The majestic range of Dolomite mountains, situated in northeastern Italy in the ski area of Alta Badia, easily reachable from Venice or Milan and listed among the wonders of the world, is not to be missed. A UNESCO World Heritage site since 2009, the Dolomites comprises a mountain range of 18 peaks which rise to above 3,000 metres, featuring breathtaking vertical walls, sheer cliffs and a high density of narrow, deep and long valleys.

Luxury hospitality, excellent skiing and hiking plus the choice of three Michelin starred restaurants all within a radius of 10 kilometers, are just a few of the attractions that entice a discerning clientele to Alta Badia.

Relais & Chateaux Hotel & Spa Rosa Alpina set in the quaint village of San Cassiano is also the home to executive Chef Norbert Niederkofler's St Hubertus restaurant, established in the Rosa Alpina in 1996, today boasts two Michelin stars, and rumor has it that it is well on its way to its third star. Norbert has perfected his culinary style, which is deeply rooted in the use of local quality products. His essence, as he likes to put it, 'is back to roots and pure tastes'. Norbert sources all his produce from local farmers who farm organically according to Norbert's specifications. Whether fruit, vegetables, meat or fish they must be indigenous to the region, produced with a concept of 'kilometer zero'. It goes without saying that all dishes change according to the season, as all ingredients are rigorously seasonal.

Niederkofler's creativity can be detected in the way he uses the local ingredients to fashion recipes and dishes that are totally original, balanced and explosive on the palate such as his tantalizing palate chaser 'Winter Garden' made up of organically grown winter vegetables steamed and then glazed with essence of 'antique' carrots and grape seed oil. Another favourite is his gently smoked trout fillet tartar fished from the local mountain streams.
Matteo does not adhere to the 'kilometre zero' eco-sustainability of sourcing his produce or to a more daring and exotic intermingling of flavours and ingredients, but rather creates a culinary experience by boldly combining sweet and savoury contrasts. Matteo’s creative streak is what makes his fare tantalizingly appealing. His sesame sandwich, scampi tartare is a provocative twist on a seafood pasta. Main courses include his signature dish suckling pig presented in three different styles, accompanied by mustard potatoes, honey and white celery, green apple and tempura oyster and a bacon, and horseradish foam is a must on the menu. Tangerine parfait with green cardamom, dates cream, Arabica coffee brulée is sometimes compared with Alsace. They suggest excellent yet lesser-known local wines from small vignerons.

What really makes this area special when it comes to excellence in hospitality, scenery and dining is the opportunity of indulging in all these wonderful sensations at an altitude. Alta Badia’s range of mountains offers top instructors eager to guide you around the beautiful scenic slopes. Be sure not to miss Club Moritzino, considered by all Dolomite aficionados as ‘the best restaurant on the slopes’ open in summer and winter and offers the freshest fish with a tantalizing menu of fine dishes and wines at an altitude of 2100 metres. Whether you are up on the ski slopes in winter or enjoying the lush green mountain views in summer you can always find fine dining and genuine hospitality in Alta Badia.