Restaurant



ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine





Starters

Fennel salad 17.50 lightly marinated with vanilla, Chioggia beet $^{3\text{--}4\text{--}8\text{--}12}$ Duck liver cream 19.50 autumn trumpets, quince, spicy strudel dough $^{1-3-4-7-8-12}$ Arctic char from Gut Dornau 19.50 pickled in citrus fruits, beetroot, cream $^{4\text{-}5\text{-}7\text{-}8\text{-}10\text{-}12}$ Rauchfangkehrer's carpaccio variation 19.50 wafer-thin slices of beef, lamb and veal carpaccio with rocket salad, pistachios, pine nuts and roasted organic pumpkin seeds 4-5-7-12

Beef Tartare from Simmentaler cattle 21.50 smoked celery, black garlic, pepper foam, toast $^{1-4-7-8-10-12-14}$

Classic Rauchfangkehrer Menu

Rauchfangkehrer's carpaccio variation

wafer-thin slices of beef, lamb and veal carpaccio with rocket salad and roasted organic pumpkin seeds 4-5-7-12

Cream of carrot soup deep-fried vegetables 1-4-8-12-14

Boiled beef au gratin from Mostviertl ox

bread horseradish with herbs, bouillon vegetables 1-4-5-7-8-14

Rauchfangkehrer's "Sachertorte"

oat-vanilla ice cream, apricot cream 1-8

4-course meal 55.50 3-course meal with soup 39.50 / with starter 45.50

Prices of wines according to consumption

Gemischter Satz DAC 2022

Fuhrgassl Huber, Vienna, 1/8l 7.50

Zweigelt Grub 2014

Turmhof, Kamptal, 1/8 6.50

Auslese Muskat Ottonel 2015

Nekowitsch, Neusiedlersee, 1/8l 7.50

Soups*

Cream of carrot soup 600 deep-fried vegetables 1-4-8-12-14	9.50
Lightly bounded chicken preserve soup crumbs dumpling ⁴⁻⁵⁻⁷⁻⁸	9.50
Clear beef consommé double variation of fillings ¹⁻⁴⁻⁵⁻⁷⁻⁸	9.90
* "mit Sinn": with every soup ordered, 1 Euro is	

donated to the charity project suppemitsinn.at

Specialities of the Austrian Cuisine	
Vegan potato goulash © grilled shiitake, spaetzle dumplings ¹⁻⁴⁻⁸⁻¹²⁻¹⁴	17.50
Red onion risotto gray cheese, watercress 4-7-8-12	19.50
Stuffed roulade from Sulmtaler corn-fed chicken braised pumpkin, egg barley, peppers 4-5-7-8-12	23.50
Rauchfangkehrer's "Pot au feu" from Austrian <i>organic</i> pork root vegetables, potato-horseradish, radish ⁴⁻⁷⁻⁸⁻¹⁴	25.50
Boiled beef au gratin from Mostviertl ox bread horseradish with herbs, bouillon vegetables ¹⁻⁴⁻⁵⁻⁷	27.50 7-8-14
Rauchfangkehrer's Viennese Schnitzel from Gustino free-range pork tenderloin from Mühlviertl milk-fed veal cranberry sauce additional fried in the pan with clarified butter, served with deep-fried parsley and potato-mayonnaise salad 4-5-8-14	25.90 29.90 2.00
Braised lamb shank chicory, peas, white polenta 4-5-7-12-14	31.50
Salmon trout from Gut Dornau ⁴⁻⁷⁻¹⁰⁻¹² poached in buttermilk, broccoli-potato cream, parsnip	33.50
Braised shoulder and filet tips from Simmentaler cattle vinegar lentils, mushrooms, potato gratin $^{4\text{-}7\text{-}8\text{-}12\text{-}14}$	35.50
Cheese from "Pöhl am Naschmarkt"	

A selection of perfectly matured cheese 🍪 3-7-14 19.50

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). Payment is possible in cash, with Mastercard and Visa for one bill per table. Splitting the bill is only possible on request and only with cash settlement. For groups of 5 guests and up we take the liberty of suggesting a 10 % tip on behalf of our service and kitchen team. All prices are in Euros and include all taxes and duties.









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How the restaurant got its unusual name

The "white" chimney sweep was a ladies man. He was very fond of the woman who worked in the bakery next-door, as was she of him. It therefore came as no surprise that the flour, which he got too close to while making his advances, turned the generally soot-covered tradesman white.

His profession and his stormy fling with the beautiful master baker worked up a thirst that he quenched in the neighbouring inn. Since the amorous chimney sweep could increasingly be found there, the Viennese, with their inimitable habit of making life simple,



christened the place "the White Chimney Sweep".



"Zum weißen Rauchfangkehrer" is one of Vienna's most tradition-steeped restaurants. It was also, incidentally, the first restaurant of Franz Sacher, inventor of the legendary Sachertorte chocolate cake. The story of the white chimney sweep has nothing to do with him; it is a little vignette that is entirely characteristic of Vienna and the Viennese.

Today, the restaurant "Zum weißen Rauchfangkehrer" offers the best of Viennese cuisine. In an atmosphere that is second to none, you too can enjoy the hospitality that the Kaiser himself enjoyed.

Organic and sustainable

Naturally, our kitchen takes today's tastes into account when preparing it traditional fare.

But, as in the past, the overwhelming majority of the ingredients for the food come from farms that work with natural methods. The meat, for example, comes from cattle raised by their mothers (suckler cows), the eggs come from happy chickens that are allowed to peck in meadow orchards.

In order to offer you perfect freshness, all products are delivered fresh every day and for the most part come from the region around Vienna without travelling long distances.



The best potatoes come from the wisest farmers

During his studies, Michael Bauer wrote a dissertation on chicory. He offered his produce to restaurants in central Vienna. The chef of one of these restaurants was on the hunt for truly excellent potatoes. Michael Bauer offered him his own potatoes to try. The chef found these so deli-

cious that he immediately ordered the whole batch that was being stored in the cellar. Today, Michael Bauer supplies potatoes and vegetables to top restaurants.



Ferdinand Trautmannsdorf is harvesting the freshest fish daily at his fish farm "Gut Dornau", only 30 kilometres south of Vienna

In the fish ponds of "Gut Dornau", which are supplied with crystal-clear water by the rivers Triesting and Piesting, fresh trout, salmon trout, char, brook char, zander, carp, Danube salmon and catfish

are caught every morning and transported daily by a refrigerated transport service.



The Labonca pigs grow up where city-dwellers like to spend their holidays

On more than 300,000 m² of grazing land, the animals can satisfy their basic needs for wallowing, pawing and galloping and unlike in factory farming, young animals can grow up with their mother. The longer growth phase, the feed from own organic

farming and the species-appropriate-free-range farming ensure the best meat quality!



The Dinkelhof hens have a real fine time

They are fed high-quality organic grain, corn and oil seeds. They can range freely in an orchard meadow and a forest grown for biomass energy, and when it rains they can stay in the covered conservatory. They can lay their eggs in a welcoming nest of husks. The eggs are collected from there.



