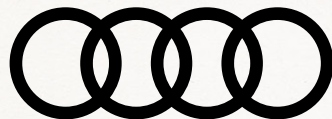




The ethical Chef Days



Audi



Programme

24-25 September & 01-02 October 2021

Kronplatz

alperia

BWT
BEST WATER TECHNOLOGY

LAVAZZA
TORINO, ITALIA, 1895



Miele

MONOGRANO
FELICETTI



STONE ISLAND

ACADÈMIA

agrimontana

KETTMEIR

Le Nouveau Chef
SINCE 1981

STORM
BARISTA ATTITUDE

Südtirol Wein
Vini Alto Adige

YAKINIKU
ORIGINAL JAPANESE BUNGL

*Last update on 16 September 2021

Programme

2021 Edition



The ethical Chef Days



Audi

THURSDAY 23 SEPTEMBER

-- 15.00 – 18.00 / Arrival at hotels --

19.00 | B.LOCAL, Bruneck

DINNER

FRIDAY 24 SEPTEMBER

-- 8.30 / Breakfast in hotels --

-- 10.30 / Pickup from hotels --

10.45 | ALPE PRAGAS, Prags

DISCOVER THE TERRITORY

Our journey begins with a guided tour of the company, which has been processing local fruit since 1997, to produce top-quality products that respect the environment. During this taste experience, we will discover all the stages of a production process that will become carbon neutral by 2027, as well as tasting some fruity delights.



Alternative tour:

10.45 | Taufers Castle, Ahrntal

DISCOVER THE TERRITORY

In the heart of the Ahrntal Valley you can dive in the life of the nobility from a past time. An itinerary including more than twenty furnished and frescoed rooms and which will guide you through the master's and guest rooms, the library and the chapel, embellished with art jewels from the Roman and Gothic periods.

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FRIDAY 24 SEPTEMBER

13.00 | HOTEL PETRUS, Bruneck

LIGHT LUNCH with local products

by Agrimontana and Hotel Petrus

Diego Crosara - Agrimontana

Daniela Auer & Team - Hotel Petrus

Günther Volgger - Goasroscht, Sand in Taufers (BZ)

14.00 | HOTEL PETRUS, Bruneck

CARE's TALK with BWT

-- 15.30 / Transfer to hotels --

-- 17.00 / Transfer to Reischach and ascent by cable car to Kronplatz --

ALPINN FOOD SPACE & RESTAURANT, Kronplatz

17.45

OFFICIAL WELCOME

Hosts Norbert Niederkofler and Paolo Ferretti present the event.

18.00

CARE's TALK with MIELE

19.00

APERITIF AT SUNSET

Immersed in nature and surrounded by the spectacular colours of a sunset embracing the mountain peaks, we'll relive the activities of the day. Surrounded by the suggestive landscape that only AlpiNN can offer, we'll enjoy an unforgettable aperitif on top of the world.

Fabio Curreli - AlpiNN Food Space & Restaurant, Kronplatz

Denis Lovatel - Pizzeria da Ezio, Alano di Piave (BL)

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FRIDAY 24 SEPTEMBER

19.30

GREEN STARS DINNER

A unique dinner that captivates the imagination and the palate, dedicated to all the chefs who have been awarded the Michelin Green Star for their ethical commitment.

Poul Andrias Ziska - Koks** 🌱, Leynavatn - Denmark

Emile van der Staak - Restaurant De Nieuwe Winkel* 🌱, Nijmegen - Netherlands

Caterina Ceraudo - Dattilo* 🌱, Strongoli (KR)

Bruno Verjus - Table Bruno Verjus* 🌱, Paris - France

Diego Crosara - Marchesi 1824, Milano

Jimmy Øien - Rest. 🌱, Oslo - Norway

-- 23.00 - 00.00 / Descent by cable car and transfer to hotels --

SATURDAY 25 SEPTEMBER

-- 8.30 / Breakfast in hotels --

-- 9.30 / Pickup from hotels --

BIATHLON CENTRE ANTHOLZ, Antholz Obertal

Surrounded by the peaks of the Dolomites and oftentimes official venue of the Biathlon World Cup, it consists of the South Tyrol Arena, several sports halls and conference rooms.



