

# Lungau Rauchkuchl

daily from 6.00 to 9.00 pm

Sunday, 8<sup>th</sup> of September 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)**

Tuna spread and Liptauer spread  
Assortment of sour vegetables with cream cheese filling  
Pepper ham from ham slicer  
Goat's cheese balls with pickled summer vegetables, on a marinated wild herb salad  
Bacon onion cake with chive sauce  
*starter plate - 14,50*

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

Grilled alpine salmon fillet on a butter sauce  
with roasted potatoes and celery vegetables  
Roasted crown of lamb on a red wine sauce  
with almond croquettes and grilled root vegetables  
Sliced turkey in mushroom cream sauce  
with wild rice and bell peper  
*main course plate - 22,00*

Poppy seed noodles with cherry roast , fruit variation,  
Vanilla cream, hazelnut ice cream, lemon ice cream, apple crumble cake,  
Farmer's butter & country cheese from the gourmet region & from local farms  
*dessert plate - 14,50*