



RW

SUMMER  
KULT

2026

Rotewand





# SUMMER AT ROTE WAND

More than sun on your skin and fresh mountain air.

Encounters, culinary impulses and carefully selected happenings not to be missed.

A summer that takes its time and creates moments.

## A SUMMER THAT STAYS

From late June through October, a summer unfolds at Rote Wand that is not defined by individual program points, but by the way things come together. Food, art, conversations and encounters gradually build into an atmosphere that doesn't impose itself, but evolves.

What defines this summer is less the single event than what happens in between. A long table slowly filling up. A fire people gather around. A mountain breakfast that starts the day earlier than expected. An afternoon that drifts into evening without anyone checking the time.

It's in these transitions, these subtle shifts, that the rhythm takes shape. People come together, bring their perspectives, stay, exchange, and move on. Some for an evening, others for several days.

This is how a summer emerges that is not loud, but deeply felt. One that leaves space for what cannot be planned, and finds its quality precisely there.

## ROTE WAND SUMMER FESTIVAL

THURSDAY, JUNE 25 TO  
SUNDAY, JUNE 28, 2026

### START OF THE SUMMER

Summer begins where people, atmosphere and genuine hosting come together. Over four days, an opening takes shape that isn't staged, but simply unfolds, carried by encounters, movement and a kitchen that connects. Arriving, taking a breath, seeing familiar faces, meeting new ones. Everything can happen, nothing has to.

Thursday begins with the Welcome Night. A first glass, apero, finger food. From there, the evening disperses. At Dinner Roulette, Guglielmo Chiarapini and Francesco Dolcetta (FEG Kitchen) together with Laura Santosuosso (Sandi Ristorante) take over the Friends and Fools Lounge. At the same time, Julian Stieger hosts the Rote Wand Chef's Table, accompanied by wines by Weinskandal.

Friday starts quietly. Yoga, a mountain breakfast at Zuger Alpe, a slow beginning to the day. By afternoon, the atmosphere shifts. DJ Pia Fetz, Thai street food by Pat Schindler, pétanque, wines by Marto Wines, Vin de La Gamba and Katharina Gessl. Jana Polak draws live. Towards the evening, it moves seamlessly into a BBQ and flying buffet by Jamie Unshelm and Florian Armbruster. It doesn't get quieter, just different.

Saturday again begins with movement. Afterwards, a shift in perspective at the wood workshop with Janine Rogen, focused, reduced, hands-on. In the evening, the fire kitchen by Mochi takes over at the Zuger Säge.

Sunday remains simple. Breakfast, last conversations, a slow departure.

A weekend made up of many moments. Food, movement, encounters. At Rote Wand. In summer. Now.





**THURSDAY, JUNE 25**

**FROM 4.00 PM**

Arrival

**6.30 PM**

Welcome apero & finger food at the Friends and Fools Lounge

Followed by Dinner Roulette with Guglielmo Chiarapini and Francesco Dolcetta (FEG Kitchen), together with Laura Santosuosso (Sandi Ristorante) at the Friends and Fools Lounge

At the same time, Julian Stieger hosts the Rote Wand Chef's Table. The evening is accompanied by wines by Weinskandal

**FRIDAY, JUNE 26**

**8.00 AM**

Yoga

**9.30 AM**

Mountain breakfast at Zuger Alpe

**4.00 PM**

Garden party with pétanque, Thai street food by Pat Schindler (Soi Thai), wines by Marto Wines, Vin de La Gamba and Katharina Gessl, live portraits by Jana Polak and DJ sets by Pia Fetz.

Followed by BBQ with Jamie Unshelm and Florian Armbruster (Rote Wand)

