



## DOLOMIEU RESTAURANT

### Press Kit

#### The context

Madonna di Campiglio, located at 1500 m. above s.l., is a small tourist resort in the province of Trento, known throughout the world for being a winter ski resort and of great appeal also in summer thanks to its position in the basin between the group of the Dolomites of Brenta and the Adamello and Presanella glaciers. This ski area, including also Pinzolo, Folgarida and Marilleva, has 63 ski lifts and is spread over 150 km of slopes that go up to an altitude of 2600 m. a.s.l., so that it is possible to start from the town center and back without ever remove your skis. Its surroundings are fascinating even in summer to enjoy a natural ecosystem rich in lakes, valleys, streams and pastures that are part of the Adamello-Brenta Nature Park.

In addition to this natural context there is also the historical aspect that makes the country particularly attractive not only for sports tourism: historical documents date its foundation at the end of 1100 with the construction of a monastery-hospice for travelers, suppressed in the 16th century, then brought back to life at the end of the nineteenth century, when it became a privileged destination of the Habsburg and European aristocracy. As a holiday resort of Princess Sissi and Emperor Franz Joseph, it remains the testimony of that moment of wealth in the center of the country, in particular in the still existing Hofer Theater. In the thirties of the twentieth century Madonna di Campiglio emerged from its isolation thanks to the construction of the trunk road and the first ski lift, the "*slittovia del Belvedere*", which in the post-war period was followed by the inexorable imposition of ski tourism that today makes Madonna di Campiglio a pearl of the Dolomites.

#### D.V. Chalet

The credit for the construction of this structure at the foot of the Brenta Dolomites, UNESCO World Heritage Site, and of the decision to make it an elegant place of welcome, belongs to the couple Tiziano Zambotti and Elisabetta Tessaro, who gave life 11 years ago to the hotel in the name of hospitality cured in every detail.

"We wanted to create a tailor-made hotel concept for exclusive customers that appreciate what we love: a quality of life marked by the memory of what surrounds us and of those who lived in these places, and at the same time absolutely contemporary for the quality comfort and food and wine offer and services" explains Elisabetta Tessaro. "My husband is a civil engineer and a construction builder: consequently we had no problems about the ecological quality of the structure we intended to build. Instead we needed professionals who shared our dream of creating a tailor-made habitat for our customers: passionate, fun, intriguing, exclusive. The architect Steven Mufatti, the Concreta Project Manager, was our alter ego together with the company from Sondrio, which not only perfectly interpreted our desires but also managed to make them their own, working in symbiosis with us."



A boutique hotel, a comfortable place with 20 rooms with a contemporary allure but totally respectful of tradition, starting from the materials of which it is composed: granite rock and oak wood, also aged, to witness a perfect fusion with the surrounding nature. The ecological ideal finds correspondence in the aesthetics that interweaves art - as in the facade whose details recall the unmistakable design of the Nuvola Rossa bookcase by Vico Magistretti, or the armchairs by Paola Navone – and handicraft – in the boiserie and in the reception desk made by local artisans – in order to create a personal dimension, an intimate welcome for the guest. It looks like being home even in the decision to create a few rooms, each with its own personality: from Philippe Starck's suite with four-poster bed and cobblestone basin, to the presence of Citterio's balconies and fireplaces, sofas and details of local or French antiques and designers who made the history of the twentieth century, such as Le Corbusier, Mies Van der Rohe, Charles & Ray Eames, Arne Jacobsen, Alvar Aalto. And on the walls there are works and photographs depicting the

protagonists who made the history of these places, those climbers who are also entitled to some of the most beautiful rooms of the hotel.



The Spa is another of the essential moments at the hotel, and it's perfect after a day on the ski slopes or after a walk through woods and peaks: the cave and the walls in Himalayan salt refer to the ancestral origin of the dolomitic rocks with its healing characteristics of thalassotherapy. But here everything contributes to giving a moment of well-being and relaxation, from the Finnish sauna with herbs, to the Turkish bath, the icefall, the hot and cold emotional showers with chromotherapy, the shower with light, the waterfall and the saline water nebulizers.



The meeting place par excellence is on the ground floor, in a continuous dialogue between inside and outside, in which nature harmoniously divides the spaces creating a continuum, from the glass that lets in the surrounding landscape, to the wood that also characterizes the places of conviviality. In front of the reception there is the Lounge Bar with the large fireplace covered in burnished iron and, in the background, the Ice Cube in transparent backlit glass that filters the space towards the stube and the restaurant: it is the bar where you can enjoy an aperitif before of dinner or a good coffee or a delicious after dinner.



The restaurant part of the DV Chalet plays an important role in hospitality, i.e. the table where you can experience the best moments of sharing. Thus the Bistrot, open for lunch and dinner, both for internal and external guests, splits into two in the summer when it is possible to dine on the terrace or in the large "table of friends" in cedar wood.

