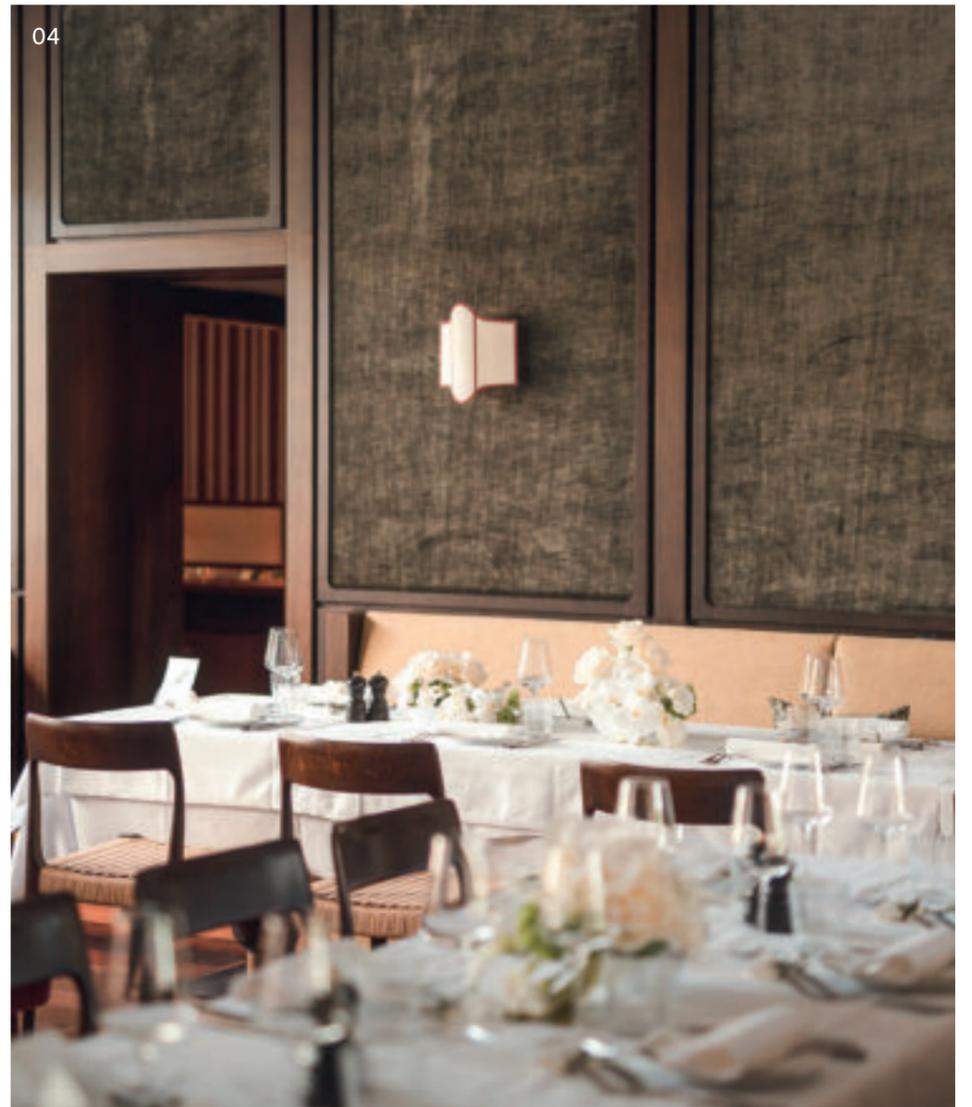
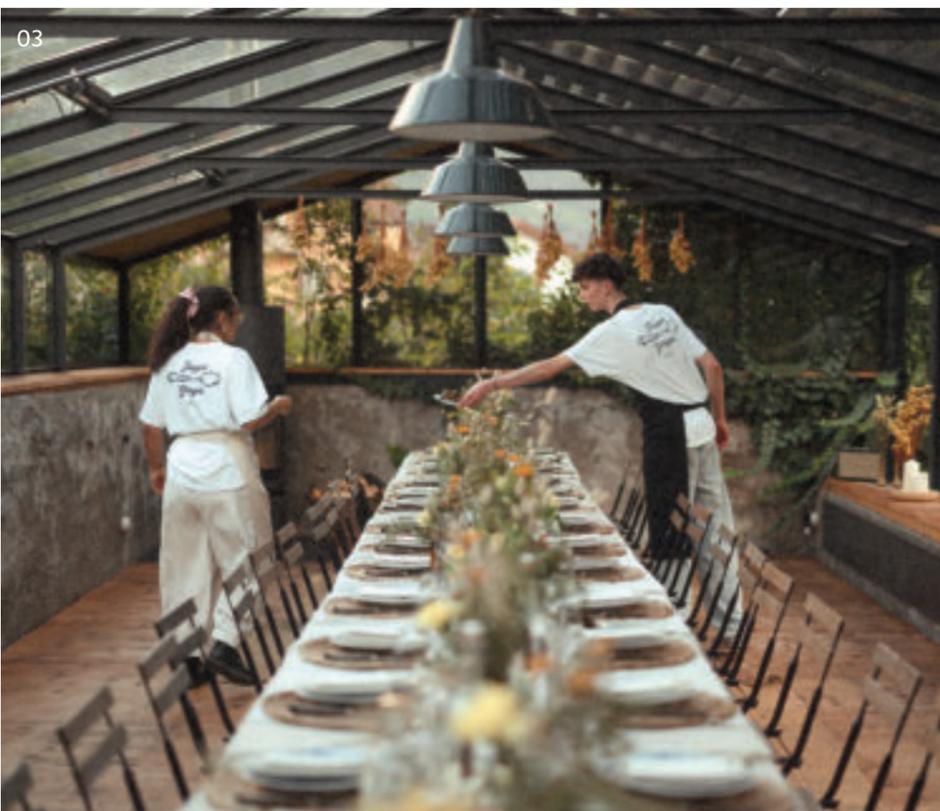
While part of the group is already watching the sun's rays dance on the pool water, we enjoy catching up with each other on the small balcony overlooking the wonderful garden. It's been far too long since we last met. How wonderful to have a whole weekend ahead of us. The villa is all ours: we stroll through the garden, relax by the pool, and in the evening indulge in a delicious meal with vegetables fresh from the garden. Finally, some time spent with friends. What a celebration!