**SATURDAY, JUNE 27**

**7.30 TO 10.30 AM**

Breakfast

**8.00 AM**

Yoga

**10.00 AM**

Wood workshop with Janine Rogen

**5.00 PM**

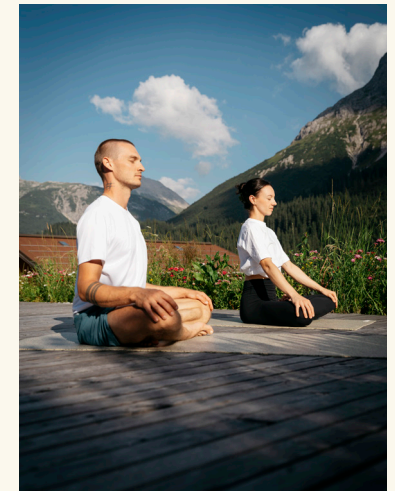
Fire kitchen at Zuger Säge with Mochi

**SUNDAY, JUNE 28**

**7.30 TO 10.30 AM**

Breakfast

Departure afterwards





**ART SUMMER - ZUGER SÄGE & ZUGER ALPE**  
**MONDAY, JUNE 22 TO FRIDAY, SEPTEMBER 4, 2026**

Over the course of several weeks, Rote Wand begins to shift.

It becomes a place of work. A space for thinking. A setting where things take shape. Not as a side program, but as an integral part of the summer.

Artists come together here to continue, to begin, or to develop ideas on site. What connects them is a shared sensitivity to landscape, to geography, and to the question of how we live and come together today. Established positions meet emerging voices. Familiar names encounter those yet to be discovered. It is precisely this mix that creates a certain tension.

Some work in a more classical way, through sculpture or painting. Others approach their practice through research, text or conceptual frameworks.

What emerges is not a finished result, but an open process. One that can be experienced as it unfolds.

**ART SUMMER**  
**ARTISTS IN RESIDENCE**



**EVA BIRINGER**  
*Vienna and Berlin*

Eva Biringer is a freelance writer contributing to publications such as Die Zeit, Die Welt am Sonntag, Merian and T Magazine, writing on style, culture, travel and food. Through her newsletter Liebe ich, she shares personal discoveries. Her books Unabhängig. Vom Trinken und Loslassen (2022) and Unversehrt. Frauen und Schmerz (2024) were published by Harper Collins. A third book is set to be released in spring 2026. She lives between Berlin and Vienna.



**JAN EUSTACHY WOLSKI**  
*Poland*

Jan Eustachy Wolski is a contemporary Polish artist based in Krakow. Working primarily in painting, he creates figurative, often staged compositions charged with psychological tension. His work explores identity, youth, masculinity and social roles, shaped by a theatrical, at times cinematic atmosphere.



**KATHLEEN WEYTS**  
*Belgium, based in Brussels*

Kathleen Weyts is editor-in-chief of the Brussels-based art magazine GLEAN and previously led HART Magazine. She works as a writer, lecturer and curator, with projects including Open Space, Open Mind (ING Belgium Art Collection) and Cosas de la vida. Weyts is president of Moussem Nomadic Arts Centre and was director of CAHF. Her practice is shaped by an ongoing engagement with European art scenes and their connections to Africa and the Maghreb.



**MAGDALENA FRAUENBERG**  
*Austria, based in Düsseldorf and Brussels*

Magdalena Frauenberg works across installation, sculpture, drawing and photography. In her practice, she explores cultural symbols, traditions and constructions of femininity, often moving between personal narratives and collective imagery. Her work is layered, precise and attentive to the ways meaning is shaped through context and material.



**MARION ANNA SIMON**  
*Germany, based in Cologne and Kyllburg*

Marion Anna Simon is a visual artist working in painting, performance and installation. She studied at the University of Fine Arts Hamburg and has developed a practice centred around identity, self-portraiture and memory. Her work is both direct and introspective, often unfolding through repetition, gesture and the act of revisiting personal and collective histories.



**CHRISTOPH MATT, SAM REES  
& MIGLE PALKEVICUTE**  
*Austria, United Kingdom, Lithuania*

Christoph Matt, Sam Rees and Migle Palkevicute work at the intersection of design, art, technology and sound. Together, they engage with the local ecosystem surrounding the residency, attentive, research-driven and site-specific. Their focus lies on fauna, flora and the dynamics of the landscape. The result is a layered inventory of nature, bringing together scientific, artistic and sonic perspectives, presented through interdisciplinary media.



**LIAM GILLICK**  
*United Kingdom, based in New York*

Liam Gillick is a British artist and one of the defining figures of the "Relational Aesthetics" generation of the 1990s. Working across installation, architecture, text and design, he is known for modular structures in aluminium and Plexiglas, as well as discursive works addressing economy, modernism and collaborative systems. His practice explores how social structures and modes of work shape contemporary life. A key project is the Weather Station on Fogo Island, a walk-in architectural structure positioned between function and sculpture, engaging with questions of climate, infrastructure and context. In 2009, Gillick represented Germany at the Venice Biennale.



