

# SUPPER

HOTEL FOOD & DRINK



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## Grual Lefay Resort & Spa

### DOLOMITES

Guided by its Vital Gourmet culinary philosophy, Lefay brings ‘altimetric’ dining to the Dolomites.

Words: Jenna Campbell • Photography: © Nicolò Brunelli

Rising from the foothills of Madonna di Campiglio, a ski village in the Italian Dolomites, Lefay Resort & Spa is not the typical winter sports resort. There may be 150km of powdery slopes to traverse, but indoors, the focus is on holistic wellbeing, achieved through an all-encompassing spa programme and locally inspired cuisine.

Following in the footsteps of Lefay’s Lake Garda property, the second outpost is designed by Italian architect Hugo Demetz and reimagines the traditional chalet aesthetic through geometric forms that mirror the mountainscape. Interiors are by Studio Apostoli and use local materials such as timber and stone in a contemporary way, resulting in an elegant Italian style. “The hotel’s design takes inspiration from the local architecture and natural fabric of the Trentino area, with inside and outside conceived to give a unique sense of place,” explains Alcide Leali, CEO of Lefay Resorts & Residences. “Lefay wants to provide a new form of luxury, characterised by Italian style and respect for the environment. Stone, wood and large windows are recurring

themes of the resort – the finest equilibrium of materials typical of mountain constructions.”

Along with the 88 suites, 22 wellness residences and a 5,000m² spa, the SLH-member resort has a comprehensive F&B offer comprising two restaurants, a cocktail bar and a sky lounge. Dolomia Restaurant features floor-to-ceiling windows with views out to the surrounding landscape and brings together traditional recipes and contemporary flavours, while Grual is the recently unveiled organic offering. Named after the mountain behind the resort, its interiors are inspired by an enchanted forest with a design highlight being the ceiling – a dramatic installation of leaves and branches that unfurl overhead, depicting the tree canopy to create an immersive atmosphere.

“Grual, Dolomia and the Lounge Bar reflect Lefay’s concept of wellbeing and luxury, combining aspects such as space, silence, nature and harmony with the surrounding territory of the Dolomites,” reflects Leali. “The interior decoration mixes artisan expertise with Italian creativity, and furniture has been realised using materials of the area such as glass,





wood, stone, high-quality leather and Italian wools; the design is part of the experience and supports a sense of warmth and elegance with a contemporary touch.”

Leading the brigade at the two restaurants, Executive Chef Matteo Maenza has been guided by Lefay’s Vital Gourmet culinary philosophy, which highlights food’s importance for the soul rather than merely a means of sustenance. The approach is that of a sustainable cuisine – encompassing everything from raw materials to company ethics – focusing the nutritional benefits of ingredients, many of which are sourced from the Trentino-Alto Adige region. “The cuisine reflects the changing seasons and our obsession for sourcing high-quality products combined with creativity,” notes Maenza. “It is only by using local suppliers with organic agricultural production systems that we can experience the maximum of flavours. This is the starting point for our creativity process.”

At Grial, menus take an ‘altimetric’ approach to dining, with dishes divided into three





categories: Valley Floor, Mountain Pasture and High Mountain. “Guests can choose between à la carte or two tasting menus – The Peak with 12 different courses or The Path with eight courses,” explains Maenza. For each dish, the chef and his team have searched for the best local produce, spending many months researching ingredients and recipes to create dishes that celebrate the roots and personality of the region’s food and wine. For an authentic taste of the Valley Floor, there’s mountain eggs and Nostrano Stravecchio – a hard cow’s milk cheese – while from the Alpine Pastures, delicacies such as Alpine Char and Roe Deer come highly recommended. In addition, the à la carte menu features Arctic char gnocchi with crayfish and yarrow; brown trout with fennel, celeriac and dandelion oil; and saddle of deer with herbs, polenta taragna croquette and clover. “Each recipe is based on the exaltation not only of flavours, but also of their methods of agricultural production or breeding,” Maenza continues. “It is a long tale beginning at the

source and finishing with the emotion with which we wish to inspire our guests.”

For dessert, alongside a selection of local cheeses, sweet options such as thyme granita with sorrel sorbet and Fernet Bio Walcher and a walnut emulsion with chocolate mousse, blackberry compote and mountain pepper ice cream, are complemented by a range of herbal tea infusions from the woodland. Varieties include Purity – made from Trentino apple, verbena and fennel seeds – and Balance, a blend of ginger, cinnamon and lavender flowers. For a nightcap, guests can choose from a wide selection of cocktails and liqueurs at the lounge bar, or relax amongst the peaks with a drink in front of the fire at the Sky Lounge.

Taking its cues from the surrounding landscape and integrating touches into every aspect, from architecture and design through to wellness and gastronomy, Lefay’s approach is refreshing not only for its originality, but for its commitment to immersing guests in Italian luxury and sustainable hospitality.



#### IN A BITE

**Operator:** Lefay Resorts & Residences

**Architecture:** Hugo Demetz

**Interior Design:** Studio Apostoli

**Executive Chef:** Matteo Maenza

[www.lefayresorts.com](http://www.lefayresorts.com)