OUR DEDICATED KITCHEN AND SERVICE TEAM CATER TO YOUR EVERY NEED, GLADLY ACCOMMODATING SPECIAL REQUESTS, WHILE ENSURING COMPLETE PRIVACY AND TRANQUILITY.

VILLA ARNICA
 01 Poolhouse
 02 Garden
 03 Glasshouse

PARKHOTEL MONDSCHEN
 04 Luna Restaurant
 05 Luna Bar Kiosk



CELEBRATE WITH US



DE Ob berufliche oder private Anlässe – jedes unserer Häuser bietet einen einzigartigen Rahmen für Ihre Veranstaltungen. Von kreativen Produktpräsentationen über entspannte Geburtstagsfeiern bis hin zu effektiven Seminaren und romantischen Hochzeiten – jedes Haus bringt seinen eigenen Charakter ein und schafft eine besondere Atmosphäre. Gerne entwickeln wir maßgeschneiderte Konzepte, die Ihre Gäste begeistern und nachhaltige Eindrücke schaffen.

IT *Che si tratti di eventi professionali o privati, ciascuna delle nostre strutture offre un ambiente unico per le vostre occasioni. Dalle presentazioni creative di prodotti alle feste di compleanno in relax, dai seminari incisivi ai matrimoni romantici – ogni casa aggiunge il proprio tocco personale e crea un'atmosfera speciale. Siamo lieti di sviluppare concetti su misura che entusiasmino i vostri ospiti e lascino un'impressione duratura.*

EN Whether for business or private occasions, each of our properties offers a unique setting for your events. From creative product presentations to relaxed birthday celebrations, from effective seminars to romantic weddings—every house adds its own character and creates a special atmosphere. We are happy to develop tailor-made concepts that delight your guests and leave a lasting impression.



