

Welcome to the Lucknerhaus!

At 2000m above sea level, at the foot of the Großglockner, lies our Alpine inn, the Lucknerhaus – a place to stop, stay and enjoy.

The Lucknerhaus is a third-generation family business. We sisters, Kathrin and Christina Oberlohr, run the hotel together with the support of our family.



Down-to-earth, warm-hearted, and with a great love for our homeland.

As a National Park partner business, we greatly appreciate our natural surroundings.

That's why we serve many local products from the region. Our cooking is fresh, honest, and traditional. It is important to us to operate sustainably and in harmony with the mountain environment.

We are passionate about genuine enjoyment

Thank you for visiting the Lucknerhaus!

Kathrin and Christina with the Oberlohr family and staff.

Take a seat, let the mountains work their magic, and enjoy your time at the Lucknerhaus.

Share your mountain experience with us on Instagram:



alpengasthof_lucknerhaus




vegetarian



vegan


Soup - Mountain air and a short break

Served with love!

	EURO
Grandma´s barley stew Smoked meat Vegetables Potatoes	13.50
Hearty Homemade beef soup with sliced pancakes	6.90
Hearty Homemade beef soup 1 or 2 cheese dumpling	7.00/11.00
1 or 2 liver dumpling	7.00/11.00
Delicate wild herb soup 	7.00

Jause - Mountain Snacks

What can you find on the mountain pasture?

East-Tyrol Snack Plate	18.90
Thinly sliced farmhouse bacon Homemade sausages Organic eggs Regional cow's and goat's cheese varieties Butter Fresh horseradish Homemade apple chutney Bread basket	
Snack Tapas as a starter	11.00
Alpine Bruschetta 	10.90
Lightly toasted Tyrolean Vinschger bread garlic oil fresh basil tomato finely chopped onion	




Salads – simple and delicious

Freshness from below – enjoyed above. Simple, with good ingredients and delicious dressing, because not everything grows up here, our salads bring a piece of the valley to us.

	EURO
Fresh Salad from the buffet 	6.90
with homemade dressing	
Alpine Salad 	16.90
Seasonal salad 3 cheese dumplings delicious dressing herb yoghurt	
Lucknerhaus fried chicken salad	18.90
Leaf salad tender fried chicken fine dressing cranberry	
Lightly smoked trout	22.50
Potato and cucumber salad beetroot butter horseradish	




Vegetarian – light and regional

*For us, vegetarian means local, seasonal and well thought out.
Dishes that are appropriate for the altitude and will be remembered.*

Three varieties of East Tyrolean Schlipfkrapfen 	16.90
“Served in a pan” Wild garlic, truffle and traditional fillings with potatoes garden chives hot butter	
“The Three Good Things from East Tyrol 	15.90
Spinach dumplings Cheese dumplings East Tyrolean Schlipfkrapfen brown butter mountain cheese Salad from the buffet	
With a delicate cheese sauce	+ 2.00
Vegan barley risotto 	16.80
vegetables fresh herbs	

Pasta – fresh and varied

*When everyone gathers around the table –
pasta dishes for active sports enthusiasts and leisurely connoisseurs*

	EURO
Pasta Variation	
Tomato Sugo 	11.90
Minced meat ragout	16.80
Porcini mushrooms alpine butter refined with cream 	17.80
Fine cheese sauce – various Tyrolean cheeses 	14.50

For meat lovers – hearty and authentic

*At altitude, you sometimes need a little more. Our meat dishes are
designed to satisfy your appetite after exercise and fresh air.
Carefully selected and prepared with respect for the animals.*

Grill Plate	28.90
Beef tenderloin Pork fillet Baked chicken breast bacon grilled vegetables cranberry-pepper butter spicy herb marinade in a dip bowl french fries	
Grilled roast beef with onions	32.00
from local beef rosemary potatoes grilled vegetables	
Pork - Schnitzel „Vienna style“	18.80
French fries or parsley potatoes cranberries lemon	
Alpine grilled sausage	13.90
mustard Rhone (beetroot) Pastries	
or with french fries	13.90

Pastries and desserts – sweet and traditional

*hot or cold – a treat high up in the mountains. And loved for generations:
the pastries made according to the recipes of our senior chef Marianne – a
master in the art of pastry making.*

	EURO
Kaiserschmarren	16.50
powdered sugar seasonal compote	
Grandma´s apple strudel	5.80
With whipped cream vanilla sauce vanilla ice cream	10.80
Grandma's sweet cheese strudel	5.80
with whipped cream vanilla sauce vanilla ice cream	10.80

Homemade cakes

Our service team will be happy to provide you with further information.

Ice cream from Weberhof in a cup	4.90
Handmade regional ice cream from Außervillgraten in East Tyrol Reduced sugar – free from artificial flavors and colorings	

**You can find more ice cream variations
in our ice cream menu!**

If you have any food intolerances, please inform our service staff.

*All feedback helps us to improve. Please let us know if something is not
right – we will listen and take care of it.*

What is important for us...

WE SISTERS – OUR FAMILY

Together, we run the Lucknerhaus with
heart and responsibility.

Our employees

A valuable part of
our home.



You as our guest

Your well-being is
our focus.

Nature conservation & ecology

Responsibility in
the Hohe Tauern
National Park –
Renewable Energy



Regional producers

Close cooperation with suppliers
and producers from the region

Working together with respect

Cabins, neighbors, mountain guides—
working together for a strong region



You find more at our homepage.

Holidays at Lucknerhaus...

Visit our homepage
www.lucknerhaus.at
free Wifi: LH_Gast



Open until October 11, 2026,
and in winter open from December 25, 2026