

Gastein Ski Toques

Outstanding cuisine at ski huts
by and with Salzburg's star chefs

In autumn, they were already busy at Gastein's ski huts experimenting, fine tuning, cooking and tasting. Why? To perfect recipes that had been created by top Salzburg chefs to serve at six carefully selected ski huts in Gastein: huts known collectively as the "Gastein Ski Toques". Offered daily all winter long, ski-toque dishes are a healthy, high-quality alternative to standard ski-hut fare, and at a great price (all dishes cost no more than € 20). The selection ranges from a soup and warm appetizers, to various main courses and a light dessert. Each dish is made from regional products – guaranteeing ultimate culinary enjoyment. Enjoy your meal ...



Summit Conquest and Breakfast in Sportgastein

Mouthwatering start to the day

The Goldbergbahn is a convenient way upwards. From the summit station you will hike to the summit-cross of the Kreuzkogel in company of a local guide to enjoy the spectacular view of over 400 peaks. The breakfast invites you into the legendary glass-aluminum dome, the design of the visionary dome allows a panoramic view of the fascinating mountains. An impressive natural wonder and freshly prepared regional dishes are the ingredients for an unforgettable breakfast.

Every Friday, 29.12.2023 - 12.4.2024, max. 15 people

Register and purchase by noon on the day before under skigastein.skiperformance.com or directly with the QR Code

Price per person: € 68,00



Full Moon Dinner

Dine out in the heart of Hohe Tauern National Park

When it's time to leave for your Full Moon Dinner in Sportgastein, you will definitely need to pull on some warm clothes since you will be enjoying your dinner outdoors beneath starry skies. Gathered around a long table, guests take their seats on cozy sheepskin fleeces and get ready to enjoy a 4-course flavor experience certain to be truly special. Look forward to convivial hours spent with your fellow diners, a unique setting and unforgettable moments. Space is limited, so it's definitely worth reserving early. Only in good weather!

December 27 (alternate date: December 28)

January 25 (alternate date: January 26)

February 24 (alternate date: February 25)

March 25 (alternate date: March 26)

per person € 135,00

Register through Bad Gastein Tourist Office T.+43 6434 3393 560



Markt:Auflauf

Layered palate-pleasing regional products

A friendly atmosphere, regional products and creative cooking are what the Markt:Auflauf in Bad Hofgastein is all about. The name itself is intriguing since its meaning is deliberately ambiguous: translated literally into English, it could mean either "Market:Casserole" or "Market: Crowd". The intent behind that choice is twofold: On the one hand, the goal is to draw crowds of visitors with an appreciation for good food in general. On the other, the popular layered dish, which can be baked with a personal selection of ingredients such as meat, potatoes, vegetables, pasta, flour and many more, is very much the common culinary thread you will be able to follow from one market stand to the next. And so, young cooks from the Tourism School in Bad Hofgastein along with top local chefs will be filling those oven-proof casserole dishes with an array of delectable products from regional farmers. Each "Markt:Auflauf" offers an appetizer, a main course and something sweet afterwards. Laid-back music played by a live music does its part to add to the pleasant atmosphere.

Thursday: 11., 18. & 25.1.2024

From 6 - 9 pm at the Hamplplatz in Bad Hofgastein



Culinary winter experience

Culinary Romantic

In the picturesque Kötschachtal, you will be offered a very special culinary experience. By the light of flickering torches, you will be led in small groups to the Himmelwandhütte, where you will be able to warm up next to a brazier, sipping on hot punch or mulled wine, before being served appetizers made from regional products. Your expedition then continues by horse-drawn sleigh through the snowy countryside to Alpenhaus Prossau. Once there, you can look forward to seasonal favorites served as the main course, while a tempting dessert will „sweeten“ the evening even more, before the sleigh takes you back to your original starting point. This unique winter journey concludes with the tones of music performed by an ensemble of local wind musicians.

29.12.2023 | 5., 12., 19. & 26.1.2024

2., 9., 16. & 23.2.2024 | 1.3.2024

per person € 99

Register through Bad Gastein Tourist Office +43 6434 3393 560



The highest farmers' market in the Alps

Go to market at airy elevations

Discover the culinary delights of the Gastein farmers. This is an experience during your winter holiday in Gastein that you will definitely remember for a long time! Since 2015, the farmers of the Gastein Valley have been bringing their products high up into the mountains on these special days in March. Because at the highest farmers' market in the Alps, regional delicacies are offered directly on the slopes. Farmers' market stalls await you with a variety of delicacies - from smoked bacon to various cheese specialities and home-distilled schnapps to sweet jams for breakfast bread. Only what is produced by the farmers themselves or comes directly from the region is sold.

