



FALORIA EXCLUSIVE SUMMER

Faloria

Brite Mobile

- Unique experience
- The first kitchen that moves wherever you want, by the side of a stream, in the middle of a forest, on a lawn and even on the rocks.
- 8 course lunch paired with organic wines
- Minimum 4 person/ maximum 10 people



A rustic garden scene featuring a wooden table set for lunch. The table is covered with a grey cloth and has several place settings with plates, glasses, and cutlery. A wooden cutting board with cheese and a small bowl are also on the table. In the background, a chef in a white shirt and dark apron is working in a garden. The garden has raised beds with various plants and a wooden fence made of vertical posts.

Lunch in the garden

- A tasting menu with a story of raw materials coming directly from the vegetable garden
- A table, the Dolomites and the hands of Chef Riccardo



Cheese Workshop

- The first cheese boutique in Cortina where you can assist the transformation from milk to cheese
- The dairyman works fresh milk from its pastures and seasons it only with fresh herbs.
- A cheese tasting as you never experienced before
 - Duration 1h 30'

Starlight room

- A 360-degree view
- An unforgettable experience in the heart of the Dolomites
- Dinner for 2 people inclusive of selection of cold cuts, cheese, soup and traditional dessert (beverage not included)



Also available...



Daily trekking

discovering the Ampezzo Dolomites Nature Park



Mountain biking

e-bike for all families, ride of the shelters



Climbing

Indoor or outdoor



Ferrate routes

for families, medium commitment and classic tops



Golf

9 holes in the heart of the Dolomites



Helicopter tours

Cortina and the most beautiful picks from the top



Contacts

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