



*Restaurant*

# ZUM WEISSEN RAUCHFANGKEHRER

*The Best of Austrian Cuisine and Cellar*



## MENUS FOR GROUPS

Enjoy the best of Austrian cuisine and cellar in the unique atmosphere of our restaurant.  
Regional. Seasonal. Organically grown..



## Restaurant

# ZUM WEISSEN RAUCHFANGKEHRER

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## SET MENU FOR GROUPS

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


### Lunch

- ☐ 2-course meal 29.50  
soup and main course
- ☐ 2-course meal 33.50  
starter or dessert and main course
- ☐ 3-course meal 39.50  
soup, main course, dessert or cheese
- ☐ 3-course meal 44.50  
starter, main course, dessert or cheese

### Starters

- ☐ Rauchfangkehrer's carpaccio variation  
beef, lamb and veal carpaccio with rocket salad 4-5-7-12
- ☐ Fennel salad   
lightly marinated with vanilla, Chioggia beet 3-4-8-12
- ☐ Arctic char from Gut Dornau  
pickled in citrus fruits, beetroot, cream 4-5-7-8-10-12
- ☐ Beef Tartare from Simmentaler cattle  
smoked celery, black garlic, pepper foam, toast 1-4-7-8-10-12-14


### Specialities of Austrian Cuisine

- ☐ Vegan potato goulash   
grilled shiitake, spaetzle dumplings 1-4-8-12-14
- ☐ Rauchfangkehrer's "Pot au feu" from Austrian **organic** pork  
root vegetables, potato-horseradish, radish 4-7-8-14
- ☐ Stuffed roulade from Sulmtaler corn-fed chicken  
braised pumpkin, egg barley, peppers 4-5-7-8-12
- ☐ Boiled beef au gratin from Mostviertl ox  
bread horseradish with herbs, bouillon vegetables 1-4-5-7-8-14
- ☐ Rauchfangkehrer's Viennese schnitzel  
from Mühlviertl milk-fed veal (price of set meal + €3.-)  
deep-fried parsley, potato-mayonnaise salad,  
cranberry sauce 4-5-8-14
- ☐ Rauchfangkehrer's Viennese schnitzel  
from Gustino free-range pork tenderloin  
deep-fried parsley, potato-mayonnaise-salad,  
cranberry sauce 1-4-5-7-8-12-14
- ☐ Salmon trout from Gut Dornau  
(price of set meal + €3.-)  
poached in buttermilk, broccoli-potato cream, parsnip 4-7-10-12
- ☐ Braised lamb shank  
(price of set meal + €3.-)  
chicory, peas, white polenta 4-7-8-12-14

### Dinner

- ☐ 3-course meal 39.50  
soup, main course, dessert or cheese
- ☐ 3-course meal 45.50  
starter, main course, dessert or cheese
- ☐ 4-course meal 55.50  
starter and/or soup, main course,  
dessert and/or cheese,

### Soups\*



- ☐ Cream of carrot soup   
deep-fried vegetables 1-4-8-12-14
- ☐ Lightly bounded chicken preserve soup  
crumbs dumpling 4-5-7-8
- ☐ Clear beef consommé double  
variation of fillings 1-4-5-7-8



\*"mit Sinn": with every soup ordered, 1 Euro is donated to the charity project [suppemit sinn.at](http://suppemit sinn.at)

 = vegetarian  = vegan

### Desserts

- ☐ Citrus fruit sorbet   
chocolate brittle, mint syrup 1-3
- ☐ Rauchfangkehrer's "Sachertorte"   
oat-vanilla ice cream, apricot cream 1-8
- ☐ Traditional apple strudel  
sourcream ice cream, whipped cream 5-7-8-12
- ☐ Semolina mousse  
marinated pineapple, coconut ice cream 5-7-8-12
- ☐ Fresh fruit salad \*only for more than 15 guests\*  
fruit sorbet 1-4-5-7
- ☐ Caramelized mini-"Kaiserschmarren"  
(Emperor's pancake)  
sorbet, stewed plums 5-7-8-12
- ☐ Cheese from "Pöhl am Naschmarkt"  
A selection of perfectly matured cheese 3-7-14

