



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar



M E N U F O R G R O U P S

for groups up to 11 guests

for groups of more than 11 guests

Enjoy the best of Austrian cuisine and cellar in the absolut incomparable and unique atmpere of our restaurant.



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SET MENU FOR GROUPS


Compose your own 3-or 4-course meal for your group.

- 3-course meal composed of starter or soup, main course, dessert or cheese
- 4-course meal composed of starter and/or soup, main course, dessert and/or cheese

Starters


- | | |
|---|---|
| <input type="checkbox"/> Rauchfangkehrers carpaccio variation | <i>thin slices of beef, lamb and veal carpaccio, rocket salad</i> |
| <input type="checkbox"/> Oven cauliflower  | <i>oranges, dried plums</i> |
| <input type="checkbox"/> Confit trout from the Dornau estate | <i>basil, fennel, carrot</i> |
| <input type="checkbox"/> Roasted sausages from <i>Bio</i> -Labonca pork | <i>potatocheese and radish</i> |
| <input type="checkbox"/> Thinly sliced <i>Bio</i> -Labonca pork roast | <i>chive sauce, pumpkin seed oil, turnips</i> |

Soups

- | | |
|---|---|
| <input type="checkbox"/> Red beet soup mit Sinn* | <i>pickled herring tartare, horseradish</i> |
| <input type="checkbox"/> Parsnip cream soup mit Sinn*  | <i>potatoes-mushroom strudel</i> |
| <input type="checkbox"/> Clear beef consommé double mit Sinn* | <i>a variation of Austrian fillings</i> |

* with every soup ordered, 1 EUR is donated to the food charity project suppemitsinn.at

Specialities of Austrian Cuisine

- | | |
|---|---|
| <input type="checkbox"/> "Kaspressknödel"  | <i>(traditional cheese dumplings) beetroot salad</i> |
| <input type="checkbox"/> Game stew | <i>semolina dumplings, cranberries, root vegetables</i> |
| <input type="checkbox"/> Stuffed corn chicken breast | <i>spinach, rye gnocchi, hazelnuts, pumpkin</i> |
| <input type="checkbox"/> Boiled beef from Mostviertler Ox | <i>creamy horseradish bread cream, bouillon vegetables</i> |
| <input type="checkbox"/> Rauchfangkehrer's Viennese Veal Schnitzel
(price of set meal + €3.-) | <i>deep fried parsley, potato mayonnaise salad,
cranberry sauce</i> |
| <input type="checkbox"/> Rauchfangkehrers Viennese Pork Schnitzel
from free-range pork tenderloin | <i>deep fried parsley, potato mayonnaise salad,
cranberry sauce</i> |
| <input type="checkbox"/> Pan seared breaded char from the Dornau
estate (price of set meal + €3.-) | <i>leeks-potato ragout, mushrooms</i> |
| <input type="checkbox"/> Braised cheeks from Mostviertl ox | <i>celery, hollandaise, marrow flan</i> |

Desserts

- | | |
|--|---|
| <input type="checkbox"/> Lemon sorbet | <i>mint, crumbles</i> |
| <input type="checkbox"/> Cheese curd dumpling | <i>rose, lychee</i> |
| <input type="checkbox"/> Oven fresh apple strudel | <i>vanilla ice cream, whipped cream</i> |
| <input type="checkbox"/> Poached apple | <i>celery, passion fruit, hazelnuts</i> |
| <input type="checkbox"/> Nougat mousse | <i>Baileys, pear</i> |
| <input type="checkbox"/> Fresh fruit salad (only for more than 15 guests)* | <i>fruit sorbet</i> |
| <input type="checkbox"/> Emperor's pancake (price of set meal + €3.-)* | <i>stewed plums and whipped cream</i> |


*only for more than 15 guests

Lunch:

- 2-course meal (soup, main course) €21.50
- 2-course meal (starter or dessert, main course) €23.50
- 3-course meal (soup, main course, dessert) €25.50
- 3-course meal (starter, main course, dessert) €27.50

Dinner:

- 3-course meal (soup, main course, dessert) €33.50
- 3-course meal (starter, main course, dessert) €39.50
- 4-course meal (starter and/or soup, main course, dessert) €43.75

 = vegetarian

Cover charge of €3.50 per guest includes roasted, salted and caramelized *Bio*-pumpkin seeds, a small sample of a Labonca *Bio*-sunpork specialty, 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). The prices are valid for one fixed set menu. For choosing an alternative dish for one particular course we charge + €5,- per guest. For more than one alternative option or dishes from our reduced menu we charge à la carte prices.



