



ZUM WEISSEN RAUCHFANGKEHRER

Menu only Midday

Stockner's homemade sausage
with onions mustard and black bread gnocchi

Clear beef consommé double
with variation of Austrian fillings

Goulash of Styrian Alp ox beef
with bread dumplings

Chimney sweep's profiteroles
stuffed with raspberry cream

Price / Menu 3 or 4 courses € 23,- / € 29,- wine recommendations on request

Menus & Prices are subject to seasonal changes and depend on availability

Cover € 3,50,- per person

**cover charge includes roasted, salted and caramelized pumpkin seeds,
salted butter and different breads**

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement



ZUM WEISSEN RAUCHFANGKEHRER

Menu only Midday

Chimney Sweep's Carpacciovariation

Beef-, veal and lamb carpaccio with sweet rocket

Velvet soup of chicory

Bergamot and pomegranate

Austrian veal burger

Potato puree and snow peas

Chocolatemousse

with pineapple and passion fruit

Price / Menu 3 or 4 courses € 27,- / € 33,- wine recommendations on request

Menus & Prices are subject to seasonal changes and depend on availability

Cover € 3,50,- per person

**cover charge includes roasted, salted and caramelized pumpkin seeds,
salted butter and different breads**

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement



ZUM WEISSEN RAUCHFANGKEHRER

Menu only Midday

Marinated boiled rump
with chive sauce and balsamic vinegar

~ ~ ~

Velvet soup of chicory
Bergamot and pomegranate

~ ~ ~

Crispy suckling pork
with potato dumplings and green beans

~ ~ ~

Orange - Curd cream
with Valrhona chocolate

Price / Menu 3 or 4 courses € 29,- / € 35,- wine recommendations on request

Menus & Prices are subject to seasonal changes and depend on availability

Cover € 3,50,- per person

**cover charge includes roasted, salted and caramelized pumpkin seeds,
salted butter and different breads**

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement



ZUM WEISSEN RAUCHFANGKEHRER

Menu only Midday

Crispy strudel of pike perch
Lemon, capers and spinach

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Creamy soup of chicken  
*Celery, mushrooms and chicken confit*

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Fillet of Gut Dornau monk fish
with bacon and cabbage pasta

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Chocolatemousse  
*with pineapple and passion fruit*

**Price / Menu 3 or 4 courses € 33,- / € 39,- wine recommendations on request**

**Menus & Prices are subject to seasonal changes and depend on availability**

**Cover € 3,50,- per person**

**cover charge includes roasted, salted and caramelized pumpkin seeds,  
salted butter and different breads**

**payment is possible in cash with visa or mastercard**

**only one bill per table - splitting is only possible with cash settlement**



ZUM WEISSEN RAUCHFANGKEHRER

Menu with beverage package

Stockner's homemade sausage  
*with onions mustard and black bread gnocchi*

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Clear beef consommé double  
*with variation of Austrian fillings*

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Goulash of Styrian Alp ox beef  
*with bread dumplings*

or

Austrian Teichalm veal burger  
*potato puree, snow peas and roasted onions*

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Chimney sweep's profiteroles  
*stuffed with raspberry cream*

**Menu 3 Course (without starter) € 25,- / 4 – Course € 33,- / Person  
beverage package € 15,- includes  
1 bottle mineral water 0,33,  
2 glasses red,- or white wine and a small coffee**

**Menus & Prices are subject to seasonal changes and depend on availability  
Cover € 3,50,- per person  
cover charge includes roasted, salted and caramelized pumpkin seeds,  
salted butter and different breads  
payment is possible in cash with visa or mastercard  
only one bill per table - splitting is only possible with cash settlement**



ZUM WEISSEN RAUCHFANGKEHRER

### **Traditional Chimney Sweep's Menu**

( for maximum of 60 guests )