**TAUS MAKHACHEVA**  
*Russia, based in London*

Taus Makhacheva is among the most important artists of her generation from the post-Soviet context. Working across video, performance and installation, she addresses questions of cultural identity, belonging and tradition within a globalised world. Her work combines local histories with broader relevance, marked by conceptual clarity, performative strength and a subtle sense of irony. Exhibited internationally, she has significantly shaped conversations around cultural heritage and global art production.



**ROLAND ADLASSNIGG**  
*Vorarlberg*

Roland Adlassnigg works with what he encounters, both literally and conceptually. His practice is situational and open, developing from place, material and moment. It spans traditional materials such as wood, stone and steel, as well as more ephemeral and digital forms. Since the 1990s, he has been active internationally with exhibitions, projects and stage designs.

## GUEST EVENTS AT THE FRIENDS AND FOOLS LOUNGE

MONDAY, JULY 6 TO MONDAY,  
SEPTEMBER 14, 2026

### POP-UP DINNERS & WINE & DINE

Throughout the summer, the Friends and Fools Lounge becomes a place where evenings begin differently. Smaller in scale. Closer in atmosphere.

Sometimes a WINE & DINE. Sometimes a POP-UP DINNER. What remains is the signature behind it. Personal. Open. Unforced.

It's not about structure. It's about mood. About conversations that unfold naturally. And about the joy of hosting, for people and for ideas.





**MONDAY, JULY 6**  
 WINE AND DINE WITH DROPS -  
 CONTEMPORARY WINES

Drops Contemporary Wines is a Berlin-based importer and distributor focused on wines that reflect today's evolving wine culture. From established international names to younger winemakers who may be discovered here for the first time. What connects them is a clear commitment to quality and a precise, thoughtful approach to their craft. Many work biodynamically, others organically. All with the same intention, to create wines that are alive, expressive and rooted in where they come from.

**MONDAY, JULY 13**  
 WINE AND DINE WITH PETRA  
 & FRANZ WENINGER

Weninger is shaped by a deep connection to the land. Blaufränkisch and Furmint grow on biodynamically cultivated vineyards defined by clay, limestone, gneiss and mica. For over 35 years, origin has been at the centre, expressed through living soils and old vines, some up to 80 years in age. Since 2000, Petra and Franz Weninger have worked across borders in Burgenland and Hungary. With minimal intervention in the cellar and a strong focus on single vineyards, they create wines that speak clearly of where they come from.



**MONDAY, JULY 27**  
 WINE AND DINE WITH WEINGUT AUFRICHT

The Aufricht winery is located above Lake Constance and has been family-run for generations. Its work is shaped by a clear focus on origin, craftsmanship and a sensitive approach to the diverse vineyard sites around Meersburg. At its core are the region's classic grape varieties, developed with precision and a fine sense of balance and structure. The wines are clear, approachable and deeply rooted in the place they come from.



**MONDAY, JULY 20**  
 WINE AND DINE WITH  
 ANTOINE ROBLES

Antoine Robles began his project in 2024 in Mantry, in the Jura, as a personal step towards a more direct and unfiltered approach to winemaking. On 3.8 hectares in the southwest-facing Clos de Vallières, Pinot Noir, Chardonnay, Savagnin, Poulsard and Trousseau are grown, a diverse vineyard that reflects its origin with clarity. Robles works without additives or intervention. What emerges follows what the land provides and what is allowed to develop from it. His wines are quiet, precise and close to their source, shaped by patience, care and a clear understanding of wine as something to be shared.

SELECTED VOICES OF  
THE DIALOGUES

## ROTE WAND DIALOGUES

FRIDAY, JULY 10 TO SUNDAY, JULY 12, 2026

The Rote Wand Dialogues bring together voices from art, architecture, design and theory in an alpine setting.

They begin with the observation that profound ecological, social and geopolitical shifts are not only reshaping political and economic systems, but increasingly the conditions of cultural production. Climate change, shifting global power structures, religious conflict, and the transformation of work, leisure and attention all directly influence how art, architecture and culture are created, perceived and shared.