05

Exclusive stays in one of our South Tyrolean homes, for as many days as you wish and for any occasion.

WE LOOK FORWARD TO YOUR ENQUIRY AT

EVENTS@PARKHOTELMONDSCHEN.COM

MAGIC LIES IN QUIET CORNERS

GRUBERN GUT—LOCATED
AT THE VERY END OF ULTEN
VALLEY, HAS BEEN AROUND
SINCE 1423.



GRUBERN
G U T



DE Dort, wo seit jeher Bauern die steilen Hänge bewirtschaften, steigt das Tal bis auf 1.500 m Höhe – und man kann die Stille hören. Im Sommer 2026 öffnen wir die Türen des Grubern Gut.

Das Haus ist grundsätzlich für Selbstversorgung konzipiert – ideal für alle, die Ruhe suchen, für Familien oder Gruppen bis zu 15 Personen.

Für exklusive Buchungen, Retreats oder Veranstaltungen bieten wir gerne Catering und kulinarische Betreuung an.

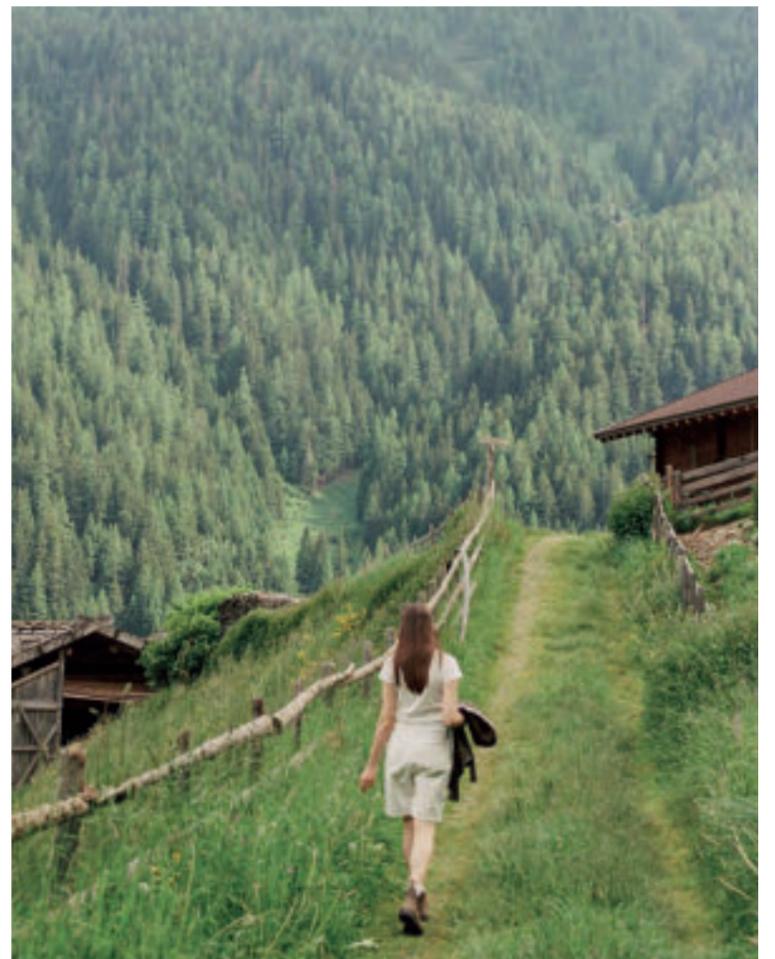
IT *Là dove da sempre i contadini hanno coltivato i ripidi pendii, la valle sale fino a 1.500 m di altitudine e si può ascoltare il silenzio, nell'estate 2026 apriremo le porte del Grubern Gut.*

La casa è fondamentalemente pensata per l'autogestione – ideale per chi cerca tranquillità, per famiglie o gruppi fino a 15 persone. Offriamo volentieri catering e ristorazione in occasione di eventi, prenotazioni esclusive o ritiri.

EN Where dairy farmers have long worked the steep slopes, the valley rises up to 1,500 m above sea level, and you can hear the silence, we will open the doors to Grubern Gut in summer 2026.