Chimney Sweep's Carpacciovariation

*Beef-, veal and lamb carpaccio with sweet rocket*

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Velvet soup of chicory

*Bergamot and pomegranate*

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Crispy suckling pork

*with potato dumplings and green beans*

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Orange - Curd cream

*with Valrhona chocolate*

**Price / Menu € 39**

**Wine recommendations on request**

**Menus & Prices are subject to seasonal changes and depend on availability**

**Cover € 3,50 per person,**

**cover charge includes roasted, salted and caramelized pumpkin seeds,  
salted butter and different breads**

**Government tax on live music € 2,- is charged only in the piano area and the Salon**

**payment is possible in cash with visa or mastercard**

**only one bill per table - splitting is only possible with cash settlement**



ZUM WEISSEN RAUCHFANGKEHRER  
**Traditional Chimney Sweep's Menu**

( for maximum of 60 guests )

Chimney Sweep's Carpacciovariation  
*Beef-, veal and lamb carpaccio with sweet rocket*

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Creamy soup of chicken  
*Celery, mushrooms and chicken confit*

---

Boiled Rump of Styrian Highland-Beef  
*gratinated with lovage and horse radish with roll,  
root vegetables and rösti*

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Chocolatemousse  
*with pineapple and passion fruit*

**Price / Menu € 43,-**

**Wine recommendations on request**

**Menus & Prices are subject to seasonal changes and depend on availability**

**Cover € 3,50 per person,**

**cover charge includes roasted, salted and caramelized pumpkin seeds,  
salted butter and different breads**

**Government tax on live music € 2,- is charged only in the piano area and the Salon**

**payment is possible in cash with visa or mastercard**

**only one bill per table - splitting is only possible with cash settlement**

**Traditional Chimney Sweep's Menu**



ZUM WEISSEN RAUCHFANGKEHRER

( for maximum of 60 guests )

Chimney Sweep's Carpacciovariation  
*Beef-, veal and lamb carpaccio with sweet rocket*

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Velvet soup of chicory  
*Bergamot and pomegranate*

---

Chimney Sweep's Viennese schnitzel

Teichalm veal

or

Styrian Schirnhofer Porky  
*Cranberries, deep fried parsley  
and potato - mayonnaise salad*

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Orange - Curd cream  
*with Valrhona chocolate*

or

Emperor's pancake  
*Stewed plums and whipped cream*

**Price / Menu € 45,- with saddle of veal**

**Price / Menu € 41,- with Pork**

**Emperor's pancake additional charge € 5,- per person**

**Wine recommendations on request**

**Menus & Prices are subject to seasonal changes and depend on availability**

**Cover € 3,50 per person,**

**cover charge includes roasted, salted and caramelized pumpkin seeds,  
salted butter and different breads**

**Government tax on live music € 2,- is charged only in the piano area and the Salon**

**payment is possible in cash with visa or mastercard**

**only one bill per table - splitting is only possible with cash settlement**

**Chimney Sweep's Gourmet Menu**



ZUM WEISSEN RAUCHFANGKEHRER

( for maximum of 40 guests )

Beef tartar of styrian alp ox and white pepper foam  
*with ox tail jelly and warm egg yolk*

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Velvet soup of chicory  
*Bergamot and pomegranate*

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Fillet of Gut Dornau monk fish  
*with bacon and cabbage pasta*

---

Duet of farmers duck  
*with lentils, turnip and potatoes*

---

Goat cheese  
*with watercress*

---

Warm poppy seed cake  
*White chocolate ice cream*

**Price / Menu € 50,- / 55,- / 65,-**

**wine recommendations on request**

**(4/5/6 courses; without fish, cheese or dessert)**

**Menus & Prices are subject to seasonal changes and depend on availability**

**Cover € 3,50 per person,**

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salted butter and different breads**

**Government tax on live music € 2,- is charged only in the piano area and the Salon**

**payment is possible in cash with visa or mastercard**

**only one bill per table - splitting is only possible with cash settlement**



ZUM WEISSEN RAUCHFANGKEHRER

**Concert – Theatre menu**

( for maximum of 60 guests )

Creamy soup of chicken  
*Celery, mushrooms and chicken confit*

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*Grilled top of Styrian Alp ox roast beef  
with potato leek puree and pepper shallots*