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PROPOSALS FOR TWO, THREE OR FOUR COURSE MEAL


2-course meal for lunch only

“Kaspressknödel” 
(traditional cheese dumplings) beetroot salad



Oven fresh apple strudel
sour cream ice cream, whipped cream

3-course meal with soup

Pumpkin soup 
pumpkin seed oil mousse, roasted Bio-pumpkin seeds



Traditional Austrian venison meat loaves
mashed potatoes, roasted onions, cabbage vegetables



Tangerines curd cream
peanuts, cookies

3-course meal with veal schnitzel

(price of set meal + €3.-)

Clear beef consommé double
variations of Austrian fillings




Rauchfangkehrer's Viennese Schnitzel
from styrian premium veal
*deep fried parsley, potato mayonnaise salad
cranberry sauce*



Oven fresh apple strudel
vanilla ice cream, whipped cream

3-course meal with choice

(price of set meal + €5.- for choice)

Cauliflower terrine 
grapes, almonds, verjus



Braised shoulder from Mühlviertler Veal
Jerusalem artichokes, broccoli
or

Crunchy fried salmon trout from Dornau Estate
parsnips, spinach, oven potatoes



Poached pear
almond sabayone, nougat icecream

3-course meal with starter and fish

(price of set meal + €3.-)

Creamy celery soup 
“potato straw”, marinated mushrooms



Crunchy fried salmon trout from Dornau Estate
parsnips, spinach, oven potatoes



Lemon sorbet
mint, crumbles

4-course meal with Emperor's pancake

(price of set meal + €3.-)

Rauchfangkehrer's carpaccio variation
skinny slices of beef, lamb and veal carpaccio, rocket salad



Red beet soup
pickled herring tartare, horseradish



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




Emperor's pancake
stewed plums and whipped cream

4-course meal with choice

(price of set meal + €5.- for choice)

Roasted mini sausages from Labonca **Bio**-sunpork
potatocheese and radish



Pumpkin soup 
pumpkin seed oil mousse, roasted Bio-pumpkin seeds



Rauchfangkehrer's Viennese Schnitzel
from Mühlviertler milk-fed veal
*deep fried parsley, potato mayonnaise salad
cranberry sauce*



Crunchy fried salmon trout from Dornau Estate
parsnips, spinach, oven potatoes



Ganache from Valrhona chocolate
sweet chestnut rice, cherry icecream

Cover charge of €3.50 per guest includes roasted, salted and caramelized **Bio**-pumpkin seeds,
a small sample of a **Bio**-Labonca sunpork specialty, salted butter and different breads.

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RAUCHFANGKEHRERS DELICACIES MENU

for groups who would like to sample more Austrian culinary delicacies
in smaller portions

Rauchfangkehrer's carpaccio variation
thin slices of beef, lamb and veal carpaccio, rocket salad



Red beet soup
Pickled herring tartare, horseradish



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



Rauchfangkehrer's Viennese Schnitzel
from styrian premium veal
*deep fried parsley, potato mayonnaise salad
cranberry sauce*



Emperor's pancake
stewed plums and whipped cream

Price of set meal:

49,50

Cover charge of €3.50 per guest includes roasted, salted and caramelized **Bio**-pumpkin seeds,
a small sample of a Labonca **Bio**-sunpork specialty, 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).



