



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**

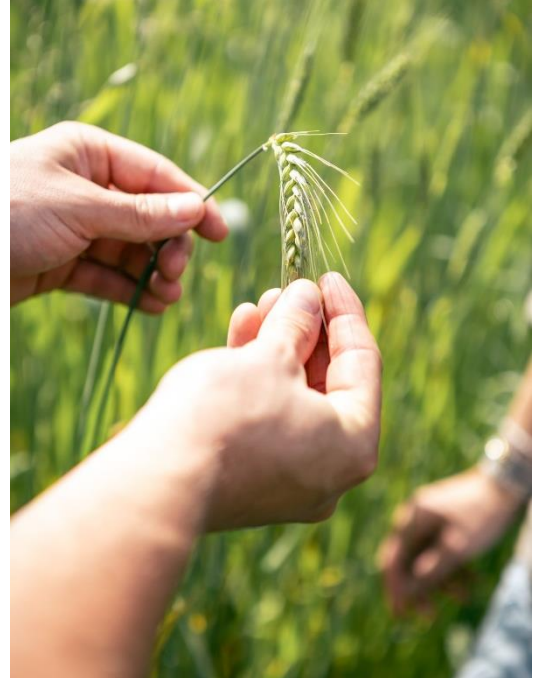
OUR SERVICE TEAM WILL BE HAPPY TO ASSIST YOU.



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

...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.

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

RECOMMENDED
FOR 2 PERSONS

...Autumn Freshness

3-year-aged mountain cheese • char ceviche • crispy fried Tyrolean alpine prawns • Vitello Forello • pickled pumpkin • 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 PERSONS

...Grand Alpine

3-year-aged mountain cheese • mountain blossom cheese • oil-marinated cheese • smoked trout • char ceviche • crispy fried Tyrolean alpine prawns • Vitello Forello • Wagyu Cacciatore salami • Wagyu chili-honey sausages • pickled pumpkin • 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.

...Golden Classics from the Alps



AUTUMN SALAD

with chestnut • blackberries

M
O

PUMPKIN CREAM SOUP

with pumpkin flan

A
C
G

GRILLED ARCTIC CHAR

(whole fish approx. 300g)
with parsley potatoes • garlic
butter

D
G

TRADITIONAL BOILED BEEF

with roast potatoes • creamed
spinach

G

SHARING IS CARING

RECOMMENDED

FOR 2 PERSONS



...from River, Pasture & Beyond

AUTUMN FRESHNESS

3-year-aged mountain cheese • char ceviche • crispy
fried Tyrolean alpine prawns • Vitello Forello •
pickled pumpkin • homemade nettle pesto

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

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GRILL PLATTER

The 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
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DESSERT VARIATION

Austrian apple fritters • Semolina flummery • three
varieties of homemade sorbet

A

PASSION

...additional classic salads are available on request.



