



PARKHOTEL LAURIN ^{- 1910}

YOUNG CHEFS AMID VENERABLE WALLS

A young and dedicated team led by the 26 year-old head chef Manuel Astuto from Bolzano comprises the kitchen team, working amid the 100 year-old walls of Parkhotel Laurin. Their motto for success: fresh ingredients from the mountains and sea on your plate.

Manuel Astuto revealed his flair at an early age, for he desired a pasta-making machine when he was only 12. Now, fourteen years later, the talent lurking beneath the surface of this South Tyrolean with Sicilian roots is self-evident. The culinary ensemble of Alpine and Mediterranean influences, he skillfully harnesses to produce his personal style of delicious dishes, has made Manuel Astuto the shooting star in South Tyrol's gastronomic firmament. He is convinced that "Pleasure in eating is balm for the soul and relaxes one like good music". The creative chef mixes ingredients like colours to produce delightful creations on the plate. However, according to Laurin's young head chef there is more to fine cuisine than skilful preparation. For the quality of the raw materials and precise knowledge of their origins are also crucial.

Consequently the Laurin Restaurant under the leadership of Manuel Astuto has become a 'Fair Trade Partner'. This means that it cooperates with numerous other gastronomic establishments in South Tyrol to campaign for the acquisition of raw materials from fair traders. Dishes prepared using these ingredients are marked on the menu.

His cuisine is passionate: bite for bite Astuto imparts his enthusiasm and his relationship to the dishes he serves to guests of the Parkhotel. Availing himself of the most up-to-date knowledge, his Sous Chef Wilson Lemus Barrera and his young kitchen team, he interprets local fare just as skillfully as Mediterranean aromas.

The head waiter and sommelier Guido Demartis can be relied upon to recommend the ideal wine to partner individual dishes. Over 400 wines slumber in the air-conditioned cellar and await discriminating wine lovers. They include rare wines such as old white wines from the Terlan winegrowers' co-operative as well as a wide selection of wines produced based on bio-dynamic principles.

The Parkhotel Restaurant is accommodated in an impressive art nouveau salon still in its original state. It seats up to 45 diners with an additional dining lounge with seating for 40 on request. In addition to breakfast, lunch is served from 12 noon to 2.30 pm and dinner from 7 pm to 10.30 pm. The restaurant is closed at lunchtime on Sundays. During the warm season the restaurant in the Laurin Park – a veritable gem - is open from May to September.