Allergens: 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

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). 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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## SUGGESTIONS FOR 2-, 3- OR 4-COURSE MEALS

### 2-course meal for lunch only


Rauchfangkehrer's "Pot au feu" from Austrian **organic** pork  
root vegetables, potato-horseradish, radish

Semolina mousse  
marinated pineapple, coconut ice cream




### 3-course meal with starter and fish

(price of set meal + €3.-)

Cream of carrot soup   
deep-fried vegetables

Salmon trout from Gut Dornau  
poached in buttermilk, broccoli-potato cream, parsnip

Rauchfangkehrer's "Sachertorte"   
oat-vanilla ice cream, apricot cream



### 3-course meal with veal schnitzel

(price of set meal + €3.-)

Clear beef consommé double  
variations of Austrian fillings


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

Traditional Applestrudel  
sourcream ice-cream, whipped cream



### 3-course meal with choice

(price of set meal + €5.- for choice)

Fennel salad   
lightly marinated with vanilla, Chioggia beet

Stuffed roulade from Sulmtaler corn-fed chicken  
braised pumpkin, egg barley, peppers

or

Rauchfangkehrer's "Pot au feu" from Austrian **organic** pork  
root vegetables, potato-horseradish, radish

Caramelized mini-"Kaiserschmarren"  
(Emperor's pancake)  
sorbet, stewed plums

### 4-course meal vegan

Fennel salad  
lightly marinated with vanilla, Chioggia beet

Cream of carrot soup  
deep-fried vegetables

Vegan potato goulash  
grilled shiitake, spaetzle dumplings

Rauchfangkehrer's "Sachertorte"  
oat-vanilla ice cream, apricot cream



### 4-course meal with Emperor's pancake

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

Lightly bounded chicken preserve soup  
crumbs dumpling

Boiled beef au gratin from Mostviertler ox  
bread horseradish with herbs,  
bouillon vegetables


Caramelized mini-"Kaiserschmarren"  
(Emperor's pancake)  
sorbet, stewed plums



### 4-course meal with choice

(price of set meal + €5.- for choice)

Beef Tartare from Simmentaler cattle  
smoked celery, black garlic, pepper foam, toast

Cream of carrot soup   
deep-fried vegetables

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

or

Salmon trout from Gut Dornau  
poached in buttermilk, broccoli-potato cream, parsnip

Semolina mousse  
marinated pineapple, coconut ice cream

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).





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## RAUCHFANGKEHRER'S CLASSIC DELICACIES MENU

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

Rauchfangkehrer's carpaccio variation

wafer-thin slices of beef, lamb and veal carpaccio  
with rocket salad, pine nuts and roasted *organic* pumpkin seeds



Clear beef consommé double

variation of fillings



Boiled beef au gratin from Mostviertler ox

bread horseradish with herbs, bouillon vegetables



Rauchfangkehrer's Viennese Schnitzel

from Mühlviertl milk-fed veal

deep-fried parsley, potato mayonnaise salad,  
cranberry sauce



Caramelized mini-"Kaiserschmarren" (*Emperor's pancake*)

sorbet, stewed plums

Price of set meal:

59.90

Beverage package „Chimney Sweep small“

1 glass of house aperitif (*Klostersekt with home made fruit puree of the season*)

0.75l Römerquelle mineral water

1/8l Riesling „Antonius“ 2022, *Weingut Dockner*

1/8l Blaufränkisch 2015, *Weingut Polczer*

Espresso

Price of Beverage package:

34.90

The prices above apply only to a set meal or package.

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).



