

#wirsindKitzbühel presents KITZ Culinary Arts x Piedmont 2025

Another milestone in the concrete implementation of the key action points set out as part of the #wirsindKitzbühel branding process.

Kitzbühel Tourism is placing another culinary focus in autumn and is organising a culinary cooperation project with Piedmont for the fifth time.

Following the start of the Kitzbühel Autumn of Delights at the end of August, KITZ Kulinarik will meet the Italian region of Alba, renowned for its culinary treasures, in Kitzbühel's Stadtpark from 9 to 12 October 2025.

Kitzbühel Tourism Managing Director Dr. Viktoria Veider-Walser is looking forward to the upcoming KITZ Kulinarik x Piemont weekend: "The presentation of regional specialities in conjunction with Piedmontese partners impressively reflects the implementation of the Culinary Delights success model as part of the #wirsindKitzbühel branding process. KITZ Kulinarik x Piemont is an important part of our autumn campaign and puts this season, with its sporting and culinary highlights, in the spotlight."

Kitzbühel meets Piedmont

High-quality products, dedicated restaurateurs and regional producers – these are the ingredients for enjoyable days in Kitzbühel's Stadtpark. At KITZ Kulinarik x Piemont, Kitzbühel specialities will meet products from Piedmont in mid-October 2025.

From Thursday to Sunday, this high-quality event concept invites visitors to stroll, taste and take away for the fifth time in Kitzbühel's Stadtpark, presenting local products from Kitzbühel and Alba with stories that can be told and experienced at the same time.

The high-calibre cooperation between these two gourmet regions creates new taste experiences. In addition to local Kitzbühel delicacies, Piedmont offers the best of Alba, especially the world-famous white Alba diamonds and numerous exquisite, high-quality truffle specialities.

Gourmets will enjoy other typical products such as hazelnuts, tajarin and rice from the Baraggia region. Special wines from the Langhe terroir such as Barolo, Barbaresco and Nebbiolo d'Alba, along with exclusive aperitifs and grappas, round off the culinary experience.

The menu at KITZ Kulinarik x Piemont offers a diverse range of dishes: from cauliflower foam soup with truffles and vitello tonnato to truffle veal sausage with truffle fries, wild boar pralines with leaf salad and fried onions, and Piedmontese beef skewers. Dishes such as truffle risotto from Kinara cheese, gnocchi with gorgonzola and truffles, and antipasti platters are also available at the stands in Kitzbühel's Stadtpark.

TIPS

At KITZ Kulinarik x Piemont 2025, the impressive truffle dogs of the Lagotto Romagnolo breed will once again take centre stage. Their demonstrations will take place on Thursday, 9 October 2025 at 2:30 p.m., on Friday,

10 October 2025 at 11:30 a.m. and 2:00 p.m., and on Saturday, 11 October 2025 at 11:30 a.m. The extraordinary searching behaviour of these dogs will be clearly demonstrated - for example, by hiding truffles under flower pots, placing them behind people or, if possible, burying them in the ground.

You can find all the information at kulinarik.kitzbuehel.com