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BEVERAGE PACKAGES

- ❑ **Beverage package “Classic”** *per person 15.35*
0.33l Römerquelle mineral water
1/8l Grüner Veltliner “Pepp” 2019, Weingut Gruber
1/8l Zweigelt 2018, Weingut Esterhazy
Espresso

- ❑ **Beverage package “Classic with aperitif”** *per person 22.10*
1 glass of house aperitif (Klostersekt with home made fruit puree of the season)
0.33l Römerquelle mineral water
1/8l Grüner Veltliner “Pepp” 2019, Weingut Gruber
1/8l Zweigelt 2018, Weingut Esterhazy
Espresso

- ❑ **Beverage package “Chimney Sweep small”** *per person 27.00*
1 glass of house aperitif (Klostersekt with home made fruit puree of the season)
0.33l Römerquelle mineral water
1/8l Riesling “Antonius” 2018, Weingut Dockner
1/8l Pinot Noir 2012, Domaine Purbach
Espresso

- ❑ **Beverage package “Chimney Sweep large”** *per person 34.75*
1 glass of house aperitif (Klostersekt with home made fruit puree of the season)
0.33l Römerquelle mineral water
1/8l Riesling “Antonius” 2018, Weingut Dockner
1/8l Pinot Noir 2012, Domaine Purbach
Espresso
2cl austrian schnaps or 1/16l Eiswein Welschriesling 2014 Weingut Weinrieder

- ❑ **Beverage package “Best of Austria”** *per person 47.15*
1 glass of house aperitif (Klostersekt with home made fruit puree of the season)
0.7l Römerquelle mineral water
1/8l Riesling Heiligenstein 2015, Weingut Bründlmayer
1/8l Cabernet Sauvignon 1999, Malat
Espresso
2cl austrian schnaps or 1/16l Eiswein Welschriesling 2014 Weingut Weinrieder



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EXCERPT OF THE LIST OF BEVERAGES

<input type="checkbox"/>	Rauchfangkehrers house aperitif <i>Klostersekt with fresh puree of fruits</i>	<i>0.1l</i>	7.50
<input type="checkbox"/>	House Wine Grüner Veltliner "Pepp" 2019 <i>Weingut Gruber</i>	<i>0,125l</i>	4.50
<input type="checkbox"/>	House Wine Zweigelt 2018 <i>Weingut Esterhazy</i>	<i>0,125l</i>	4.50
<input type="checkbox"/>	"Mathäi" Brut Reserve <i>Stift Klosterneuburg</i>	<i>0.1l</i> <i>0.75l</i>	9.50 65.00
<input type="checkbox"/>	Pet Nat Zweigelt <i>Weingut Hager, Mollands</i>	<i>0.1l</i> <i>0.75l</i>	8.60 59.00
<input type="checkbox"/>	Mineral water Römerquelle <i>still, sparkling</i>	<i>0.75l</i> <i>0.33l</i>	6.75 3.35
<input type="checkbox"/>	Fruit juices, <i>Klosterneuburg Monastery</i> Unfiltered apple juice "Idared" Grape juice "St. Laurent" Apricot nectar Nectar from vineyard peaches	<i>0.25l</i> <i>0.125l</i> <i>0.125l</i> <i>0.125l</i>	3.50 2.25 3.20 3.20
<input type="checkbox"/>	Coca Cola / Coca Cola light	<i>0.33l</i>	4.35
<input type="checkbox"/>	Sprite	<i>0.33l</i>	4.35
<input type="checkbox"/>	Fanta	<i>0.33l</i>	4.35
<input type="checkbox"/>	Almdudler	<i>0.33l</i>	4.35
<input type="checkbox"/>	Nestea	<i>0.33l</i>	4.35
<input type="checkbox"/>	Tonic Water Schweppes	<i>0.2l</i>	4.35
<input type="checkbox"/>	Tonic Water Thomas Henry	<i>0.2l</i>	4.70
<input type="checkbox"/>	Fruit juices, orange, tomato, <i>Rauch</i>	<i>0.2l</i>	4.10
<input type="checkbox"/>	Trumer Pils	<i>0.2l</i> <i>0.3l</i>	3.35 4.35
<input type="checkbox"/>	Zwettler Zwickl	<i>0.2l</i> <i>0.3l</i>	3.55 4.55
<input type="checkbox"/>	Small espresso		3.50
<input type="checkbox"/>	Double Espresso		4.95
<input type="checkbox"/>	Viennese Melange		4.25
<input type="checkbox"/>	Tea (different varieties)		5.50