The Dialogues deliberately move a discourse that is usually held within urban institutions into the landscape of Zug at Lech am Arlberg. The alpine environment becomes more than a backdrop. It becomes a space of experience, where global developments take on a tangible form.

Rising temperatures, shifting vegetation zones, new dynamics in tourism, and the fragile balance between nature, infrastructure and cultural imagination make this region a place where contemporary change becomes particularly visible.

Including a fire kitchen with Lorenzo Lunghi of Torre Ristorante Milano. Moderated and curated by Nicolaus Schafhausen.

A format that creates space.  
And finds its impact precisely there.

- Hannah Zundel, fashion designer
- Lilli Hollein, MAK Vienna
- Zita Cobb, Fogo Island



**HANNAH ZUNDEL**

Hannah Zundel is a fashion designer who approaches fashion beyond the product, as a cultural practice and a reflection of societal change. Within the Dialogues, she explores what fashion can be today, beyond surface and trend.



**ZITA COBB**

Zita Cobb Zita Cobb is the founder of the Fogo Island Inn and CEO of the Shorefast Foundation. Internationally, she represents a new understanding of hospitality, one that places local value creation, community and cultural identity at its core. Her work demonstrates how places can be rethought from within and developed in a sustainable way.



**LILLI HOLLEIN**

Lilli Hollein is Director General and Scientific Director of the MAK, Museum of Applied Arts in Vienna. She studied industrial design and led the VIENNA DESIGN WEEK, which she co-founded, until 2021. As a curator, she has been responsible for numerous architecture and design exhibitions and was commissioner of the Austrian contribution to the São Paulo Architecture Biennale in 2007. She publishes internationally and is an honorary professor at the New Design University St. Pölten.

## WEDNESDAY, AUGUST 5

### WINE & DINE WITH VALENTIN MOREL

Valentin Morel is based in the French Jura and took over his family's winery in 2014, following a conscious decision to leave a career outside of agriculture. Today, he runs Domaine Les Pieds sur Terre, working consistently biodynamically. His approach is grounded in a clear understanding of origin, craftsmanship and the value of agricultural processes. His wines are made with minimal intervention, shaped by soil, climate and vintage. Chardonnay, Savagnin, Poulsard or Trousseau, direct, alive and without detours.



## MONDAY, AUGUST 10

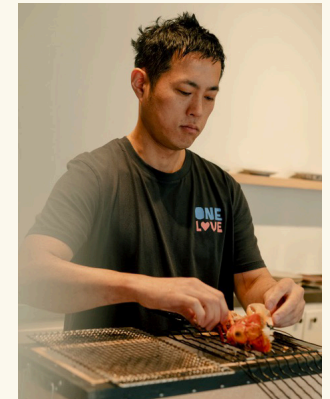
### WINE & DINE WITH ANDREAS & ELISABETH TSCHEPPE

Andreas Tscheppe is a winemaker in southern Styria and one of the defining voices of the biodynamic wine movement. Together with his wife Elisabeth, he cultivates steep vineyards along the Slovenian border, shaped by biodiversity, wild plants and a living ecosystem. He works uncompromisingly biodynamic, with minimal intervention in the cellar. The wines are driven by natural yeasts, often without sulphur, guided by time, patience and a deep trust in the process. They are precise, mineral and deeply rooted in their origin.

## MONDAY, AUGUST 17

### POP-UP DINNER WITH BOII BOII

Boii Boii is a contemporary Thai restaurant in the heart of Kreuzberg, Berlin. Founded by Nita and Niklas Wolff, it emerged from a desire to rethink Thai cuisine, with more depth, more diversity and a contemporary approach. The starting point was the pop-up series THAI NOODS, which led to the opening of the restaurant in 2025. The focus lies on authentic flavours, seasonal ingredients and an open, relaxed atmosphere. "Boii Boii" means "often" in Thai, describing exactly what the place is meant to be, somewhere you keep coming back to.



## MONDAY, AUGUST 24

### FIRE KITCHEN WITH JAH IZAKAYA

Jah Izakaya is a modern izakaya in the centre of Copenhagen, founded in 2016 by a Danish-Japanese couple and a group of friends. It brings together Japanese cuisine with Scandinavian influences. The focus is on small plates to share, classic Japanese flavours and seasonal ingredients, presented in a contemporary and unpretentious way. Accompanied by sake and a curated selection of wines, the atmosphere is lively, easy and made for staying.

