





Restaurant

ZUM WEISSEN RAUCHFANGKEHRER




The Best of Austrian Cuisine





Starters

- Braised Graffiti aubergine**  3-4-8 **17.50**
rocket salad and tomato stock, green asparagus, hazelnuts
- Goat's cream cheese from "Gut und Gerne"**  **19.50**
olive bread, avocado
optionally with smoked bacon from Gustino pork 5-7-8-12
- Rauchfangkehrer's carpaccio variation** **19.50**
wafer-thin slices of beef, lamb and veal carpaccio
with rocket salad, pistachios, pine nuts and
roasted *organic* pumpkin seeds 4-5-7-12
- Beef Tartare from Simmentaler cattle** **21.50**
smoked celery, black garlic, pepper foam, toast 1-4-7-8-10-12-14
- Marinated and baked catfish from "Gut Dornau"** **23.50**
spinach leaves, turnip 4-5-7-8-10-14

Soups*

- Viennese vegan potato soup**  **9.50**
fried batter pearls, herbs 1-4-8-12
- Cream of asparagus soup from "Sulzmann Spargel"**  **9.50**
chervil and cottage cheese dumpling 5-7-8-12
- Clear beef consommé double** **9.90**
variation of fillings 1-4-5-7-8
-  * "mit Sinn": with every soup ordered, 1 Euro is donated to the charity project suppemitsinn.at


Specialities of the Austrian Cuisine

- Asparagus risotto from "Marchfelder Solospargel"**  **21.50**
taleggio, marinated herbs, lemon 5-7-8-12
- Stuffed pepper braised with tomatoes**  **23.50**
mushroom filling, bulgur wheat, capers 1-4-8-12-14
- Beef Goulash** **25.50**
dumplings, mustard pickles 4-5-7-8-12
- Marinated and grilled breast from Sulmtaler corn-fed chicken** **25.50**
turnip cabbage, potato confit, green beans 1-4-7-8-9-12-13
- Neck of Austrian *organic* pork** 4-5-7-8-14 **27.50**
lettuce hearts, pork crackling pouches, asparagus
- Boiled beef au gratin from Mostviertl ox** **29.50**
bread horseradish with herbs, bouillon vegetables 1-4-5-7-8-14
- Rauchfangkehrer's Viennese Schnitzel**
■ from Gustino free-range pork tenderloin **27.90**
■ from Mühlviertl milk-fed veal **31.90**
cranberry sauce additional **2.00**
fried in the pan with clarified butter, served with deep-fried parsley and potato-mayonnaise salad 4-5-8-14
- Roasted brown trout from "Gut Dornau"** **33.50**
gnocchi, artichokes, young broccoli 3-4-5-7-8-10
- Medium roasted roe buck** **35.50**
rhubarb, radish, pepper crusts 3-4-5-7-8-12

Classic Rauchfangkehrer Menu

Rauchfangkehrer's carpaccio variation
wafer-thin slices of beef, lamb and veal carpaccio
with rocket salad, pistachios, pine nuts and
roasted *organic* pumpkin seeds 4-5-7-12




Cream of asparagus soup from "Sulzmann Spargel" 
chervil and cottage cheese dumpling 5-7-8-12



Boiled beef au gratin from Mostviertl ox
bread horseradish with herbs,
bouillon vegetables 1-4-5-7-8-14



Oven baked rhubarb 
vanilla crumble, macadamia nuts,
chocolate ganache 1-3-8-12

4-course meal 55.50

3-course meal with soup 39.50 / with starter 45.50

Prices of wines according to consumption

Gemischter Satz DAC 2023
Fuhrgassl Huber, Wien, 1/8l 7.50

Zweigelt Grub 2014
Turmhof, Kamptal, 1/8l 6.00


Auslese Muskat Ottonel 2015
Nekowitsch, Neusiedlersee, 1/8l 7.50

Cheese from "Pöhl am Naschmarkt"

- A selection of perfectly matured cheese**  3-7-14 **21.50**

The cover charge of 4.50 includes roasted, salted and caramelized organic pumpkin seeds, salted butter and different breads from the *organic* bakery Steiner in Tulln. The entertainment fee for live piano music of 2.75 is charged in the area of piano accompaniment (Stüberl, piano room, salon). Payment is possible in cash, with Mastercard and Visa for one bill per table. Splitting the bill is only possible on request and only with cash settlement. For groups of 5 guests and up we take the liberty of suggesting a 10 % tip on behalf of our service and kitchen team. All prices are in Euros and include all taxes and duties.

 = vegetarian

 = vegan

1-soybeans, 2-lupin, 3-tree nuts, 4-celery, 5-eggs, 6-molluscs, 7-milk, 8-cereals containing gluten, 9-sesame seeds, 10-fish, 11-crustaceans, 12-sulphur dioxide and sulphites, 13-peanuts, 14-mustard