



Count the
MEMORIES
not the
CALORIES

LUKE'S
WOHNZIMMER

WELCOME TO...

LUKE'S

... celebrating and embracing regional flavours!

TRY SOMETHING NEW & REDISCOVER WHATS GOOD.

Seasonality, regionality, and the responsible use of food are at the heart of everything we do. Our Schmankerl concept invites you to discover the diverse products of the Salzburg region through a variety of small **TAPAS-STYLE** dishes, creatively reinterpreted by our kitchen.

We proudly follow the **NOSE-TO-TALE-PHILOSOPHY**, using every part of the animal with care and respect. Only once one animal has been fully utilized do we begin serving the next from our ageing room. This is also why some dishes may not always be available — a conscious choice that reflects our commitment to sustainability and quality.



IF YOU HAVE ANY QUESTIONS REGARDING
ALLERGENS OR FOOD ADDITIVES

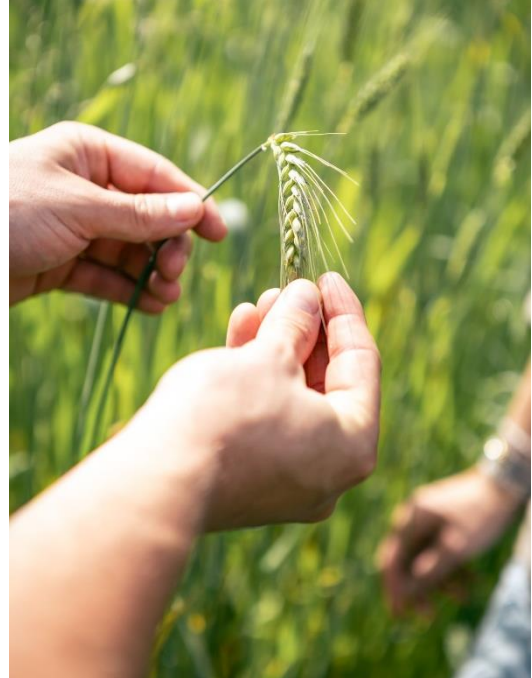
OUR SERVICE TEAM WILL BE HAPPY TO ASSIST YOU.



FOLLOW & TAG US @LUKES_WOHNZIMMER

LUKE'S

WOHNZIMMER



Our menu is based on the **LUKE'S** - Sharing concept:

PASSION
...passionate creations

ORIGIN
...with a focus on the product

CREATIVITY
...with influences from around the world

LOCAL CUISIN
...traditional austrian cuisine

SWEETS
...to round off your meal perfectly

Love surprises and don't feel like choosing today?
Order our surprise menu, **LUKE'S STYLE!**



Gastein



LOKE'S

...a good snack always hits the spot!

...Alpine Classic

Mountain blossom cheese • oil-marinated cheese • smoked lake trout • Wagyu Cacciatore salami • Wagyu chili-honey sausages • Gastein vegetable sticks (carrot, cucumber, celery)

Served with a selection of three homemade breads, Styrian scarlet runner bean spread, and salted chive butter.

A
B
D
G
H
O

A selection of the most popular Alpine specialties. Carefully selected and beautifully presented — perfect for sharing or simply enjoying.

RECOMMENDED
FOR 2 PEOPLE

...Summer Freshness

3-year-aged mountain cheese • char ceviche • crispy fried Tyrolean alpine prawns • Angus—Wagyu beef tartare • heirloom Gastein tomatoes • homemade nettle pesto

Served with a selection of three homemade breads, Styrian scarlet runner bean spread, and salted chive butter.

A B D G H O

BEST OF JAUS'N

RECOMMENDED
FOR 4 PEOPLE

...Grand Alpine

3-year-aged mountain cheese • mountain blossom cheese • oil-marinated cheese • smoked lake trout • char ceviche • crispy fried Tyrolean alpine prawns • Angus—Wagyu beef tartare • Wagyu Cacciatore salami • Wagyu chili-honey sausages • heirloom Gastein tomatoes • vegetable sticks (carrot, cucumber, celery) • homemade nettle pesto

Served with a selection of three homemade breads, Styrian scarlet runner bean spread, and salted chive butter.

A B D G H O

SHARING

...made for sharing. Crafted for enjoyment.

