



ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar



Menus for groups

Valid until
approx. end
of June
2026



as of May 2026



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

Valid until
approx. end
of June
2026



Set menu for groups

Compose your own 3- or 4-course meal for your group.


Lunch

- 2-course meal** 32.50
soup and main course
- 2-course meal** 37.50
starter or dessert and main course
- 3-course meal** 43.50
soup, main course, dessert or cheese
- 3-course meal** 49.50
starter, main course, dessert or cheese

Starters

- Rauchfangkehrer's carpaccio variation**
wafer-thin slices of beef, lamb and veal carpaccio, rocket salad, pistachios, pine nuts and roasted **organic** pumpkin seeds ⁴⁻⁵⁻⁷⁻¹²
- Deep-fried mushrooms** 
Romaine lettuce, radishes, green asparagus ¹⁻³⁻⁴⁻⁸⁻¹²⁻¹⁴
- Leaf salad** 
fresh goat cheese, spring onion, tomato ⁴⁻⁷⁻⁸⁻¹²
- Beef tartare from Mostviertel ox**
avocado, egg espuma, toast bread ⁴⁻⁵⁻⁷⁻⁸⁻¹⁰⁻¹²⁻¹⁴
- Salmon trout from "Gut Dornau"**
pepper mayonnaise, toast, egg yolk ⁴⁻⁵⁻⁷⁻⁸⁻¹⁰⁻¹²⁻¹⁴


Specialities of Austrian Cuisine

- Stuffed bell pepper** 
tomato sauce, artichoke, buckwheat ¹⁻⁴⁻⁸⁻¹²⁻¹⁴
- Egg dumplings**
organic egg from „Dinkelhof“, fried onion, lettuce ⁵⁻⁷⁻⁸⁻¹²⁻¹⁴
- Raufangkehrer's **organic** beef goulash from "Bioistologisch"**
dumpling, mustard pickle ⁴⁻⁵⁻⁷⁻⁸⁻¹²⁻¹⁴
- Stuffed corn-fed chicken breast from Sulmtal**
potato omelette, spinach, oyster mushroom ³⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²
- Grilled **organic** pork loin from "Labonca"**
asparagus vegetables, oven potato, Béarnaise sauce ⁴⁻⁵⁻⁷⁻⁸⁻¹²
- Rauchfangkehrer's Viennese schnitzel from Gustino free-range pork tenderloin**
deep-fried parsley, potato salad, cranberry sauce ⁴⁻⁵⁻⁸⁻¹⁴
- Rauchfangkehrer's Viennese schnitzel from Mühlviertel milk-fed veal**
deep-fried parsley, potato salad, cranberry sauce ⁴⁻⁵⁻⁸⁻¹⁴
- Boiled and gratinated tail of rump from Mostviertel ox** ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹⁴
bread pudding with herbs and horseradish, bouillon vegetables
- Steamed trout filet from "Gut Dornau"**
cabbage turnip, curd dumpling, pea ⁴⁻⁵⁻⁷⁻⁸⁻¹⁰⁻¹²
- Braised and grilled from roebuck**
semolina dumpling, radish, blackberry ³⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²



Dinner

- 3-course meal** 43.50
soup, main course, dessert or cheese
- 3-course meal** 49.50
starter, main course, dessert or cheese
- 4-course meal** 59.50
starter and/or soup, main course, dessert and/or cheese


Soups*

- Asparagus cream soup** 
fried batter pearl, herb flan ⁴⁻⁸⁻¹²
 - Clear beef consommé double**
variation of fillings ¹⁻⁴⁻⁵⁻⁷⁻⁸
- Suppe MIT SINN** ¹⁻⁴⁻⁵⁻⁷⁻⁸ "mit Sinn": with every soup ordered, 1 Euro is donated to the charity project suppemit sinn.at

Desserts

- Elderflower sorbet**
elderberry, meringue ³⁻⁵
optional with 2 cl Vodka or 2 cl Sparkling wine ¹²
- Marinated "Marchfelder" strawberries from "Sulzmann"**
with yogurt or sour cream ice cream ⁷⁻⁸⁻¹²
- "Callebaut" chocolate parfait** 
strawberry, crumble ¹⁻⁸⁻¹²
- Traditional apple strudel**
heavy cream ice cream, **organic** whipped cream ⁵⁻⁷⁻⁸⁻¹²
- Fresh fruit salad**  ⁷⁻⁸⁻¹² *for more than 15 guests only*
- Caramelized mini "Kaiserschmarren"** (Emperor's pancake)
sour cream ice cream, stewed plums ⁵⁻⁷⁻⁸⁻¹²


Cheese from "Pöhl am Naschmarkt"

- Selection of perfectly matured cheese** 
from cow, sheep and goat ¹⁻³⁻⁷⁻⁸⁻⁹⁻¹⁴

Dishes marked in green are available all year round. All other dishes rotate regularly and are adapted to the season. Please take this into account when placing your order.

