

Reservations for New Year's Eve 2025

Please select the desired time slot

Start at ☐ 5 pm ☐ 5.30 pm ☐ 6 pm end 8/8.30 pm

Number
of guests

☐ **Good bye 2025: Amuse gueule | 5-courses | sweet ending 125.-** _____

☐ Wine recommendation: *the best of Austrian winegrowers (7 x 0.1l)* 75.- _____

☐ Beverages of your choice on account 55.- _____

Minimum consumption: € 200,- per person

Start at ☐ 9 pm ☐ 9.30 pm **Open End**

Number
of guests

☐ **Hello 2026: Amuse gueule | 5-courses | sweet ending 175.-** _____

☐ Wine recommendation: *the best of Austrian winegrowers (7 x 0.1l)* 95.- _____

☐ Beverages of your choice on account 75.- _____

Minimum consumption: € 275,- per person

On behalf of and for the account of our team, we take the liberty of suggesting 10 % of the invoice amount as a tip.

Reservation conditions

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

In case of cancellation 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 | Konto Nummer 405 159 708, IBAN AT57 1200 0004 0515 9708 | SWIFT CODE BKAUATWW

Payment options in advance: Bank transfer or paylink/saferpay.

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

Name

Telephone in Austria

Adress

Allergies/intolerances

Time for your Menu

Signature (read & accepted)

Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

New Year's Eve 2025

The “White Chimney Sweeps”
wish you a Happy New Year!



Wine recommendation

The best of Austria

Champagner Brut Tradition

FM. Gobillard & Fils *0.1 l*



Grüner Veltliner Ried Goldberg 2024

Weingut Zahel, Wien *0.1 l*



Grauburgunder Ried Schusterberg 2006

Weingut Maitz, Südsteiermark *0.1 l*



Riesling Ried Wechselberg 2010

Weingut Waldschütz, Kamptal *0.1 l*



Vincent 2000

Cabernet & Cabernet

Weingut Bründlmayer, Kamptal *0.1 l*



Neuburger Halbtrocken 2001

E. Triebaumer, Leithaberg *0.1 l*



Shakespear 2017

Stephano, Eisenberg *0.02 l*

New Year's Eve set meal

Entrée

Salmon trout – pumpkin – ginger

salmon trout tartare, pumpkin mousse, pickled ginger



Veal – artichoke – lemon

cured veal saddle, lemon chutney,
caper mayonnaise, marinated artichokes



Chicken – mushrooms – soy

macaroni gratin with mushrooms,
glazed wing and smoked breast of corn-fed chicken,
soy-sherry jelly, spring onions



Sturgeon – walnut – potato

confit sturgeon in nut butter, black walnuts,
potato mousseline, broad beans



Ox – celery – onion

medium roasted roast beef and tail from alpine ox,
grilled celery, onion cream, goose liver, pepper casserole



Pear – nougat – almond

poached pear, almond sabayone, nougat ice cream



sweet ending

Chocolate – pistachio – rosemary

Valrhona ganache, pistachio cream, rosemary chips