



La Lumosa – the new fine-dining restaurant at the Ansitz Steinbock

You'll find just four tables in our new fine-dining restaurant at the Ansitz Steinbock, where Elisabeth Rabensteiner celebrates the art of haute cuisine. Together with chef René Tschager, who has been leading the culinary team since October, and head sommelier Bastian Winkler, she has created a gemstone of gourmet dining and a culinary experience of the highest order.

The venerable Ansitz Steinbock, where centuries-old walls narrate the tales of times long gone, is glowing with the promise of a superlative fine-dining experience: La Lumosa. The name was not chosen by chance: inspired by the former 'Selchkuchl' smokehouse kitchen where ham was once smoked, the innovative cuisine exudes an irresistible glow, while an intrepid, confident team of young hosts celebrate creativity with delicate, subtle sophistication.

Just four tables stand in this intimate dining room, which entralls guests with a quasi-mystical ambience from the very first moment they step through the doorway. Custom-made tables in smoked oak, elegant upholstery in hand-woven wools, and the natural wooden flooring combine traditional materials with modern airiness. The harmonious form of designer lamps cast pools of light in well-selected spots, while the silverware and glasses blend tone-on-tone into the understated subtlety of warm, earthy hues. La Lumosa is no loud statement. It is a whisper—but one that you won't forget.

In the kitchen, it's René Tschager who breathes his culinary philosophy into La Lumosa. Young, fearless, and with a craftsmanship which has brought him far beyond the borders of the land, this young South Tyrolean is winner of both the Best Apprentice in South Tyrol (2018) and WorldSkills Italy (2020) awards, and his talent has taken him to Munich's "Jan" and "Victor's Fine Dining by Christian Bau." He honed his skills at the Apfelhotel Torgglerhof and, today, puts his culinary signature to the cuisine of the Ansitz Steinbock.

"Less is sometimes more," as René Tschager's motto goes. And the "less" in question is no sacrifice—it's concentration at its purest. Concentration on the product. On its origins. On its flavour. Inspired by the grace and gimmick-free nature of Nordic cuisine, he brings ingredients to the plate which impress with their clarity—and delight with their remarkable history. **Pure, playful, and profound**

Every six weeks, the fine-dining menu, which can be savoured as a small or large journey (5 or 7 courses) is redesigned in full. Each course reflects an unbridled passion for cooking, and skilled appreciation of first-class ingredients. The best of products from local farmers pairs perfectly with freshwater fish or fermented flavours. Home-smoked venison ham comes together with wafer-thin carrot crackers and a creamy kale espuma. **Wild, earthy, and surprisingly smooth.** Locally-sourced salt-cured char, fermented miso, homemade bread. The interplay of umami, acidity and texture is incredibly moreish. René's love of the experimental pushes the boundaries of taste: handmade pasta envelops fermented chestnuts from last autumn, while all the fresh intensity of garden herbs is unleashed in the concentrated form of droplets. The salmon trout, accompanied by a purist hollandaise sauce reduced with orange zest, is utterly unexpected, and utterly brilliant. Or the tandoor-grilled veal heart—a **statement against convention**—served with cauliflower puree and an ossobuco ragout with gremolata: not a fancy cut of meat, but a piece of character, brought to star status by skilled craftsmanship. The sunflower risotto is no less surprising, and no less innovative: al dente, nutty, coated in an XO sauce created with the finest of sake, port and cognac and accompanied by a quail egg, cooked in the shell for exactly 16 minutes. Sumptuous, and scrupulous.

The food served at La Lumosa is so much more than mere fine dining. It is a journey through South Tyrol, through memories, and through unexpected combinations. All accompanied by the very best of wines which bring out the flavours of each dish to perfection, yet never overpower them. Head sommelier Bastian Winkler has a vast wealth of wines to choose from: **at a count of over 850 different labels**, the Steinbock is one of the best-stocked cellars in South Tyrol.

La Lumosa is not a venue for loud conversation or grand gestures. It is a place for people who want to savour the essentials. For people who want to experience the essence of hospitality in perfection. Guests who, when the last course is over, say "Wow, that was an incredible evening."

Opening times:

Evenings from 7 to 9 pm

Closed on Tuesdays and Wednesdays

Lunch on request