## ROTE WAND DIALOGUES

THURSDAY, AUGUST 27 TO SUNDAY, AUGUST 30, 2026

The second edition continues the format and anchors it more deeply within the summer at Rote Wand.

Over the course of several days, a structure of conversations, encounters and shared meals takes shape, one that cannot be broken down into individual moments.

The exchange does not happen in isolation, but in direct relation to place, atmosphere and the people who come together. This is where the quality of these days lies, in their openness, in thinking together, and in the closeness between the audience and those contributing their perspectives.

Curated by Nicolaus Schafhausen Moderated by Nicolaus Schafhausen and Micaela Dixon

### Selected Voices of the Dialogues

- Bettina Kraus, architect
- Chris Kabel, designer
- Georg Diez, journalist and author
- Jelena Pančevac, writer
- Kersten Geers, architect
- Liam Gillick, artist
- Micaela Dixon, curator (moderation)
- Nicolaus Schafhausen, concept (moderation)
- Taus Makhacheva, artist
- Tulga Beyerle, Museum of Arts and Crafts Hamburg
- Vanessa Joan Müller, curator



**BETTINA KRAUS**

Bettina Kraus is an architect and Professor of Design at the State Academy of Fine Arts Stuttgart (ABK). She leads the Berlin-based studio B KRAUS Z and works on projects across residential, cultural and workspaces, with a particular focus on transformation, extension and the careful handling of existing structures. Her work connects conceptual thinking with a precise engagement with context, use and spatial structure, understanding architecture as an open, process-driven practice rooted in place and resources.



**CHRIS KABEL**

Chris Kabel is a designer working at the intersection of product design, craftsmanship and research. His practice explores materials, processes and everyday systems, developing objects that often emerge from existing structures. He is known for projects such as Wood Ring or Connecting Cork. His work is driven by observation and experimentation, questioning established modes of production and use. He lives and works in Rotterdam.



**GEORG DIEZ**

Georg Diez is a journalist, author and curator. He writes on politics, society and culture and has contributed to publications including Der Spiegel, Die Zeit, Frankfurter Allgemeine Sonntagszeitung and Süddeutsche Zeitung. His work moves between journalism and public discourse, engaging with questions of democracy, technology and societal change. Alongside his writing, he initiates and curates projects that explore new forms of exchange and collaboration. Diez is a fellow of the Max Planck Society and ProjectTogether. His most recent book, Kippunkte (2025), reflects on the shift from the promises of the 1990s to the crises of the present.



**JELENA PANČEVAC**

Jelena Pančevac is an architect working at OFFICE Kersten Geers David Van Severen in Brussels. Since 2012, she has taught alongside Kersten Geers at various international institutions, including Columbia GSAPP, Yale School of Architecture, Harvard GSD, EPF Lausanne and the Accademia di Architettura in Mendrisio. Within OFFICE, she is responsible for the editorial and theoretical work of the practice and is the author of numerous essays and books, including The Difficult Whole, The Urban Fact and Aldo and Hannie Van Eyck: Excess of Architecture, co-authored with Kersten Geers.



**KERSTEN GEERS**

Kersten Geers is an architect and co-founder of the Brussels-based practice OFFICE Kersten Geers David Van Severen. Alongside his architectural work, he is active internationally in teaching and research, including at Harvard Graduate School of Design, Columbia GSAPP, Yale School of Architecture and EPF Lausanne. He is currently Professor at the Accademia di Architettura in Mendrisio and Visiting Professor at Rice University. Geers is co-founder of the magazine San Rocco and author of numerous essays and books, including *The Difficult Whole*, *The Urban Fact* and *Aldo and Hannie Van Eyck: Excess of Architecture*, co-authored with Jelena Pančević.



**NICOLAUS SCHAFHAUSEN**

Nicolaus Schafhausen was invited by the Walch family to co-develop the Rote Wand Dialogues and to shape and realise the international residency program. He is the founder of KIN, a gallery for contemporary art in Brussels. Previously, he held leading roles as director and curator at major international institutions, including Kunsthalle Wien, Witte de With in Rotterdam and Fogo Island Arts. His work includes numerous biennials and exhibitions, among them the German Pavilion at the Venice Biennale, the Media Seoul Festival, and projects such as *Tell me about yesterday tomorrow* at the NS Documentation Center Munich and *Survival in the 21st Century* at Deichtorhallen Hamburg.