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## BEVERAGE PACKAGES

- |                          |   |                         |
|--------------------------|---|-------------------------|
| <input type="checkbox"/> | <b>Beverage package “Classic”</b>   | per person <b>20.90</b> |
|                          | ■ 0.33l Römerquelle mineral water   | 3.90                    |
|                          | ■ 1/8l Grüner Veltliner “Pepp” 2022, <i>Weingut Gruber</i>                                    | 6.00                    |
|                          | ■ 1/8l Zweigelt Grub 2014, <i>Weingut Turmhof</i>   | 6.50                    |
|                          | ■ Espresso  | 4.50                    |
| <br>                     |   |                         |
| <input type="checkbox"/> | <b>Beverage package “Classic with aperitif”</b>   | per person <b>29.80</b> |
|                          | ■ 1 glass of house aperitif<br>( <i>Klostersekt</i> with home made fruit puree of the season) | 8.90                    |
|                          | ■ 0.33l Römerquelle mineral water   | 3.90                    |
|                          | ■ 1/8l Grüner Veltliner “Pepp” 2022, <i>Weingut Gruber</i>                                    | 6.00                    |
|                          | ■ 1/8l Zweigelt Grub 2014, <i>Weingut Turmhof</i>   | 6.50                    |
|                          | ■ Espresso  | 4.50                    |
| <br>                     |   |                         |
| <input type="checkbox"/> | <b>Beverage package “Chimney Sweep small”</b>   | per person <b>34.90</b> |
|                          | ■ 1 glass of house aperitif<br>( <i>Klostersekt</i> with home made fruit puree of the season) | 8.90                    |
|                          | ■ 0.75l Römerquelle mineral water   | 7.50                    |
|                          | ■ 1/8l Riesling “Antonius” 2022, <i>Weingut Dockner</i>                                       | 6.50                    |
|                          | ■ 1/8l Blaufränkisch 2015, <i>Weingut Polczer</i>   | 7.50                    |
|                          | ■ Espresso  | 4.50                    |
| <br>                     |   |                         |
| <input type="checkbox"/> | <b>Beverage package “Chimney Sweep large”</b>   | per person <b>47.40</b> |
|                          | ■ 1 glass of house aperitif<br>( <i>Klostersekt</i> with home made fruit puree of the season) | 8.90                    |
|                          | ■ 0.75l Römerquelle mineral water   | 7.50                    |
|                          | ■ 1/8l Riesling “Antonius” 2022, <i>Weingut Dockner</i>                                       | 6.50                    |
|                          | ■ 1/8l Blaufränkisch 2015, <i>Weingut Polczer</i>   | 7.50                    |
|                          | ■ Espresso  | 4.50                    |
|                          | ■ 2cl Austrian schnaps or<br>1/16l Eiswein Grüner Veltliner 2014, <i>Weingut Weinrieder</i>   | 12.50                   |
| <br>                     |   |                         |
| <input type="checkbox"/> | <b>Beverage package “Best of Austria”</b>   | per person <b>59.40</b> |
|                          | ■ 1 glass of house aperitif<br>( <i>Klostersekt</i> with home made fruit puree of the season) | 8.90                    |
|                          | ■ 0.75l Römerquelle mineral water   | 7.50                    |
|                          | ■ 1/8l Grüner Veltliner Alte Reben 2014, <i>Weingut Hager</i>                                 | 12.50                   |
|                          | ■ 1/8l Arachon 1999 (Magnum), <i>T.FX.T</i>   | 13.50                   |
|                          | ■ Espresso  | 4.50                    |
|                          | ■ 2cl Austrian schnaps or<br>1/16l Eiswein Grüner Veltliner 2014, <i>Weingut Weinrieder</i>   | 12.50                   |



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## SELECTED DRINKS

### Wine

<input type="checkbox"/> Rauchfangkehrer's House Aperitif <i>Klostersekt with fresh puree of fruits</i>	0.1l	8.90
<input type="checkbox"/> Grüner Veltliner "Pepp" 2022 Weingut Gruber Röschitz	0.125l	6.00
<input type="checkbox"/> Zweigelt Grub 2014 Weingut Turmhof	0.125l	6.50
<input type="checkbox"/> Klostersekt Stift Klosterneuburg	0.1l 0.75l	7.90 51.00
<input type="checkbox"/> Winzersekt Brut Weingut Bründlmayer	0.1l 0.75l	11.90 81.00

### Wine list upon request

<input type="checkbox"/> Römerquelle mineral water sparkling or still	0.75l 0.33l	7.50 3.90
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### Fruit Juices, Klosterneuburg Monastery

