

Reservations for New Year's Eve 2023

- ☐

“Early” New Year’s Eve Menu: 5-course meal

Start depending on availability between 17h and 18:30h,
end between 20h and 20:30h

☐ Wine recommendation: *the best of Austrian winegrowers*

☐ Beverages of your choice

95,-

on account 55,-
- or

☐ “Early” à la carte* – Selection by choice / minimum purchase**

95,-
- ☐

“Late” New Year’s Eve Menu: 5-course meal

Start depending on availability between 20:30h and 21:30h, open end

☐ Wine recommendation: *the best of Austrian winegrowers*

☐ Beverages of your choice

125,-

on account 75,-
- or

☐ “Late” à la carte* – Selection by choice / minimum purchase**

125,-

* You can create your personal menu from a combination of dishes and beverages from the following pages.
** The minimum purchase refers to beverages, cover charge, royalties, food, and tip/gratuity.

On behalf of our team we take the liberty to propose 10 % of the full price as tip/gratuity.

Reservation conditions

Menu and prices are subject to change. Prices per person in Euro. Wines by the glass.
Prices include amuse geule, bread and spreads, the selected menu, sweet nothing, royalties
and Chimney Sweep’s New Year’s Eve surprise.

Free cancellation until December 14th 2023, 18h. After this date we have to charge the full
price unless there is replacement. Reservations can only be guaranteed after we receive the
signed reservation form (below) and the deposit of the full price of the booked programme.

Wiretransfers to our bank:
Zum weissen Rauchfangkehrer Gastronomie GmbH
Bank Austria Stephansplatz A-1010 Wien
BLZ 12000 | account number 405 159 708
IBAN AT57 1200 0004 0515 9708 | SWIFT CODE BKAUATWW

Only one bill per table in the evening. Payment is possible in cash with Visa or Mastercard.

