

Lungau Rauchkuchl

daily from 6.00 to 9.00 pm
Friday, 4th of October 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
Lungau bacon from ham slicer
Cold slices of sirloin roasted pink with herb-cucumber mayonnaise
Ragout of Lungau chanterelles with bread dumplings
starter plate - 14,50

Variation of leaf and vegetable salads
Beef broth with marrow dumplings
Carrot cream soup
salad plate or soup bowl - 5,50

Fried sea bream on Veltliner sauce
with basil noodles and oven tomatoes
Turkey breast medallions on a cream sauce
with saffron rice and preserved kohlrabi
Boiled fillet of veal on apple horseradish,
with roasted potatoes and creamed spinach
main course plate - 22,00

Warm curd cheese strudel with vanilla sauce, fruit variation,
White chocolate cream, vanilla icecream, strawberry ice cream, pear and almond cake,
Farmer's butter & country cheese from the gourmet region & from local farms
dessert plate - 14,50