Thoughtfully created as a self-catering hideaway, the house welcomes families, small groups up to 15 guests, and those who cherish tranquillity and nature.

For events, exclusive bookings, or retreats we are delighted to arrange bespoke catering and dining experiences upon request.







PARKHOTEL MONDSCH EIN

24/ **DEZ**
Christmas Matinée at Luna Bar
Dinner at Luna Restaurant

14/ **FEB**
Valentine's Menu
at Luna Restaurant

20-22/ **MAR**
"Seeds" Breathwork Retreat
with Angela Grossi

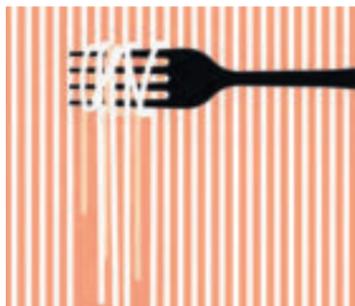
31/ **DEZ**
New Year's Eve Dinner at Luna Restaurant
Legendary Party at Luna Bar

01-30/ **APR**
Special Easter Dishes
at Luna Restaurant

À TABLE

Experience exceptional menus in our historic house, inviting you to leave the everyday behind.

DATES TO BE ANNOUNCED



LUNA CONCERTS

Young, talented musicians from South Tyrol and beyond join us for performances and fresh drinks.

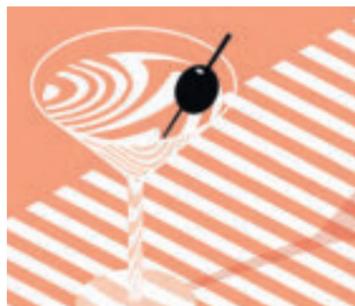
As part of this series, the Piano Edition offers special evenings dedicated to live piano music, ranging from classical to jazz, in the unique atmosphere of the Luna Bar.

EVERY WEDNESDAY
FROM OCTOBER TO MARCH, 20:30 - 22:30

DJ'N'DRINKS

Food, drinks, and good vibes at our Luna Bar. Curated by Arno Parmeggiani.

EVERY FRIDAY, 18:30 - 21:30



CINEMA PARADISO

Italian film classics under the starry sky.

JUL-SEP



Regular events take place in the wonderful atmosphere of the park. The outdoor bar with a kiosk serves refreshing drinks.

12-14/ **MAR**
Döner Veltliner

24-26/ **APR**
sssss saladsssss X salon c.o.

11 & 14/ **FEB**
Luna Concert
with John Carlsson

MORE DATES TO BE ANNOUNCED

MOONTALKS
Art, culture, design, creativity— that's what the bi-monthly Moontalks are all about, curated by franzLAB.

EVERY 2 MONTHS

LUNAR GATHERINGS
Set your monthly intentions at these special Full Moon gatherings in the arise Body & Mind Studio.

EVERY MONTH AT FULL MOON



ALL
PARKHOTEL
MONDSCH EIN
EVENTS

1477 REICHHALTER



11/ **DEC**
RH Goes Wild

23/ **DEC**
RH Christmas Party

31/ **DEC**
New Year's Aperitivo

14/ **FEB**
Valentine's Dinner

18/ **FEB**
Stockfischgröstl

19/ **MAR**
Fish Dinner „We are Fish“

04/ **APR**
Sound & Supper

25/ **JUN**
RH Marende

03/ **SEP**
RH Tavolata

11/ **NOV**
St. Martin's Goose

14/ **NOV**
Music & Dine



ALL
1477 REICHHALTER
EVENTS

HOTEL SCHWARZSCHMIED

DEC

04-07

Arise & Shine: Yoga Retreat
with Barbara Kittel-Holmgren

13-16

Somatic Yin Yoga: Retreat
with Liz Ehrenecker

24

Festive aperitif in the lobby and
4-course Christmas dinner

06-14

Yoga Teacher in Residence:
Francisco Domínguez Silva

17-21

Yoga-Retreat
with Timo Wahl

31

Stylish aperitif in the lobby and
5-course New Year's Eve dinner

FEB

12-15

Deep Winter Reset: Yoga
Retreat with Original Feelings (EN)

