

Lungau Rauchkuchl

Wednesday, 9th of July 2025
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)

Tuna spread and Liptauer spread

 Assortment of sour vegetables with cream cheese filling

Honey ham from the ham slicer


 Terrine of local vegetables with chive sauce

Carinthian meat pasta on sauerkraut

Appetizer plate – 14,50

 Variation of leaf and vegetable salads

Old Viennese soup pot with beef, vegetables and noodles

 Cream of vegetable soup

Salad plate or soup cup – 5,90

Fried filet of mountain char on citrus sauce
with duchess potatoes and zucchini vegetables

Grilled sirloin slices on pepper sauce
with potato casserole and roasted vegetables

Braised pork ribs with corn on the cob
baked potato and sour cream dip

Main course plate – 25,00

Kaiserschmarrn with roasted plums, variation of fruits,

Strawberry cream, chocolate icecream, pistacchio icecream,

Farmer's butter & country cheese from the gourmet region & from local farms

 **Dessert plate – 14,50**