





Restaurant

# ZUM WEISSEN RAUCHFANGKEHRER

*Austrian sweet dishes are sheer poetry.*



## Pastries and desserts


- Espresso with a scoop of vanilla ice cream <sup>5-7</sup> 6.50
- Lemon sorbet 7.50  
chocolate brittle, mint oil <sup>3</sup>  
optional with 2cl Vodka or 2cl Sparkling wine <sup>12</sup> +2.50
- Traditional Applestrudel 9.50  
sourcream ice cream, whipped cream <sup>5-7-8-12</sup>
- A variation of sorbets  11.90  
marinated berries <sup>9-12</sup>
- Roasted apricots  12.50  
almonds, thyme, sponge cake <sup>1-3-8-12</sup>
- Caramelized "Kaiserschmarren" 14.50  
(Emperor's pancake)  
sorbet, stewed plums <sup>5-7-8</sup>
- Salzburger dumplings <sup>5-7-8</sup> 1 serving: 15.50  
Austrian style soufflé from 2 servings: 22.50  
Dinkelhof **bio**-eggs, cranberry ice cream  
(preparation time 15–20 minutes)

## Cheese from "Pöhl am Naschmarkt"

- A selection of perfectly matured cheese <sup>3-7-14</sup> 17.50

## Wine recommendation for dessert and cheese

- Auslese Muskat Ottonel 2015 0,125l 7.50  
Nekowitsch, Neusiedlersee
- Cablot 2002 from the Magnum bottle 0,125l 12.50  
Winery Gager, Mittelburgenland
- Eiswein Grüner Veltliner 2014 1/16l 12.50  
Weinrieder, Weinviertel
- Trockenbeereauslese of the day 1/16l 12.50  
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 1937 2cl 27.00  
Specialty from our rarities cellar
- Sherry East India Solera 4cl 7.50  
Lustau, Jerez de la Frontera
- Madeira Terrantez 1977 2cl 15.50  
D'Oliveiras, Funchal

 = vegan



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

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



*Restaurant*

# ZUM WEISSEN RAUCHFANGKEHRER

*Austrian sweet dishes are sheer poetry.*



## 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 <sup>12</sup>

Apfel Barrique, Malznerhof (apple)	2cl	7.00
Dr. Guyot, Turmhof (pear)	2cl	8.00
Gravensteiner, Landart (apple)	2cl	7.00
Haselnuss, Parzmair (hazelnut)	2cl	8.00
Himbeere, Pfau (raspberry)	2cl	15.00
Holunder, Landart (elder)	2cl	13.00
Honigbirne, Krenn (pear)	2cl	8.00
Kriecherl, Rochelt (bullace)	1cl	9.00
Limonerabirne, Parzmair (pear)	2cl	8.00
Marille, Rochelt (apricot)	1cl	9.00
Orange, Rochelt (orange)	1cl	9.00
Quitte, Jöbstl (quince)	2cl	7.00
Ribisel, Pfau (redcurrant)	2cl	13.00
Saubirne, Gölles (pear)	2cl	8.00
Traubenkirsche, Malznerhof (cherry)	2cl	11.00
Vogelbeere 1998, Landart (rowanberry)	2cl	11.00
Weichsel, Holzapfel (sour cherry)	2cl	9.00
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.



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



## Coffee from Segafredo

Single espresso	4.50
Double espresso	5.50
“Kleiner Brauner” (Single espresso with milk)	4.90
“Großer Brauner” (Double espresso with milk)	5.50
Viennese Melange	5.50
Cappuccino	5.50
Chimney Sweep’s Coffee, double espresso with chocolate liqueur and whipped cream <sup>1-7-12</sup>	9.90
Einspänner, single espresso served in a glass, topped with whipped cream <sup>7</sup>	4.95
Überstürzter Neumann whipped cream doused with a single espresso <sup>7</sup>	4.95
Kaffee verkehrt “The Austrian caffè latte” <sup>7</sup>	5.25
Fiaker single espresso with Kirschwasser <sup>12</sup>	11.90
Maria Theresia, double espresso with sugar, orange liqueur, and whipped cream <sup>7-12</sup>	11.90
Pharisäer, double espresso with rum and whipped cream <sup>7-12</sup>	11.90
Irish Coffee, double espresso with sugar, Irish whiskey, and whipped cream <sup>7-12</sup>	11.90
Advokat, double espresso with egg liqueur and whipped cream <sup>5-7-12</sup>	11.90

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