

12-farm gourmet cuisine.

Regional. Sustainable. Delicious.



BY FALKENSTEINER
FAMILY RESORT LIDO



Regional. Sustainable. Delicious.

Anticipating your every wish, fulfilling them exactly to your taste and surprising you on a culinary level. Yes, this is what we really strive for! But we want even more. For us, it is all about our fundamental approach to providing culinary delights and what happens beforehand: the production of raw materials and livestock handling as well as the origin and processing of foodstuffs used to create dishes, which tickle your tastebuds.

Every day we face questions regarding consistent purchasing, zero-waste preparation, authenticity, our uncompromising efforts towards quality and environmental awareness. We want to be able to answer each and every one of these with a yes, loud and clear! With our 12-farm gourmet cuisine, we not only set priorities, but also standards. These refer to the use of products with a controlled designation of origin, the implementation of the Slow Food philosophy and as a result the unique taste quality and sustainable development of our region.

Only then can we take responsibility for our gourmet cuisine and only then can we really enjoy it. Don't you agree? Welcome to the Falkensteiner Family Resort Lido.

Welcome Home!

Regional.
Sustainable.
Delicious.

Our 12-farm gourmet cuisine.



A top-down photograph of a wooden tray holding three small ceramic bowls. The top bowl contains a pile of fresh green sprouts. The middle bowl is filled with small, round, pale yellow dumplings. The bottom bowl contains a vibrant green herb sauce with a silver spoon resting inside. The background is a light-colored, textured surface.

Treats of Nature.

Our new Lido gourmet cuisine draws on our parent company's proven tradition and aims to bring our regional 12-farm cuisine from bygone days back to life.

The most important protagonists of this culinary homage are not only the best ingredients from our homeland, but also the gourmet suppliers we source them from. There used to be 12 producers. Today there are a few more. Together we focus on outstanding quality, regionality, proven craftsmanship and consistent sustainability. Short distances and the avoidance of plastic packaging are just as much a matter of course for us as the highest level of culinary skill and exhilarating indulgence.

Look forward to fine gourmet cuisine that is healthy, excitingly delicious and wonderfully refined.



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YESTERDAY AND
TOMORROW IN TODAY.
THE VISION THRIVES ON
RECIPES FROM BYGONE
DAYS AND ON HAVING
THE COURAGE TO TAKE
RESPONSIBILITY.

Our producers Your gourmet suppliers

*With dedication and expertise.
Honest and genuine.*

GOURMET ITALY

We enjoy nothing more than sharing the joy of good food with our guests. Together with selected producers, we are able to raise our regional Alpine-Mediterranean cuisine to a gourmet level.

We are pleased to introduce you to 12 of our gourmet suppliers: these include selected family farms and small, authentic manufacturers with whom we have a trusted working partnership. They hail from South Tyrol and southern regions of Italy, in short from our homeland, where gourmet enjoyment is part and parcel of daily life.

Here at the Falkensteiner Family Resort Lido, it is no different.

Given the growing awareness with regard to the careful use of natural resources combined with a long-overdue and exciting change in the food sector, we too are always on the lookout for original and authentic new foods and their producers.





„Wippland“ – Quality meat from South Tyrolean farms

The Wippland farmers are developing and implementing a new approach to meat production focusing on the return to traditional and natural livestock breeding. The natural needs of the animals lie at the core of this: the ability to roam freely in the alpine meadows, plenty of space to move about in and purely natural feed.

ALTA VALLE ISARCO,
SOUTH TYROL
www.wippland.com



„Salumificio Mezzaluna “ – Cured ham and salami from Marche

Our partner for delicious cured ham and salami has mastered his art brilliantly, namely the artisanal production of cold cuts using the finest meat from selected pig breeders. A small niche company that is committed to the welfare and protection of animals as well as the highest quality and safety standards.

FERMO, MARCHE
www.salumificiomezzaluna.it





„Fischzucht Schiefer“ – Naturally farmed fish from South Tyrol

Doing something good for customers and connoisseurs, but also for nature – this is the maxim that the Schiefer fish farm in the Passiria Valley works by. Fish are bred here with care and passion, according to species and above all with respect for the animal: in natural alpine habitats, using the best feed and processed by hand to guarantee a healthy gourmet product.

SAN LEONARDO IN PASSIRIA,
SOUTH TYROL
www.fischzucht.it



„Meracinque“ – Premium rice from the Po Valley

Meracinque represents not only the best Carnaroli rice of the highest organic quality but also tradition and womanpower. This is down to the fact that there are five sisters behind

Meracinque, who have been setting new standards in modern, sustainable agriculture and gentle rice processing techniques since 2017.



MANTOVA, VENETO
www.meracinque.com



„Meraner Mühle“ – Regiokorn – from the field to the bread basket

Thanks to the “Regiokorn” project, grain cultivation in South Tyrol is being revived. In addition, traditional knowledge and local grains are being preserved and gastronomic culture is being promoted. The quality grain comes from Monzoccolo and the Venosta, Pusteria and Isarco valleys. It is subjected to strict quality and purity controls and is ground by the local mill, Meraner Mühle.