Cover charge (**organic** pumpkin seeds ⁵, small surprise, butter ⁷ and different breads ¹⁻³⁻⁷⁻⁸⁻⁹ from the **organic** bakery Steiner in Tulln), per person 5.50

Fee for live piano music (in the evening in the following rooms: Stüberl, piano room, salon), per person 3.50

 = vegan

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

 = vegetarian

The prices are valid for one fixed set menu. For choosing an alternative dish for one particular course we charge + € 5,- per guest. For more than one alternative option or dishes from our reduced menu we charge à la carte prices.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

Das Beste aus Österreichs Küche und Keller

Valid until
approx. end
of June
2026

Suggestions for 2-, 3- or 4 course meals

2-course meal for lunch only

Grilled **organic** pork loin from "La Bonca"
asparagus vegetables, oven potato, Béarnaise sauce

Elderflower sorbet
elderberries, meringue



3-course meal with fish

price of
set meal
+€ 5.-

Salmon trout from "Gut Dornau"
cured, buttermilk mousse, cucumber

Steamed trout filet from "Gut Dornau"
cabbage turnip, curd dumplings, pea

Traditional Applestrudel
heavy cream ice cream, **organic** whipped cream



3-course meal with veal schnitzel

price of
set meal
+€ 5.-

Clear beef consommé double
variations of Austrian fillings


Rauchfangkehrer's Viennese Schnitzel
from Mühlviertel milk-fed veal
deep-fried parsley, potato salad, cranberry sauce

Traditional Applestrudel
heavy cream ice cream, **organic** whipped cream



3-course meal with choice

price of
set meal
+€ 5.-

Deep-fried mushrooms 
Romaine lettuce, radish, green asparagus


Boiled and gratinated tail of rump from Mostviertel ox
bread pudding with herbs and horseradish,
bouillon vegetable

or

Stuffed corn-fed chicken breast from Sulmtal
potato omelette, spinach, oyster mushroom

Caramelized mini-"Kaiserschmarren"
(Emperor's pancake)
stewed plums, brown butter ice cream

4-course meal vegan

Deep-fried mushrooms 
Romaine lettuce, radish, green asparagus

Asparagus cream soup
fried batter pearls, herb flan


Stuffed bell pepper
tomato sauce, artichoke, buckwheat

„Callebaut“ chocolate parfait
strawberry, crumble



4-course meal with Emperor's pancake

Rauchfangkehrer's carpaccio variation
wafer-thin slices of beef, lamb and veal carpaccio
with rocket salad, pistachios, pine nuts and
roasted **organic** pumpkin seeds

Asparagus cream soup 
fried batter pearls, herb flan

Stuffed corn-fed chicken breast from Sulmtal
potato omelette, spinach, oyster mushroom


Caramelized mini-"Kaiserschmarren"
(Emperor's pancake)
stewed plums, brown butter ice cream



4-course meal with choice

price of
set meal
+€ 5.-

Beef tartare from Mostviertel ox
avocado, egg espuma, toast bread

Asparagus cream soup 
fried batter pearls, herb flan

Rauchfangkehrer's Viennese Schnitzel
from Mühlviertel milk-fed veal
deep-fried parsley, potato salad, cranberry sauce

or

Steamed trout filet from "Gut Dornau"
cabbage turnip, curd dumpling, pea

Marinated „Marchfelder“ strawberries from Sulzmann
with sour cream ice cream

[Click here for a selection of photos.](#)

Not all dishes are shown, some are symbolic photos.