...Summer Classics from the Alps

TOMATO GAZPACHO	with strawberries	O
GRILLED TROUT	(whole, approx. 300 g) with parsley potatoes • garlic butter	D G
BOILED BEEF	with roasted potatoes • spinach	A C G L O
FRESH GARDEN HERB SALAD	with sheep's cheese • berries	A G O

SHARING IS CARING

RECOMMENDED
FOR 2 PEOPLE



...from River, Pasture & Beyond

SUMMER FRESHNESS	3-year-aged mountain cheese • char ceviche • crispy fried Tyrolean alpine prawns • Angus—Wagyu beef tartare • heirloom Gastein tomatoes • homemade nettle pesto Served with a selection of three homemade breads, Styrian scarlet runner bean spread, and salted chive butter.	A B D G H O
GRILL PLATTER	finest cuts of Wagyu, Angus and Pinzgau beef, together with Duroc pork • fresh seasonal salad • baked potato • grilled vegetables • corn on the cob • regional artisan bread	A G M O
DESSERT	selection of apple tiramisu • Salzburg Nockerl • three homemade sorbets	A G H O

PASSION

...additional classic salads are available on request.



...Bread Time

BREAD PIT

homemade bread • Styrian scarlet runner bean spread • salted chive butter

A
C
G

...Garden Kitchen

NETTLE & FRESH CHEESE CANNELLONI

with ratatouille

A
C
G
O

CRISPY EGGPLANT & ZUCCHINI

with mint yogurt • aragula

A
C
G

CRISPY SPRING ROLL

with chili soy dip

A
F

LOVAGE GNOCCHI

with sheep's cheese • tomatoes

A
C
G
O



...Fresh & Fish

CHAR CEVICHE

with local asparagus • strawberries

D
O

PAN-FRIED CHAR

with warm fennel salad • celery and lentil croquettes

D
L
O

...Meat & Fire

ANGUS-WAGYU-TARTAR

with potato bread • organic egg • smoked bone marrow

A
C
M
O

BBQ BRISKET

with polenta • roasted onion cream

G
L
O



MADE WITH PASSION

...between Water & Fire

SURF & TURF

(pork belly & Tyrolean alpine prawn) with carrot and ginger purée • seasonal vegetables

B
L
O

VITELLO FORELLO

with lemon • capers • chives

D
F
M
O

ORIGIN



VEGAN

...Fresh Start

TOMATO-GAZPACHO	with strawberries	O
BUTTERHEAD LETTUCE SALAD	with Styrian pumpkin seed oil • onions • assorted beans	H O

ROOTED IN ORIGIN

...Vegetable Delights

DUO OF HEIRLOOM CARROTS	with Austrian rice • cress	O
ASPARAGUS & VEGETABLE QUICHE	with sour cream dip	A C G O



...from River & Lake

TYROLEAN ALPINE PRAWN CAPPUCINO	with a buckwheat praline	B G L O
PAN-FRIED STURGEON	with vegetable rye risotto • tomatoes • saffron foam	A O

...Alpine Classics

CREAMED VEAL LUNG	with quark bread dumplings	A C G L M O
SLOW-BRAISED LAMB SHOULDER	with scarlet runner bean vegetable ragout	O
TRIO OF BEEF SIRLOIN	à 50 g (150 g total) served on a hot stone with grilled vegetables • choice of baked potatoes or fries	G O

ORIGIN

STEAK IT EASY

Craving something special? Feel free to ask our service team for advice. Our steaks and their weights vary daily. For larger cuts, we kindly ask you to pre-order in advance. **THANK YOU!**

