



The ethical Chef Days



Audi

Actions speak louder than words

Sustainability can not be just in the mind of a few players, it must be in the hands of those who want to make a difference everyday. From cuisine to agriculture with discussion, the 2019 edition will be the "CARE's of doing".

Conversation, sharing, but above all Action.

Active Programme

2019 Edition



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THURSDAY, 28 MARCH

13.00 | CANTINE FERRARI - Villa Margon and Locanda Margon, Trento

PIT STOP AND LUNCH

A journey into the beating heart of the tradition of the *méthode traditionnelle*: aperitif at Villa Margon, one of the most beautiful 16th century mansions of the whole alpine region. Afterwards, a light lunch is scheduled inside the Locanda Margon which is nestled in the vineyards and represents Cantine Ferrari's lounge.

-- Arrival at the hotels. --

20.00 | HOTEL WINKLER, San Lorenzo

BRUNICO WALKING DINNER

MARTINA CARUSO*

Hotel Signum – Salina (ME)

PINO CUTTAIA**

La Madia – Licata (AG)

REINHARD DAVERDA

Hotel Winkler – Brunico (BZ)

TOMEK KINDER

Ansitz zum Steinbock Hotel restaurant – Villandro (Bz)

GIANCARLO MORELLI*

Morelli – Milano

MICHELE NARDELLI

Alpine spa & resort Viktoria – Avelengo (Bz)

ALEX SALLUSTIO

Active Family SPA Resort Stroblhof – San Leonardo in Passiria (BZ)

PHILLIP SIGWART

Chef Pâtissier Zuckerbäckerei Café Sigwart – Tirol, Austria

23.00 | WÖRTZ BÄCK, Brunico

AFTER DINNER PARTY

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FRIDAY, 29 MARCH

9.30 | Kronplatz

SKIING ACTIVITY

Kronplatz, located in the heart of Val Pusteria, with more than 119 km of ski slopes which branch off till to Reischach, Valdora and San Vigilio di Marebbe, is capable of portraying to even the less perceptive spectator the mesmerizing landscapes that range from the Dolomites to the the Austrian Alps.

12.30 | AlpiNN - FOOD SPACE & RESTAURANT, Kronplatz

PANORAMIC LUNCH

FABIO CURRELI

AlpiNN – Kronplatz (BZ)

MARCO PEREZ

AlpiNN – Kronplatz (BZ)

17.30 | On the road to San Cassiano

TOMBO-CARE'S ON THE ROAD

19.00 | HOTEL ROSA ALPINA, San Cassiano

PLACÈ DINNER

Norbert Niederkofler invites other internationally renowned chefs to embrace the concept of "to take CARE". The aim is to create an innovative menu that combines actions, good practices and innovation without neglecting, even for a second, the taste, true *madeleine de Proust* for the traditions of any territory.

PAOLO CASAGRANDE***

Lasarte – Barcelona, Spain

DIEGO CROSARA

Chef Pâtissier Marchesi 1824 – Milano

LUCA FANTIN*

Bulgari – Tokyo, Japan

GIANCARLO MORELLI*

Morelli – Milano

HANS NEUNER**

Ocean – Porches, Portugal

NORBERT NIEDERKOFLER***

St. Hubertus – San Cassiano (BZ)

CLARE SMYTH**

Core – London, UK

JOCK ZONFRILLO

Orana – Adelaide, Australia

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SATURDAY, 30 MARCH

9.30 | Kronplatz

SKIING ACTIVITY

12.30 | RIFUGIO GRAZIANI, S. Vigilio • RIFUGIO GEISELSBERG, Valdaora

LUNCH

-- 17.00 | Pick up --

18.00 | AlpiNN - FOOD SPACE & RESTAURANT, Kronplatz

APERITIF AT SUNSET

19.30 | AlpiNN - FOOD SPACE & RESTAURANT, Kronplatz

AT THE TOP CARE'S DINNER

 with awards ceremony (we suggest you to wear mountain shoes)

The chefs and protagonists of CARE's, coming from restaurants all over the world, explain their ethical approach and their sustainable way of thinking through a dish linked to the territory where they "act" every day. A *fine dining storytelling* that focuses on a single ingredient and on the concept of Glocal, the local and therefore the tradition that meets the global, in order to underline the practice of doing, thus tracing the path to a better future. From AlpiNN's altitude to the world and back.

JASON BANGERTER

Langdon Hall - Cambridge, Canada

MANU BUFFARA

Manu - Curitiba, Brazil

DOMINIQUE CRENN***

Atelier Crenn - San Francisco, USA

FABIO CURRELI

AlpiNN - Kronplatz (BZ)

ALFIO GHEZZI**

Locanda Margon - Trento

ROBIN GILL

The Dairy - London, UK

TOMAŽ KAVCIC*

Pri Lojzetu - Vipava, Slovenia

DAVID KINCH***

Manresa - San Francisco, USA

MICHELE LAZZARINI

St. Hubertus - San Cassiano (BZ)

VALERIA MARGHERITA MOSCA

*Forager & Chef - Wood*ing, Desio (MB)*

MARCO PEREZ

AlpiNN - Kronplatz (BZ)

PEDRO MIGUEL SCHIAFFINO***

Malabar - Lima, Peru

ANDREA TORTORA

St. Hubertus - San Cassiano (BZ)

23.00

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SUNDAY, 31 MARCH

9.30 | Kronplatz

SKIING ACTIVITY

12.30 | HOTEL PETRUS, Riscone

FAREWELL BRUNCH

LORENZO COGO*

El Coq – Vicenza

THOMAS GANTIOLER

Restaurant B. Local – Brunico (BZ)

JESSICA GITZL

Restaurant B. Local – Brunico (BZ)

RUDI LEIMEGGER

Hotel Petrus – Brunico (BZ)

CLAUDIO MELIS*

In Viaggio – Bolzano

We have acted, engaged in conversation, sampled flavours, and together we have made one more small contribution to the local green wave. CARE's 2019 is reaching its end, "Actions speak louder than words" and we wanted to say goodbye with Lorenzo Cogo's "fire" inside the garden of a Hotel, which more than others regards the force of nature as its backbone. With the taste of the dishes of Chef Vicentino's instinctive cuisine still in our mouths, we look forward to seeing you at the next edition.

Take CARE.