*Last update on 16 September 2021

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SATURDAY 25 SEPTEMBER

10.30

WELCOME with Biathlon World Cup athlete

10.45

CARE's TALK with IDM Südtirol - Alto Adige

11.30

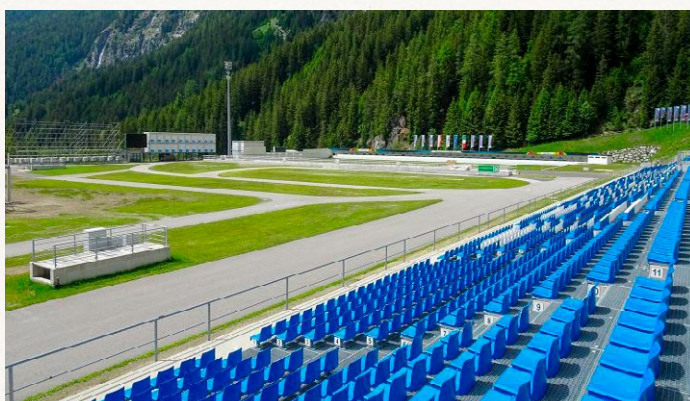
APERITIF with KETTMEIR

12.00

LIGHT LUNCH

14.00

CARE's BIATHLON CHALLENGE



-- 15.30 / Transfer to hotel --

-- 17.30 / Transfer to Reischach and ascent by cable car to Kronplatz --

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The ethical Chef Days



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SABATO 25 SETTEMBRE

ALPINN FOOD SPACE & RESTAURANT, Kronplatz

18.15

CARE's TALK with Nicolò Zambello from Acadèmia and Lisa Casali from Certificazione Ambiente Protetto

19.00

APERITIF AT SUNSET

Prelude to the evening with a sunset aperitif on the natural "roof" of Kronplatz.

Fabio Curreli - AlpiNN Food Space & Restaurant, Kronplatz

Denis Lovatel - Pizzeria da Ezio, Alano di Piave (BL)

19.30

ECKART WITZIGMANN's DINNER

Different flavours and fragrances come together in a special dinner, dedicated to chef Eckart Witzigmann's birthday celebrations.

Giancarlo Morelli, Milano

Ana Roš - Hiša Franko** 🌱, Kobarid - Slovenia

Eckart Witzigmann - Aubergine***, Munich - Germany

Phillip Sigwart - Zuckerbäckerei Café Sigwart, Brixlegg - Austria

Marco Müller - Rutz*** 🌱, Berlin, Germany

Norbert Niederkofler - St. Hubertus*** 🌱, San Cassiano (BZ) with

Alberto Toè - Future executive chef of Horto, Milano

Pino Cuttaia - La Madia**, Licata (AG)

Jan Hartwig*** - Germany

22.00

PRESENTATION DAVIDOFF CHEFS EDITION

-- 22.30 / Descent by cable car --

23.00 | MATILDA STREET.FOOD.BAR, Bruneck

AFTER PARTY

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The ethical Chef Days



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SUNDAY 26 SEPTEMBER

-- 8.30 / Breakfast in hotels --

-- Departures --

THURSDAY 30 SEPTEMBER

-- Arrival at hotels --

19.00 | B.LOCAL, Bruneck
DINNER

FRIDAY 1 OCTOBER

-- 8.30 / Breakfast in hotels --

-- Pickup from hotels --

10.45 | ALPE PRAGAS, Prags
DISCOVER THE TERRITORY

Our journey begins with a guided tour of the company, which has been processing local fruit since 1997, to produce top-quality products that respect the environment. During this taste experience, we will discover all the stages of a production process that will become carbon neutral by 2027, as well as tasting some fruity delights.



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FRIDAY 1 OCTOBER

Alternative tour:

10.45 | TAUFERS CASTLE, Ahrntal

DISCOVER THE TERRITORY

In the heart of the Ahrntal Valley you can dive in the life of the nobility from a past time. An itinerary including more than twenty furnished and frescoed rooms and which will guide you through the master's and guest rooms, the library and the chapel, embellished with art jewels from the Roman and Gothic periods.

13.00 | HOTEL PETRUS, Bruneck

LIGHT LUNCH with local products

by Hotel Petrus

Stefano Zanini - MoS Ristorante, Desenzano del Garda (BS)

Daniela Auer & Team - Hotel Petrus

Michael Steiner - Eggemoa, Mühlwald (BZ)

14.00 | MOESSMER, Bruneck

DISCOVER THE TERRITORY

This woolen mill was founded in 1894 and is one of the oldest industrial concerns in the Pustertal valley. Creative partner and supplier to the most prestigious high fashion brands, it has a history of tradition and quality, characterised by a sustainable use of resources and ancient wool processing, which we'll discover during a guided tour.



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The ethical Chef Days



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FRIDAY 1 OCTOBER

-- 15.30 / Transfer to hotels --

-- 17.00 / Transfer to Reischach and ascent by cable car to Kronplatz --

ALPINN FOOD SPACE & RESTAURANT, Kronplatz

17.45

OFFICIAL WELCOME

Hosts Norbert Niederkofler and Paolo Ferretti present the event.

