



Restaurant
ZUM WEISSEN RAUCHFANGKEHRER
The Best of Austrian Cuisine



Enjoy the best of Viennese and Austrian cuisine in the absolut incomparable and unique atmpere of our restaurant.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER


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SET MENU FOR GROUPS OF MORE THAN 12 GUESTS

Compose your own 3-or 4-course meal for your group.

- 3-course meal composed of starter or soup, main course, dessert or cheese
- 4-course meal composed of starter and/or soup, main course, dessert and/or cheese

Starters


- Rauchfangkehrers carpaccio variation *thin slices of beef, lamb and veal carpaccio, rocket salad*
- Pumpkin mousse  *salsify, cabbage, parsley*
- Pickled salmontrout from Dornau Estate *parsnip, pomelo, butter milk*
- Leberkäse“ from game *mustard, pickeld shallots, pretzel bun*

Soups

- Red beat soup*  *horseradish, sour cream*
- Creamy pumpkin soup*  *seed oil, chips*
- Clear beef consommé double* *a variation of Austrian fillings*

* with every soup ordered, 1 EUR is donated to the food charity project suppemitsinn.at

Specialities of Austrian Cuisine

- Risotto from „Redspark“ on  *dolce latte, muskateller*
- Goulash from deer *dumplings Palffy style, sprouts*
- Stuffed duck leg *chestnut, gnocchi, savoy cabbage*
- Boiled beef from Mostviertler Ox *creamy horseradish bread cream, bouillon vegetables*
- Rauchfangkehrers Viennese Veal Schnitzel *deep fried parsley, potato mayonnaise salad*
(price of set meal + €3.-) *cranberry sauce*
- Rauchfangkehrers Viennese Pork Schnitzel *deep fried parsley, potato mayonnaise salad*
and cranberry sauce
- Poached fillet from trout from Dornau Estate *lettuce, spaetzle*
(price of set meal + €3.-)

Desserts

- Plum curd cream *cookies, roasted apple ice cream*
- Oven fresh apple strudel *sour cream ice cream, whipped cream*
- Chocolate chestnut parfait *cherry ragout*
- Fresh fruit salad (only for more than 15 guests)* *fruit sorbet*
- Emperor's pancake (price of set meal + €3.-)* *stewed plums and whipped cream*
- Lukewarm goat fresh cheese tarte *raisin, cauliflower, honey*

Lunch:

2-course meal (soup, main course) €21.50 / 2-course meal (starter or dessert, main course) €23.50
3-course meal (soup, main course, dessert) €25.50 / 3-course meal (starter, main course, dessert) €27.50

Dinner:

3-course meal (soup, main course, dessert) €32.50 / 3-course meal (starter, main course, dessert) €37.50
4-course meal (starter and/or soup, main course, dessert and/or cheese) €43.75

 = vegetarian

Cover charge of 2.95 per guest includes roasted, salted and caramelized pumpkin seeds, salted butter and different breads.

The government tax on live music of 2.25 is charged in the area of piano accompaniment (Stüberl, piano room, salon).

The prices are valid for one fixed set menu. For choosing an alternative dish for one particular course we charge + €5,- per guest.

For more than one alternative option or dishes from our reduced menu we charge à la carte prices.

*only for more than 15 guests



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PROPOSALS FOR GROUPS OF MORE THAN 12 GUESTS

2-course meal for lunch only

Risotto from „Redspark“ onion
dolce latte, muskateller



Oven fresh apple strudel
sour cream ice cream, whipped cream

3-course meal with soup

Creamy pumpkin soup
seed oil, chips



Stuffed duck leg
chestnut, gnocchi, savoy cabbage



Plum curd cream
cookies, roasted apple ice cream

3-course meal with veal schnitzel

(price of set meal + €3.-)

Clear beef consommé double
variations of Austrian fillings



Rauchfangkehrers Viennese Schnitzel
from styrian premium veal
*deep fried parsley, potato mayonnaise salad
cranberry sauce*



Oven fresh apple strudel
sour cream ice cream, whipped cream

3-course meal with choice

(price of set meal + €5.- for choice)