[Come on a tour through the restaurant.](#)

The owner himself will show you around.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

*Our classic
delicacies menu
is available all
year round.*

Rauchfangkehrers classic delicacies menu

**for groups who would like to sample several Austrian culinary delicacies
in smaller portions**

Rauchfangkehrer's carpaccio variation

wafer-thin slices of beef, lamb and veal carpaccio with rocket salad,
pistachios, pine nuts and roasted *organic* pumpkin seeds



Clear beef consommé double

variations of Austrian fillings



Boiled and gratinated tail of rump from Mostviertel ox

bread pudding with herbs and horseradish,
bouillon vegetables



Rauchfangkehrer's Viennese Schnitzel

from Mühlviertel milk-fed veal

deep-fried parsley, potato salad,
cranberry sauce



Caramelized mini-“Kaiserschmarren” (Emperor's pancake)

sour cream ice cream, stewed plums

Price of set meal

67.50

Beverage package “Chimney Sweep small”

1 glass of house aperitif (*Klostersekt with home made fruit puree of the season*)

0,75 l Römerquelle mineral water

1/8 l Gemischter Satz DAC 2025, *Weingut Fuhrgassl-Huber, Wien*

1/8 l Blaufränkisch a'Kira 2019, *T.FX.T, Mittelburgenland*

Espresso/Melange/Cappuccino

Price of beverage package:

38.70

[*Click here for photos of our classic delicacies menu.*](#)

The prices above apply only to a set meal or package.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

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Beverage packages

Beverage package "Classic"

per person **23.20**

- 0.33 l Römerquelle mineral water **3.90**
- 1/8 l Grüner Veltliner „Pepp“ 2025, *Weingut Gruber, Weinviertel* **6.90**
- 1/8 l Zweigelt Estoras 2021, *Weingut Eszterházy, Leithaberg* **6.90**
- Espresso/Melange/Cappuccino **5.50**

Beverage package "Classic with aperitif"

per person **32.10**

- 1 glass of house aperitif
(Klostersekt with home made fruit puree of the season) **8.90**
- 0.33 l Römerquelle mineral water **3.90**
- 1/8 l Grüner Veltliner „Pepp“ 2025, *Weingut Gruber, Weinviertel* **6.90**
- 1/8 l Zweigelt Estoras 2021, *Weingut Eszterházy, Leithaberg* **6.90**
- Espresso/Melange/Cappuccino **5.50**

Beverage package "Chimney Sweep small"

per person **38.70**

- 1 glass of house aperitif
(Klostersekt with home made fruit puree of the season) **8.90**
- 0.75 l Römerquelle mineral water **7.50**
- 1/8 l Gemischter Satz DAC 2025, *Weingut Fuhrgassl-Huber, Wien* **7.90**
- 1/8 l Blaufränkisch a'Kira 2019, *T.FX.T, Mittelburgenland* **8.90**
- Espresso/Melange/Cappuccino **5.50**

Beverage package "Chimney Sweep large"

per person **54.20**

- 1 glass of house aperitif
(Klostersekt with home made fruit puree of the season) **8.90**
- 0.75 l Römerquelle mineral water **7.50**
- 1/8 l Gemischter Satz DAC 2025, *Weingut Fuhrgassl-Huber, Wien* **7.90**
- 1/8 l Blaufränkisch a'Kira 2019, *T.FX.T, Mittelburgenland* **8.90**
- Espresso/Melange/Cappuccino **5.50**
- 2 cl Austrian schnaps or
1/16 l Eiswein Grüner Veltliner 2014, *Weingut Weinrieder, Weinviertel* **14.50**

Beverage package "Best of Austria"

per person **63.40**

- 1 glass of house aperitif
(Klostersekt with home made fruit puree of the season) **8.90**
- 0.75 l Römerquelle mineral water **7.50**
- 1/8 l Riesling Ried Wechselberg 2014, *Waldschütz, Kamptal* **14.50**
- 1/8 l Pinot Noir Ried Szapary 2021, *Weingut Jalits, Eisenberg* **12.50**
- Espresso/Melange/Cappuccino **5.50**
- 2 cl Austrian schnaps or
1/16 l Eiswein Grüner Veltliner 2014, *Weingut Weinrieder, Weinviertel* **14.50**



Restaurant

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Selected drinks

Wine

<input type="checkbox"/> Rauchfangkehrer's House Aperitif Klostersekt with fresh puree of fruits	0,1 l	8.90
<input type="checkbox"/> Grüner Veltliner "Pepp" 2025 Weingut Gruber, Weinviertel	0.125 l	6.90
<input type="checkbox"/> Zweigelt Estoras 2021 Weingut Eszterházy, Leithaberg	0.125 l	6.90
<input type="checkbox"/> Klostersekt Stift Klosterneuburg	0,1 l 0.75 l	7.90 51.00
<input type="checkbox"/> Brut Rosé "Shiki Miki" Pia Strehn, Mittelburgenland	0,1 l 0,75 l	11.90 81.00
<input type="checkbox"/> Brut Reserve "Mathäi" Stift Klosterneuburg	0,1 l 0,75 l	11.90 81.00

