



Restaurant


ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine

Starters

Pole beans bread salad  <i>spelt spread, runner beans</i>	11.90
Crunchy goat cheese  <i>tomatoes from Michael Bauer, iceberg lettuce</i>	13.90
Stuffed ham roll <i>green asparagus, horseradish, vinaigrette</i>	13.90
Pickled salmon trout <i>cucumber, melon, bean sprout</i>	15.50
Rauchfangkehrers carpaccio variation <i>skinny slices of beef, lamb and veal carpaccio with rocket salad and roasted pumpkin seeds</i>	15.90
Venison sausage <i>potato spread, pak choi, fallot mustard</i>	16.90
Beef Tartare of Mostviertler Ox (cut by hand) <i>avocado, egg espuma</i>	17.50


Soups

Creamy chanterelle soup*  <i>spinach gervais, tofu</i>	6.50
Iced potato leak soup* <i>smoked bacon, cresse</i>	6.50

Clear beef consommé double* <i>variations of Austrian fillings</i>	6.90
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* with every soup ordered, 1 EUR is donated to the food charity project suppemitsinn.at

Specialities of the Austrian Cuisine

Braised young sweet peppers  <i>stuffed with buckwheat, tomato sauce</i>	15.90
Cauliflower risotto <i>smoked breast of corn feed chicken, lemon, lettuce hearts</i>	17.50
Grilled chop from „Gustino“ pork <i>cabbage, roast onion flan, beans</i>	19.50

Rauchfangkehrer's Viennese Schnitzel <i>fried in the pan with butter oil, served with deep fried parsley and potato mayonnaise salad from free-range pork tenderloin</i>	17.90
from styrian premium veal	23.90
cranberry sauce additional	2.00

Boiled beef from Mostviertler Ox <i>creamy horseradish bread cream, bouillon vegetables</i>	21.90
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Sous Vide cooked forerib cap <i>confied sweet potato, corn, polenta</i>	25.90
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Braised lamb shoulder <i>olive foam bread, artichoke, sweet pepper</i>	27.90
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Steamed rainbow trout <i>gnocchi, kohlrabi, chervil</i>	27.90
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Cheese

Homemade fresh sheep cheese  <i>apricot, green pepper</i>	11.50
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Cheese from "Pöhl am Naschmarkt"  <i>a selection of perfectly matured cheese</i>	13.50
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Best meat quality by Mostviertler Ox, Styrian Premium Veal and Gustino Pork.

 = vegetarian

Guest WLAN: *vienna1010*

Classical Rauchfangkehrer Menu

Chimney Sweep's carpaccio variation
skinny slices of beef, lamb and veal carpaccio with rocket salad and roasted pumpkin seeds



Creamy chanterelle soup
spinach gervais, tofu



Boiled beef from Mostviertler Ox
creamy horseradish bread cream, bouillon vegetables



Mascarpone cream
mokka ice cream, strawberries, lady fingers

4-course meal 44.90
3-course meal with soup 32.90
3-course meal with starter 39.90

Prices of wines according to consumption

Grüner Veltliner „Pastell“ 2017
Weingut Stift Klosterneuburg, 1/8l 4.25

Cuvée „Vincent“ 2000
Weingut Bründlmayer, Kamptal 1/8l 9.50

Eiswein Welschriesling 2011
Weinrieder, Weinviertel, 1/16l 7.75

The cover charge of 2.95 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). Payment is possible in cash and with Visa, Mastercard or AMEX for one bill per table; splitting the bill is only possible on request and only with cash settlement. All prices are in Euros and include all taxes and duties. By request we serve a menu with informations about allergens.



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The Best of Austrian Cuisine

How the restaurant got its unusual name

The “white” chimney sweep was a ladies man. He was very fond of the woman who worked in the bakery next-door, as was she of him. It therefore came as no surprise that the flour, which he got too close to while making his advances, turned the generally soot-covered tradesman white.

His profession and his stormy fling with the beautiful master baker worked up a thirst that he quenched in the neighbouring inn. Since the amorous chimney sweep could increasingly be found there, the Viennese, with their inimitable habit of making life simple, christened the place “the White Chimney Sweep”.



“Zum weißen Rauchfangkehrer” is one of Vienna’s most tradition-steeped restaurants. It was also, incidentally, the first restaurant of Franz Sacher, inventor of the legendary Sachertorte chocolate cake.

The story of the white chimney sweep has nothing to do with him; it is a little vignette that is entirely characteristic of Vienna and the Viennese.

Today, the restaurant “Zum weißen Rauchfangkehrer” offers the best of Viennese cuisine. In an atmosphere that is second to none, you too can enjoy the hospitality that the Kaiser himself enjoyed.



Organic and sustainable

Naturally, our kitchen takes today’s tastes into account when preparing its traditional fare.

But, as in the past, the overwhelming majority of the ingredients for the food come from farms that work with natural methods. The meat, for example, comes from cattle raised by their mothers (suckler cows), the eggs come from happy chickens that are allowed to peck in meadow orchards.

In order to offer you perfect freshness, all products are delivered fresh every day and for the most part come from the region around Vienna without travelling long distances.

The best potatoes come from the wisest farmers

During his studies, Michael Bauer wrote a dissertation on chicory. He offered his produce to restaurants in central Vienna. The chef of one of these restaurants was on the hunt for truly excellent potatoes. Michael Bauer offered him his own potatoes to try. The chef found these so delicious that he immediately ordered the whole batch that was being stored in the cellar. Today, Michael Bauer supplies potatoes and vegetables to top restaurants.



Ferdinand Trautmannsdorf is harvesting the freshest fish daily at his fish farm “Gut Dornau”, only 30 kilometres south of Vienna

In the fish ponds of “Gut Dornau”, which are supplied with crystal-clear water by the rivers Triesting and Piesting, fresh trout, salmon trout, char, brook char, zander, carp, Danube salmon and catfish are caught every morning and transported daily by a refrigerated transport service.

The ALMO bullocks grow up where city-dwellers like to take their holidays.

The Teichalm-Sommeralm region has been designated a nature park by the Province of Styria. The clean air, diversity of aromatic alpine herbs and mountain grass, the fresh spring water and local grains, in addition to husbandry appropriate for the special breed, ensure incomparable, strictly-monitored meat quality.



The Dinkelhof hens have it good.



They are fed with high-quality organic grain, maize and oil seeds. They can range freely in an orchard meadow and a forest grown for biomass energy, and when it rains they can stay in the covered conservatory. They can lay their eggs in a welcoming nest of husks. The eggs are collected from there.

Red Riding Hood finds the tastiest mushrooms.

Red Riding Hood, or Marion Roßmayer to use her real name, can be found in the mushroom-rich woods of Styria and the Wechsel region from spring to autumn. She also grows every imaginable variety of herb.