9. - 16.3.2024 at participating huts

More info at gastein.com



Gastein

Ski amade

visitgastein

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Gastein Tourismus

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Gastein

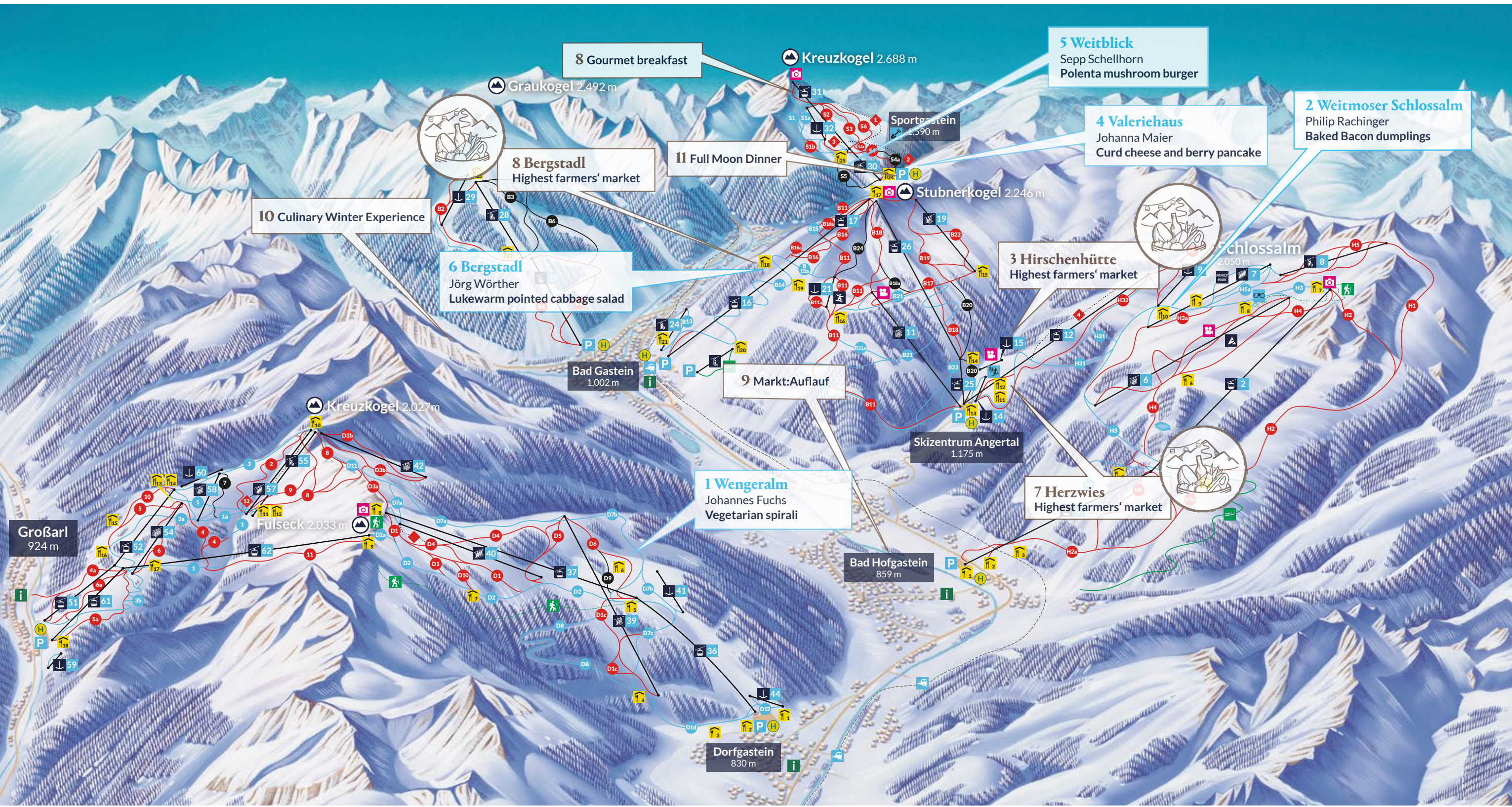
Culinary Winter



DORF
GASTEIN

HOF
GASTEIN

BAD
GASTEIN



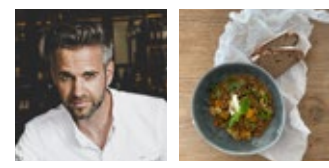
Gasteiner Skihauben huts



1 Wengeralm
 Guest Chef Johannes Fuchs
 Dish: Vegetarian wholemeal spirali with colourful lentil bolognese



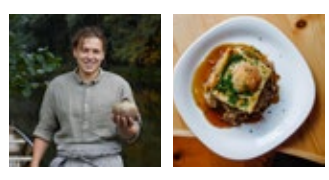
3 Jungerstube
 Guest Chef Vitus Winkler
 Dish: Lentil stew



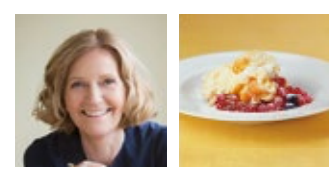
5 Weitblick
 Guest Chef Sepp Schellhorn
 Dish: Polenta mushroom burger with kimchi and chips (vegan)



2 Weitmoser Schlossalm
 Patron Philip Rachinger
 Dish: Baked Bacon dumplings with sauerkraut and roast pork juice



4 Valeriehaus
 Patron Johanna Maier
 Dish: Curd cheese and berry pancake



6 Bergstadt
 Guest Chef Jörg Wörther
 Dish: Lukewarm pointed cabbage salad with pumpkin seed pesto and chicken breast



Highest farmers' market in the Alps

- 3 Hirschenhütte
- 6 Herzwies
- 8 Bergstadt



other Events

- 8 Gourmet Breakfast
 - 9 Markt:Auflauf
 - 10 Culinary Winter Experience
 - 11 Full Moon Dinner
- only reachable on skis