...Wagyu Special Cuts

DENVER NACKEN

METZGERSTÜCK

CHUCK TENDER

SIRLOIN HÜFT

FLAT IRON

CHUCK

...available on pre-order

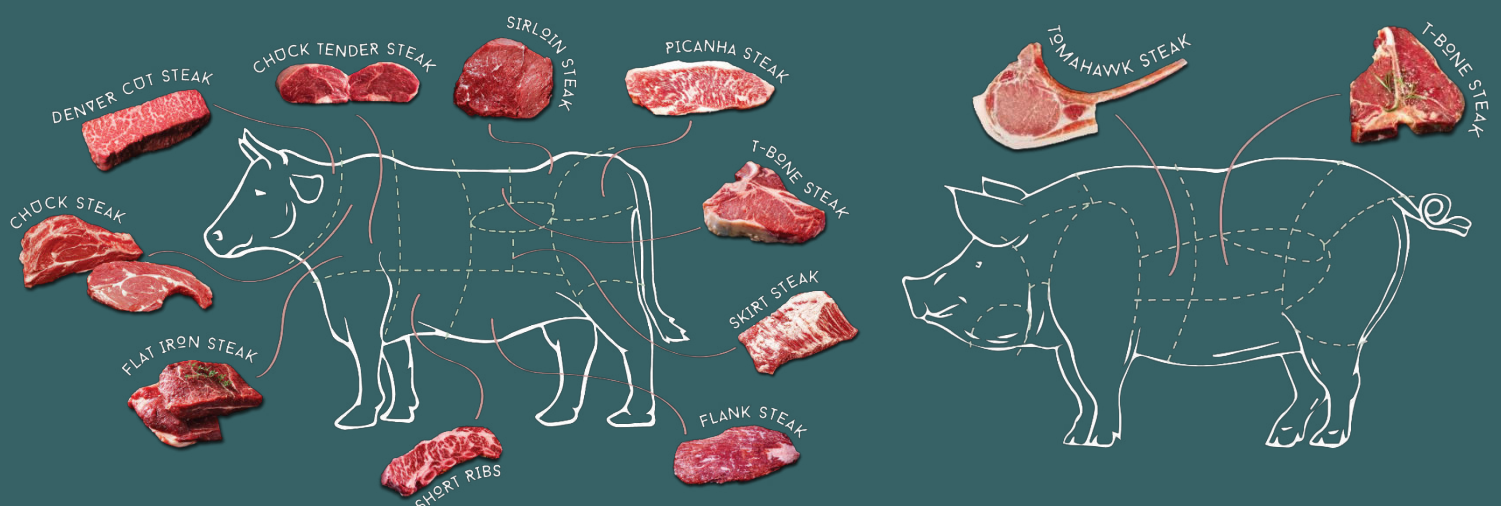
ANGUS TOMAHAWK DRY AGED 6 W.

ANGUS T-BONE DRY AGED 6 W.

WAGYU SHORT RIB SLICES



All steaks are served with fresh grilled vegetables and a choice of baked potato or fries!



CREATIV

...food that makes you happy!

...Your Burger of Choice

LUKE'S CLASSIC

CHILI CHEESE

VEGGIE

OPTIONALLY WITH:

...sweet potato fries
...curly fries
...rustic fries

A
G
O



...Tacos (3 pieces per variety)

LOCAL FISH CEVICHE

GRILLED CHESSE • MUSHROOMS • JALAPEÑOS • TOMATOES

A
B
G
O

YOUR CHOICE
YOUR TASTE

...Gastein Pasta

RADIATORI

RIGATONI

TAGLIATELLE

OPTIONALLY WITH:

...Tyrolean alpine prawn • chili
...aglio e olio
...nettle pesto • sun-dried
tomatoes • alpine cheese

A
B
G
O



LOCAL COUISIN

...familiar ingredients, reimagined and honestly served.

FROM
HERE

...Soup & Soul

VEGETABLE-
CONSOMMÉ

OPTIONALLY WITH:

...sliced pancakes
...semolina dumplings

G
O

...freshly mixed

FRESH GARDEN HERB SALAD

WITH TOPPING

OPTIONALLY WITH:

...Tyrolean alpine prawn
...blood sausage · horseradish · potato rösti
...sheep's cheese · strawberries

A
G
O



...Garden Love

MARINATED FRESH
CHEESE

with vegetables · basil

G
O

SUMMER ROLL

with king oyster mushrooms · red bell
pepper

F
O

VEGETABLE
LASAGNE

with alpine cheese · basil pesto

A C
L O

WITH
HEART

...Sea & Soul

CLEAR FISH
SOUP

with local fish · semolina
dumplings · vegetables

A C D
G L

GRILLED TROUT

(whole, approx. 300 g)
with parsley potatoes ·
garlic butter

D
G



...Wirtshaus Classics

SOUR VEAL TONGUE &
HEART

with buckwheat · apple · red onion

O

PAN-FRIED BLOOD
SAUSAGE

with potato rösti · apple horseradish

A

RECOMMENDED
FOR 2 PEOPLE

BOILED BEEF

served in broth with roasted potatoes ·
creamed spinach

A C G
L O

SWEETS

...homemade cakes,
tarts & strudels
available at our
dessert display.