---

Glazed fruits  
*Tahiti vanilla and peach sorbet*

**Price / Menu € 45,-**

**Wine recommendations on request**

**Menus & Prices are subject to seasonal changes and depend on availability**

**Cover € 3,50 per person,**

**cover charge includes roasted, salted and caramelized pumpkin seeds,  
salted butter and different breads**

**Government tax on live music € 2,- is charged only in the piano area and the Salon**

**payment is possible in cash with visa or mastercard**

**only one bill per table - splitting is only possible with cash settlement**

**Chimney Sweep's Lake and River Menu**



## ZUM WEISSEN RAUCHFANGKEHRER

(for maximum of 30 guests )

Crispy strudel of pike perch  
*Lemon, capers and spinach*

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Velvet soup of chicory
Bergamot and pomegranate

~~~

Fillet of Gut Dornau monk fish  
*with bacon and cabbage pasta*

~~~

Freshly baked apple strudel
with sour cream ice

Price / Menu € 50,-

Wine recommendations on request

Menus & Prices are subject to seasonal changes and depend on availability

Cover € 3,50 per person,

**cover charge includes roasted, salted and caramelized pumpkin seeds,
salted butter and different breads**

Government tax on live music € 2,- is charged only in the piano area and the Salon

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement

Chimney Sweeps Menu All from the Austrian Alps

(for maximum of 30 guests)



ZUM WEISSEN RAUCHFANGKEHRER

Marinated boiled rump
with chive sauce and balsamic vinegar



Creamy soup of chicken
Celery, mushrooms and chicken confit



Duet of farmers duck
with lentils, turnip and potatoes



Warm poppy seed cake
White chocolate ice cream

Price / Menu € 45,-
wine recommendations on request

Wine recommendations on request

Menus & Prices are subject to seasonal changes and depend on availability

Cover € 3,50 per person,

**cover charge includes roasted, salted and caramelized pumpkin seeds,
salted butter and different breads**

Government tax on live music € 2,- is charged only in the piano area and the Salon

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement

Chimney Sweep's Vegetarian Menu



ZUM WEISSEN RAUCHFANGKEHRER

(for maximum of 30 guests)

Lettuce salad
with fresh herbs and bread chip

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Velvet soup of chicory
Bergamot and pomegranate

~ ~ ~

Herbal Since Ling
on fried romaine lettuce and parmesan polenta

~ ~ ~

Freshly baked apple strudel
with sour cream ice

Price / Menu € 35,-
wine recommendations on request

Wine recommendations on request

Menus & Prices are subject to seasonal changes and depend on availability

Cover € 3,50 per person,

**cover charge includes roasted, salted and caramelized pumpkin seeds,
salted butter and different breads**

Government tax on live music € 2,- is charged only in the piano area and the Salon

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement

Sparkling wine



ZUM WEISSEN RAUCHFANGKEHRER

Hausaperitif

Prosecco with fruit mousse	0,10lt.	€ 7,50
Willi Bründlmayer „Brut“ Kamptal	0,75lt.	€ 55,-
	0,10lt.	€ 9,50

WINE LIST ON REQUEST

Non alcoholic Drinks

Mineral water	0,75lt.	€ 6,50	Wetter's Apple juice	0,2lt.	€ 5,-
Mineral water	0,33lt.	€ 3,50	Wetter's Apple juice	1,0lt.	€ 20,-
Orange juice	0,2lt.	€ 4,-	Coca Cola	0,3lt.	€ 3,50

Beer

Draft	0,33lt.	€ 3,90	Pfiff	0,2lt.	€ 2,90
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Hot Drinks