Another little gem of the DV Chalet is the Dolomieu restaurant, which the Michelin guide has awarded since 2013 with the prestigious star to guarantee quality cuisine and a high-level dining experience.

The director Mario Murtas, is the responsible of hospitality, and for over thirty years has followed his own natural vocation in welcoming the guest cuddling him and accompanying him in the living room, to discover this small oasis of wellness and beauty.

### **Dolomieu Restaurant**

Originally called La stube del Tiz, by the nickname of the landlord Tiziano Zambotti, the gourmet restaurant is the spearhead of the hotel, a synthesis of passion, research and hospitality, that is all those values that unfold in the various areas of hospitality. With its walls completely covered in oak wood, and the oil stove, it best represents the idea of charm and elegance of mountain chalets. Open for dinner from Wednesday to Monday, with just seven tables, this small restaurant embodies the essence of the mountain spirit in an intimate and exclusive atmosphere, where you can enjoy a real journey into flavor, thanks to executive chef Davide Rangoni who has created a menu based on local raw materials of great quality and personal suggestions that make each meal a unique sensory experience.



### *The chef and his cuisine*



Born in 1979 in the surroundings of Rovigo, Davide Rangoni discovered the passion for cooking while he was a teenager, supported by a family that loves good food. After graduating from high school he decided to enter the world of restaurant working in the restaurants of his area, then the study and the desire to give himself a chance led him to work for a season in the Locanda Le Tamerici Restaurant (1 Michelin star), as chef de partie alongside chef Igles Corelli. A stunning experience that opens the way for fine dining restaurants, first in the Arquade Restaurant (2 Michelin stars) brigade at the Hotel Villa del Quar Relais & Chateaux with Chef Bruno Barbieri, between 2008 and 2009, and then as chef de cuisine at the Hotel Rose\*\*\*\* in Vipiteno. After an internship in 2010 at La Madonnina del Pescatore (2 Michelin stars) with chef Moreno Cedroni, from 2011 and for 4 years he was sous chef of the Ristorante Regio Patio, with chef Andrea Costantini at the Hotel Regina Adelaide \*\*\*\* L, and then as a sous chef at the Oseleta Restaurant (1 Michelin star) in the Hotel Villa Cordevigo \*\*\*\*\* L, with chef Giuseppe D'Aquino. After a short experience on Lake Garda in 2018, he arrived at the Dolomieu as executive chef, and today he takes care of all restaurant area of the DV Chalet.

The guest is daily pampered at the D.V. Chalet, from breakfast with fresh products every day, lunch and dinner at the bistro with an offer that follows the seasonality of the products, the tradition of the area and a menu that changes for lunch and dinner every three days and includes a special night on Tuesday evening when a Trentino buffet is offered, or a summer barbecue, and always fresh hand-drawn pasta, the cheese cart, welcome snacks and home made bread, with a careful mise en place, with cotton tablecloths and silver cutlery.

The Dolomieu Restaurant is his flagship, his daily challenge in enhancing the quality that the restaurant has been pursuing for ten years and that in 2013 was awarded the Michelin star, and its inclusion in the prestigious Le Soste circuit.

Chef Rangoni's cuisine tells the beauty of a territory rich in raw materials, with a daily search that is a dialogue with the best producers and research on the flavours of tradition to be reworked in a personal and contemporary key.

In addition to the menu à la carte, consisting of 4 starters, 4 first courses and 4 main courses, chef Rangoni also offers a tasting menu "All'orizzonte", which ins 7 courses combines local memory and personal suggestions, in an intimate and profound journey which exerts leverage on the chef's most creative part. His love for the sea with its landscapes and its aromas reverberate in the dishes, mixing cooking techniques that enhance the taste and create original combinations with meat, dairy and vegetables, with a special attention to the digestibility and healthiness of the recipes.



Dinner at Dolomieu starts with bread and extra-virgin olive oil, one of the chef's great loves, that he proposes and tell his guests, offering a tasting selection from the best producers, especially those from Lake Garda that the chef personally knows and wants to enhance. But there is also the natural pasteurized butter of the Trentino dairies, to give a right geolocation of the restaurant, combined with a selection of home-made breads, including the Veneto-type white ciabatta bread, the barley focaccia, spelled and whole kamut, and bretzel with cumin, typical from Trentino. Among the appetizers, there are chips presented on pebbles to recall the dolomitic rocks, based on nuts from Bleggio caramelized in honey with rosemary and then fried, then flavored with Seichuan pepper, juniper and star anise; a crouton with beat of lard and ginger; fried sage with anchovies from the Cetara, malga cheese and beef strips.

The attention to the vegetable is clear from the starters in which there is always a vegetarian course, as in the case of the *Consistency of Artichoke, infusion of dried porcini, mayonnaise of seaweeds and milk cream*, made by a cream of porcini that fills the artichoke, complemented by a broth of porcini in dashi style with the slight reminder of Japan, the seaweed mayonnaise at the base, the cream of milk on top to give roundness to the dish, and the fried seaweed over to remember the fried artichoke..

