

Lungau Rauchkuchl



Monday, 9th of February 2026
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)

- Wild garlic spread and egg spread
 -  Assortment of sour vegetables with cream cheese filling
 - Honey ham from the ham slicer
 - Tartar of salmon on lamb's lettuce
 -  Creamy cheese dumplings (Kasnockn) with roasted onions
- Appetizer plate – 14,50**

-  Variation of leaf and vegetable salads
 - Beef broth with sliced pancakes
 -  Cream of tomatoe soup
- Salad plate or soup cup – 5,90**

- Fried pike-perch fillet on a lime sauce
- with salted potatoes and Vichy carrots
- Tender lamb on red wine sauce
- with almond croquettes and grilled gourgettes
- Lungau farmer's roast pork
- with napkin dumplings and sauerkraut
-  **Main course plate – 25,00**

Cranberry pancakes with applesauce, variation of fruits,
Strawberry cream, chocolate ice cream, strawberry ice cream,
Farmer's butter & country cheese from the gourmet region & from local farms

Dessert plate – 14,50