22-26

Connect to Your Soul: Yoga
Retreat with Lisa Ratzesberger

15-19

Release & Renew: Yoga Retreat
with Charlotte Bufler

26-01/03

Reset & Recharge: Yoga
Retreat with Sophia Thora

19-22

Just Me: Yoga Retreat
with Little by Little Studio

MAR

08-12

Deepen Your Practice: Yoga
Retreat with Daniela Mühlbauer

12-15

Back to Yourself: Yoga Retreat
with Veronika Rössl

15-19

Spring Reset: Yoga Retreat
with Nadine Bader

19-22

From Doing to Being: Yoga
Retreat with Cathrin Niehues

20-22

Breathwork Weekend
Yoga Retreat

22-26

(P)Rehab: Yoga Retreat
with Anja Marinkovic

APR

23-26

sweet.spot: Yoga Retreat with
Heidi Lustig & Daniel Huemer

JUN

11-14

Ode to Joy: Yoga Retreat
with Lili Borgwardt

21-25

Liquid Flow: Yoga Retreat
with Simon Park (EN)

25-28

Midsummer: Yoga Retreat
with Thais de la Paz

SEP

17-20

Inside Flow: Yoga Retreat
with Anna Herz

25-27

Motion: Yoga Retreat
with Anja Marinkovic

OCT

11-15

Yoga Retreat
with Lisa Ratzesberger

15-18

Yoga Retreat
with Thais de la Paz

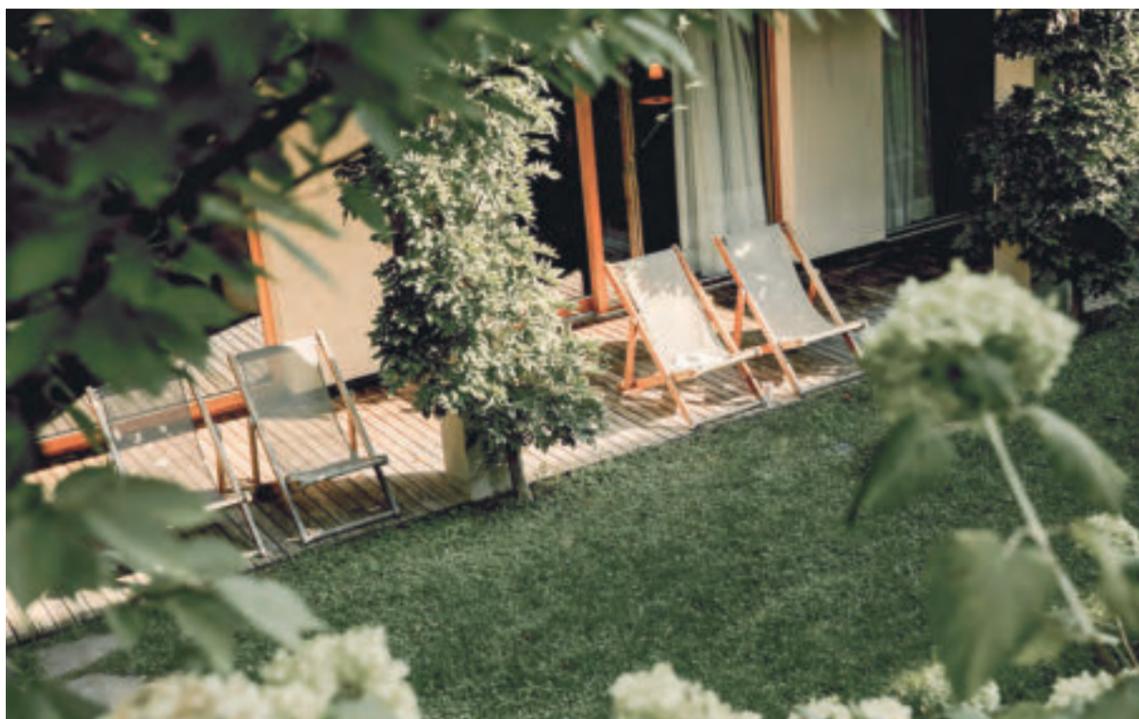
18-22

A Soulful Autumn: Yoga Retreat
with Matthäa Mollenhauer

NOV

08-12

The Flex & Flow®: Yoga Retreat
with Jessica Klimach



ALL
SCHWARZSCHMIED
OFFERS, PACKAGES
AND RETREATS

ALTO LOVE



“ Many of our guests have been with us for years, some even across generations. With ALTO LOVE, we can finally give back a little of the warmth they show us. ”