Among the first courses, in the menu All'orizzonte stand out the *Cassava Tortelli, "Poina" smoked ricotta, infused with roots, leeks and black truffle*, made from a completely veg dough, borrowed from South American cuisine of which the chef it is a lover, starting from boiled and reduced puree cassava root, mixed with flour, water and salt, to obtain a tasteless dough that enhances the pure milk product

filling that gives off the special smoky note with a strong reference to the territory. The accompanying broth is made from a mix of dried roots by the Noris Cunaccia herb picker, a true master on wild herbs and a close friend of the chef, including carrot, potato, ginger, black salsify, cassava, white turnip. The sauce of leeks gives an acid contrast and the final touch of the royalty of the truffle enhances the hints of earth and forest..



With the *Spaghetto "Verrigni"* with the dry *San Marzano* extract, mountain goat cheese and *Calvisius Prestige Caviar*, the gaze widens towards an Italian horizon: the king of carbohydrates is combined with a dried tomato rehydrated and reduced in sauce, with the dolomitic goat cream to amplify the freshness in substituting the classic parmesan, and the caviar to add the salty and smoked note. The triumph of the most classical Italian style, with a tribute to chef Gualtiero Marchesi in the use of caviar and also to the territory with the use of goat's cheese that celebrates plants richness.



Among the main courses à la carte, the Rendena diaphragm from a Trentino farm near Tione, completely organic, deserves special attention. Cows grow free and feed on fodder and have a natural life cycle, which allows them to develop abundant musculature and a reduced intake of fat. To make the meat even more tender, it's matured in sweet Cervia salt, rich in trace elements such as iodine, zinc, copper, magnesium, iron, calcium, magnesium and potassium. The salt, of which are made the tiles of the cave, while crumbling, through ventilation, gives the meat greater flavour, and with a prolonged maturation period of up to 60 days, the tenderness will be even more evident compared to the traditional method. All this was born from the idea of keeping the preservation for a long time without facing a process of meat decomposition. Salt is therefore the ideal solution because it favors the maturation and gives that surplus of taste that makes the meat so good. The chef always proposes the diaphragm cooked-to-order on hot coals, served with seasonal vegetables, such as the scapece of carrots, chestnuts and the touch of classic French of the Périgord sauce.



And the territory is told also in the *sirloin of glazed venison, curd with chamomile, chicory and carnelian*, with the slow cooking of the meat and the accompaniment with its fond-de-veau. From Noris Cunaccia comes the wild chamomile that the chef puts into infusion with fresh milk, to obtain a curd whose aroma changes on the bitter notes, together with the slightly seared chicory, in a harmonious contrast, further amplified by the fruits of the cornel macerated in teroldego wine, which gives pleasure and invites to the next bite.

Another must on the menu is fish, which the chef loves to treat and seals his passion for the sea. In the menu All'Orizzonte is not to be missed the *White cod, essence of beetroot and puffed barley*, with pil pil cooking that refers to the typical Basque cooking of cod with slightly spicy notes, and here brought home with an essence of beetroot cooked on the coals and then lightly smoked, and the puffed barley as a tribute to the Trentino barley soup, finally finished with a cod mayonnaise made with the natural albumin of the fish.



Essential the end of the meal in which the chef enjoys interweaving tradition and creativity in giving life to a dessert card in the name of the gourmandise. The moment of the dessert plays a very important role at the Dolomieu as in the rest of the structure, from breakfast to snack and also at the bistro where a small pastry is served to seal the moment of coffee. Summa of the collaboration with the pastry chef, every idea is suggested by the executive Rangoni who over the years has also studied pastry techniques together with great masters, becoming particularly fond of the processing of chocolate and fruit, two key elements of the Dolomieu menu.

It is an ode to black gold the *Consistencies of caramel chocolate and Garda lemon*, with an assembly of crumble, caramel ganache cream, biscuit with hazelnut oil, Caramelia milk chocolate, 70% tempered chocolate, cream of lemon made without dairy products and with the exclusive use of citrus fruit, and summer pairing with basil sorbet, in a mix of freshness that acts as a counterpart to chocolate with its bitter aromatic notes given by caramel.





In the upcoming season, summer is celebrated with *Litchi panna cotta*, raspberry in various textures, such as dehydrated, in sauce and fresh, a coconut sorbet, with particular attention to the colours that play on the natural contrasts of the various fruits.

And we're back home with the *Strudel Puff pastry*, with the cooked-to-order of the inverse puff pastry (a French technique that involves the use of butter on the outside of the dough, instead of inside, so as to obtain a very friable pastry), in cannolo form combined with a caramelized apple sorbet, and an apple and cardamom sauce.

## **Contacts**

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Closing day: Tuesday

Holidays: from April to June and from September to November