

Lungau Rauchkuchl

daily from 6.00 to 9.00 pm
Saturday, 27th of July 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
Creamy Kasnocken with roasted onions
starter plate - 14,50

Variation of leaf and vegetable salads
Beef broth with cheese dumplings
Tomato 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

Cranberry pancakes with applesauce, fruit variation,
Strawberry cream, chocolate icecream, pistachio icecream, apricot cake,
Farmer's butter & country cheese from the gourmet region & from local farms
dessert plate – 14,50