

Lungau Rauchkuchl

Monday, 8th of December 2025
daily from 6.00 p.m. to 9.00 p.m.

In our Rauchkuchl, fresh ingredients are processed into a regional creation by our kitchen team.

A variety of starters, soups and desserts are available for you to choose,
and the main courses are even prepared for you as a "pot peeper" in front of your eyes.

You have the option of putting together your dinner
**from separate courses at a single price, or enjoying
the entire culinary delights at a flat rate.**

Gourmet cuisine from the Rauchkuchl at a flat rate – 42.00 (children 21.00)

Tuna spread and Liptauer spread


 Assortment of sour vegetables with cream cheese filling

Lungau bacon from the ham slicer


 Fine cut of beetroot on marinated rocket and walnuts

Meat and pasta casserole in tomato sauce

Appetizer plate – 14,50

 Variation of leaf and vegetable salads

Beef broth with cheese dumplings

 Cream of pumpkin soup

Salad plate or soup cup – 5,90

Fried fillet of sea bass on Riesling sauce

with tagliatelle and Slices of king oyster mushroom

Grilled corn-fed chicken breast on stewed mushrooms

with cone croquettes and grilled vegetables

Lungauer Schöpsernes - roasted lamb -


with potatoes with rosemary and braised vegetables

Main course plate – 25,00

Apple strudel with vanilla sauce, variation of fruits,

White chocolate cream, vanilla ice cream, strawberry ice cream,

Farmer's butter & country cheese from the gourmet region & from local farms

 **Dessert plate – 14,50**