

Lungau Rauchkuchl

daily from 6.00 to 9.00 pm

Sunday, 25th of February 2024

At the open fire of our Rauchkuchl, mainly fresh ingredients are processed into a regional creation of our kitchen team. A variety of starters, soups and desserts are available for you to choose as self selection and the main courses are even prepared for you as a "pot gazer" in front of your eyes. You have the possibility to choose your dinner from **separate courses at a single price**, or enjoy the **entire culinary delights at an all-inclusive rate**.

Culinary Delights from Rauchkuchl all-inclusive - 39,00 (kids 19,50)

Wild garlic spread and egg spread
Assortment of sour vegetables with cream cheese filling
Farmer's ham from ham slicer
Smoked trout fillet with cream cheese
Baked mountain cheese with cranberry cream
starter plate - 14,50

Variation of leaf and vegetable salads
Beef broth with meat strudel
Cream of Celery Soup
salad plate or soup bowl - 5,50

Variation of fish fillets on a white wine sauce
with creamy polenta and oven-roasted vegetables
Grilled pork fillet on mushroom cream
with potato rösti and princess beans
Minced ceal cutletbraised in ist own juice
with mashed potatoes and peas vegetables
main course plate - 22,00

Plum dumplings with wild berry sauce , fruit variation,
Lime yoghurt cream, stracciatella ice cream, nougat ice cream, cherry cake,
Farmer's butter & country cheese from the gourmet region & from local farms
dessert plate - 14,50