



ALP'26: Competition, Market and Forum Position the Alps as a Hub for Regional Food Culture

From 6 to 8 November 2026, CULINARIUM ALPINUM in Stans will become a meeting place for producers, industry professionals, representatives from gastronomy and trade, as well as food enthusiasts from across the Alpine region. ALP'26 brings together a competition, public market and professional forum on one shared platform dedicated to the quality, origin and innovation of regional food products.

Competition for Outstanding Alpine Products

At the heart of ALP'26 is the international competition for products from the Alpine region. Producers are given the opportunity to present their specialities to an independent panel of experts and to showcase the quality of their products in an international comparison. Assessment criteria include artisanal quality, regional authenticity, innovation and sensory characteristics.

The best products across five categories will be recognised as part of ALP'26 and will gain significant visibility among industry professionals, media representatives, and consumers alike.

The registration deadline for the competition is 18 August 2026.



Market Featuring Producers from Across the Alpine Region

The public market on 7 and 8 November 2026 will be the highlight for the wider public. Visitors will experience the diversity of Alpine food culture firsthand: cheeses, meat specialities, beverages, baked goods, herbal products and numerous other specialities from across the Alpine regions will be available to discover, taste and purchase.

The market creates direct encounters between producers and the public while making the cultural and culinary diversity of the Alpine region tangible and visible.

Forum on the Future of Alpine Food Culture

The professional forum on Friday, 6 November, will address current issues surrounding regional value creation, sustainable agriculture, food systems, tourism and origin communication. Speakers from practice, research, gastronomy and marketing will discuss developments and future perspectives for the Alpine region.

The forum is aimed at professionals from agriculture, food processing, trade, gastronomy, tourism, public authorities and politics, as well as all those interested in regional food culture.

Presentation of the “Cercle régional” Award

A particular highlight of ALP'26 will be the presentation of the “Cercle régional” award as an integral part of the professional forum. This distinction honours projects or initiatives that demonstrate exceptional commitment to regional food culture, regional value creation and sustainable development.

The 2026 edition will focus on the theme: “Strengthening Regional Value Creation: Culinary Enjoyment and Diverse Landscapes.”

A Platform for Exchange and Visibility

By combining competition, market and forum, ALP'26 creates a unique platform for exchange, networking and public visibility for regional food products and culinary culture. The event sends a strong signal in support of the future of Alpine producers and highlights the importance of sustainable regional value chains.



Further Information, Programme and Registration

www.alp26.ch, www.regiosuisse.ch/cercle-regional

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CULINARIUM ALPINUM

CULINARIUM ALPINUM in Stans is the competence centre for Alpine gastronomy and a meeting place for producers, hospitality professionals and those interested in culinary culture. As a unique place of encounter, it brings together a restaurant, hotel, cooking studio and event spaces under one roof. Here, the diversity and quality of Alpine cuisine are made tangible through a consistent focus on regional ingredients, traditional craftsmanship and innovative culinary concepts.

The concept is supported by the **KEDA Foundation (Culinary Heritage of the Alps)**, which is committed to promoting and developing Alpine gastronomy while strengthening sustainable regional value chains. The restaurant and hotel are operated by the host team **Peter Durrer AG**.