

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 ...

Culinary winter journey

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.

27.12.2024 | 3., 10., 17., 24. & 31.1.2025
7., 14., 21. & 28.2.2025



Price per person: € 115 from 12 years, € 99 children 4-11 years
Register through Bad Gastein Tourist Office +43 6434 3393 560

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 5-course flavor experience certain to be truly special, prepared by the Alpen Restaurant Valeriehaus team. 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!

16.12.2024 (alternate date 17.12.)
13.1.2025 (alternate date 14.1.)
11.2.2025 (alternate date 12.2.)
13.2.2025 (alternate date 14.2.)
13.3.2025 (alternate date 14.3.)
15.3.2025 (alternate date 16.3.)
13.4.2025 (alternate date 14.3.)

per person € 138,00
Register through Bad Gastein Tourist Office T.+43 6434 3393 560



Markt:Abend

An alpine pleasure experience in the open air...

... by an open fire and in a wintery atmosphere is what the Market:Evening in Bad Hofgastein promises. Top chefs from the Gastein Valley and the Salzburger Land as well as pupils from the from the Bad Hofgastein tourism school spoil guests with classics from the rural cuisine but also skilfully transform traditional ingredients from the valley into creative dishes with a surprising twist. Local ingredients play the leading role, accompanied by fine spirits and beer from the Gastein Valley. What makes the evenings so special is the presence of the gourmet artisans and refiners. Local craftspeople will also be taking part for the first time in 2025 and will provide interesting insights into their skills. The products can be purchased directly on site. Local musicians accompany the market:evening and ensure the best atmosphere.

Thursday: 9., 16., 23. & 30.1.2025
From 6 - 9 pm at the Hamplplatz in Bad Hofgastein

Ski & Wine enjoyment week

Skiing fun and culinary delights - a treat for all the senses

From 15 to 22 March 2025, Dorfgastein will be all about enjoyment, music and skiing. The beautiful Fulseck forms the perfect backdrop for a week full of special highlights.

- 18.3. Berg:Klang with ski testing
- 18.3. Guided torchlight hike, followed by **homemade meat doughnuts** from local farmers.
- 20.3. **Gondel dinner** – a unique opportunity for culinary delights at lofty heights
- 21.3. **Flying Wine & Dine buffet** in the Festsaal Dorfgastein

Further information and ticket sales can be found at
www.dorfgastein.com/weinundgenuss.

Tourist office Dorfgastein
T. 43 6434 3393 460

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.

