



## **Gastein: a culinary journey through winter**

From Summit Breakfasts and Ski Toques to the Food:Moarkt and a Gondola Dinner

**Excellent dining opportunities are very much a part of life here in Gastein in Salzburger Land. This is also where acclaimed chef Eckart Witzigmann grew up. Hardly any wonder, then, that Gastein Valley hosts so many different culinary events during the winter months. Best of all: Every guest gets to share in the enjoyment of top-quality regional cooking – both before, during and after their day of skiing.**

From the “Chef of the Year” to a Feng-Shui host – everyone is participating. This winter, yet again, carefully selected ski huts in Gastein will be offering some very special treats to their guests in keeping with their motto “Gastein Ski Toques”. Eight of Salzburg’s top chefs will each create a recipe for one Gastein hut. These toque-awarded chefs also provide the cooks up at the huts with intensive training in preparation of their particular dish, so that the dish can be offered at a consistent quality throughout the season. Taking part in this year’s program are a cavalcade of renowned chefs including Jörg Wörther, brothers Karl and Rudi Obauer, Andreas Döllner, star chef Johanna Meier, along with Gastein’s own Feng-Shui and toque-awarded chef, Hans-Peter Berti.

### **Toque-quality cuisine during a whole week of skiing**

“Through the ‘Gastein Ski Toques’, we are able to offer wintertime guests spending a ski-week with us the opportunity to sample a brand-new culinary highlight at a different Gastein ski hut every single day. In this way, not only can you look forward to an exceptional dining experience, you also get to explore all of our ski area at the same time”, says Franz Naturner, who is the head of Gasteinertal Tourismus GmbH. A brochure, which is available at all lift ticket windows in Gastein, tells you what dish is served by what chef at what hut. Ski huts wishing to take part in the “Ski Toque” promotion are required to provide a dining area with tableside service, an appropriate ambience, as well as a selection of companion wines matched to the toque-quality dishes. Incidentally, these dishes do not cost any more than the other main courses usually served at the hut in question, generally between 10 and 15 euro.

### **Summit Breakfast with Panoramic View and Sunrise**

Thanks to our weekly Summit Breakfast, you will be able to look forward to a breakfast spot in the high Alps. Every Wednesday, early-risers can beat the crowds in Sportgastein and ride the lift up to 2,700 m above sea level, where they will then get to enjoy a marvelous gourmet breakfast in a stylish glass-and-aluminum dome that was built in 1971. Accompanied by fascinating panoramic views of around 400 alpine peaks. Those who are in the mood can climb the few remaining meters up to the summit cross, enjoying a spectacular sunrise from there before sitting down for breakfast. Afterwards, participants in the Summit Breakfast have the opportunity to be the first to ski down the freshly groomed pistes. Advance registration is required for the Summit Breakfast. With Gastein Card, the cost is 45 euro/person.

### **Traditional meets Modern – street food in Gastein**

At the Food:Moarkt in Bad Hofgastein, regional products are coupled with young, modern cuisine. The market, which radiates a certain urban street-market flair, is open every

Thursday evening in February. Old and new, urban and traditional – in front of the eyes of visitors, cooks conjure up modern street food from local products. Six producers present their products at the Food:Moakt, which are then used to prepare four different dishes. A bar provides a suitable gathering spot for visitors as well, of course. The initiators of the event have already made a name for themselves with a similar one in the valley.

### **Dinner & a Gondola Ride**

During the traditional Gondola Dinner on 15 March 2018, you will essentially be able to enjoy dinner while floating in air. After boarding the gondola at the valley station of the Fulseck Lift, participants will first be served an aperitif. Every time the gondola passes back through the station, another course will be served at the table which has been installed in the gondola exclusively for this special dining event. Dinner lasts about 2 hours, during which 4 courses will be served. Reservations are required. The price is euro 69 per person, drinks included.

### **Highest Farmers' Market in the Alps**

Likewise in March, during the Ski amadé Ski & Wine Week from 10 to 17 March 2018, the highest farmers' market in the Alps will take place inside the ski area. Various producers from Gastein introduce themselves to the public at different market stands set up outside select ski huts. In this way, skiers can turn a refreshment break into a market visit instead. In Sportgastein (elev. 2,700 meters), you truly are standing in front of the absolute highest market stands in the Alps, since this is as high as the ski area gets.

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#### **Press contact:**

Stephanie Gschwandtner  
Gasteinertal Tourismus GmbH  
T: +43 (0) 6432 3393-113  
[presse@gastein.com](mailto:presse@gastein.com)  
[www.presse.gastein.com](http://www.presse.gastein.com)