Wine list on request



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CONFIRMATION OF ORDER

group name		_____	
contact		_____	
placement		_____	
date		number of guests	
arrival		departure	
menu		beverages / prices	
starters		beverage package	
soup		aperitif	
entremets		white wine	
main dish		red wine	
dessert		digestif	
cheese		coffee	
allergies		tea	
vegetarian		water	
price of menu		extra charge	
cover charge	3,50 per guest	tax on music	2,25 per guest
deposit		discount	
payment		tip/gratuity	7% of the total amount
invoice infos		_____	
menu cards		language	
decoration		logos	
restaurant give aways		_____	
host give aways		_____	
miscellaneous		_____	
_____		_____	
<input type="checkbox"/> booking and payment terms received, read and accepted			
stamp		signature	
_____		_____	



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BOOKING AND PAYMENT TERMS FOR SMALL GROUPS AND TRAVEL AGENTS

for groups up to 11 guests

We add a cover charge of EUR 3.50 that includes roasted, salted and caramelized **Bio**-pumpkin seeds, a small sample of a Labonca sunpork specialty, salted butter and an assortment of fresh bread. The government tax on live music of EUR 2.25 per guest is charged only in the piano and salon area.

Bills are only issued per table. Payments on location can only be made in cash or by Mastercard, Visa, JCB, AMEX or cash card.

All prices are quoted in Euros and include all taxes and duties. Bookings for Friday and Saturday evenings during high season and for conferences require a minimum order of EUR 40.- for lunch and a minimum of EUR 40–60.- for dinner per person.

To guarantee a fair distribution between kitchen and service we take the liberty to charge 7% as a tip/gratuity on behalf of our team.

All prices and menu items are subject to changes due to different market conditions.

Cancellations and amendments

Confirmation of the final number of guests is required one day in advance for lunch bookings and by 2 pm on the same day for dinner bookings. Otherwise the original number of bookings will be charged. The amount payable will be calculated on the final number of guests. All reservations, cancellations and amendments must be done written, either by fax or e-mail, and confirmed by the restaurant.

Menu cards

The prices for the set menus include one menu card (either in German or English) per 2 persons. In case guests would like to take the menu card (including the cover) with them, EUR 2.- will be charged per cover.



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BOOKING AND PAYMENT TERMS FOR GROUPS AND TRAVEL AGENTS

for groups of more than 11 guests

All bookings must be confirmed four weeks prior to the event by paying a minimum deposit of EUR 30 per guest. We only accept payment by wire transfer. Bookings for Friday and Saturday evenings during high season and for conferences require a minimum order of EUR 35.- for lunch and a minimum of EUR 60.- for dinner per person. **Exclusive booking of a whole room** on request depending on season and time of day **EUR 1500.- up to 2500.- per room.**

Partial payment:	2% discount on prepaid amount, outstanding payment on location
Payment in advance:	2% discount, for groups of 20 guests and up 5% discount
Guest loyalty program:	3% voucher for an annual turnover of EUR 10.000.- 5% voucher for an annual turnover of EUR 20.000.-

All payments in advance have to be made by bank transfer. Payments on location can only be made in cash or by Mastercard, Visa, JCB, AMEX or debit card. Invoices are issued on the basis of all food and beverage items consumed. All prices are quoted in Euros and include all taxes and duties.

Deposits must be made by bank transfer to Bank Austria Stephansplatz A-1010 Wien
Restaurant Zum Weißen Rauchfangkehrer Gastronomie GmbH
IBAN: AT57 1200 0004 0515 9708
SWIFT CODE: BKAUATWW

We add a cover charge of EUR 3.50 that includes roasted, salted and caramelized *Bio*-pumpkin seeds, a small sample of a Labonca sunpork specialty, salted butter and an assortment of fresh bread. The government tax on live music of EUR 2.25 per guest is charged only in the piano and salon area. Bills are only issued for the whole group and can be settled in cash, by Mastercard, Visa, JCB, AMEX or cash card. Individual bills for large parties per table can only be supplied on request and must be settled in cash. All prices are quoted in Euros and include all taxes and duties. To guarantee a fair distribution between kitchen and service we take the liberty to charge 7% as a tip/gratuity on behalf of our team.

All prices and menu items are subject to changes in the market conditions.

Cancellations and amendments

until 14 days before reservation	free of charge*
until 7 days before reservation	30% of the agreed menu
same day	100% of the agreed menu*

*) unless we receive bookings from other parties, which is quite likely.

