

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 € 25). 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.

2., 9., 16., 23., 30.1.2026
6., 13., 20. & 27.2.2026



Price per person: € 129 from 12 years, € 110 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!

3.1.2026 (alternate date 4.1.)
31.1.2026 (alternate date 1.2.)
2.3.2026 (alternate date 3.3.)
4.3.2026 (alternate date 5.3.)
1.4.2026 (alternate date 2.4.)



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 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 also take part since 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: 8., 15., 22. & 29.1.2026

From 6 pm - 9 pm at the Hamplplatz in Bad Hofgastein



Ski & Wine enjoyment week

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

From 14 to 21 March 2026, Dorfgastein will be all about enjoyment, music and skiing. The beautiful Fulseck forms the perfect backdrop for a week full of special highlights.

15.3. Berg:Klang with ski testing

20.3. Gondel dinner – a unique opportunity for culinary delights at lofty heights

21.3. Flying Wine & Dine buffet in the Aktivhotel Gastein Einkehr

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

Tourist office Dorfgastein
T. 43 6434 3393 460



Summit victory & breakfast at Sportgastein

Mountain panorama from the highest point in Ski amadé

The Goldbergbahn cable car takes you comfortably up to the top. Once there, visitors can enjoy fascinating nature experiences and special culinary delights. The hike to the summit cross of the Kreuzkogel, accompanied by a local guide, offers spectacular views of over 400 mountain peaks. The gourmet breakfast beckons in the legendary glass and aluminium dome designed by renowned architect and designer Gerhard Garstener. The visionary dome's design offers panoramic views of the fascinating mountain world. The result is a combination of impressive natural spectacle and unique moments of enjoyment.

Every Friday from 2.1. - 3.4.2026

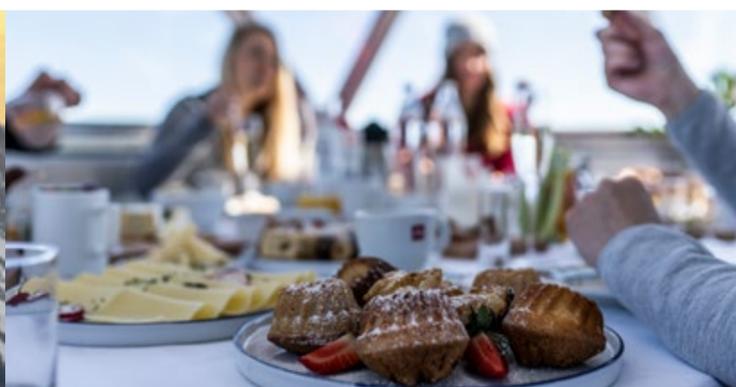
Booking online unter ticket.skigastein.com until the day before noon.

Price per person: € 60 per adult (excl. skipass),
€ 40 per child 5 - 11 years (excl. skipass)



