



HOTEL GREIF

VERY PERSONAL

YOUNG CHEFS AMID VENERABLE WALLS

A young and dedicated team led by the 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, he desired a pasta – making machine when he was only 12. Now 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

skilfully 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.

In November 2012 Manuel Astuto received an important recognition as “emerging talent” during the third edition of the Horeca Summit, organized by the 24 ORE Group.

The Laurin Restaurant has become under the leadership of Manuel Astuto 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. Moreover, the Laurin Restaurant supports the “Fair Cooking” project, which combines regional ingredients and exotic specialities.



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The Restaurant team, honoured with the Service Award 2013 by Gault Millau, 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.

The Parkhotel Restaurant is accommodated in an impressive art nouveau salon still in its original state. It seats up to 40 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 on Sundays.

During the warm season the restaurant in the Laurin Park – a veritable gem - is open from May to September, from 12 noon to 2.30 pm and from 7 pm to 10.30 pm. Closed at lunchtime on Sundays.

What do gastronomic guides say about Laurin Restaurant?

Gambero Rosso - Ristoranti d'Italia 2018

80 out of 100 points - 2 out of 3 forks

Kitchen: 48 out of 60 points

Wine vault: 15 out of 20 points

Service: 15 out of 20 points

2 Bonus points for the unique ambiance and the menu variety

Gault & Millau - Alto Adige Südtirol 2018

16 out of 20, 2 toques

Honored with Service Award 2013

Michelin Guide Italia 2018

3 out of 5 forks

Le Guide de L'Espresso - Alto Adige Südtirol 2016

14,5 out of 20 points