...simply irresistible!



VEGAN



ICE POPS	seasonal varieties available	G
ORGANIC SHEEP'S MILK ICE CREAM	(served in a glas) seasonal varieties available	G
TRIO OF HOMEMADE SORBETS	daily changing selection	A
APPLE TIRAMISU	with strawberries • mint	AC GO
FROZEN CHERRY TART	with spiced cherries • elderflower ice cream	AC GH
SEMOLINA FLAMMERI	with raspberries • rhubarb	/

THE SWEET FINISH



MOLTEN ZOTTER CHOCOLATE CAKE	with strawberry • asparagus ice cream	AC G
QUARK & CHOCOLATE DUMPLINGS	with apricot compote	AC GH
SALZBURGER NOCKERL	with cranberries • whipped cream	G
CHEESE PLATE	6 regional cheeses • chutney • nut honey • crostini • grapes • regional bread	AG NO

EVENTS

TABLE RESERVATION

lukes@sendlhofers.com

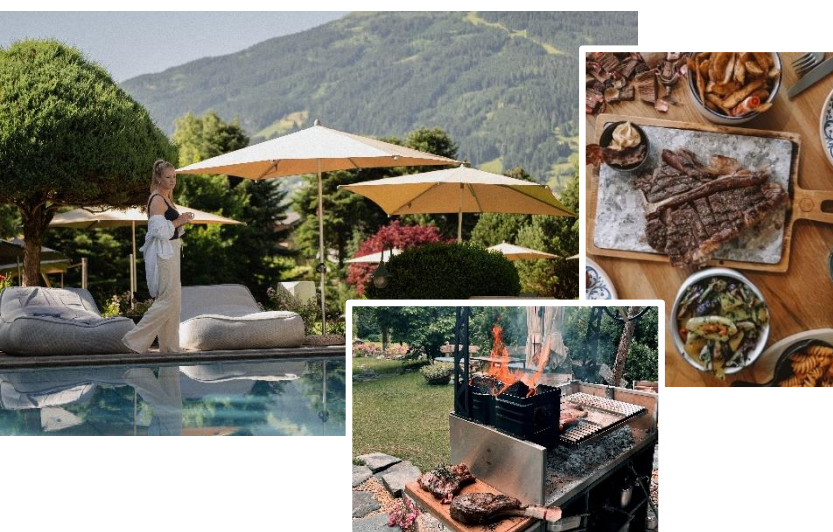
+43 6432 3838 0



CHILL & GRILL ...Wellness included all day long!

EVERY SUNDAY | BBQ from 5 pm

FLOATEN, RELAXEN
& THE BEST OF BBQ



... The finest cuts of Wagyu, Angus and Pinzgau beef as well as Duroc pork await you — freshly prepared on our charcoal grill, juicy, full of flavour, and served in a relaxed garden atmosphere.

PIZZA-PASTA-BURGER PARTY

EVERY THURSDAY | from 2 p.m.

...for groups of 2 people or more



...Let's taste!



HOMEMADE PASTA

Freshly prepared pasta varieties with sauces of your choice — individually combined and served with a matching side salad.

PIZZA QUATTRO STAGIONI

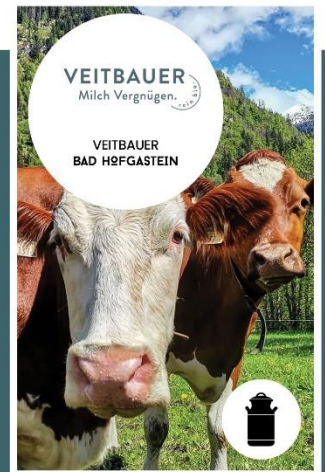
A pizza with four different flavours, perfect for sharing and tasting together.

BURGER CREATIONS

Creatively topped burgers made with high-quality ingredients, served with crispy fries — hearty, relaxed, and simply delicious.

LOCALS

...A glimpse behind the product!



LOCALS

...A glimpse behind the product!



LUKE'S

WOHNZIMMER

LUKE'S Wohnzimmer

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Gastein