Pumpkin mousse
salsify, cabbage, parsley



Stuffed duck leg
chestnut, gnocchi, savoy cabbage

or

Poached fillet from trout from Dornau Estate
lettuce, spaetzle



Plum curd cream
cookies, roasted apple ice cream

3-course meal with starter and fish

(price of set meal + €3.-)

Creamy pumpkin soup
seed oil, chips



Poached fillet from trout from Dornau Estate
lettuce, spaetzle



Oven fresh apple strudel
sour cream ice cream, whipped cream

4-course meal with Emperor's pancake

(price of set meal + €3.-)

Rauchfangkehrers carpaccio variation
skinny slices of beef, lamb and veal carpaccio, rocket salad



Clear beef consommé double
a variation of Austrian fillings



Goulash from deer
dumplings Palfy style, sprouts



Emperor's pancake
stewed plums and whipped cream

4-course meal with choice

(price of set meal + €3.- for veal or fish
and + €5.- for choice)

„Leberkäse“ from game
mustard, pickled shallots, pretzel bun



Creamy pumpkin soup
seed oil, chips



Rauchfangkehrers Viennese Schnitzel
from styrian premium veal
*deep fried parsley, potato mayonnaise salad
cranberry sauce*

or

Poached fillet from trout from Dornau Estate
lettuce, spaetzle



Chocolate terrine
raspberry, almond

Cover charge of 2.95 per guest includes roasted, salted and caramelized pumpkin seeds, salted butter and different breads.
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RAUCHFANGKEHRERS DELICACIES MENU

for groups who would like to sample more Austrian culinary delicacies
in smaller portions

Rauchfangkehrers carpaccio variation
skinny slices of beef, lamb and veal carpaccio, rocket salad



Clear beef consommé double
variations of Austrian fillings



Boiled beef of Mostviertler Ox
creamy horseradish bread cream, ouillon vegetables



Rauchfangkehrers Viennese Schnitzel
from styrian premium veal
*deep fried parsley, potato mayonnaise salad
cranberry sauce*



Emperor's pancake
stewed plums and whipped cream

Price of set meal:

49,90

The prices are valid for one fixed set menu.

*Cover charge of 2.95 per guest includes roasted, salted and caramelized pumpkin seeds, salted butter and different breads.
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BEVERAGE PACKAGES

- ❑ **Beverage package „Classic“** *per person 15.45*
0,33l Römerquelle mineral water
1/8l Grüner Veltliner „Pastell“ 2016, Stift Klosterneuburg
1/8l Zweigelt 2013, Weingut Esterhazy
Espresso

- ❑ **Beverage package „Classic with aperitif“** *per person 22.50*
1 glass of house aperitif (Prosecco with home made fruit puree of the season)
0,33l Römerquelle mineral water
1/8l Grüner Veltliner „Pastell“ 2016, Stift Klosterneuburg
1/8l Zweigelt 2013, Weingut Esterhazy
Espresso

- ❑ **Beverage package „Chimney Sweep small“** *per person 27.60*
1 glass of house aperitif (Prosecco with home made fruit puree of the season)
0,33l Römerquelle mineral water
1/8l Riesling „Antonius“ 2016, Weingut Dockner
1/8l Cabernet Sauvignon 2000, Weingut Nehrer
Espresso

- ❑ **Beverage package „Chimney Sweep large“** *per person 36.60*
1 glass of house aperitif (Prosecco with home made fruit puree of the season)
0,33l Römerquelle mineral water
1/8l Riesling „Antonius“ 2016, Weingut Dockner
1/8l Cabernet Sauvignon 2000, Weingut Nehrer
Espresso
2cl austrian schnaps or 1/16l Eiswein Welschriesling 2013 Weingut Weinrieder

- ❑ **Beverage package „Best of Austria“** *per person 56.80*
1 glass of house aperitif (Prosecco with home made fruit puree of the season)
0,7l Römerquelle mineral water
1/8l Gelber Muskateller 2016 Weingut G. Triebaumer
1/8l Merlot 1999, Schloss Gobelsburg
Espresso
2cl austrian schnaps or 1/16l Eiswein Welschriesling 2013 Weingut Weinrieder



