

FOOD *and* TRAVEL

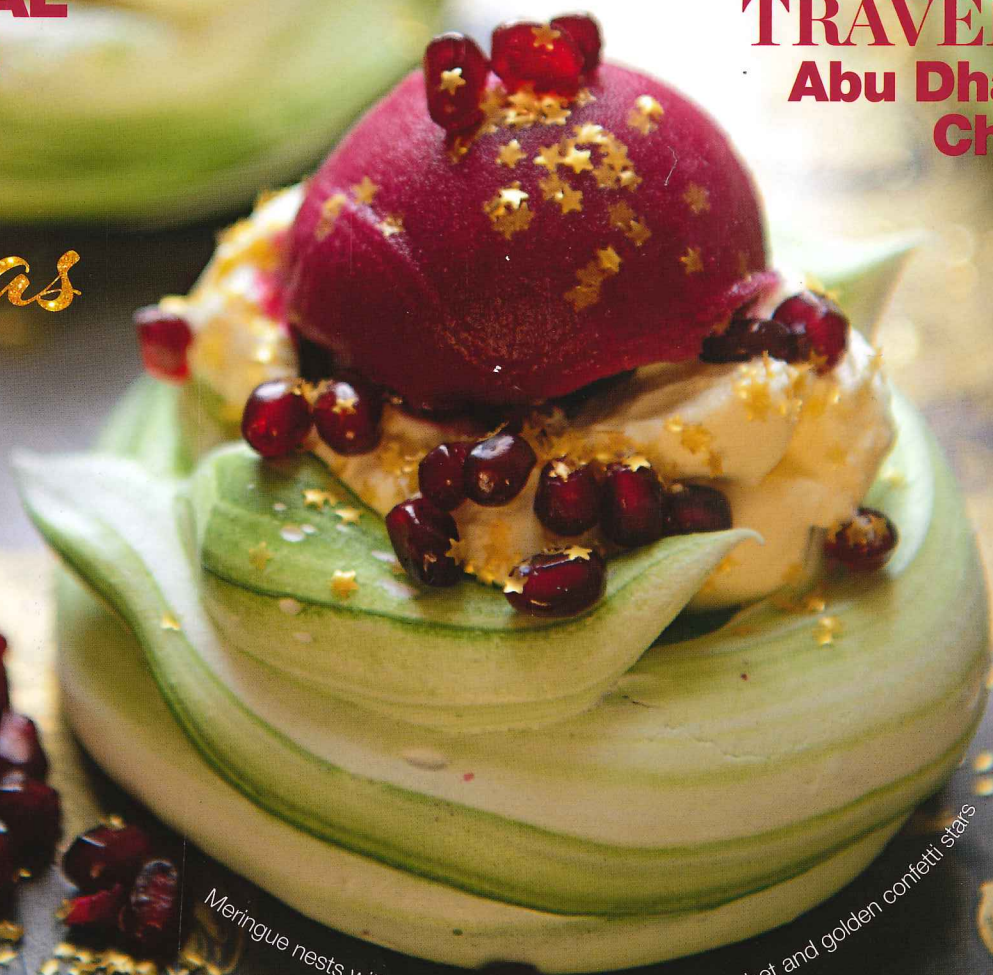
**31 SEASONAL
RECIPES**

**YOUR
Christmas
COVERED**

Celebrate at home
with Monica Galetti,
Marcus Wareing,
Richard Corrigan
and friends

**PIT STOPS
ON THE
PISTE**

**GOURMET
TRAVELS**
**Abu Dhabi
Chile**



Meringue nests with limoncello cream, pomegranate sorbet and golden confetti stars

**HOT NEW HOTELS
AND SAFARI LODGES**

£4.80

DEC 2019





Clockwise from top left: red wine in Kitzbühel's Restaurant Hochkitzbühel; the Angerer Alm dining room; sunshine at Restaurant Hochkitzbühel; snowy Austrian vistas; table settings at Angerer Alm; a hearty bowl of dumpling in broth; working up an appetite on the slopes; Kitzbühel rooftops



KITZBÜHEL AUSTRIA

Famous as the home of the Streif, aka the scariest ski race in the world, Kitzbühel has a reputation as a key resort for serious skiers. Not all of the runs here reach the frankly insane 85 per cent gradient of the Hahnenkamm, and in fact there are more than enough gentle slopes for beginners to explore: of Kitzbühel's 234km of pistes, 106km of them are graded 'easy'. The village is one of the prettiest in the Alps, an old silver mining town that's grown steadily since winter sports enthusiasts started coming here 125 years ago.

Kitzbühel isn't short on great slope-tickling restaurants, but our go-to is Restaurant Hochkitzbühel beitomschy.at – 1,700m up at the top of the Hahnenkamm. It was the first bar built on the mountain, designed by the celebrated local architect and artist Alfons Walde, and completed shortly after the cable car in the Thirties. Recently refurbished in a Scandinavian modernist style, the Hochkitzbühel has lost none of its charm. Try one of the Austrian staples like the *bauernsalat* (farmer's salad) or the Wiener schnitzel. Another great option is the Angerer Alm angereralm.at – a 250-year-old mountain hut converted into a restaurant in 1985. Owned and run by the Foidl family, the establishment offers three meals a day. Lunch, which features fresh, regional produce, should be washed down with a wine from their cellar of over 6,000 bottles. Annemarie Foidl, the family matriarch, is president of the Austrian Association of Sommeliers, and will happily help with pairing choices.



OFF THE SLOPES

Once you're back in town after a long, exhilarating day spent skiing, there are ample opportunities across the Alps for some showstopping meals. Here are a few of our favourites from across the regions covered here.

ALBERT IER This is a culinary highlight of Chamonix: a two-Michelin-starred restaurant that celebrates the simplicity of exceptional ingredients, with dishes including lacquered milk-fed veal and pan-fried veal sweetbreads. hameau.albert.fr
BISTROT LE C Set in Courchevel, France, is this hidden gem. The menu is rich in local and seasonal ingredients with dishes such as seven-hour confit of pork with Armagnac and pesto, and hare stew with sweet potato gnocchi. bistrot-le-c.com

LA BOUITTE In Les Trois Vallées, this three-star wonder is run by father-and-son team René and Maxime Meilleur. The duo also run the 'mountain bistro' of Simple Meilleur, showcasing the best Savoie produce. la-bouitte.com
FORSTHOFGUT NATURHOTEL Chef Ingo Lugitsch draws inspiration from the Austrian Alps at this Leogang hotel with three menus available, including the 'R50', which uses homegrown produce from Forsthofgut or within 50km of it. All reservations are half-board, and they include an excellent (and huge) afternoon tea. At the hotel's à la carte, Restaurant 1617, you'll find familiar Austrian classics. A Viennese pharmacy inspires the Botanist bar, while the wine cellar is forest themed. forsthofgut.at

LA TABLE DE L'ALPAGA In Megève, France, you'll find the food of Anthony Bisquerra, whose habit it is to spend time in the mountains gathering ingredients for the menu. alpaga.com
ST HUBERTUS Norbert Niederkofler's restaurant at the Hotel & Spa Rosa Alpina in San Cassiano, Italy, earned three Michelin stars for its inventive 'cook the mountain' menu using local and seasonal produce to stunning effect. st-hubertus.it
WALDHAUS This Zermatt treat serves traditional, hearty Swiss food in cosy surroundings. The restaurant is particularly known for its spare ribs and Wiener schnitzel. waldhaus-zermatt.ch