15. - 22.3.2025 at participating huts
More info at gastein.com



Gastein

Ski amade

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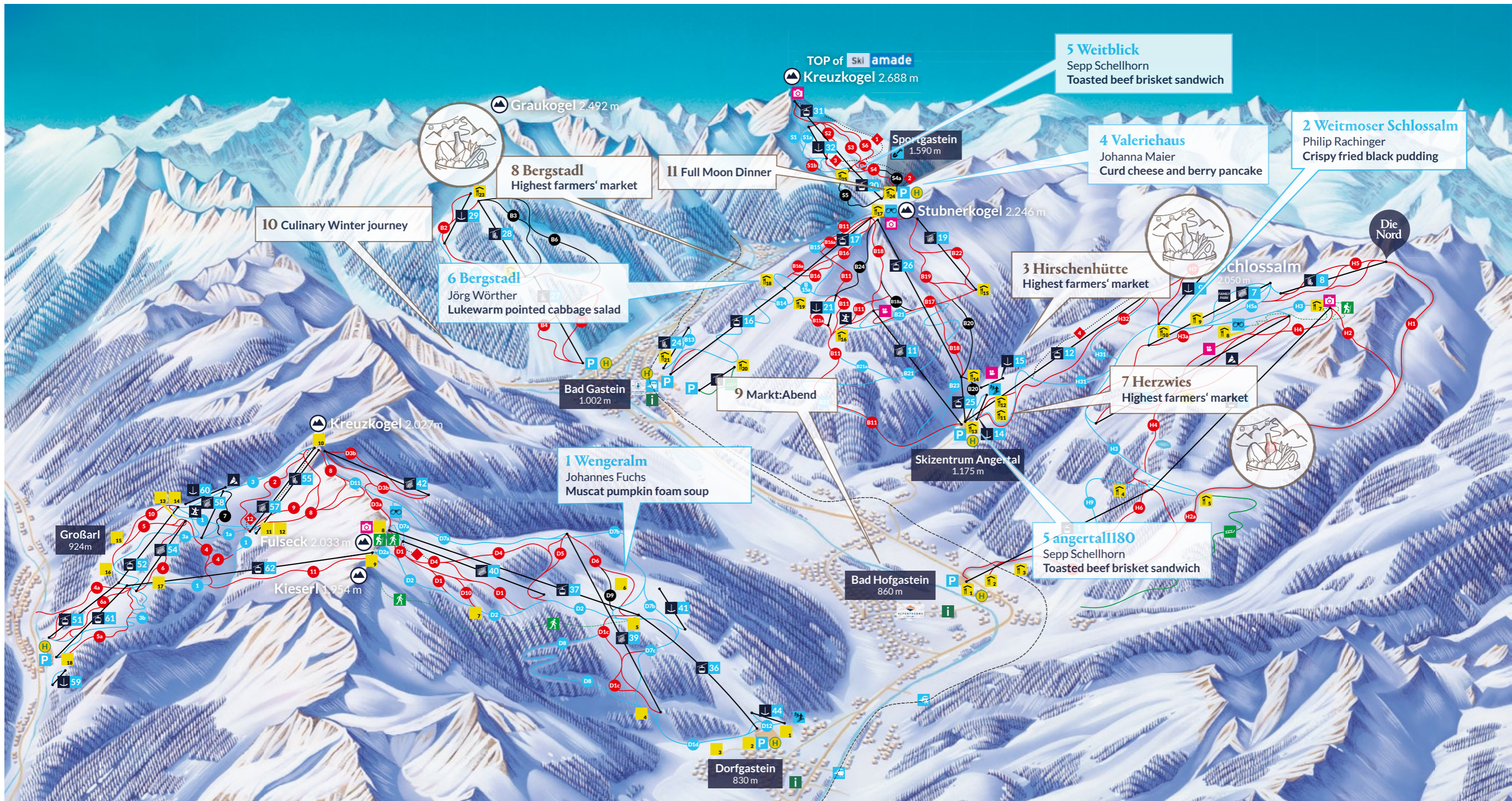
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Änderungen vorbehalten | Layout: Gasteinertal Tourismus GmbH | Fotos: Marktl, Jonathan Forsthuber, Gerhard Michel, Christoph Oberschneider, Fotoatelier Wolkersdorfer





Gasteiner Skihauben huts



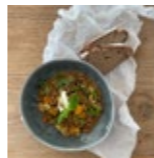
1 Wengeralm

Guest Chef Johannes Fuchs
Dish: Muscat pumpkin & pink ginger foam soup



3 Jungerstube

Guest Chef Vitus Winkler
Dish: Lentil stew



5 Weitblick & angertal180

Guest Chef Sepp Schellhorn
Dish: Toasted beef brisket sandwich with honey misomayo, pickled mushrooms and kimchi



2 Weitmoser Schlossalm

Patron Philip Rachinger
Dish: Crispy fried black pudding on Japanese sauerkraut flatbread and trout caviar



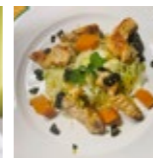
4 Valeriehaus

Patron Johanna Maier
Dish: Curd cheese and berry pancake



6 Bergstadl

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 Bergstadl



other Events

- 9 Markt:Abend
- 10 Culinary Winter journey
- 11 Full Moon Dinnerr

only reachable on skis