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EXCERPT OF THE LIST OF BEVERAGES

<input type="checkbox"/>	Rauchfangkehrers aperitif of the house <i>Prosecco with fresh puree of fruits</i>	0,1l	6,75
<input type="checkbox"/>	Blanc de Noir "Sauberg" <i>Sektkellerei Szigeti, Gols</i>	0,1l 0,75l	9,50 65,00
<input type="checkbox"/>	Pet Nat Zweigelt <i>Weingut Hager, Mollands</i>	0,1l 0,75l	8,60 59,00
<input type="checkbox"/>	Mineral water Römerquelle <i>still, sparkling</i>	0,75l 0,33l	6,75 3,35
<input type="checkbox"/>	Fruit juices, <i>Klosterneuburg Monastery</i> Unfiltered apple juice "Idared" Grape juice "St. Laurent" Apricot nectar Nectar from vineyard peaches	0,25l 0,125l 0,125l 0,125l	3,50 2,25 3,20 3,20
<input type="checkbox"/>	Coca Cola / Coca Cola light	0,33l	4,35
<input type="checkbox"/>	Sprite	0,33l	4,35
<input type="checkbox"/>	Fanta	0,33l	4,35
<input type="checkbox"/>	Almdudler	0,33l	4,35
<input type="checkbox"/>	Nestea	0,33l	4,35
<input type="checkbox"/>	Tonic Water Schweppes	0,2l	4,35
<input type="checkbox"/>	Tonic Water Thomas Henry	0,2l	4,70
<input type="checkbox"/>	Fruit juices, orange, tomato, <i>Rauch</i>	0,2l	4,10
<input type="checkbox"/>	Trumer Pils	0,2l 0,3l	3,35 4,35
<input type="checkbox"/>	Zwettler Zwickl	0,2l 0,3l	3,55 4,55
<input type="checkbox"/>	Small espresso		3,40
<input type="checkbox"/>	Double Espresso		4,50
<input type="checkbox"/>	Viennese Melange		3,95
<input type="checkbox"/>	Tea (different varieties)		5,50

Wine list on request



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CONFIRMATION OF ORDER

group name		_____	
contact		_____	
placement		_____	
date		number of guests	
arrival		departure	
menu		beverages / prices	
starters		beverage package	
soup		aperitif	
entremets		white wine	
main dish		red wine	
dessert		digestif	
cheese		coffee	
allergies		tea	
vegetarian		water	
price of menu		extra charge	
cover charge	2,95 per guest	tax on music	2,25 per guest
deposit		discount	
payment		tip/gratuity	7% of the total amount
invoice infos		_____	
menu cards		language	
decoration		logos	
restaurant give aways		_____	
host give aways		_____	
miscellaneous		_____	
_____		_____	
<input type="checkbox"/> booking and payment terms received, read and accepted			
stamp		signature	
_____		_____	



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BOOKING AND PAYMENT TERMS FOR GROUPS AND TRAVEL AGENTS

(for groups of more than 12 guests)

All bookings must be confirmed four weeks prior to the event by paying a deposit of EUR 30 per guest. We only accept payment by wire transfer. Bookings for Friday and Saturday evenings, during high season and conferences require a minimum order of EUR 60.- per person. **Exclusive booking of a whole room** on request depending on season and time of day EUR 1500.- up to 2500.- per room.

Partial payment:	2% discount on prepaid amount, outstanding payment on location
Payment in advance:	2% discount on full amount, 1 PAX for free per 20 guests
Guest loyalty program:	3% voucher for an annual turnover of EUR 10.000.-
	5% voucher for an annual turnover of EUR 20.000.-

All payments in advance have to be made by bank transfer. Payments on location can only be made in cash or by Mastercard, Visa, JCB, AMEX or cash card. Bills are issued on the basis of all food and beverage items consumed. All prices are quoted in Euros and include all taxes and duties.