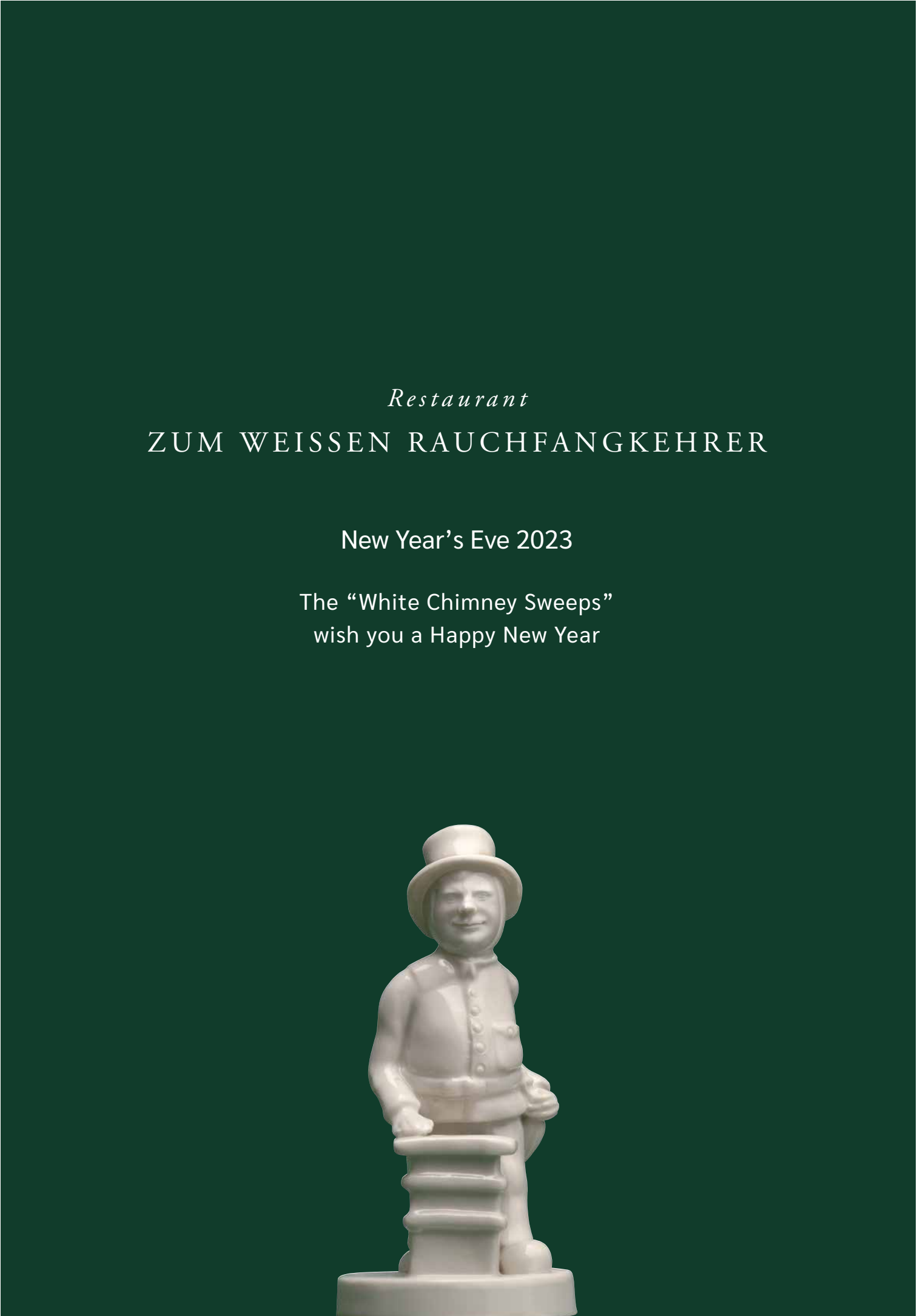
Name

Telephone in Austria

Address

Time for your Menu

Signature (read & accepted)



Drink Recommendation

The best of Austria

Beer specialty
Brewery Trumer, Salzburg 0.2l



Sauvignon Blanc 2021
Winery Gesellmann, Mittelburgenland 1/8



Weißburgunder Pannobile Ried Salzberg 2004
Winery Leitner, Neusiedlersee 1/8



Roter Traminer Reserve 2017
from the magnum bottle
Winery Fritz, Wagram 1/8



Cabernet Sauvignon Reserve 1999
from the double magnum bottle
Winery Malat, Kremstal 1/8



Eiswein Grüner Veltliner 2014
Winery Weinrieder, Weinviertel 1/16



Pocas Colheita 1994
Speciality from our rarities cellar, 2cl



New Year's Eve Set Meal

Entrée

Labonca sun pork – potatoes – peppers
baked head cheese (boiled pig's head with gelatine) from Labonca Bio sun pork
with potato cheese spread and pepper drops ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹⁴



Arctic Char – Pumpkin – Olives
lightly smoked arctic char from Gut Dornau
with oven baked pumpkin and stock, olive tapenade, Italian chicory ¹⁻⁷⁻⁸⁻¹⁰⁻¹⁴



Rabbit – Mushroom – Celery
clear mushroom consommé double
with rabbit ravioli and braised celery ¹⁻³⁻⁴⁻⁻⁵⁻⁷⁻⁸⁻¹²



Duck – Salsify (oyster plant) – Red Cabbage
jellied duck leg and liver confit, with salsify tart
and marinated red cabbage ³⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²



Ox – Carrots – Lentils
stuffed filet of Mostviertler Ox with chantenay carrots,
beluga lentils and a leek flan ⁴⁻⁵⁻⁷⁻⁸⁻¹²



Pear – Almond – Nougat
pear poached in portwine
with almond sabayon and nougat ice cream ³⁻⁵⁻⁷⁻⁸⁻¹²



Süßes Ende

Orange – Chocolate – Pistachios
orange cream with chocolate ice cream
and pistachio crumble ⁵⁻⁷

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