MORITZ DISSERTORI

DE Manche Verbindungen wachsen über Jahre hinweg: Gäste, die immer wieder zurückkehren, werden Teil unserer Geschichte. Mit ALTO LOVE möchten wir diese besonderen Beziehungen feiern.

Unser Treueprogramm bietet weit mehr als klassische Vorteile: Von persönlich zugeschnittenen Angeboten über exklusive Upgrades bis hin zu einzigartigen Erlebnissen – wir schaffen Momente, die Ihren Aufenthalt noch unvergesslicher machen. Dabei belohnen wir nicht nur Ihre Verbundenheit zu unseren Häusern, sondern auch bewusstes, nachhaltiges Reisen – für eine Zukunft, in der auch kommende Generationen die Schönheit Südtirols entdecken können.

IT Alcune connessioni crescono nel corso degli anni. Gli ospiti che tornano più volte diventano parte della nostra storia. Con ALTO LOVE vogliamo celebrare queste relazioni speciali.

Il nostro programma fedeltà offre molto più dei classici vantaggi: dalle offerte personalizzate agli upgrade esclusivi fino a esperienze uniche, creiamo momenti che rendono il vostro soggiorno ancora più indimenticabile. Premiamo non solo il vostro legame con le nostre strutture, ma anche il viaggio consapevole e sostenibile – per un futuro in cui le prossime generazioni possano continuare a scoprire la bellezza dell'Alto Adige.

EN Some connections grow over the years: Guests who keep returning become part of our story. With ALTO LOVE, we want to honour these special relationships.

Our loyalty programme offers far more than traditional perks: from personalised offers and exclusive upgrades to unique experiences, we create moments that make your stay even more unforgettable. We reward not only your connection to our properties but also conscious, sustainable travel—for a future in which generations to come can continue to experience the beauty of South Tyrol.

GRUBERN GUT

Grubern 13
39016 Ulten
Südtirol / Alto Adige
Italy

+39 0473 562 800
info@gruberngut.com
gruberngut.com

DE 5 Apartments, davon 1 Chalet | ehemaliger Bauernhof in abgeschiedener Ruhe | ein Rückzugsort inmitten ursprünglicher Natur

AUSSTATTUNG

Natürliche Kosmetikprodukte von Susanne Kaufmann™ | Voll ausgestattete Küche in jedem Apartment | Gemeinschaftsraum inkl. Küche | Marshall Musikbox | „Speis“ mit Getränken und Lebensmitteln | Internationale Zeitschriften | Bibliothek | WLAN | arise Yoga- und Meditationsraum | Yogamatten | Rad-/Skikeller

IT 5 appartamenti, di cui 1 chalet | ex casale in una tranquillità isolata | un rifugio immerso nella natura incontaminata

SERVIZI

Prodotti cosmetici naturali di Susanne Kaufmann™ | Cucina completamente attrezzata in ogni appartamento | Sala comune con cucina | Marshall music box | Dispensa con bevande e alimenti | Riviste internazionali | biblioteca | Wi-Fi | Sala arise per yoga e meditazione | Tappetini da yoga | Deposito bici/sci

EN 5 apartments, including 1 chalet | a former farmhouse in secluded tranquillity | a retreat in the heart of untouched nature

AMENITIES

Natural cosmetic products by Susanne Kaufmann | Fully equipped kitchen in every apartment | Common room with kitchen | Marshall music box | Pantry with beverages and food | International magazines | Library | Wi-Fi | arise yoga and meditation room | Yoga mats | Bike/ski storage room