Confirmation of the final number of guests is required one day in advance for lunch bookings and by 2 pm on the same day for dinner bookings. Otherwise the original number of bookings will be charged. The amount payable will be calculated on the final number of guests. All reservations, cancellations and amendments must be made in writing, either by fax or e-mail, and confirmed by the restaurant.

Menu cards

The prices for the set menus include one menu card (either in German, English or Italian) per 2 persons. In case guests would like to take the menu card (including the cover) with them, EUR 2.- will be charged per card.

Restaurant Zum weissen Rauchfangkehrer Gastronomie GmbH
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info@weisser-rauchfangkehrer.at / www.weisser-rauchfangkehrer.at
Stammkapital € 200.000,- / Bankverbindung: Bank Austria BLZ 12000, Konto 405 159 708
IBAN AT57 1200 0004 0515 9708 / SWIFT CODE BKAUATWW
FN 171175d, Handelsgericht Wien / DVR 0982016 / UID-Nummer: ATU 44958104



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SITEPLAN



Stephanszimmer

Table 1 for a party of 7/8
Table 2 for a party of 4/5
Table 3 for a party of 4
Table 4 for a party of 3
Table 5 for a party of 5
Table 6+7 for a party of 9/10
max. 35 PAX



Rauchfangkehrerstüberl

Table 8 for a party of 6/7/8
Table 9 for a party of 3/4
Table 10 for a party of 3
Table 11 for a party of 2
Table 12 for a party of 3
Table 13 for a party of 5/6
Table 14 for a party of 3/4
max. 30 PAX



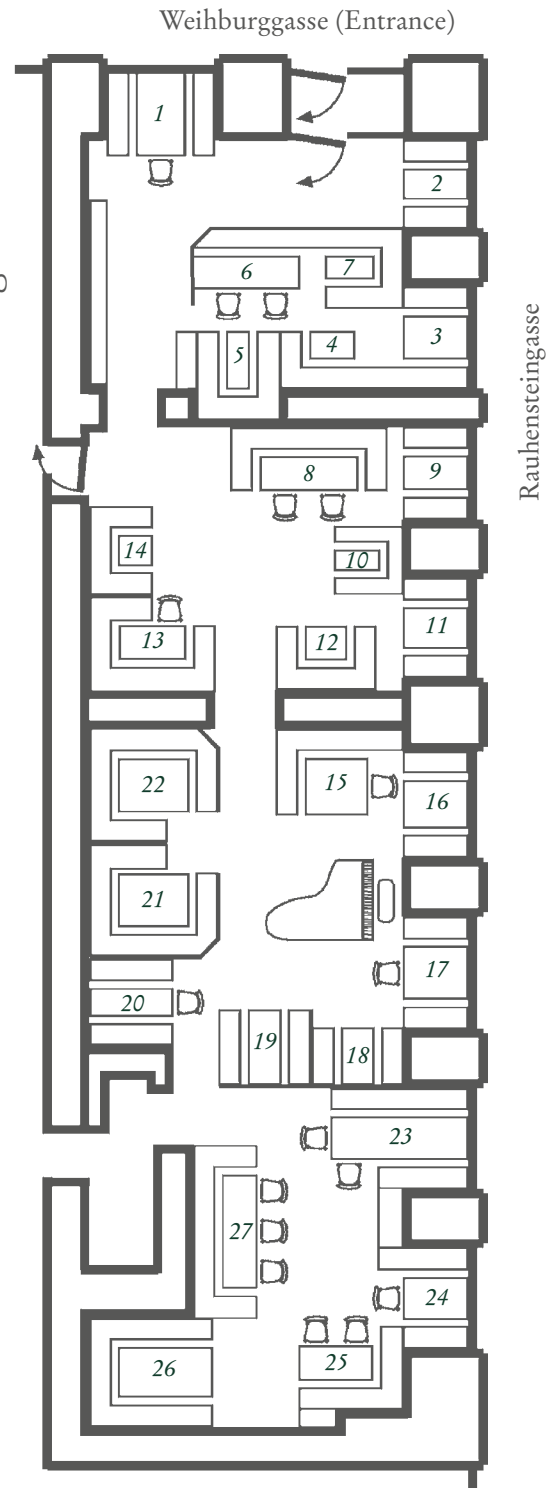
Klavierzimmer

Table 15 for a party of 2/3
Table 16 for a party of 2
Table 17 for a party of 2/3
Table 18 for a party of 2
Table 19 for a party of 4
Table 20 for a party of 3/4
Table 21 for a party of 5/6
Table 22 for a party of 5/6
max. 30 PAX



