

## Wine Recommendation

### *The best of Austria's winegrowers*

Österreichischer Winzersekt 2001 Magnum  
Weingut Willi Bründlmayer, *Kamptal* 1/10



Sauvignon Blanc Göttweiger Berg 2018  
Weingut Dockner, *Weinviertel* 1/8



Rotgipfler Pur 2011  
Weingut Alphart seit 1762, *Thermenregion* 1/16



Pinot Noir Cecile 2004 Magnum  
Weingut Willi Bründlmayer, *Kamptal* 1/8



Cuvee d Or 2003 Magnum  
Weingut Schindler, *Neusiedler See* 1/8



Trockenbeerenauslese „Zwischen den Seen“ 2004 Magnum  
Weingut Kracher, *Illmitz* 1/16



Porto Barros Colheita 1941  
Specialty from our rarities cellar, *2cl*



## New Year's Eve Set Meal

### *Entrée*

**Salmon trout – Melon – Rice**  
pickled salmon trout, grilled melon, rice crisp <sup>1-5-7-9-10-12-14</sup>



**Duck – Hibiscus – Pepper**  
duck liver parfait, hibiscus jelly,  
Java pepper brittle, gooseberry <sup>3-5-7-12-14</sup>



**Artichoke – Radicchio – Peas**  
pickled artichoke base,  
white peas cream, braised radicchio, lardo <sup>4-7-12</sup>



**Char – Red beet – Horseradish**  
filled char filet, red beet-gnocchi,  
whey-horseradish espuma <sup>4-5-7-8-10-12</sup>



**Veal/Ox – Onion – Jerusalem artichoke**  
medium cooked saddle of veal & ox, red onion confit,  
roast onion flan, roast Jerusalem artichoke <sup>4-5-7-8-12-14</sup>



**Pear – Nougat – Almond**  
pear poached in port wine, nougat ice cream,  
almond sabayon <sup>3-5-7-8-12</sup>



### *Sweet nothing*

**Blackcurrant – Yogurt – Pistaccio**  
blackcurrant sorbet, yogurt cream, pistaccio ganache <sup>3-5-7-8-12</sup>

## NEW YEAR'S EVE 2021

### Concert Menu

5-course meal 95.-

Start depending on availability between 5 pm and 7 pm, end between 8:30 pm and 9:30 pm

Wine recommendation: *the best of Austrian winegrowers* 59.-

### Large New Year's Eve Menu

5-course meal 125.-

Start depending on availability between 9 pm and 10:45 pm, open end

Wine recommendation: *the best of Austrian winegrowers* 75.-

We charge on behalf of our team 7% as tip/gratuity.

### Reservation conditions

Menu and prices are subject to change. Prices per person in Euro. Wines on request. Wine recommendations: 7 different wines, one glass per wine (2, 0.1 und 0.125 cl). Prices include amuse geule, bread and spreads, the selected menu, sweet nothing, royalties and Chimney Sweep's New Year's Eve surprise.

Free cancellation until December 22<sup>nd</sup> 2021, 6 pm. After this date we have to charge the full prices for the menu unless we sell the tables.

Reservations can only be guaranteed after a full deposit of the price of the menu and wines (€ 95 + € 59 + 7% or € 125 + € 75 + 7%) .

Wiretransfers to our bank:

Zum weissen Rauchfangkehrer Gastronomie GmbH

Bank Austria Stephansplatz A-1010 Wien

BLZ 12000 | account number 405 159 708

IBAN AT57 1200 0004 0515 9708 | SWIFT CODE BKAUATWW

Only one bill per table. Payment is possible in cash with Visa or Mastercard.

name

address

signature (accepted)

## *Restaurant* ZUM WEISSEN RAUCHFANGKEHRER

Silvester 2021

Die „Weißen Rauchfangkehrer“  
wünschen Ihnen „Prosit Neujahr“

