

# Lungau Rauchkuchl

**daily from 6.00 to 9.00 pm**

Saturday, 30<sup>th</sup> of March 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  
Honey ham from ham slicer  
Smoked fish tartare on lamb's lettuce  
Baked mushrooms with tartar sauce  
*starter plate - 14,50*

Variation of leaf and vegetable salads  
Beef broth with cheese dumplings  
Mushroom cream soup  
*salad plate or soup bowl – 5,50*

Fried pike-perch fillet on a lime sauce  
with salted potatoes and Vichy carrots  
Medallions of venison on port wine sauce  
with mashed sweet potatoes and creamy cabbage  
Lungau farmer's roast pork  
with napkin dumplings and sauerkraut  
*main course plate – 22,00*

Apricot dumplings with berry sauce , fruit variation,  
Strawberry cream, chocolate icecream, pistacchio icecream, apricot cake,  
Farmer's butter & country cheese from the gourmet region & from local farms  
*dessert plate – 14,50*