

am kreuzberg

The Looshaus hotel and restaurant on the Kreuzberg in Payerbach is a Mecca not just for those who appreciate good food and professional hospitality, but also for fans of good architecture.

At 900 metres above sea level in the heart of the Semmering region, one of Europe's oldest tourist regions, the hotel has been family-run for three generations. Head chef Hanna Sehn creates ingenious interpretations of classic dishes with fresh local produce and seasonal delicacies. The game is provided by her husband Adolf Sehn, a huntsman. The host, Norbert Steiner, is responsible for looking after the guests and the wine cellar. Besides well-known domestic and international wines, the cellar also contains several less familiar vintages normally known only to true aficionados.

The Looshaus is a late work by the world-famous architect Adolf Loos (1870–1933). The wooden building was constructed in 1930 as a country house for the Viennese foodstuffs manufacturer Paul Khuner and his family. It offers an intriguing contrast between a modern interior design and a nononsense exterior. Despite its new use as a restaurant, the majority of the building has been preserved in its original form. It has been a listed building since 1963.

Flanked by woodland and meadows and with views of the Rax and Schneeberg mountains, the hotel is the perfect place to start walks, hikes, mountain bike tours, skiing and other sporting activities. As a member of the "mountain bike hosts", the Looshaus stages bike events, mountain bike seminars, trial days and guided mountain bike tours. Top-of-the-range mountain bikes are available for hire. 75 marked trails with a total length of 1,400 km and an altitude difference of 34,000 m await.

The surrounding area with its wealth of tradition and history also offers a wide range of first-class culture and art events. Or simply let go and savour the peace and quiet!