

OUR CULINARY-BOOKLET

FEEL

FLAVOUR

CYPRIANER
HOF

CULTURA DOLOMITI

Your time, your rules. Let your thoughts run free.
There's inspiration everywhere. Just for you.
As part of our community. Oh, and by the way:
We don't mind being on a first-name basis—more
personal, more us.

GOURMET HOTEL SOUTH TYROL

QUALITY IS NON-NEGOTIABLE AT THE CYPRIANERHOF

Our flavour centrepieces. It's not the price that defines an ingredient, but the story it carries. We care less about fine dining formality and more about authenticity. A baby kohlrabi from the neighbouring farm excites us just as much as a fillet of venison. Why not celebrate the humble when it tastes this good?

Quality necessitates care. And respect. That's how we cook. We know our producers personally, and we understand the time and effort that goes into every ingredient. So, we use every part and waste as little as possible.



REGIONALITY

FROM THE FIELD. FROM THE PASTURE. WITH SKILL AND HEART.

Local food is part of who we are. And we want to celebrate this connection to our roots with bold flavours that leave an impression. So, if our cooking helps shine a light on the beauty of what grows here. If it gives the people in this valley recognition and momentum. Well, then we know we have done it right.

Here, you don't just taste the difference. You feel it. You know exactly where you are. And who's in the kitchen. Unique. Unmistakable. Cultura Dolomiti.

«Quattro is about sharing, about trust – and about continuing to develop our signature cuisine together.»

Monika Damian



CULINARY

THE “QUATTRO”.

Our kitchen breaks the mould. No ego. No hierarchy. Just the “Quattro”: four culinary minds, working side by side as equals. Perfecting every pairing, every texture, every aroma until it reveals itself: the unmistakable taste of the Cyprianerhof.

Monika, Marion, Alessandro and Alessandro (yes, there are two) lead and cook together, side by side. They experiment, refine, balance – textures, flavours, ideas. Until it's there: the taste of the Cyprianerhof.

OUR TASTE CONCEPT

TASTE THE DIFFERENCE. FEEL THE DIFFERENCE.

It all starts with our hearty breakfast buffet. Fuel up for the mountains or ease into the day with some easy downtime at the hotel. And come evening, look forward to a five-course dinner that's anything but ordinary. You decide your menu, course by course, just the way you like it.

VEGAN? VEGETARIAN? OTHER DIETARY CONCERNS?

Our kitchen goes a step further, proving that mindful eating can be seriously delicious. Allergies or intolerances? No worries – we'll find a solution together. For everything else: just let yourself be surprised and inspired.

How to read our menu:

SYMBOLS



gluten-free



lactose-free



homemade



regional



vegetarian



vegan

ALLERGENS

Cereals containing gluten (1)

Crustaceans (2)

Eggs (3)

Fish (4)

Peanuts (5)

Soy beans (6)

Milk (7)

Nuts (8)

Celery (9)

Mustard (10)

Sesame seeds (11)

Sulphur dioxide and sulphites (12)

Lupin (13)

Molluscs (14)

PARTNER

Josef and Barbara Santa from Kohlstatt Farm



OUR EGG SUPPLIER SINCE 2016. AND FAMILY.

Josef Santa delivers 1,800 eggs to us every week. Fresh from the farm. No detours. What makes his eggs special? Simple: the hens live outdoors.

Martha Mulser from Pfleger Farm



40 YEARS OF KNOWLEDGE. AND A HINT OF ELDERFLOWER.

What grows at Martha's is harvested with care, gently dried, and brought to us without detours. The variety is remarkable, the taste clear and refined.

PaRtner

Heidi and Günther Tschager from Untergamper Farm



HE BRINGS WHAT THE SEASON GIVES.

Lettuce, herbs, vegetables – Günther brings whatever his soil offers. Straight from the field to our kitchen. Fresh, honest, unpackaged.

Markus Lantschner from Eben Farm



MARKUS. A MAN WHO KNOWS HIS CHEESE.

His cheese tastes like an alpine summer. Like craftsmanship, good milk, and real character. Bold, smooth. And award-winning.



PROJECTS

WHERE SUSTAINABILITY TAKES ROOT

“Bergler Acker” is a community garden in Tiers at the foot of the Rosengarten, brought to life by committed local tourism businesses. Its aim is simple: to grow fresh vegetables in mixed cultivation, working with nature and avoiding chemicals wherever possible. The harvest follows a ‘km 0’ philosophy – shared directly among the participating partners. No packaging, no long journeys. Just fresh, regional produce straight from the field. This project brings together environmental protection, biodiversity and a strong sense of local responsibility. And it shows our guests what sustainability really tastes like – an invitation to experience the genuine bond between nature, agriculture and hospitality.

Cyprianerhof

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