Deposits must be made by bank transfer to Bank Austria Stephansplatz A-1010 Wien
Restaurant Zum Weißen Rauchfangkehrer Gastronomie GmbH
IBAN: AT57 1200 0004 0515 9708
SWIFT CODE: BKAUATWW

We add a cover charge of EUR 2.95 that includes roasted, salted and caramelized pumpkin seeds, salted butter and different breads. The government tax on live music of EUR 2.25 per guest is charged only in the piano and salon area. Bills are only issued for the whole group and can be settled in cash, by Mastercard, Visa, JCB, AMEX or cash card. Individual bills for large parties per table can only be supplied on request and must be settled in cash. All prices are quoted in Euros and include all taxes and duties.

To guarantee a fair distribution between kitchen and service we take the liberty to charge 7% as a tip/gratuity on behalf of our team.

All prices and menu items are subject to changes in the market conditions.

Cancellations and amendments

until 14 days before reservation free of charge*
until 7 days before reservation 30 % of the agreed menu*
same day 100% of the agreed menu*
*) unless we receive bookings from other parties, which is quite likely.

Confirmation of the final number of guests is required until 2 pm on the day of the scheduled event, otherwise the original number of bookings will be charged. The amount payable will be calculated on the final number of guests. All reservations, cancellations and amendments must be made in writing, either by fax or e-mail, and confirmed by the restaurant.

Menu cards

The prices for the set menus include one menu card (either in German, English or Italian) per 2 persons. In case guests would like to take the menu card (including the cover) with them, EUR 2.- will be charged per card.

Restaurant Zum weissen Rauchfangkehrer Gastronomie GmbH
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info@weisser-rauchfangkehrer.at / www.weisser-rauchfangkehrer.at
Stammkapital € 200.000,- / Bankverbindung: Bank Austria BLZ 12000, Konto 405 159 708
IBAN AT57 1200 0004 0515 9708 / SWIFT CODE BKAUATWW
FN 171175d, Handelsgericht Wien / DVR 0982016 / UID-Nummer: ATU 44958104



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SITEPLAN



Stephanszimmer

Table 1 for a party of 7
Table 2 for a party of 4/5
Table 3 for a party of 4
Table 4 for a party of 3
Table 5 for a party of 5
Table 6+7 for a party of 9/10
max. 34 PAX



Rauchfangkehrerstüberl

Table 8 for a party of 6
Table 9 for a party of 3/4
Table 10 for a party of 3
Table 11 for a party of 2
Table 12 for a party of 3
Table 13 for a party of 5/6
Table 14 for a party of 3
max. 27 PAX