LANA, SOUTH TYROL
www.meranermuehle.it





„Unterthiner“ – Fruit and vegetables from South Tyrolean farmers

Unterthiner supplies us with freshly harvested fruit and vegetables from South Tyrol and Italy. It goes without saying that regional and seasonal varieties from small farms have priority. Supporting our local farmers is just as important to us as having fresh ingredients for our 12-farm cuisine.

CAMPODAZZO, SOUTH TYROL
www.unterthiner.net



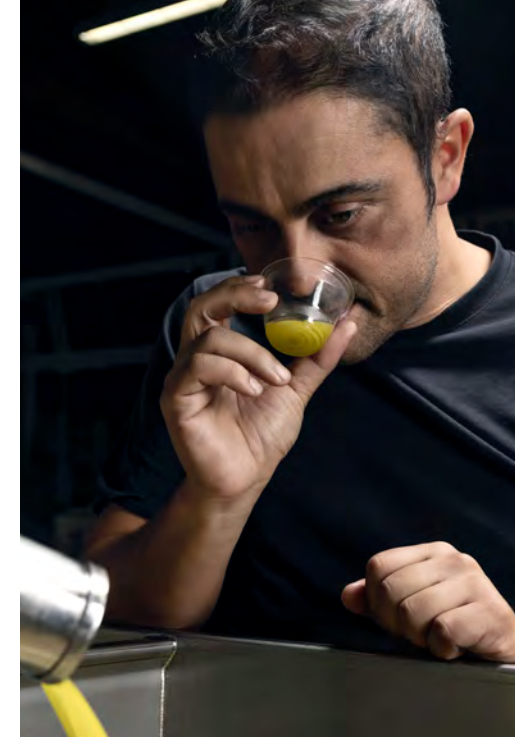


„Kirnig“ – South Tyrolean fine organic mushrooms

Organic, vital and genuine.
„Kirnig“ is South Tyrolean dialect
and means vital and powerful.
And this is exactly how these
delicious, high-quality mushrooms
taste. We source them for our
gourmet cuisine from two innovative
young farmers from Aldino.
These two pioneers cultivate the
finest quality mushrooms in a
specially adapted barn.

ALDINO, SOUTH TYROL
www.kirnig.com





„Trespaldum“ – Sustainable extra virgin olive oil

Finest native olive oil is one of the cornerstones of our alpine-Mediterranean gourmet cuisine. Trespaldum stands for artisanally produced organic olive oil from the heart of Italy – born from a Molisan family's passion for exceptional quality. In the small village of Mafalda, on the green hills of Molise overlooking the Adriatic, olives are cultivated with the utmost care and pressed into first-class extra virgin oil at their own frantoio within the shortest possible time after harvest.

MAFALDA, MOLISE
www.trespaldum.com



Drinks concept revisited

Taste, feel and experience.

PREMIUM-BEVERAGE CONCEPT

Our new premium beverage concept has been inspired by our South Tyrolean homeland and is sustainable while at the same time offering unparalleled high quality.

Do you fancy drinking something special with your dinner? Your wish is our command! Let a simple family meal turn into a celebration thanks to our selection of South Tyrolean fine wines and beers as well as our range of Kohl apple juices, whose quality is on a par with that of the wine. In addition, our drinks fridges are well-stocked with chilled, regional fruit juices – available as either a spritzer or pure – and refreshing lemonades from selected quality manufacturers. All drinks are of course in reusable glass bottles and absolutely plastic-free! Here you can simply help yourself during mealtimes to whatever you fancy and savour the crème de la crème.





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EVERY SINGLE DROP
IS REPRESENTATIVE
OF OUR ORIGINS.
ALPINE FRESHNESS
AND MEDITERRANEAN
CHARM - FINELY
BALANCED AND
SIMPLY DELICIOUS.



„Kohl“ – Authentic mountain apple juices

Kohl produces unique, all-natural mountain apple juices at almost 1,000 meters above sea level in Renon: authentic juices, cuvées made from mountain apple juice with exciting aroma extracts and even exclusive grand crus. Made with great respect and with a sense of uncompromising quality – from bud to blossom to the ripe fruit on the tree.

RENON, SOUTH TYROL
www.kohl.bz.it





„Polara“ – soft drinks from Sicily

Polara has been producing
unprecedentedly delicious lemonade
since 1953 using old recipes from
back then and implementing many
new ideas – but most importantly,
always using high-quality
ingredients. Experience the taste
of the best sun-ripened organic fruits
and discover for yourself authentic
Sicilian soft drinks.

MODICA, SICILY
www.polara.it





„Horvat“ – syrup from South Tyrol

Fruity, sweet and incredibly aromatic – this is just how our partner Horvat’s fruit syrups taste. Using old traditional recipes and only the finest whole fruits, delicious quality syrups from South Tyrol are produced.

BRUNICO, SOUTH TYROL
www.horvatwilli.com





„Nägele“ – Fruit juices from South Tyrol

Wonderfully refreshing fruit juices from South Tyrol. The consistency and nutritional values are preserved by the natural shelf life and the diverse taste experiences are down to the fruit alone. 100% fruit juice, no added sugar, but plenty of vitamins and minerals. This is Nägele's secret to success.

LAGUNDO, SOUTH TYROL
www.naegele.it

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