

06.
Sep 2025

Nature and us - the fascination of fermented herbal drinks

🕒 Saturday 9:00 o'clock

Duration: 3 hours

The fascination of fermented beverages: fizzy, sour, sweet or dry - whatever it is, fermentation finds its way.

Anmeldung

Reservation and information at [Wirtschaft Traube Klösterle](#)

Price

EUR 72,- per person including recipes, kombucha mother, jar

Description

One of the best and most innovative alpine chefs in Vorarlberg, Chef Tobias Schöpf, also moves in the 'liquid terrain' with fermented drinks.

Arrival Information

Country bus 720, stop "Klösterle Campingplatz". The exact connections can be searched at www.vmobil.at. With the Brandnertal, Bludenz, Klostertal guest card and the Premium guest card, travel by public transport is free.



Venue

Wirtschaft Traube, Klösterle 45, 6754 Klösterle

Klösterle 45

6754 Klösterle am Arlberg

+43 676 553 72 73

info@wirtschaft-traube.at

<https://www.wirtschaft-traube.at/> ↗



Organizer

Wirtschaft Traube

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