...Bread Time

BREAD PIT

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

A
C
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...Garden Kitchen

FUNKY RONA SALAT

with sheep's cheese • walnuts

G H
O

FLAMBÈED SHEEP'S CHEESE

with chestnut • blackberries

G

PUMPKIN GNOCCHI

with Brussels sprouts •
pumpkin seed oil

A C
G



...Fresh & Fish

TYROLEAN SALMON TARTARE

with buttermilk • apple • cucumber •
dill

D G
N

PAN SEARED SALMON

with black gnocchi • broccoli •
horseradish sauce

A C
D

...Meat & Fire

VENISON CARPACCIO

with rowan berries • aged alpine
cheese

G

BRAISED PORK CHEEKS

with polenta • parsnip purée

L
O



MADE WITH PASSION

...Wild & Forest

WILD BOAR SADDLE

with creamed savoy cabbage • bacon •
chestnuts

L O

VENISON RAGOUT

with sliced bread dumplings • vegetables

A C
G L
O

ORIGIN



...Fresh Start

PUMPKIN CREAM SOUP

with pumpkin flan

AC
G



ROOT VEGETABLE SALAD

with dried fruit vinaigrette

O

ROOTED IN ORIGIN

...Vegetable delights



TWO KINDS OF CAULIFLOWER

with millet • redcurrants • cocoa

/



BEETROOT RISOTTO

with horseradish • cress

LO



...From River & Lake

CREAM OF TYROLEAN ALPINE PRAWN SOUP

with buckwheat praline

BG
LO

BRAISED PIKE-PERCH

with tyrolean alpine prawn • horseradish pastry

AB
CG
O



...Alpin Classics

BAKED VENISON CANNELLONI

with tomatoes • alpine herbs

AC
GO
L

PINK ROASTED VENISON

with poppy seed dumplings • pepper cherries

AC
GL
O

POTATO & BLOOD SAUSAGE BUCHTELN

with warm cabbage salad • chives

AC
GO

THREE CUT SELECTION OF WAGYU BEEF

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

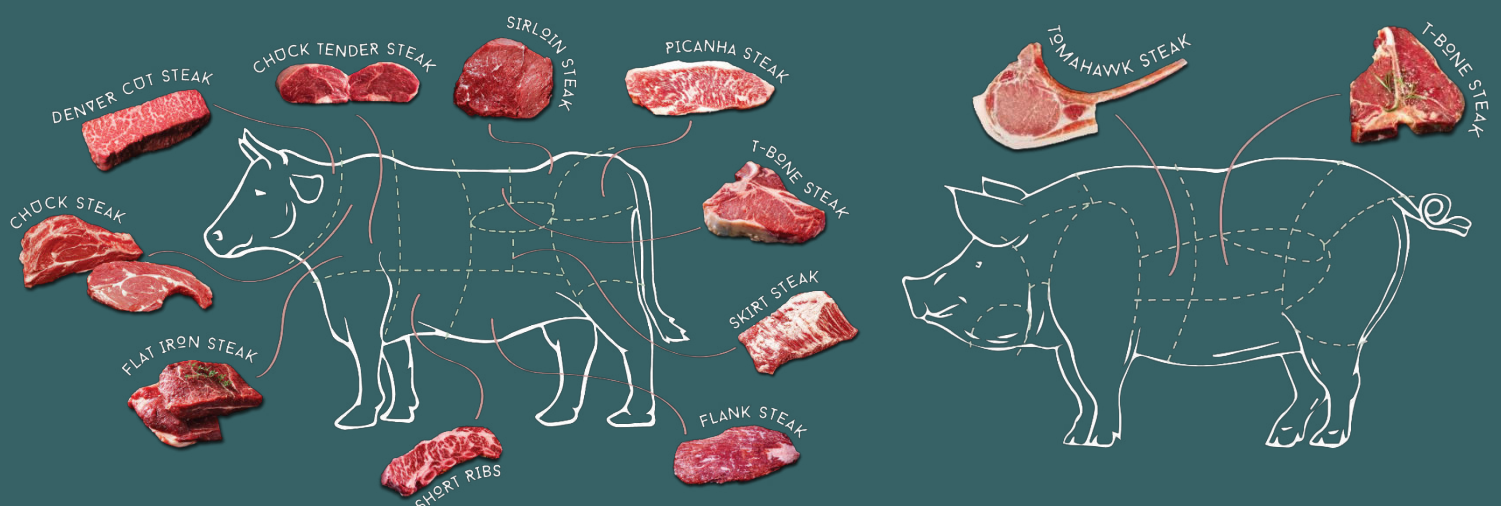
ANGUS TOMAHAWK DRY AGED 6 W.

ANGUS T-BONE DRY AGED 6 W.