GRUBERN GUT

1477 REICHHALTER

Metzgergasse 2 / Vicolo Macello 2
39011 Lana
Südtirol / Alto Adige
Italy

+39 0473 051050
info@1477reichhalter.com
1477reichhalter.com

DE 8 Zimmer | Dachterrasse | denkmalgeschütztes Haus | Gasthaus mitten im Zentrum von Lana

AUSSTATTUNG

Natürliche Kosmetikprodukte von Susanne Kaufmann™ | Karaffe und Gläser für Wasser | Marshall Musikbox | Internationale Zeitschriften und Bücher | WLAN im gesamten Haus | Citybikes | Kostenloser Tiefgaragenstellplatz und Ladestation für Elektroautos (gegen Gebühr) im Partnerhotel Schwarzschnied in zwei Minuten fußläufig erreichbar

IT 8 camere | terrazza sul tetto | locanda storica con camere | ristorante nel centro di Lana

SERVIZI

Prodotti cosmetici naturali di Susanne Kaufmann™ | Caraffe e bicchieri per l'acqua | Marshall music box | Riviste e libri internazionali | Wi-Fi in tutta la locanda | Citybike | Parcheggio sotterraneo gratuito e stazione di ricarica per auto elettriche (a pagamento) a soli due minuti a piedi presso l'hotel partner Schwarzschnied

EN 8 rooms | rooftop terrace | heritage-protected building | restaurant in the centre of Lana

AMENITIES

Natural cosmetics by Susanne Kaufmann™ | Carafe and glasses for water | Marshall music box | International magazines and books | WiFi throughout the building | City bikes | Free parking garage and e-car charging station (for a fee) at the partner hotel Schwarzschnied, just a two-minute walk away

HOTEL SCHWARZSCHMIED

Schmiedgasse 6 / Vicolo Fucine 6
39011 Lana
Südtirol / Alto Adige
Italy

+39 0473 562 800
info@schwarzschiemied.com
schwarzschiemied.com



DE 68 Zimmer, davon 13 Suiten | zentral gelegenes Hotel eingebettet in die Weingärten von Lana | Restaurant | Garten mit Pool und Terrasse | Saunen, Dampfraum & Entspannungsräume

AUSSTATTUNG

Natürliche Kosmetikprodukte von Susanne Kaufmann™ | Karaffe und Gläser für Wasser | Badetasche mit Bademantel | Internationale Zeitschriften und Bücher | WLAN im gesamten Haus und Garten | Citybikes und E-Bikes | arise Yoga- und Meditationsraum | Spa & Gym | Kinderprogramm in den Familienwochen (Mitte Juni bis Mitte August) | kostenloser Tiefgaragenstellplatz und Ladestation für Elektroautos (kostenpflichtig) | Radkeller | Yurte für Kinder

IT 68 camere, di cui 13 suite | hotel in posizione centrale | incastonato nei vigneti di Lana | ristorante | giardino con piscina e terrazza | Saune, bagni turchi & sale relax

SERVIZI

Prodotti cosmetici naturali di Susanne Kaufmann™ | Caraffa e bicchieri per l'acqua | Set da bagno con accappatoio | Biblioteca con riviste e libri internazionali | Wi-Fi in tutto l'albergo e nel giardino | Citybike ed E-bike | Sala arise per yoga e meditazione | Programma per bambini nelle settimane per famiglie (da metà giugno a metà agosto) | Parcheggio sotterraneo e stazione di ricarica per auto elettriche (a pagamento) | Deposito biciclette | Yurta per bambini

EN 68 rooms, 13 of which are suites | centrally located hotel | nestled in the vineyards of Lana | own restaurant | garden with pool and terrace | Saunas, steam room & relaxation rooms

AMENITIES

Natural cosmetic products by Susanne Kaufmann™ | Carafe and glasses for water | Pool bag with bathrobe | International magazines and books | WiFi throughout the building and garden | City bikes and e-bikes | Yoga studio, spa & gym | Children's programme during family weeks (mid-June to mid-August) | Free underground parking and e-car charging station (for a fee) | Bicycle storage room | Yurt for children

