

Restaurant Schöneck OHG of Baumgartner Karl & Co.

Castle Schöneck Str. 11

I-39030 Pfalzen/ Mühlen

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General information about the Restaurant Schöneck

Closing days: Monday and Tuesday! (On public holidays, in the season, e.g. July to the end of August, and over the Christmas holidays, only closed on Mondays, or no day off!

In case of enquiries from several people, we may also open on Monday or Tuesday!

Summer holidays: from mid-June to mid-July

Holidays: Autumn: end of October to mid-November

Owners and management: since 1986 by the Karl brothers with their wife Mary and Siegfried Baumgartner.

The restaurant nestles like an eagle's nest in a panoramic position on the hillside in the district of Mühlen (municipality of Pfalzen). It is only 3 km to either Pfalzen or Kiens, approx. 10 km to Bruneck and approx. 25 km to the Brixen motorway exit. The Schöneck is located directly on the Pustertal Valley Sun Road.

Furnishings: Three romantic parlours (Engelstube, Gotische Stube and Zirmstube) with antique farmhouse stoves. A large, light-flooded wooden veranda in the style of the Tyrolean turn of the century and of course a beautiful garden terrace to soak up the sun. Piano bar with open fireplace. Hundreds of wines rest and mature in our wine cellar lined with river stones.

The head chef is Karl Baumgartner, who, together with his team of 3-4 employees, realises a creative, independent but locally rooted cuisine with a Mediterranean influence. Karl, the head chef, is self-taught. He mainly serves seasonal produce, which guarantees freshness and authenticity as well as a constantly surprising new menu.

Events: We occasionally organise kitchen festivals with guest chefs from home and abroad as well as music evenings with pianists on our own piano. We also organise cookery courses, concerts and our famous fish weeks in November, as well as the Martini Ganls and Truffle Time in December.

AWARDS:



- Michelin restaurant guide: one star since 1996 to

- Civiltà del bere, Guida delle Guide trade magazine Listed among the 100 best restaurants in Italy
- Guida del Gambero rosso restaurant guide: good rating



- Austrian guide Gault Millau, 3-4 toques
- Falstaff Restaurant Guide South Tyrol
- Also represented in I Ristoranti di Bibenda 2009 Restaurant Guide: Restaurant of the Year in South Tyrol, awarded 4 Baci
- Guida de l'Espresso restaurant guide good rating



- Since 2009 member of the association Le Soste

Also included in the following restaurant guides, each with an above-average rating:

- Guida di bell' Italia (Mondadori)
- Accademia Italiana della Cucina
- and in the German restaurant guides Varta and Schlemmer Atlas.
- Identità Golose
- Il Golosario di Paolo Massobrio



RECOGNISED: 1993 Founding member of the Association of Jeunes

Restaurateurs d'Europe Italia and has been an honorary member for several years.

Godio award winner in 1997 (award ceremony on the occasion of the Merano Wine Festival, South Tyrol)

Head of service and wine service: Siegfried Baumgartner manages and looks after the treasure in the wine cellar with its 500 positions. The focus is on South Tyrol and the other regions of Italy. But wines from Austria, France and Spain are also stored in the deep cellar.

With Siegfried in the service and governess of the house: Marianne Peskoller Baumgartner, wife of Karl with 2 to 3 other service specialists.

Restaurant service: from 12.00 to 14.00 and from 19.00 to 21.30

Approx. 50 seats a la carte (banquet up to 80 seats).

Table reservations by telephone required: Tel 0474/565550