Salon (lounge)

Table 23 for a party of 7/8
Table 24 for a party of 4/5
Table 25 for a party of 5/6
Table 26 for a party of 7/8
Table 27 for a party of 9/10
max. 37 PAX



Restaurant max. 132 PAX

All our rooms are fully airconditioned and non-smoking rooms.

Restaurant Zum weissen Rauchfangkehrer Gastronomie GmbH
A – 1010 Wien, Weihburggasse 4, Tel. +43/1/512 34 71, Fax +43/1/512 34 71-28
E-mail: rauchfangkehrer@utanet.at / Internet: www.weisser-rauchfangkehrer.at



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THE HISTORY

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 owner of the world-famous hotel and 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’s girl next door and she of him as well. So it was hardly surprising that he usually left her bakery covered in white flour instead of black soot. His job and his passionate affair with the beautiful baker’s girl 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.



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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”, 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 beer the white flour ghost emerged. This incident gave the premises its name.

The distinctive character of the restaurant created itself in the 1920s when actors, singers, painter and sculptors discovered it. They awakened in the owner the ambition to spoil her guests in every possible manner.

Hertha Hammer’s ambition and work ethic came from her international gastronomic background and that, combined with her charming and affectionate personality, made her the perfect host. She loves her guests as a mother loves her talented children. And for many, this is an opportunity to celebrate Mothers’ Day everyday and to go to “Rauchfangkehrer” as often as its doors are open.

On the piano, where rarely a hired musician played, sat 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 “Brandteigschokoladecremekrapfen”, 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 advertisement. He continues to stand while it remains completely unclear as to who is advertising for whom.

Famous artists are so plentiful that a single “star” does not stand out. Friendships are so intertwined that



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often the guests from three independently reserved tables unite at one single table. Because of that even though there are no tables left, fewer guests are turned away. The 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 audience and the relaxing artists fill the booths.

About one hundred and fifty entrées, which are regularly changed, are offered and each dish honors “Rauchfangkehrer” as one of Vienna’s specialty restaurants. The classics of the Viennese cuisine are offered, from the Tafelspitz, to the Szegediner Gulasch, Paprika chicken and Kalbsvögerl all with a luxurious presentation.

It is always the same extraordinary team that guarantees the quality of each meal. “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 and important people of the world.



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SOUVENIR OF A GREAT EXPERIENCE

Chimney sweep's dishes



Ashtray		9.00
Demitasse		10.00
Coffee cup		12.00
Tea cup		15.00
Schnaps dispenser		11.00
Rochelt glass		16.00
Decanter Duck Extreme		145.00
Chimney sweep toothpick dispenser		45.00
Chimney sweep toothpick dispenser (china)		95.00
Plate	16 cm	9.00
Plate	20 cm	18.00
Plate	31cm	25.00



Schnaps to take away



Liqueur of red wine	4cl	5.00
Chimney sweep's schnaps	4cl	6.50
Pirker brandy (except service tree)	0.1l	9.00
Pirker servic tree	0.1l	22.00
Rochelt brandy	4cl	16.50
Hochmair	0.35l	35.00
Wetter Turmhof schnaps	0.35l	45.00
Parzmair servic tree	0.1l	79.00
Reisetbauer, Parzmair Rowan berry	0.35l	95.00
Reisetbauer, Parzmair Service tree	0.35l	258.00



Chimney sweep's specialities



Pumpkin seed oil	4cl	2.60
Pumpkin seed oil	0.1l	5.00
Chimney Sweep's home-made dressing	0.1l	5.00
Roasted pumpkin seeds	100 gr	2.50
Roasted pumpkin seeds	200 gr	5.00



All prices in the menu are quoted in Euros including all taxes and duties.