Espresso small	€ 4,-	Melange	€ 5,-
Espresso large	€ 5,-	Tea	€ 5,-

Restaurant



ZUM WEISSEN RAUCHFANGKEHRER
“Zum weissen Rauchfangkehrer“ Gastronomie GmbH

Weihburggasse 4

A – 1010 Wien

Tel. +43/1/512 34 71, Fax +43/1/512 34 71-28,

E-mail: rauchfangkehrer@utanet.at

Internet: www.weisser-rauchfangkehrer.at

Stammkapital € 200.000,-

Bankverbindung: Bank Austria – Creditanstalt

BLZ 12000, Konto 405 159 708

IBAN AT57 1200 0004 0515 9708 SWIFT CODE BKAUATWW

FN 171175d, Handelsgericht Wien

UID-Nummer: ATU 44958104

Reservation and Payment Rules for Groups and Travel Agents

FOR GROUPS UP TO 15 PEOPLE



ZUM WEISSEN RAUCHFANGKEHRER

A Reservation has to be confirmed four weeks before the final date and has to be guaranteed by a deposit of € 50,- per client. (Wire transfer)

Friday and Saturday evening and during high season and conventions

we request a minimum turnover of 60,- euro on public holidays of 80,- euro per guest.

Account 405 159 708 BLZ 12000 BANK AUSTRIA Stephansplatz

Account of Restaurant Zum Weissen Rauchfangkehrer Gastronomie GmbH

All bills, which will be paid by the travel agent or the company, have to be signed by the tour leader.

Prices quoted are subject to change, unless they are confirmed by the restaurant one week before the reservation date.

Payment by deposit, cash or credit card (Mastercard, Visa)

Cancellation Fee

till 10 days before reservation 10 % of the deposit ****

till 5 days before reservation 20 % of the deposit ****

till 3 day before reservation 30 % of the deposit ****

same day 100% of the agreed menu ****

****** unless the tables/menus could be sold to other parties**

which normally should not be a problem.

The final number of guests has to be confirmed until 2 p.m. of the same day.

The final reservations will be charged.

Reservations, changes and cancellations have to be done either by fax or e-mail and need a reconfirmation by the restaurant.

Menu cards are available in English, Spanish, French and Italian and will be placed on the tables.

Other languages on request.

If the guests want to take home printed menus with the original cover costs are 2,- per menu.

Reservation and Payment Rules for Groups and Travel Agents

FOR GROUPS ABOVE 15 PEOPLE



ZUM WEISSEN RAUCHFANGKEHRER

A Reservation has to be confirmed four weeks before the final date and has to be guaranteed by a deposit of €EURO 50,- per client.

Friday and Saturday evening and during high season and conventions we request a minimum turnover of 60,- euro on public holidays of 80,- euro per guest.

Account 405 159 708 BLZ 12000 BANK AUSTRIA Stephansplatz
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Payment by deposit, cash or credit card (MasterCard, Visa) Cancellation Fee

Cancellation Fee

till 20 days before reservation	10% of the deposit
till 10 days before reservation	20% of the deposit
till 3 day before reservation	30% of the deposit
Same day	100% of the agreed menu ****

****** unless the tables/menus could be sold to other parties which normally should not be a problem.**

The final number of guests has to be confirmed until 2 p.m. of the same day.

The final reservations will be charged.

Reservations, changes and cancellations have to be done either by fax or e-mail and need a reconfirmation by the restaurant.

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ZUM WEISSEN RAUCHFANGKEHRER

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.



ZUM WEISSEN RAUCHFANGKEHRER

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", founded (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 typical (distinctive) atmosphere (character) of the restaurant created itself in the 1920s when actors, singers, painter and sculptors discovered it. They awakened in the owner the ardor (ambition) to spoil her guests in every possible manner (way).

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 (a reason) (an occasion) to celebrate Mothers' Day everyday and to go to "Rauchfangkehrer" as often as its doors are open.



ZUM WEISSEN RAUCHFANGKEHRER

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 "endorsement" (advertisement). He continues to stand while it remains completely unclear as to who is advertising for whom (endorsing) (whom).

Famous artists are so plentiful that a single "star" does not stand out. Friendships are so intertwined that 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 predicament (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 (animated) 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 Kalbsvogerln (I have no idea what this could be - please help) all with a luxurious presentation.



ZUM WEISSEN RAUCHFANGKEHRER

It is always the same extraordinary (special) team that guarantees the quality of each entrée (dish, meal, presentation). "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 (celebrated, famous, important) people of the world.