Gastein

Gastein Culinary Winter



Ski amadé

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Gastein Tourismus

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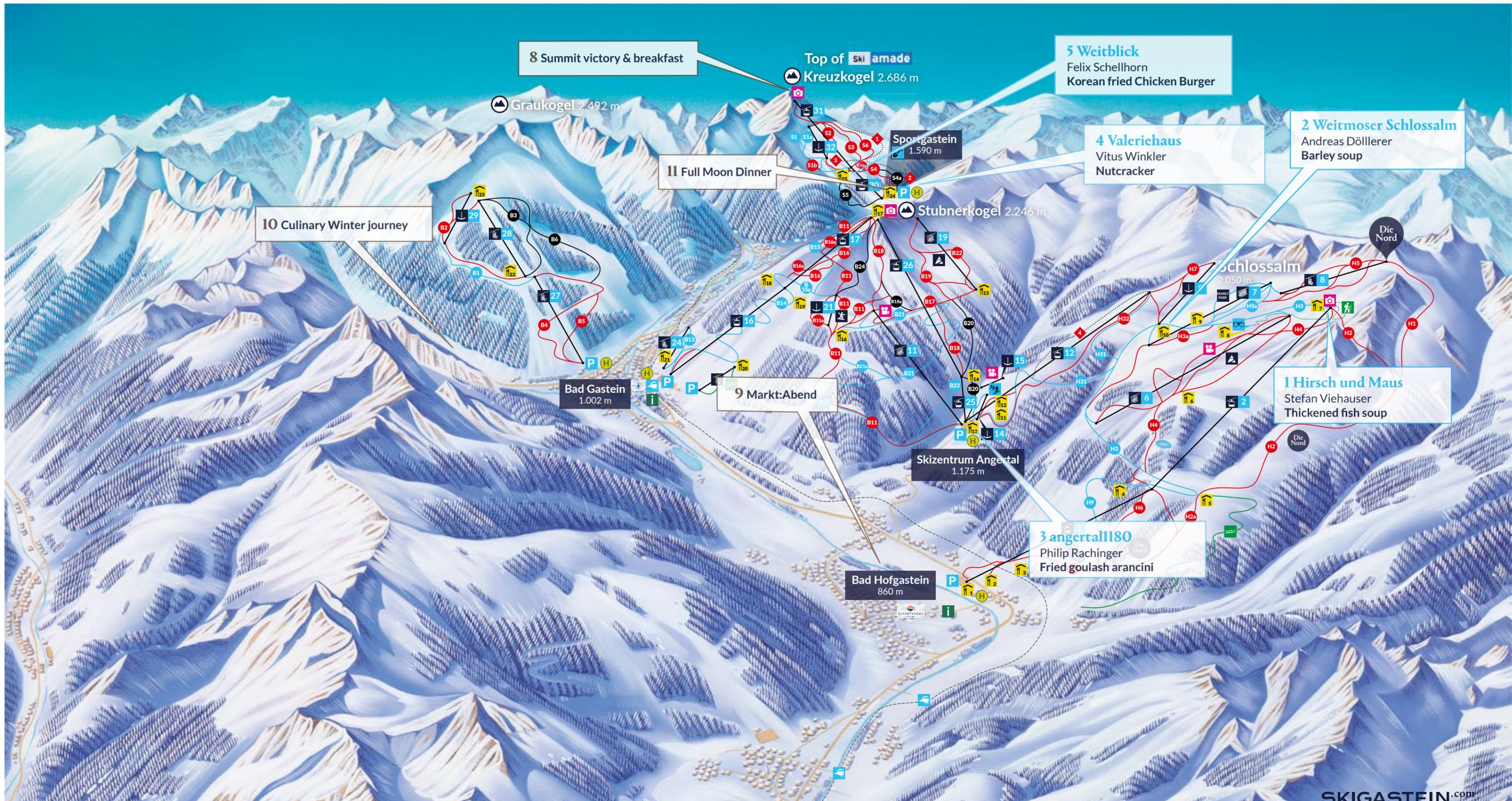
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Gasteiner Skihauben huts



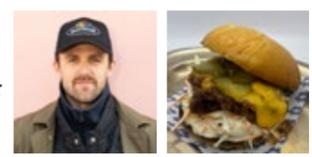
1 Hirsch und Maus
 Guest Chef Stefan Viehauser
 Dish: Thick fish soup made from regional fish with chive toast and smoked fish salad



3 angertal1180
 Guest Chef Philip Rachinger
 Dish: Fried goulash arancini with Szeged cabbage



5 Weitblick
 Guest Chef Felix Schellhorn
 Dish: Korean fried Chicken Burger with Kimchimayo and cabbage



other Events

- 8 Summit victory & breakfast
- 9 Markt:Abend
- 10 Culinary Winter journey
- 11 Full Moon Dinner

2 Weitmoser Schlossalm
 Guest Chef Andreas Döllner
 Dish: Salzburg barley soup with pickled pork cheeks, root vegetables and horseradish



4 Valerichaus
 Guest Chef Vitus Winkler
 Dish: Nutcracker – Nut pancakes with apricot compote



only reachable on skis