**TAUS MAKHACHEVA**

Taus Makhacheva is among the most important artists of her generation from the post-Soviet context. Working across video, performance and installation, she explores questions of identity, belonging and tradition within a globalised world. Her work connects local histories with broader relevance, making complex themes precise and accessible. It is marked by conceptual clarity, performative strength and a subtle sense of irony. Exhibited internationally, she continues to shape the discourse around cultural heritage and global art production.



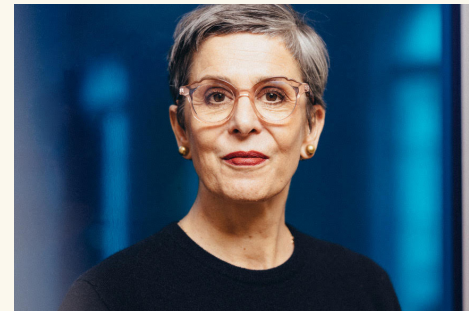
**LIAM GILICK**

Liam Gillick is a British artist and one of the defining figures of the "Relational Aesthetics" generation of the 1990s. Working across installation, architecture, text and design, he is known for modular structures and discursive works addressing economy, modernism and collaborative systems. His practice explores how social structures shape contemporary life. A key project is the *Weather Station* on Fogo Island, a walk-in architectural structure positioned between function and sculpture. In 2009, he represented Germany at the Venice Biennale.



**MICAELA DIXON**

Micaela Dixon is Director of KIN in Brussels and works as a writer and curator. She previously worked at Fogo Island Arts, an organisation for contemporary art and ideas based off the east coast of Newfoundland and Labrador, as well as on the Artist Liaison team at Hauser & Wirth. Most recently, she hosted the podcast series *Fair Enough*, co-produced by Art Cologne and *Texte zur Kunst*.



**TULGA BEYERLE**

Tulga Beyerle has been Director of the Museum of Arts and Crafts Hamburg (MK&G) since December 2018. A recognised design expert, she previously led the Museum of Decorative Arts in Dresden at Schloss Pillnitz and was part of the executive board of the State Art Collections Dresden. She is currently active in various international committees, including for Villa Massimo, the Goethe-Institut and the Prussian Palaces and Gardens Foundation, and serves on the advisory board of the University of Music and Theatre Hamburg.



**VANESSA JOAN MÜLLER**

Vanessa Joan Müller is a curator, writer and art historian. After many years working within institutional contexts, including Kunsthalle Wien, she has been working independently since 2020 with a focus on contemporary art. She has curated exhibitions at the Leopold Museum, Dom Museum Wien and Cukrarna Kunsthalle in Ljubljana, and has published widely on questions of contemporary art. A central aspect of her work is the role of art institutions in relation to current societal developments.

## THE SHEF'S EDITION VOL. 1

FRIDAY, SEPTEMBER 4 TO  
MONDAY, SEPTEMBER 7, 2026

With SHEF'S EDITION VOL. 1, Rote Wand brings together some of the most compelling female chefs working today. Not as a counter-narrative, but as a natural platform for new perspectives in the kitchen.

Two days of cooking, side by side, together, for one another. Different signatures come together, sometimes quiet, sometimes direct, but always with a clear intention behind them. It's about product, about origin, about what arrives on the plate and what stands behind it. And above all, about exchange. Between kitchen and guests. Between the chefs themselves.

A weekend that reflects the many ways cuisine can be thought, shaped and shared.

*(Tickets for the festival on Sunday can also be purchased separately, available via the website)*



## THE SHEFS



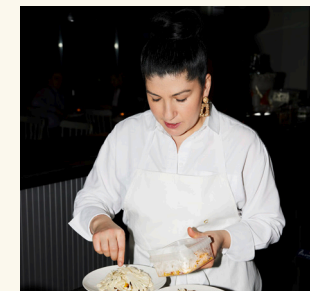
**KARIME LOPEZ**  
*(Xaak, Mexico / formerly Florence)*

Karime Lopez, originally from Mexico, is now cooking at Xaak, moving fluidly between origin and context. As the first Mexican woman to receive a Michelin star, awarded during her time at Gucci Osteria in Florence, she brings together international experience with a clear and precise signature. A cuisine where different influences come together naturally.