<input type="checkbox"/> Unfiltered apple juice "Idared"	0.125l	2.95
<input type="checkbox"/> Grape juice "St. Laurent"	0.125l	3.75
<input type="checkbox"/> Apricot nectar	0.125l	4.45
<input type="checkbox"/> Nectar from vineyard peaches	0.125l	4.95

### Soft Drinks

<input type="checkbox"/> Coca Cola / Coca Cola zero	0.33l	5.50
<input type="checkbox"/> Fanta	0.33l	5.50
<input type="checkbox"/> Sprite	0.33l	5.50
<input type="checkbox"/> Almdudler	0.33l	5.50
<input type="checkbox"/> Rauch Ice Tea	0.33l	5.50
<input type="checkbox"/> Tonic Water Thomas Henry	0.2l	6.20

### Beer

<input type="checkbox"/> Trumer Pils	0.2l 0.3l	4.50 5.50
<input type="checkbox"/> Zwettler Zwickl	0.2l 0.3l	4.90 5.90

### Coffee/Tea

<input type="checkbox"/> Single Espresso	4.50
<input type="checkbox"/> Double Espresso	5.50
<input type="checkbox"/> Viennese Melange	5.50
<input type="checkbox"/> Tea (different varieties)	5.50



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## BOOKING CONFIRMATION

group name \_\_\_\_\_

contact name \_\_\_\_\_ mobile phone \_\_\_\_\_

placement \_\_\_\_\_

date \_\_\_\_\_ number of guests \_\_\_\_\_

arrival \_\_\_\_\_ departure \_\_\_\_\_

☐ slot 1: 17.30/18.00h – 20.00h  
50,-/60,-minimum per person

☐ slot 2: 20.15/20.30/20.45h – open end  
60,-/70,-minimum per person

☐ slot 3: start any time  
90,-/110,- minimum per person

menu \_\_\_\_\_ beverages / prices \_\_\_\_\_

starter \_\_\_\_\_ 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 4.50 per guest \_\_\_\_\_ tax on music 2.75 per guest \_\_\_\_\_

deposit \_\_\_\_\_ discount \_\_\_\_\_

payment \_\_\_\_\_ tip/gratuity proposal 10% of the total amount \_\_\_\_\_

invoice infos \_\_\_\_\_

menu cards \_\_\_\_\_ language \_\_\_\_\_

decoration \_\_\_\_\_ logos \_\_\_\_\_

restaurant give aways \_\_\_\_\_

host give aways \_\_\_\_\_

miscellaneous \_\_\_\_\_

☐ 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 of up to 11 guests

We add a cover charge of EUR 4.50 that includes roasted, salted and caramelized **organic** pumpkin seeds, salted butter and an assortment of fresh bread. The government tax on live music of EUR 2.75 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 or debit 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 50–60.- for lunch and a minimum order of EUR 60–110.- for dinner per person depending on the time slot.

To guarantee a fair distribution between kitchen and service we take the liberty to propose 10% as a tip/gratuity on behalf of our team.

**All prices and menu items are subject to changes in the market conditions.  
Charging is based on actual consumption.**

### 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.

Wheelchairs, strollers and high chairs are not permitted for fire safety reasons.





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## BOOKING AND PAYMENT TERMS FOR SMALL 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 50.- for lunch and a minimum of EUR 60–90.- for dinner per person depending on the time slot. 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 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 4.50 that includes roasted, salted and caramelized **organic** pumpkin seeds, salted butter and an assortment of fresh bread. The government tax on live music of EUR 2.75 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 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 propose 10% as a tip/gratuity on behalf of our team.

