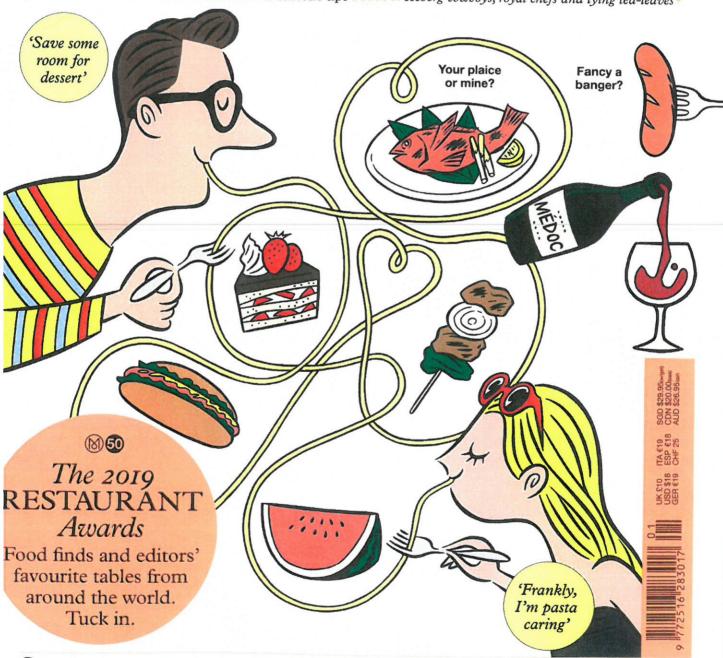
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Drinking & Dining Directory

MAFFAIRS. Food fixes in the Algarve BUSINESS: Where deals get done ESSAYS: Chewing the fat ITINERARIES: Eating from Amsterdam to Zürich ENTERTAINING: Domestic tips SCOOPS: Iceberg cowboys, royal chefs and lying tea-leaves +



REPORTS: Japan's obsession with dining solo, food for thought from VIENNA'S city vineyards, in praise of PICNICS wines to glug and high-spirited ENTREPRENEURS get a grilling. Plus: MARKETS worth knowing and global RECIPES

For a long time it wasn't clear what would happen to this building in the heart of South Tyrolean Lana in northern Italy. What was a homely trattoria for more than 40 years has now been given a new lease of life by native Klaus Dissertori, whose stop-off scoops this year's top place in our rankings. "We realised a long-time dream with this project," he says.

It's small even by local standards: there are

It's small even by local standards: there are eight rustic rooms that were redone by Italian interior architect Christina von Berg. She's opted for natural wood combined with modern touches to add a contemporary frame to the age-old *Gasthaus*.

Martina and Andreas Heinisch are in charge of the food, which ranges from hearty breakfasts to Tyrolean staples, and there's wine made from the region's increasingly coveted grapes. There's stellar homemade bread and jam for the à la carte breakfast, and traditional dishes are served at lunch and dinner. The osso buco is knockout.

"I've known Andreas since kindergarten," says Dissertori. "He made a name for himself across the region before starting this venture with Martina." This is a place in which to escape the daily grind and, thanks to nearby sister hotel Schwarzschmied, you can – and really should – make a weekend of it. — CS 1477reichhalter.com









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