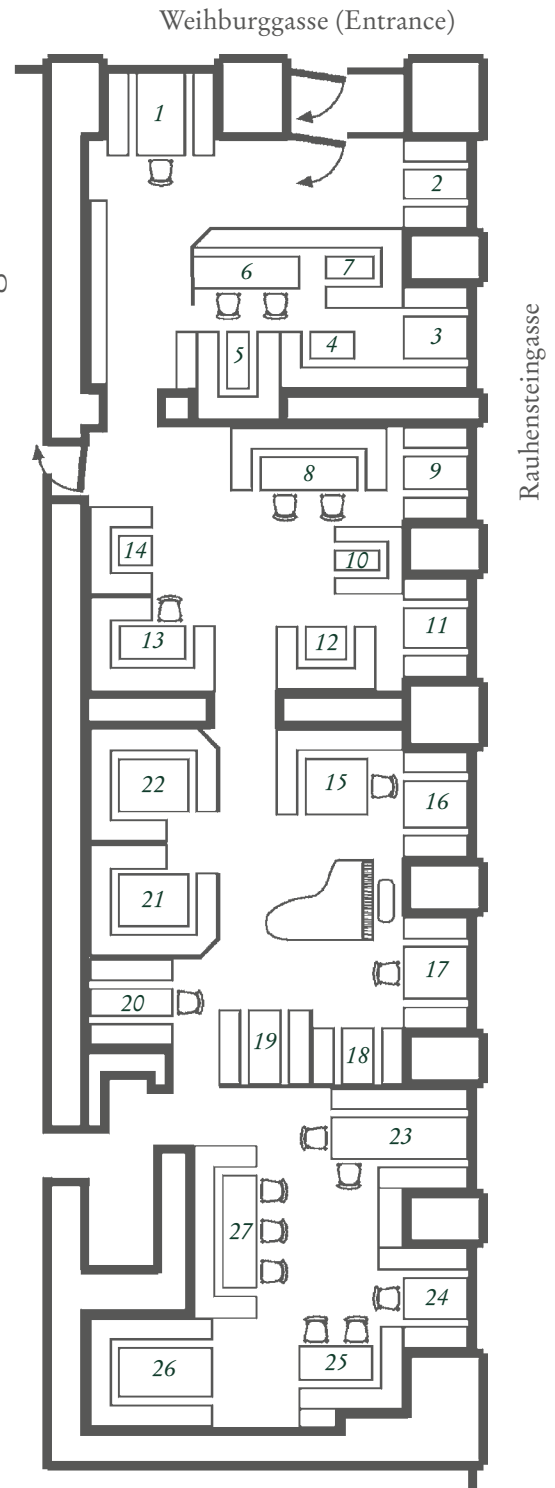
Klavierzimmer

Table 15 for a party of 2/3
Table 16 for a party of 2
Table 17 for a party of 2
Table 18 for a party of 2
Table 19 for a party of 4
Table 20 for a party of 3/4
Table 21 for a party of 5/6
Table 22 for a party of 5/6
max. 29 PAX



Salon (lounge)

Table 23 for a party of 7/8
Table 24 for a party of 4/5
Table 25 for a party of 5/6
Table 26 for a party of 7/8
Table 27 for a party of 9/10
max. 37 PAX



All our rooms are fully airconditioned
and non-smoking rooms.



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THE HISTORY

The restaurant "Zum weißen Rauchfangkehrer" is one of Vienna's oldest and most renowned restaurants. Incidentally, it was also the first restaurant to be owned by Franz Sacher, the creator of the legendary Sacher torte.

But the story of the white chimney sweep has nothing to do with him. In fact it is a saucy tale in its own right, one that is just typical of Vienna and the Viennese.

The chimney sweep had an eye for the girls as we say in Vienna. He was very fond of the pretty baker next door and she of him too. So it was hardly surprising that he usually left her house covered in white flour instead of black soot. His job and his passionate affair with the beautiful baker also made him thirsty and he quenched his thirst in the neighbouring tavern.

As the chimney sweep was to be seen there more and more often, the Viennese, with their inimitable way of simplifying things, started calling the entire restaurant "Zum weißen Rauchfangkehrer".

Your well being is our desire
Your praise is our incentive.
Your criticism encourages us to do better.



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THE WHITE CHIMNEY SWEEP

(Extract from an old Viennese restaurant guide)

Restaurants that are managed by a young attractive woman acquire a truly unique atmosphere. There always seems to be a rustle as the lady of the house strolls through her establishment greeting her guests. Photographs of prominent guests fill the walls displaying their celebrated dedication to the restaurant and when from the telephone, from the kitchen and from all the corners of the restaurant the cry for the gracious woman resounds the head waiter takes on the countenance of a concerned Paladin.

Hertha Hammer has only been the owner of the “Weissen Rauchfangkehrer” for a few years, but she immediately grasped that she had to bestow her own personal imprint on one of Vienna’s best-loved restaurants.

The “Rauchfangkehrer“, established in 1848, was one of the guild pubs of the old Vienna chimneysweeps. One night a members, in a drunken stupor, mistakenly wandered into the cellar of the neighboring house and passed out in the flour trough. The next morning as the master chimneysweep was enjoying his early morning pint the white flour ghost emerged. This incident gave the premises its name.

The distinctive character of the restaurant created itself in the 1920s when actors, singers, painter and sculptors discovered it. They awakened in the owner the ambition to spoil her guests in every possible manner.

Hertha Hammer’s ambition and work ethic came from her international gastronomic background and this, combined with her charming and affectionate personality, made her the perfect task master. She loves her guests as a mother loves her talented children. And for many, this is an opportunity to celebrate Mothers’ Day everyday and to go to “Rauchfangkehrer“ as often as its doors are open.