18.00

CARE'S TALK with LAVAZZA & YOUNG CHEFS CHALLENGE TALK

19.00

APERITIF AT SUNSET

Immersed in nature and surrounded by the spectacular colours of a sunset embracing the mountain peaks, we'll relive the activities of the day. Surrounded by the suggestive landscape that only AlpiNN can offer, we'll enjoy an unforgettable aperitif on top of the world.

Fabio Curreli - AlpiNN Food Space & Restaurant, Kronplatz

Lorenzo Lunghi - Torre, Milano

Denis Lovatel - Pizzeria da Ezio, Alano di Piave (BL)

19.30

YOUNG CHEFS DINNER

A unique dinner prepared by young talents of the gastronomic scene, delighting the palate.

Michele Lazzarini - St. Hubertus*** 🍷, San Cassiano (BZ)

Diego Rossi - Trippa, Milano

Jeremy Chan - Ikoyi*, London - UK

Himanshu Saini - Trèsind Studio, Dubai - Arab Emirates

Simone Cantafio - Italy

Davide Caranchini - Ristorante Materia*, Cernobbio (CO)

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FRIDAY 1 OCTOBER

22.00

CARE's YOUNG ETHICAL CHEF AWARD 2021

Presentation of the award by Monograno Felicetti to one of the participating chefs under 30.

22.15

SOCIAL RESPONSIBILITY AWARD 2021

Presentation of the award by Marchesi 1824 to one of the participating chefs.

-- 23.00 – 00.00 / Descent by cable car and transfer to hotels --

SATURDAY 2 OCTOBER

-- 8.30 / Breakfast in hotels --

-- 9.30 / Pickup from hotels --

BIATHLON CENTRE ANTHOLZ, Antholz Obertal

Surrounded by the peaks of the Dolomites and oftentimes official venue of the Biathlon World Cup, it consists of the South Tyrol Arena, several sports halls and conference rooms.



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SATURDAY 2 OCTOBER

10.30

WELCOME with Biathlon World Cup athlete

10.45

CARE'S TALK with ALPERIA

11.30

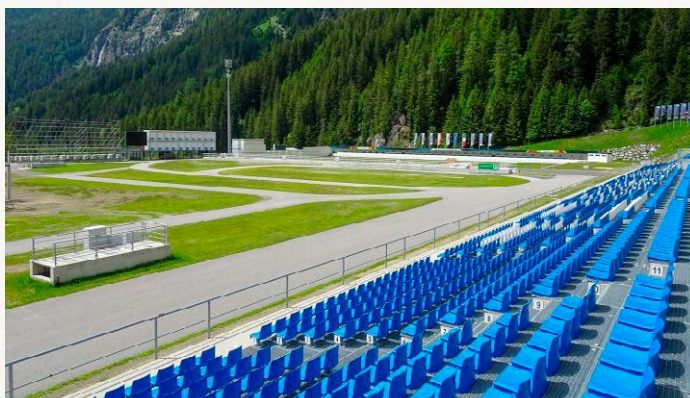
APERITIF with KETTMEIR

12.00

LIGHT LUNCH

14.00

CARE's BIATHLON CHALLENGE



-- 15.30 / Transfer to hotel --

-- 17.30 / Transfer to Reischach and ascent by cable car to Kronplatz --

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The ethical Chef Days



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SATURDAY 2 OCTOBER

ALPINN FOOD SPACE & RESTAURANT, Kronplatz

18.15

CARE's TALK with AUDI

19.00

APERITIF AT SUNSET

Prelude to the evening with a sunset aperitif on the natural "roof" of Kronplatz.

Fabio Curreli - AlpiNN Food Space & Restaurant, Kronplatz

Denis Lovatel - Pizzeria da Ezio, Alano di Piave (BL)

19.30

FRIENDS' DINNER

Different flavours and fragrances find their perfect balance in a choral menu that tastes of rediscovered friendships and new encounters, in the name of sustainability.

Norbert Niederkofler - St. Hubertus*** 🌱, San Cassiano (BZ) with

Fabio Curreli - AlpiNN, Food Space & Restaurant - Plan de Corones

Kyle Connaughton - Single Thread Farms*** 🌱, Healdsburg - United States

Christophe Hardiquet - Bon Bon**, Woluwe-Saint-Pierre - Belgium

Diego Guerrero - DSTAge**, Madrid - Spain

Paul Ivić - TIAN* 🌱, Vienna - Austria

Paolo Casagrande - Lasarte***, Barcelona - Spain

-- 22.30 / Descent by cable car --

23.00 | COSMO BAR, Bruneck

AFTER PARTY

SUNDAY 3 OCTOBER

-- Breakfast in hotels --

-- Departures --