



NEW SENSORY EXPERIENCES FROM THE KITCHEN OF THE CRISTALLO HOTEL

INNOVATIVE PROPOSALS FOR CULINARY VOYAGES MADE FROM THE VERY BEST SEASONAL INGREDIENTS.

A UNIQUE OPPORTUNITY, ALSO AVAILABLE FOR THOSE WHO ARE NOT GUESTS OF THE HOTEL, TO BE TRANSPORTED BY THE SUBLIME FLAVOURS OF THE KITCHEN OF A FIVE-STAR LUXURY HOTEL.

The menu offered by the Queen's "jewel" has always been a true paradise for the most demanding palates and lovers of good food. Moreover, since September 2011, the Cristallo Hotel Spa & Golf has further differentiated its five-star dining, offering a variety of spaces and ambiances.

A favourite of Cortina regulars and hotel guests, **La Veranda del Cristallo** offers a trip through Italy experiencing the peaks of the Bel Paese's culinary delights. Inside, chef Marco Badalucci fuses, "confuses" and celebrates traditional regional flavours: from the Alps to the sea, it is an experience not to be missed, in close proximity to the mountaintops that surround the whole Hotel in a graceful embrace. Delectable dishes to be sampled in an elegant and refined turn-of-the-century atmosphere, with a breathtaking daytime or moonlit view of the Queen's most majestic mountains.

A wonder for the eye and palate, **Il Gazebo** is located in a setting of powerful visual impact: a singular "glass stage" from which to admire the stupendous panorama of the Tofane "next door" and delight in sophisticated gourmet cuisine, the personal expression of chef Badalucci; for a true spectacle for the senses. The circular structure, soft lighting and intimate atmosphere of Il Gazebo make it ideal for informal, but always exclusive, lunches and dinners.

For couples seeking a romantic ambiance, the Cristallo has created a space that is, if possible, even more picturesque: the **Cantuccio**, a very special and magical location for private moments.

La Stube 1872: because a five-star luxury hotel would not fail to offer a space dedicated to local gastronomic tradition. Inside, enveloped by the warmth of old wood used as panelling and a majolica stove in perfect Ampezzo style, one may enjoy the authentic mountain atmosphere, tasting typical local recipes and flavours – like "casunziei" and roast deer – and an excellent selection of Veneto wines.

Via Rinaldo Menardi, 42 - 32043 Cortina d'Ampezzo (Belluno) Italia
T +39.0436.881.111 - F +39.0436.870.110 - info@cristallo.it - www.cristallo.it





And for giving every foodie the gift of truly unique and exclusive culinary experiences, and to give further pretext to Cortina d'Ampezzo regulars for five-star dinners, the Veranda del Cristallo stages events for the discovery of the most authentic flavours, such as "Saporitaliani", which in summer 2010 graced the elegant tables of the Veranda with the typical dishes of the best-tasting regional cuisines: Campania, Sicily, Calabria and Tuscany. While in 2011, each dinner of this event has revolved around a primary type of food, such as pasta, shish kebabs, sushi and amouse-bouche.

The kitchen of the Cristallo Hotel Spa & Golf has passed the test of the most demanding guests with flying colours, thanks to a varied and always impeccable offering, which devotees love experiencing in the magical atmosphere of the Queen's "jewel": a peerless setting which, with the unmistakable allure of a five-star luxury hotel, has mastered the art of making even shared moments even more exclusive.

Cristallo Hotel Spa & Golf Cortina d'Ampezzo
Press Office: ufficiostampa@cristallo.it

Via Rinaldo Menardi, 42 - 32043 Cortina d'Ampezzo (Belluno) Italia
T +39.0436.881.111 - F +39.0436.870.110 - info@cristallo.it - www.cristallo.it

