



Restaurant


ZUM WEISSEN RAUCHFANGKEHRER

Austrian sweet dishes are sheer poetry.



Pastries and desserts

Citrus sorbet 6.90
cookies, meringue ³⁻⁵⁻⁷⁻⁸

Apple strudel  8.90
vanilla ice-cream,
sample from Wetter apple juice ¹⁻⁸⁻¹²

Roasted Vineyard peach 11.90
semolina roll, vanilla-lemon cream ⁵⁻⁷⁻⁸⁻¹²

Valrhona chocolate parfait 11.90
marzipan, blueberries ¹⁻³⁻⁵⁻⁷

Salzburger Nockerln 1 serving: 13.50
Austrian style souffle from 2 servings: 17.50
bio-eggs vom Dinkelhof,
cranberry ice cream ⁵⁻⁷⁻⁸
(preparation time appr. 20 minutes)

Cheese from "Pöhl am Naschmarkt"

A selection of perfectly matured cheese ³⁻⁷⁻¹⁴ 13.50

Wine recommendation for dessert and cheese

Auslese Muskat Ottonel 2015 1/16l 6.75
Nekowitsch, Neusiedlersee

Eiswein Welschriesling 2014 1/16l 8.75
Weinrieder, Weinviertel

Trockenbeerenauslese of the day 1/16l 12.75
Kracher, Neusiedlersee
Each day we open a selected rarity from
one of the world's largest Kracher collections

Tawny Port 10 years 4cl 7.50
Taylors, Oporto

Porto Barros Colheita 1940 2cl 19.50
Specialty from our rarities cellar

Sherry East India Solera 4cl 6.50
Lustau, Jerez de la Frontera

Madeira Verdelho 1974 4cl 13.50
Blandy's, Funchal

Grüner Veltliner "Vogelwald" 2011 1/8l 12.50
Hager, Kamptal

"Drums" 2000 1/8l 12.50
Kracher, Neusiedlersee



We use exclusively free-range **bio**-eggs from Dinkelhof.  = vegan

All wines and spirits contain sulphites. All prices are in EURO and include all taxes and duties.

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, 15-source of phenylalanine



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Tea from Demmers Teehaus, Vienna

Darjeeling	5.50
Earl Grey	5.50
Sencha Green	5.50
Forest-fruit	5.50
Vervain	5.50
Chamomile	5.50
Peppermint	5.50

Austrian schnapps ¹²

Apfel Barrique, Malznerhof (apple)	2cl	7.00
Gravensteiner, Landart	2cl	7.00
Haselnuss, Parzmair (hazelnut)	2cl	8.00
Himbeere, Landart (raspberry)	2cl	13.00
Holunder, Parzmair (elder)	2cl	13.00
Kaiserholzbirne, Krenn (pear)	2cl	8.00
Kirsche, Wurm & Wurm (cherry)	2cl	9.00
Kriecherl, Rochelt	1cl	9.00
Limonerabirne, Parzmair (pear)	2cl	9.50
Marille, Rochelt (apricot)	1cl	9.00
Orange, Rochelt (orange)	1cl	9.00
Quitte, Holzapfel (quince)	2cl	11.00
Ribisel, Pfau (redcurrant)	2cl	13.00
Saubirne, Gölles (pear)	2cl	8.00
Traubenkirsche, Malznerhof (cherry)	2cl	11.00
Vogelbeere Reserve 1988, Guglhof (rowan)	2cl	15.00
Zwetschke Barrique, Landart (plum)	2cl	9.00
Zwetschke, Jöbstl (plum)	2cl	7.00

Please ask for our "Schnappsbook" with the greatest selection of domestic and international liquors.

Coffee from Segafredo

Single espresso	3.30
Double espresso	4.70
"Kleiner Brauner" (Single espresso with milk)	3.50
"Großer Brauner" (Double espresso with milk)	4.95
Viennese Melange	4.25
Cappuccino	4.25
Chimney Sweep's Coffee, double espresso with chocolate liqueur and whipped cream ¹⁻⁷⁻¹²	7.90
Einspanner, single espresso served in a glass, topped with whipped cream ⁷	3.95
Überstürzter Neumann whipped cream doused with a single espresso ⁷	3.95
Kaffee verkehrt "The Austrian caffe latte" ⁷	4.50
Fiaker single espresso with Kirschwasser ¹²	7.90
Maria Theresia, double espresso with sugar, orange liqueur, and whipped cream ⁷⁻¹²	7.90
Pharisäer, double espresso with rum and whipped cream ⁷⁻¹²	7.90
Irish Coffee, double espresso with sugar, Irish whiskey, and whipped cream ⁷⁻¹²	7.90
Advokat, double espresso with egg liqueur and whipped cream ⁵⁻⁷⁻¹²	7.90



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