**DANIELA SOTO-INNES**  
*(Rubra, Punta de Mita, Mexico)*

Daniela Soto-Innes gained international recognition in New York at the renowned restaurant Cosme and was named World's Best Female Chef in 2019. With Rubra at the W in Punta de Mita, she continues to develop her own culinary voice. Her cooking reflects an open, energetic approach to hospitality, shaped by Mexican roots and a strong sense of team and atmosphere.



**ELIF OSKAN**  
*(Gül, Zurich)*

Elif Oskan is a Swiss-born chef with Turkish roots, trained in kitchens including The Fat Duck. With Rosi and the restaurant Gül, she has developed a distinct signature shaped by the ocağbaşı grill and a contemporary approach to Turkish cuisine. Alongside her restaurants, she appears as a judge on MasterChef Switzerland and is the author of the award-winning cookbook *Cuisine*.



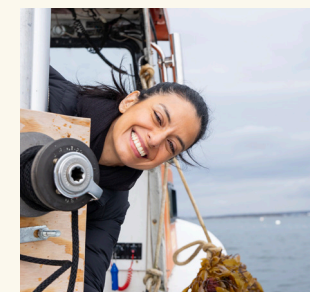
**ZINEB HATTAB**  
*(Kle, Zurich)*

With Kle in Zurich, Zineb Hattab runs Switzerland's first fully plant-based restaurant to be awarded both a Michelin star and a Green Star. Her cuisine draws on Moroccan and Spanish influences, shaped by technique, texture and clarity of flavour. At its core is not restriction, but a precise and independent approach to plant-based cooking.



**MAŠA SALOPEK**  
*(Cap Aureo, Rovinj, Croatia)*

Maša Salopek works as a pastry chef and consultant, with a refined and distinctive approach to dessert. After more than five years as Head Pastry Chef at Hiša Franko, where she was named World's Best Pastry Chef in 2021, she now leads the pastry concept at Cap Aureo in Rovinj. Her work is shaped by culture, travel, seasonal ingredients and a sensitive handling of flavour and texture.



**VICTORIA BLAMEY**  
*(New York City)*

Victoria Blamey is a Chilean chef who has worked in some of New York's most defining kitchens, including Chumley's, Mena and Blanca. Her cuisine brings together Latin American influences with a clear, product-driven approach, precise, reduced and shaped by her own story.



**CHIARA PANOZZO**  
*(former Bue Nero, Verona)*

Chiara Panozzo was head chef at Bue Nero in Verona, where she transformed a traditional family-run restaurant into a distinct culinary destination. Today, she works on independent projects, initiates pop-ups in Italy and internationally, and has created Parla Come Magni as a platform for exchange, while actively advocating for greater visibility of women in gastronomy



**MONDAY, SEPTEMBER 14**  
POP-UP DINNER WITH REZNICEK

With their restaurant Reznicek, Julian Lechner and Simon Schubert have reached cult status in a remarkably short time, far beyond Vienna. With quality, passion and a distinct Viennese spirit, they create an atmosphere that feels both honest and unique. They bring their kitchen to Arlberg. Expect offal, fried classics and an evening shaped by flavour, ease and a sense of occasion.



**SARAH CICOLINI**  
*(Rome / Abruzzo)*

Sarah Cicolini, born in Abruzzo, shapes the modern trattoria with Santo Palato in Rome. Without formal training, she developed her style through hands-on experience—authentic, precise, and rooted in Central Italian tradition. A cuisine where heritage and contemporary expression meet naturally.



**ROSINA OSTLER**  
*(Alois, Munich)*

As head chef at Alois, Rosina Ostler represents a cuisine that connects classical foundations with new ideas. At just 20, she received her first Michelin star in Oslo before returning to Munich to take over Alois, where her precise and finely balanced signature was immediately awarded two Michelin stars.



**RAPHAELA WIRRER**  
*(Hirschen, Schwarzenberg)*

Raphaela WIRRER works in pastry at Hirschen in Schwarzenberg. Her desserts are rooted in a strong regional context, quiet, reduced and closely connected to season, craft and origin.



