

Lungau Rauchkuchl

daily from 6.00 to 9.00 pm

Saturday, 29th of March 2025

At 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 Liptauer
Selection of sour vegetables with cream cheese filling
Lungau farmer's ham from the ham slicer
Roast beef with remoulade sauce
Baked mountain cheese with cranberry cream
starter plate - 14,50

Variation of leaf and vegetable salads
Old Viennese soup pot
Cream of pea soup
salad plate or soup bowl – 5,50

Fillet of char on herb sauce
with potato gnocchi and creamed kohlrabi
Beef steak on red wine sauce
with rösti and bacon beans
Venison goulash
with potato noodles and red cabbage
main course plate – 22,00

Apple strudel with vanilla sauce , fruit variation,
White chocolate cream, vanilla icecream, strawberry ice cream, apple crumble pie,
Farmer's butter & country cheese from the gourmet region & from local farms
dessert plate – 14,50