




Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine



Starters

Roasted wild **bio**-broccoli with chili  **11.90**
cream of chickpeas, watercress, grapes ¹⁻¹²


Small portion potato goulash ¹⁻⁴⁻⁷⁻⁸⁻¹²⁻¹⁴ **13.90**
with roasted sausage from Labonca **bio**-sunpork

Rauchfangkehrer's carpaccio variation **13.90**
wafer-thin slices of beef, lamb and veal
carpaccio with rocket salad and roasted
Bio-pumpkin seeds ¹⁻³⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²

Home-pickled salmon trout from Dornau Estate **15.90**
buttermilk, fennel, orange ⁷⁻¹⁰⁻¹²

Beef Tartare from Mostviertl Ox **17.90**
avocado, egg espuma ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹⁰⁻¹²⁻¹⁴

Soups

Mushroom-parsnip soup mit Sinn*  **6.50**
tempura vegetables ¹⁻³⁻⁸

Clear beef consommé double mit Sinn* **6.90**
variations of Austrian fillings ¹⁻⁴⁻⁵⁻⁷⁻⁸

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

Best meat quality from Mostviertl Ox,
Labonca **Bio**-sunpork, Gustino free-range pork,
and Mühlviertl milk-fed veal.

 = vegetarian  = vegan

Specialities of the Austrian Cuisine

Home-made lentil-croquettes  **15.90**
celery, capers, roasted chicory ¹⁻⁴⁻⁸⁻¹²⁻¹⁴

Breast and liver of corn-fed chicken **17.90**
lettuce hearts, cauliflower, hazelnuts ³⁻⁴⁻⁷⁻⁸⁻¹²

Rauchfangkehrer's Viennese schnitzel
fried in the pan with butter oil,
served with deep fried parsley and potato
mayonnaise salad ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²⁻¹⁴ **17.90**
from Gustino free-range pork tenderloin **17.90**
from Mühlviertl milk-fed veal **23.90**
cranberry sauce additional **2.00**

Boiled beef from Mostviertl ox **19.90**
horseradish-bread terrine,
bouillon vegetables ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²⁻¹⁴

Deboned roasted pork knuckles from **19.90**
Labonca **bio**-sunpork ⁴⁻⁵⁻⁷⁻⁸⁻¹²⁻¹⁴
creamy potato-cucumber ragout, radish, pear mustard

Rauchfangkehrer's roebuck pan **25.90**
roebuck braised and roasted, Bohemian
dumplings, Brussel sprouts, leek ⁴⁻⁵⁻⁷⁻⁸⁻¹²

Fried filet of catfish from Dornau Estate **25.90**
lemon crust, broad beans, mushroom stock ⁴⁻⁵⁻⁷⁻¹⁰⁻¹²

Cheese from "Pöhl am Naschmarkt"

A selection of perfectly matured cheese  ³⁻⁷⁻¹⁴ **13.50**

The cover charge of 3.50 includes roasted, salted and caramelized **Bio**-pumpkin seeds, a small sample of a Labonca **Bio**-sunpork specialty, salted butter and different breads. The entertainment fee for live piano music of 2.25 is charged in the area of piano accompaniment (Stüberl, piano room, salon). Payment is possible in cash and with V isa, Mastercard or AMEX for one bill per table; splitting the bill is only possible on request and only with cash settlement. All prices are in Euros and include all taxes and duties.

Guest WIFI: vienna1010

1-Soja, 2-Lupinen, 3-Nüsse, 4-Sellerie, 5-Eier, 6-Weichtiere, 7-Milch/Milchzucker, 8-Glutenhaltige Getreide, 9-Sesam, 10-Fisch, 11-Schalen- und Krustentiere, 12-Schwefeldioxid/Sulfit, 13-Erdnüsse, 14-Senf, 15-Phenylalaninquelle



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The Best of Austrian Cuisine

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 delicious 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.