

## Culinary Paznaun 2026: Alpine fine dining meets mountain hut charm

When top chefs meet mountain huts, the Paznaun alpine summer becomes a true culinary experience. From July to October 2026, “Culinary Paznaun” brings together regional produce, alpine tradition and modern culinary artistry at selected huts throughout the valley. The series opens with the Summer Opening at the gourmet market by the Cultural Centre in Ischgl on 3 July – the start of a summer full of flavour, panoramic views and authentic moments of indulgence.

With “Culinary Paznaun”, the alpine summer of 2026 once again becomes a stage for alpine cuisine at the highest level. Nine selected huts and alpine pastures in Paznaun are transformed into exclusive culinary stops, as renowned top chefs present their creative interpretations of regional produce – authentic, surprising and always accompanied by views of the surrounding mountains. New for 2026 is the Neue Heilbronner Hütte: on 2 August, Gunther Döberl will bring his creative signature to an altitude of over 2,000 metres, adding another high-alpine stop to the culinary route. The dishes will be served at the selected huts throughout the summer.

### A taste-filled start: Summer Opening on 3 July 2026

The official opening takes place on Friday, 3 July 2026. Here, chefs, hut teams and food lovers will come together at the gourmet market by the Cultural Centre in Ischgl to celebrate the philosophy behind “Culinary Paznaun”: regional ingredients, alpine craftsmanship and creative refinement in perfect harmony. At the heart of the evening are all the dishes from the “Culinary Paznaun” hut festivals, presented by the participating chefs and offered in tasting portions.

### New for 2026: Neue Heilbronner Hütte with Gunther Döberl

A special highlight of the coming summer is the debut of the Neue Heilbronner Hütte. For the first time, this traditional hut will become part of the event series. On Sunday, 2 August 2026, top chef Gunther Döberl will take over the culinary reins and bring his signature style to more than 2,000 metres above sea level. His dishes are defined by clear flavours, high-quality produce and a modern interpretation of alpine classics – an exciting interplay of down-to-earth character and finesse.

### The 2026 hut festival dates at a glance:

- **Saturday, 4 July** – Panorama Restaurant Sattel with Bernd Fabian
- **Sunday, 5 July** – Almstüberl with Martin Sieberer
- **Sunday, 12 July** – Faulbrunnalm with Hermann Huber
- **Sunday, 19 July** – Friedrichshafener Hütte with Thomas Sieberer, Hermann Zangerl, Christopher Fritz and Fabian Jäger

- **Sunday, 26 July** – Jamtalhütte with Michael Sieberer, Michael Bachler, Dominik Ojster and Otto Siegele
- **Sunday, 2 August** – Neue Heilbronner Hütte with Gunther Döberl
- **Sunday, 9 August** – Larein Alpe with Daniel Kurz and Kai Lindner
- **Sunday, 16 August** – Heidelberger Hütte with Patrick Raaß
- **Sunday, 23 August** – Ascherhütte with Andreas Spitzer

Each event is dedicated to a specially created dish, which will remain available at the respective hut – inspired by the personality of the guest chef and the products of the region. The result is a culinary route of indulgence through the entire valley.

### **From hut to hut to collect a hiking pin**

When visiting the participating “Culinary Paznaun” huts, a hut hiking pin can be collected online via [SummitLynx](#): bronze from four huts, silver from seven and gold from nine huts. Rewards include a “Culinary Paznaun” wine from the Salzl Seewinkelhof winery, a non-alcoholic alternative or a children’s gift. From four hiked huts, participation in the prize draw is automatic. Prizes include an overnight stay for two people and two tickets to the “Culinary Paznaun 2027” Summer Opening.

### **Regional produce takes centre stage**

“Culinary Paznaun” has always stood for close cooperation between agriculture, producers and top-level gastronomy. The focus is primarily on local ingredients: Paznaun alpine cheese, regional meat, fresh herbs and traditional grains. The dishes tell stories of origin, craftsmanship and alpine identity – interpreted in a modern way, yet deeply rooted in tradition.

### **Indulgence meets mountain adventure**

Whether after a hike, as the destination of a culinary tour or as a conscious excursion into the world of alpine fine dining, “Culinary Paznaun” uniquely combines movement, nature and top cuisine. Between lush alpine meadows, impressive peaks and warm hospitality, the format creates an experience that goes far beyond a classic gourmet festival.

With fresh inspiration, outstanding chefs and the addition of the Neue Heilbronner Hütte, “Culinary Paznaun 2026” once again promises an alpine summer full of memorable flavours and authentic encounters.

Further information is available at [www.paznaun-ischgl.com](http://www.paznaun-ischgl.com).

## PRESS RELEASE

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