



Photo credits: Kopp (4), Naxo Bassols (1).

The Fera restaurant in Palma is a place for connoisseurs. Its idyllic garden in the centre of Mallorca's capital is one of the highlights that the lavishly renovated city palace offers its guests.

The flavour of fresh lemons

An island with a thousand faces and just as many surprises: That is Mallorca. The Balearic beauty south-east of Barcelona in the Mediterranean not only attracts visitors with its white beaches and charming hotels, but also with its fertile hinterland and exciting gastronomy.

S Imagine smelling the fragrance of fresh lemons. Take a deep breath and you can hardly wait to savour the shot in front of you: tangy yellow, with a white A sip, the liquid touches your lips, the fresh aroma of citrus fruits fills your mouth - it tastes of summer, sun and holidays ... a pleasure that makes you happy. The little kick of freshness with the big effect stands on a table set in immaculate white, in

an idyllic garden in the centre of Palma, Mallorca's capital. Arranged on it in simple elegance are Mallorcan lemons, fragrant olive oil, umami butter made according to the chef's secret recipe and freshly baked bread. They are both the harbingers and the main protagonists of a menu that Simon Petutschnig conjures up for his guests. I'm at Fera, a restaurant in the heart of the historic centre (Carrer de la Concepció, 4). A place that has a lasting effect - both architecturally and culinarily.



The lemon shot shows what the citrus fruit has to offer.



Natural lemons grow in Mallorca all year round.

risch. In a lavishly renovated city palace, the rooms are a symbiosis of tradition and modernity. Balearic and contemporary works of art by artists such as Lio Utzon, Toni Garau and Katharina Pfeil have found their place here, creating a fascinating ambience for guests.

But it is the garden that is the real surprise. A green retreat in the middle of the lively La Lonja neighbourhood. The sounds of the city fade, people and cars become a distant, shimmering memory on a hot summer's day. Peace and quiet reign in this lush oasis, thanks to the unique atmosphere that interior designer Sheela Levy has created with works from her art collection. This is pure relaxation after a long day in the alleys and streets of Palma. The

Palais is a flagship project by the Sheela couple and Ivan Levy. It is also the perfect stage for Simon Petutschnig. The fact that the chef has to climb into the basement of the historic building is an architectural petitesse. In the kitchen at the feet of his guests, the man from Styria, with the alert eyes under the black baseball cap embroidered with an "f" for Fera, creates dishes with Mediterranean and Asian roots. A limitless pairing. The menu includes Son Naava bread, beetroot in various textures, polenta with artichoke, Gillardeau oysters with lime or Jakob mussels and sea bass. And of course: olive oil.

"Wherever possible, we use regional products," he explains.

the chef explains to me. Some of them are even Demeter-certified, such as the Son Naava olive oil or the Montesión wine. Both Demeter-certified and quite literally unique on the island, but more on that later. The keyword "regional

nal", it's worth taking a look at Palma's market halls. There I get a first impression of the variety from which the Austrians draw. The aromas of the displays are in the air, fresh and smelling of the sea, seafood and fish; just a few steps away, spicy cheese and the traditional jamón (ham) give you a taste of a round of tapas. Whether in the centre in the Olivar market hall (Placa de l'Olivar) or in the trendy Santa Catalina district (Av. De Jaume III, 21) by the harbour. These are the ideal places for a lunchtime snack. It's best to secure a place at a bar table, very close to the small eateries.

FURTHER INFORMATION

Demeter seal: The Demeter seal stands for products from biodynamic agriculture. It is one of the oldest and strictest forms of organic farming and has existed since 1928. The seal is internationally recognised. **Journey:** With Discover Airlines, Lufthansa or Swiss and other airlines from many airports directly to Palma de Mallorca.

Best time to visit: The best time to visit is between May and September. But a visit is also worthwhile from October to the end of March. **Travelling on the island:** a good and inexpensive

The best way to get from A to B on Mallorca is the well-developed bus network. The largest provider is tib (www.tib.org) with its red and yellow buses that travel all over the island. There is also a large selection of car hire companies that are available on arrival at the airport.

Accommodation: There is a large selection of hotels in the old town to suit all budgets, whether at the Hotel Born (www.hotelborn.com), the Hotel Almudaina (www.hotelamu.daina.com) or the Nakar Hotel Palma (<https://nakarho.tel.com>).

ENJOYMENT

nomies in the halls. The offer is tempting: from stuffed dumplings with fish or meat to the legendary Mallorcan apricot cake, the coca de albaricoques. Accompanied by classic table water or the first wine of the day.

Speaking of wine, this is more than one reason to explore the island's interior and an extraordinary contrasting programme.



Carlos Feliu is a winemaker. His farm, where he also runs an olive press, is Demeter-certified and therefore unique on the island.

It takes about 45 minutes by car or a good hour by bus from the lively old town of Palma, I find myself in the green centre of the island near Porreres. The quiet village lies within sight of the Puig de Randa, Mallorca's only inland mountain, which is also known as the Ta- berg because of its appearance,

surrounded by fields with quarry stone walls and fertile red ferrous soil.

This is the world of Carlos Feliu, and it is the story of a man who lives his vision. The Feliu family have lived on their land for many generations. Carlos and his brother Xavier Feliu share the family estate Can Feliu (canfeliu@canfeliu.es). While Xavier is responsible for the eco-tourism - farm holidays - Carlos runs the winery (bodega) with an attached olive press. The estate is Demeter-certified and therefore unique on the island. I meet the fluent English-speaking man with the curly head of hair in his vineyard near Porreres. Porreres is a special wine region on Mallorca with its own microclimate and natural springs. Carlos Feliu has wildflowers, herbs and even weeds sprouting between the vines. "Of course," replies Carlos Feliu. There are no pesticides. He uses natural predators against pests. When asked why he

In the Fera restaurant, Simon Petutschnig prepares exclusive culinary experiences for his guests.



A delight: Son Naava olive oil, umami butter with olive muffins.

The agricultural engineer Feliu explains why the Demeter association has his business certified for the highest of all organic labels: "It's the right way. We prepare the land, plant the vines, keep an eye on the youngsters - and later harvest the grapes gently by hand. I always say that when the joy is there, the work is done." The Feliu family and their guests have been enjoying this harmony of nature and people since 2003, and their holiday accommodation is in high demand - just like their wine and olive oil. Especially the Son Naava olive oil. "Together with Ivan (Levy), we decided in favour of this high quality," explains Carlos Feliu. In addition to his own label "Bullfish", he produces Son Naava olive oil and Montesión wine on behalf of his friend and business partner Ivan Levy. With success. The oil made from arbequina olives from Levy's fields was awarded the silver medal of the Zurich Olive Oil Prize in 2023.

If the journey is too far or the time too short for you, you can also enjoy wine and olive oil at Fera. The same goes for its sister restaurant Yara - also owned by the Levys - in the yacht harbour of Puerto Portals (Puerto Portals, Local 1, Puerto Nous), just a 15-minute drive from Palma's old town. Here too, Simon Petutschnig conjures up fine Asian-Mediterranean dishes with dedication on the tables of gourmets, who also enjoy a sensational view of the yacht harbour.

What remains is the memory of a varied and diverse island cuisine that offers something for all tastes. I have a fresh lemon from the island in my luggage - its scent carries the flavour of the island home with me.

Kerstin Kopp

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