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NAUTIC STUFF & MORE
LIFESTYLE MAGAZINE

GARDA LAKERS[®]
LOGBOOK

SPORT

FEDERICO BENAMATI - WINDSURFING
69F RACING TOUR - SAILING
HELI SCHREMPF - PARAGLIDING
BENJAMIN EIMERS - BALLOONING

GOURMET

RESTAURANT PETER BRUNEL
RESTAURANT LIDO 84

MOBILITY

TECNOMAR FOR LAMBORGHINI 63
OLO BOARDS

ENTERTAINMENT

GIOVANNI ZARRELLA

SUSTAINABILITY

AQUAFIL & ECONYL
X SHORE



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SPORT

WATERSPORT Page 6-17

Lake Garda is a hot spot for various water sports. In Malcesine we met windsurfer and local hero **Federico Benamati**. Located in Verona and having its headquarters in Fraglia Vela Malcesine the **69F Racing Team** organized the international racing tour. Let's „fly“!



LIFESTYLE

GARDA LAKERS + OLO BOARDS Page 10-11

E-mobility is on the rise, on the road and now also on the water. The electrically powered Super Toy, the **OLO Board**, promises fun from the start – even for beginners. Under expert instruction, you can spend a day cruising on Lake Garda.



SPORT

PARAGLIDING + BALLOONING Page 18-23

Besides water sports, cycling and climbing, paragliding is very popular. **Helmut Schrempf** has been in the air during the summer months at Lake Garda for 10 years. **Benjamin Eimers** has already crossed Lake Garda in a balloon for the second time – this time with a record.



YACHTING

TECNOMAR FOR LAMBORGHINI 63 Page 24-27

The “**Tecnomar for Lamborghini 63**” motoryacht, will reach 60 knots of speed and will be the fastest yacht of the Tecnomar fleet at The Italian Sea Group, able to meet the needs of collectors, real sea lovers –and Lake Garda fans as well!



GOURMET

RESTAURANTS Page 28-37

Around Lake Garda, in all three regions, there is much to discover in terms of cuisine. We found what we were looking for in Arco, at the Restaurant **Peter Brunel**. On the west shore, in Gardone Riviera, we visited **Riccardo Camanini** and his brother **Giancarlo** at Lido 84.



SUSTAINABILITY

AQUAFIL + X SHORE Page 40-43

Sustainability is a top priority at Aquafil and X Shore. **Giulio Bonazzi** developed a process: Econyl is the result, a regenerated nylon yarn. **Konrad Bergström** realised his dream: a 100% electrically powered boat. On his promotion tour he visited Lake Garda and Venice.



A new project and a new adventure!



A NEW PROJECT

A new project and a new adventure sees Brunel teamed up with Lorenzo Risatti, a passionate entrepreneur and lover of good food.

A challenge launched to bring prestige to a land, Trentino, rich in a thousand resources but in need of new energy. „My dream?“ says Brunel: „To make the star shine again at the tip of the lake, in my land of Trentino“. The Peter Brunel gourmet restaurant in Arco - Trento

boasts an exceptional location that blends in between Lake Garda and the mountains of Trentino. Peter is a highly creative chef who carries his territory in his DNA, where experimentation and tradition give life to dishes that amaze both the palate and the eye, generating

a gastronomic experience that is always new. This is his Made in Trentino culinary training ground.

THE KITCHEN

Where does Peter Brunel start in the kitchen? From the ingredients.

„Cooking in its early stages is science, study and research. You have to know every secret about the ingredients and only then can you indulge in new creations. The culinary proposal of the Peter Brunel Gourmet Restaurant offers both an à la carte menu and two tasting menus, all

united by the Chef's philosophy of experimentation and respect for raw materials. Unmistakably gourmet dishes that tell of his travels and years of research. For lunch it will also be possible to choose an experience of speed and quality, with two or three ingredients on the plate.



THE RESTAURANT

The style of the spaces was created to enhance the idea of hospitality by Peter Brunel, so much so that it is the Chef himself who signed the concept, in collaboration with the team of architects. As Brunel says: „The ambience reflects my home, intimate and hospitable, with no doors, walls and furnishings, with a succession of spaces dedicated to the different moments of the gastronomic experience proposed”.

Exclusive environments that aim to restore a sense of familiarity and in which informality, attention to the guest and the warmth of a „welcome home” reign supreme. Styles and atmospheres in mutation, whose fil rouge is the D’Annunzio concept of „Pleasure” both in sight and taste. An environment with a minimalist look in which the play of colour is entrusted to a few hanging, leaning, sometimes hidden elements. Coloured objects, vegetable themes, knick-knacks belonging to the Chef’s personal history and to distant cultures and eras that peep out in discreet places and ways. Nothing is left to chance. The main inspiration is undoubtedly the Vittoriale, recalled in the diamond pattern of the fully visible kitchen, as well as in the precious velvet of the seats or in the noble marble shelves.

THE CHEF

Born in 1975, originally from Val di Fassa, Peter has a well-established experience in the catering sector. After graduating from the Hotel Institute in Tesero, he moved to Bolzano, where he took his first steps in haute cuisine under the guidance of chef Giorgio Nardelli at the Parkhotel Laurin.

He then moved to Villa Negri in Riva del Garda where, at the age of just 28, he won the coveted Michelin star in 2003. He then moved to Tuscany, where he coordinated the Palagio59 Restaurant in Rignano sull’Arno. In 2012 he became the author of „Chef’s Circus”, a series of gastronomic events during which starred chefs combine their culinary imagination with the sweet notes of live jazz.

During these years Peter Brunel invested a lot in training and gained international experience, especially in France, in starred restaurants.

A key role in his professional growth has been played by his predisposition to continuous research and a sensitivity that goes far beyond the kitchen, often turning to the worlds of art and architecture as sources of inspiration from which to draw new ideas. His culinary concept skilfully blends tradition and innovation; his cuisine is refined, creative. A member of the Italian National Chefs’ Association, he can boast of having exhibited his food design works at the Triennale Design Museum’s „The New Italian Design” exhibition. The exhibition, which initially opened at the Museum of Contemporary Art in Istanbul, then moved on to Beijing and the States in 2012. In summer 2014, he began a new and important adventure as Executive Chef for the Ferragamo family’s Lungarno Collection. Here her cuisine comes alive with the fusion style and enhances the prestige of places such as the Nikkei Fusion Bar & Restaurant, Caffè dell’Oro and the gourmet restaurant Borgo San Jacopo.

December 2015 –A little over a year after the first menu signed by the talented chef, the Michelin star arrives at the Borgo San Jacopo restaurant, just a few metres from Ponte Vecchio.

www.peterbrunel.com

