



An Important Change in the Kitchen at the Fragsburg.
A new Executive Chef has joined the Hotel January 2017.....

Enzo Bellia a young professional who formed his career working closely with some starred Chefs like , Massimiliano Alaimo(Relais & Chateaux le Calandre - 3 Michelin Stars), Gualtiero Marchesi (Relais & Chateaux L'Albereta - 2 Michelin Stars) and some prominent others joined Relais & Chateaux Castel Fragsburg for 2017 Season. Young and passionate about his work he is determinate to transfer this passion into his cuisine together with innovation.

Some fundamentals of his cuisine:

Respect of the ingredients in their simplicity and freshness

Harmony : conflicting flavors that come together in a balance

Emotions: Create dishes that give emotions but always with simplicity and elegance

A philosophy of cuisine that starts from his origin country, Sicily, with the perfumes of iodine and orange blossoms , a mixture of sea and land flavors

up to the Experience in Alto Adige, land rich in culture , where sky and earth merge in one reality , in one unique experience made of wood and valleys.

Enzo Bellia will make the Fragsburg Gastronomic Offer richer this year for the Guests of the Maison :

“The Terrace of Fragsburg” will offer a Gourmet cuisine Refined Menus plus a Tasting Menu and a Traditional Offer the strength of which comes directly from the Territory and Traditions , more simple dishes but manicured at a very high level.

Last but not least : Guests House will have the choice of eating something light from 12.00 to 6.00 pm , the kitchen will prepare a variety of snacks and salads for the small eater.