PARKHOTEL MONDSCHHEIN

Piavestraße 15 / Via Piave 15
39100 Bozen / Bolzano
Südtirol / Alto Adige
Italy

+39 0471 975642
info@parkhotelmondschein.com
parkhotelmondschein.com



DE 76 Zimmer, davon 16 Suiten | sehr zentral und ruhig gelegenes Hotel | Parkanlage und Pool | arise Yoga- und Meditationsraum | Luna Bar und Restaurant

AUSSTATTUNG

Natürliche Kosmetikprodukte von Susanne Kaufmann™ | Karaffe und Gläser für Wasser | Yogamatte | Marshall Musikbox und Smart TV | Minibar | Internationale Zeitschriften und Bücher | WLAN im gesamten Haus und Garten | Citybikes | Sauna und Gym | Umfangreiches Kulturprogramm: Lesungen, Kunstresidenzen, Konzerte | Ladestation für Elektroautos (gegen Gebühr) | Radkeller

IT 76 camere, di cui 16 suite | hotel in posizione centrale e tranquilla | parco e piscina | Sala arise per yoga e meditazione | Luna Bar e Ristorante

SERVIZI

Prodotti cosmetici naturali di Susanne Kaufmann™ | Caraffa e bicchieri per l'acqua | Tappetini per yoga | Marshall music box e Smart TV | Minibar | Biblioteca con riviste e libri internazionali | Wi-Fi in tutto l'albergo e nel giardino | Sauna e gym | Ampio programma culturale: letture, residenze artistiche, concerti | Ricarica per auto elettriche (a pagamento) | Deposito biciclette

EN 76 rooms, 16 of which are suites | quiet and centrally located hotel | park and pool | body and mind studio | Luna Bar and Restaurant

AMENITIES

Natural cosmetic products by Susanne Kaufmann™ | Carafe and glasses for water | Yoga mat | Marshall music box & Smart TV | Minibar | International magazines and books | WiFi throughout the building and garden | Citybikes | Sauna & gym | Comprehensive cultural programme: readings, art residencies, concerts | E-car charging station (for a fee) | Bike storage room

VILLA ARNICA

Andreas-Hofer-Straße 8 / Via Andreas Hofer 8
39011 Lana
Südtirol / Alto Adige
Italy

+39 0473 051051
info@villaarnica.com
villaarnica.it



DE 10 Zimmer, davon 6 Suiten | denkmalgeschützte Villa mit eigenem Garten | Pool und Poolhaus | Arnica Acker | arise Yoga- und Meditationsraum im Glashaus | Adults only

AUSSTATTUNG

Natürliche Kosmetikprodukte von Susanne Kaufmann™ | Karaffe und Gläser für Wasser | Badetasche mit Bademantel im Zimmer | Internationale Zeitschriften und Bücher | WLAN im gesamten Haus und Garten | Citybike-Stellplatz vor der Villa | Kostenloser Tiefgaragenstellplatz und Ladestation für Elektroautos (gegen Gebühr) im Partnerhotel Schwarzschiemied gleich nebenan | fußläufig erreichbarer Radkeller

IT 10 camere, di cui 6 suite | villa storica con giardino privato | piscina e poolhouse | orto Arnica Acker | Glashaus con sala arise per yoga e meditazione | adults only

SERVIZI

Prodotti cosmetici naturali di Susanne Kaufmann™ | Caraffa e bicchieri per l'acqua | Set da bagno con accappatoio | Riviste e libri internazionali | Wi-Fi in tutta la villa e nel giardino | Parcheggio citybike davanti alla villa | Parcheggio sotterraneo gratuito e stazione di ricarica per auto elettriche (a pagamento) a soli 2 minuti a piedi presso l'hotel partner Schwarzschiemied | Deposito biciclette

EN 10 rooms, 6 of which are suites | heritage-protected villa with private garden | pool and poolhouse | Arnica Acker | arise yoga and meditation room at glasshouse | adults only

AMENITIES

Natural cosmetic products by Susanne Kaufmann™ | Carafe and glasses for water | Pool bag with bathrobe | International magazines and books | WiFi throughout the building and garden | City bikes | Parking space in front of the villa | Free parking garage and e-car charging station (for a fee) at the partner hotel Schwarzschiemied right next door | Bike storage room