**All prices and menu items are subject to changes in the market conditions.  
Charging is based on actual consumption.**

#### 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.

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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



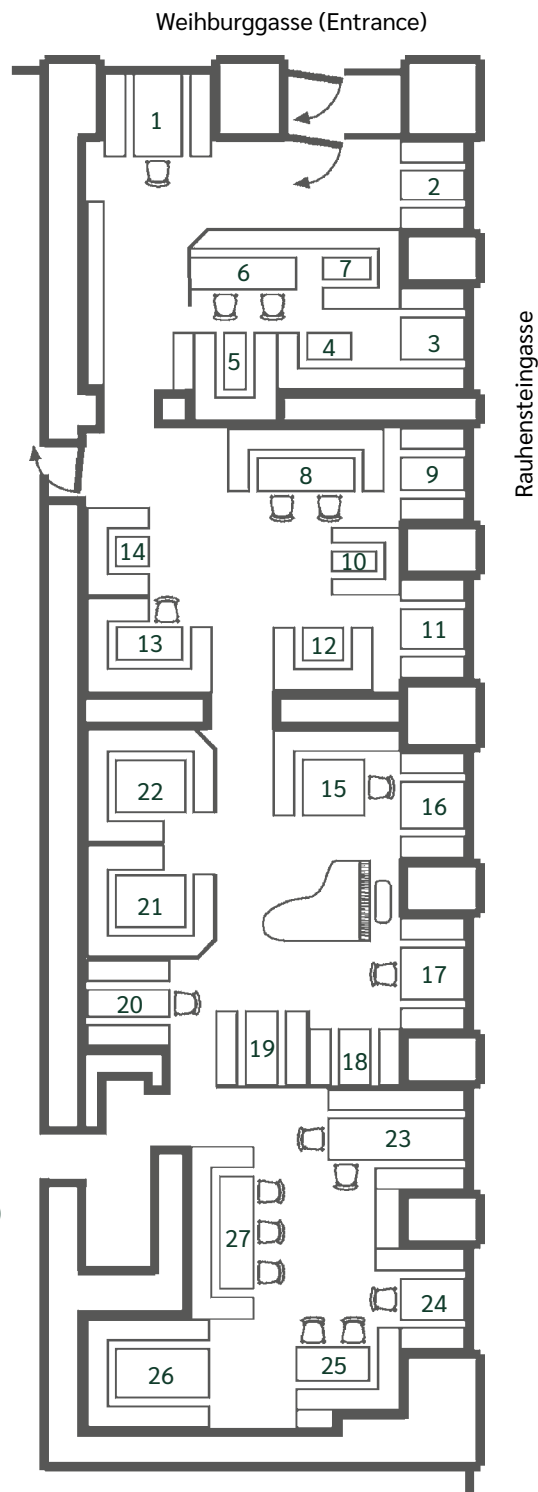
### Klavierzimmer

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 (Gesellschaftsraum)

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  
 Weihburggasse 4, 1010 Vienna, Austria / Tel. +43/1/512 34 71, Fax +43/1/512 34 71-28  
 info@weisser-rauchfangkehrer.at / www.weisser-rauchfangkehrer.at



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## THE HISTORY

*T*he 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)

**R**estaurants 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 in 1848, was one of the guild pubs of the old Vienna chimney-sweeps. One night a member, 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 distinctive atmosphere of the restaurant created itself in the 1920s when actors, singers, painter and sculptors discovered it. They awakened in the owner the ardor to spoil her guests in every possible manner.

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 to celebrate Mothers' Day everyday and to go to "Rauchfangkehrer" as often as its doors are open.

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 "Brandteigshokoladecremekrapfens", 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". He continues to stand while it remains completely unclear as to who is advertising for whom. ➡



*Restaurant*

# ZUM WEISSEN RAUCHFANGKEHRER

*The Best of Austrian Cuisine and Cellar*

➔ 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 Walfischergasse as an branch of the “Rauchfangkehrer”.

At 6:30 p.m. the first wave of guests usually make their way to the Wiehburggasse 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, 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 Szediner Gulasch, Paprika Chicken and Kalbsvogerln all with a luxurious presentation.

It is always the same extraordinary team that guarantees the quality of each entrée. “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 people of the world. ❖





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## SOUVENIRS 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 ( <i>china</i> )	95.00
Plate 16 cm	9.00
Plate 20 cm	18.00
Plate 31 cm	25.00



### Schnaps to take away

Rotweinlikör Liqueur of red wine		
Chimney Sweep's schnaps	4cl	6.50
Pirker brandy ( <i>except servic tree</i> )	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.

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