WAGYU SHORT RIB STREIFEN



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

PULLED BEEF

VENISON
BURGER



VEGGIE

OPTIONALLY WITH:

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

A
G
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... Tacos (3 pieces per variety)

PULLED BEEF • ONION MAYO • VEGETABLES

TYROLEAN SALMON • RADISH • CUCUMBER

GRILLED CHEESE • HERB OYSTER MUSHROOMS • JALAPENOS

C
D
G
O

YOUR CHOICE YOUR TASTE

...Gasteiner Pasta

RADIATORI

RIGATONI

TAGLIATELLE

OPTIONALLY WITH:

... Venison ragù
... Pumpkin • sheep's cheese
... Aglio e olio



A
B
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LOCAL COISIN

...familiar ingredients, reimagined and honestly served.

FROM HERE

...Soup & Soul

VEGETABLE-
CONSOMMÈ

OPTIONALLY WITH:
...sliced pancakes
...semolina dumplings

G
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...freshly mixed



FRESH GARDEN HERB SALAD

WITH TOPPING

OPTIONALLY WITH:

...Tyrolean alpine prawn
...Blood sausage · horseradish · potato rösti
...Sheep's cheese · pumpkin

A
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...Garden Love



AUTUMN ROLL

with red cabbage · cranberries

L
O

TWO KINDS OF
PUMPKIN

with alpine curry · cress

A
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GASTEINER
KLIMATELLER



WITH HEART

...Sea & Soul

WILD
CONSOMMÈ

with pancake roll

A
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GRILLED
ARCTIC CHAR

(whole fish approx. 300g)
With parsley potatoes ·
Garlic butter

D
G

...Traditional Austrian Favourites

VENISON LIVER PARFAIT

with rosemary brioche · berries

A
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CREAMED VEAL RAGOUT

with sliced bread dumplings ·
quali egg

A
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PAN-FRIED BLOOD
SAUSAGE

with potato rösti · apple
horseradish

A

RECOMMENDED
FOR 2 PERSONS

TRADITIONAL
BOILED BEEF

with roast potatoes · creamed
spinach

G



SWEETS

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

...simply irresistible!



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 cacao · mint	AC GO	
 SEMOLINA FLUMMERY	with damsons	/	



THE
SWEET
FINISH



MOLTEN ZOTTER CHOCOLATE CAKE	with pear	AC G	
APRICOT DUMPLINGS	with buttered breadcrumbs	AC G	
SALZBURGER NOCKERL	with cranberries	CG O	
AUSTRIAN APPLE FRITTERS	with cinnamon ice cream	AC G	
CHEESE PLATE	6 regional cheeses · chutney · nut honey · crostini · grapes · regional bread	AG NO	

EVENTS

CHILL & SHARE

EVERY SUNDAY Day Spa starting at 8 a.m. | Sharing menu starting at 5 p.m.

Wellness included all day long!

BOOK A
SHARING MENU
&
ENJOY
DAY SPA



LET YOURSELF FLOAT IN
THE WARM THERMAL
WATER, RELAX IN OUR
SAUNAS, AND FIND YOUR
FAVORITE SPOT IN THE
GARDEN.



And when you start to get hungry?
Then head over to LUKE'S Wohnzimmer. Order together,
share, sample and enjoy.

You can choose from our sharing menus:
...Golden Classics from the Alps (€ 32,50 p.p.)
...from the River, Pasture and more (€ 49,50 p.p.)



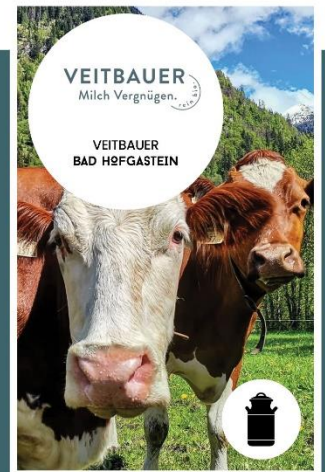
BOOKABLE
FOR 2 PEOPLE OR MORE



TABLE RESERVATION
lukes@sendlhofers.com
+43 6432 3838 0

LOCALS

...A glimpse behind the product!



LOCALS

...A glimpse behind the product!



LUKE'S

WOHNZIMMER

LUKE'S Wohnzimmer

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Gastein