**SUNDAY, SEPTEMBER 20**  
**TO TUESDAY, SEPTEMBER 22**  
KOSCHINA & FRIENDS

Koschina & Friends brings different culinary signatures to one table. At its centre is Dieter Koschina, whose cuisine has long stood for clarity, product focus and precise craftsmanship. Together with changing guests, a format unfolds that is driven by exchange, between chefs, between ideas, between moments. Cooking happens together, not side by side. Different approaches meet, evolve and respond to one another in real time. An evening shaped by what happens in between.



## INTO THE WILD - FROM FOREST TO TABLE

FRIDAY, OCTOBER 2 TO  
MONDAY, OCTOBER 5, 2026

Autumn begins outside. In the forest, by the fire, where products have their origin. INTO THE WILD brings exactly that to the table, without detour, without distraction.

Game, smoke, earth. And a cuisine that stays close to it.

International guests meet an approach that focuses on what is there. Craft that can be seen. Decisions that can be tasted. Cooking, butchering, preparing, step by step. Nothing hidden, everything open.

A weekend that takes time for what is often overlooked.

*(Tickets for the festival on Sunday can also be purchased separately, available via the website)*

### THE CHEFS

**JAMES LOWE**  
*(Lyle's, London)*

James Lowe is a chef and co-founder of Lyle's in London, a restaurant that shaped modern British cuisine from 2014 to 2025. His work remains grounded in seasonality, clarity and a reduced approach that places origin and craftsmanship at its core.

**EDOARDO TILLI**  
*(Podere Belvedere, Tuscany)*

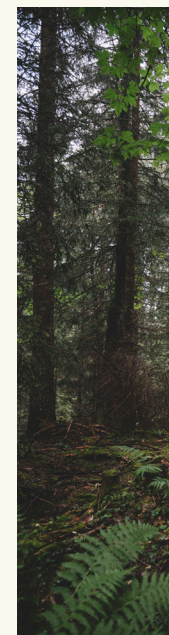
Edoardo Tilli cooks from a direct connection between agriculture and kitchen at Podere Belvedere. His work is defined by his own produce, fire and a deeply hands-on approach, complemented by a conscious use of resources, including zero-waste ageing of meat.

**ELENA REYGADAS**  
*(Rosetta, Mexico)*

Elena Reygadas is head chef at Rosetta and one of the defining voices of contemporary Mexican cuisine. Named World's Best Female Chef in 2023, she combines local ingredients with a refined, often European-influenced technique and a strong focus on origin.

**ÁLVARO CLAVIJO**  
*(El Chato, Bogotá, Colombia)*

Álvaro Clavijo is the chef behind El Chato in Bogotá, ranked No. 1 in Latin America's 50 Best Restaurants in 2025. His cuisine is rooted in Colombian products, translated into a clear, contemporary language that rethinks regional cooking.



**PRIN POLSUK**  
*(Samrub Samrub Thai, Bangkok)*

Prin Polsuk is head chef of Samrub Samrub Thai in Bangkok, awarded one Michelin star and internationally recognised. His cuisine dives deep into the diversity of Thai food culture, translating traditional recipes into a precise and contemporary form.

**SOPHIA MASSARELLA**  
*(Polentina, London)*

Sophia Massarella is a chef and co-founder of Polentina in London. Her work combines Italian-rooted cooking with a personal, product-driven approach, moving between supper clubs, restaurant formats and collaborative projects.

**PASHA DEMIN**  
*(Boreal, Helsinki)*

Pasha Demin is head chef of Boreal in Helsinki. His cuisine is shaped by Nordic ingredients, clarity and a calm, reduced expression, closely tied to landscape and seasonality.

**FABIO DELLDONNE**  
*(Belrespiro, Agazzano, Italy)*

Fabio DelleDonne is a self-taught chef working at Belrespiro in northern Italy, in close collaboration with regional producers. His cuisine combines traditional techniques with a precise, contemporary perspective on regional dishes.

# SEASON CLOSING

WEDNESDAY, OCTOBER 11

End of the Rote Wand summer season 2026  
Opening of the winter season 2026/2027 on  
Thursday, December 3, 2026



### BOOKINGS & FURTHER INFORMATION

Everything that unfolds over the summer, events, dates, details, can be found here:

Scan and step into it.



### FOR THOSE WHO WANT TO STAY A LITTLE LONGER

Our packages bring together what defines the summer.

Scan, explore, decide.





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