On the piano, where only rarely a hired musician played, sat the many prominent Viennese band leaders entertaining the “Rauchfangkehrer“ guests. Rudolf Bibl was once asked to play “Hoch Soll Er Leben” for a Birthday celebration. He complied and then played for almost an hour all the requested melodies in the styles of Gershwin, Bach, Mozart, Wagner and Lehar.

Bernstein and Visconti were regulars during the Falstaff rehearsals. Paola von Belgium refreshed herself with Nurejew and Margot Fonteyn with the internationally renowned “Brandteigschokoladecremekrapfens”, a name no foreigner can pronounce, but a dessert that is ordered by everyone who arrives with a recommendation to visit the “Rauchfangkehrer“. This is where you might see Curd Jurgens standing in the middle of the restaurant waiting for a table because he had not called ahead to make a reservation. He accepts this with grace and then humor when he is asked by Hertha Hammer to stand a little bit longer in the name of advertisement. He continues to stand while it remains completely unclear as to who is advertising for whom.

Famous artists are so plentiful that a single “star” does not stand out. Friendships are so intertwined that



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often the guests from three independently reserved tables unite at one single table. Because of this even though there are no tables left, fewer guests are turned away. The problem of not finding a table was somewhat diminished when Hertha Hammer renovated the Paulusstuben in the Walfischgasse as an branch of the "Rauchfangkehrer".

At 6:30 p.m. the first wave of guests usually makes their way to the Weihburggasse in the direction of the "Rauchfangkehrer". Towards 10:00 – 10:30 p.m. comes the theatre rush – the exuberant audience and the relaxing artists fill the booths.

About one hundred and fifty entrées, that are usually changed daily, are offered and each dish honors "Rauchfangkehrer" as one of Vienna's specialty restaurants. The classics of the Viennese kitchen are offered, from the Tafelspitz, to the Szegediner Gulasch, Paprika chicken and Kalbsvögerl all with a luxurious presentation.

It is always the same extraordinary team that guarantees the quality of each meal. "Better six days perfect and closed on Sunday", is the motto of Hertha Hammer.

One doesn't only come to "Rauchfangkehrer" to eat and drink. The appropriate underplayed spectacle of star watching also belongs to the experience. Whoever wants to know which Hollywood star is currently in Vienna can come to "Rauchfangkehrer" to find out. Those who want to know what Surrealist really eat, need only to wait to see an enormous Wiener Schnitzel with a side dish of potato salad smothered in onions pass by – this is belongs to Leherb and his mice.

But even those who have no interest in all of this will definitely feel as much at home here as do all the prominent and important people of the world.



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SOUVENIR OF A GREAT EXPERIENCE

Chimney sweep's dishes



Ashtray		9.00
Demitasse		10.00
Coffee cup		12.00
Tea cup		15.00
Schnaps dispenser		11.00
Rochelt glass		16.00
Decanter Duck Extreme		145.00
Chimney sweep toothpick dispenser		45.00
Chimney sweep toothpick dispenser (china)		95.00
Plate	16 cm	9.00
Plate	20 cm	18.00
Plate	31cm	25.00



Schnaps to take away



Liqueur of red wine	4cl	5.00
Chimney sweep's schnaps	4cl	6.50
Pirker brandy (except service tree)	0.1l	9.00
Pirker servic tree	0.1l	22.00
Rochelt brandy	4cl	16.50
Hochmair	0.35l	35.00
Wetter Turmhof schnaps	0.35l	45.00
Parzmair servic tree	0.1l	79.00
Reisetbauer, Parzmair Rowan berry	0.35l	95.00
Reisetbauer, Parzmair Service tree	0.35l	258.00



Chimney sweep's specialities



Pumpkin seed oil	4cl	2.60
Pumpkin seed oil	0.1l	5.00
Chimney Sweep's home-made dressing	0.1l	5.00
Roasted pumpkin seeds	100 gr	2.50
Roasted pumpkin seeds	200 gr	5.00



All prices in the menu are quoted in Euros including all taxes and duties.