




Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

“Tschanigoartn”




Mini-delicacies – 7.50 each

Scrambled eggs from Dinkelhof **bio**-eggs 
mushrooms, fresh herbs ⁵⁻⁷⁻¹²

“Heurigen”- cold cuts
from Labonca **bio**-sun pork
fresh pastry ⁴⁻⁷⁻⁸⁻¹⁴

Beef Tartare Toast
green-pepper-mayonnaise, onion ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹⁰⁻¹²⁻¹⁴

Small beef goulash
mustard pickle, bread dumpling ⁴⁻⁵⁻⁷⁻⁸⁻¹⁴

Spelt-strozzapreti 
roast onion-mushroom pesto,
sunflower seeds, arugula ¹⁻³⁻⁴⁻⁸⁻¹²

Rauchfangkehrer’s baked drumstick
from corn-fed chicken
boneless, potato-cucumber-salad ⁵⁻⁷⁻⁸⁻¹⁴

“Grammelknödel” (greaves dumpling)
and marinated pork belly from Labonca **bio**-sun pork
on top of paprika kraut ⁴⁻⁵⁻⁷⁻⁸⁻¹²

Warm meat loaf from the roebuck
pretzel pastry, fig mustard ⁸⁻¹²⁻¹⁴

Pastries and desserts

Ice cream/sorbet variation 7.00
crumbles ⁵⁻⁷⁻⁸⁻¹²

Iced Coffee 7.50
whipped cream, biscotti ⁵⁻⁷⁻⁸

Fresh strawberries from Michael Bauer 9.00
sour cream ice cream ⁷⁻¹²

Warm pineapple-nuts-crumble 9.00
walnut ice cream ³⁻⁸⁻⁷⁻⁵

Poppy seed dumpling 11.00
rhubarb compote, vanilla ice cream ⁵⁻⁷⁻⁸⁻¹²

White chocolate mousse 11.00
fresh strawberries from Michael Bauer ⁴⁻⁵⁻⁷⁻⁸

Salzburger Nockerln 1 serving: 13.50
Austrian style souffle from Dinkelhof 2 servings: 17.50
bio-eggs, 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



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