Wine list upon request

<input type="checkbox"/> Römerquelle mineral water sparkling, still	0.75 l 0.33 l	7.50 3.90
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Fruit Juices, Klosterneuburg Monastery

<input type="checkbox"/> Unfiltered apple juice "Idared"	0.125 l	3.50
<input type="checkbox"/> Grape juice "St. Laurent"	0.125 l	3.90
<input type="checkbox"/> Apricot nectar	0.125 l	4.90
<input type="checkbox"/> Nectar from black current	0.125 l	5.50

Soft Drinks

<input type="checkbox"/> Coca Cola / Coca Cola zero	0.33 l	5.50
<input type="checkbox"/> Fanta	0.33 l	5.50
<input type="checkbox"/> Sprite	0.33 l	5.50
<input type="checkbox"/> Almdudler	0.33 l	5.50
<input type="checkbox"/> Rauch Ice Tea	0.33 l	5.50
<input type="checkbox"/> Lobsters Tonic Water	0,2 l	7.20
<input type="checkbox"/> Lobsters Ginger Ale	0,2 l	7.20

Beer

<input type="checkbox"/> Trumer Pils	0.2 l 0.3 l	4.90 5.90
<input type="checkbox"/> Trumer Zwickl	0.2 l 0.3 l	5.50 6.50

Coffee/Tea

<input type="checkbox"/> Single Espresso		4.50
<input type="checkbox"/> Double Espresso		5.50
<input type="checkbox"/> Viennese Melange		5.50
<input type="checkbox"/> Tea (different varieties)		5.90



Restaurant

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Booking confirmation

group name _____

contact name _____ mobile phone _____

placement _____

date _____ number of guests _____

arrival _____ departure _____

slot 1: 17.30/18 – 20 h € 60.-/70.- minimum per person
 slot 2: 20.15/20.30/20.45 h – open end € 70.-/80.- minimum per person
 slot 3: start anytime € 110.-/130.- minimum per person

menu _____ beverages / prices _____

starter _____ beverage package _____

soup _____ aperitif _____

entremets _____ white wine _____

main dish _____ red wine _____

dessert _____ digestif _____

cheese _____ coffee _____

allergies _____ tea _____

vegetarian _____ water _____

price of menu _____ surcharge _____

cover charge 5.50 per guest tax on music 3.50 per guest

deposit _____ discount _____

payment _____ tip/gratuity proposal 10 % of the total amount

invoice infos _____

menu cards _____ language _____

logos _____

restaurant give aways _____

host give aways _____

miscellaneous _____

booking and payment terms received, read and accepted

Press photos for free use can be found here.

stamp _____ date / signature _____



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

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Booking and payment terms for groups and travel agents

All bookings must be confirmed **four weeks prior to the event** by paying a minimum **deposit of € 50 per guest**. We only accept payment by wire transfer. Bookings for Friday and Saturday evenings during high season and for conferences require a minimum order of € 50.- for lunch and a minimum of € 60–130.- for dinner per person depending on the time slot. Exclusive booking of a whole room on request depending on season and time of day € 1800.- up to 3800.- per room.

Payment in advance: 5% discount

All payments in advance have to be made by bank transfer or paylink/saferpay.

Deposits must be made by bank transfer to Bank Austria Stephansplatz A-1010 Wien
Restaurant Zum Weißen Rauchfangkehrer Gastronomie GmbH
IBAN: AT57 1200 0004 0515 9708
SWIFT CODE: BKAUATWW

We add a cover charge of € 5.50 that includes a small surprise, roasted, salted and caramelized organic pumpkin seeds, salted butter and an assortment of fresh bread. The government tax on live music of € 3.50 per guest is charged only in the piano and salon area.

To guarantee a fair distribution between kitchen and service we take the liberty to propose 10 % as a tip/gratuity on behalf of our team.

Confirmation of the final number of guests is required one day (24h) in advance. Otherwise the original number of bookings will be charged. The amount payable will be calculated on the final number of guests. All reservations, cancellations and amendments must be made in written form by e-mail and must be **confirmed from the restaurant**.

All prices and menu items are subject to changes in the market conditions. Charging is based on actual consumption.

Bills are only issued for the whole group and can be settled in cash, by American Express, JCB, Mastercard, Visa or cash card.

Individual bills per table can only be supplied on request.

Menu cards

The prices for the set menus include one menu card per 2 persons. In case guests would like to take the menu card with them, € 2.- will be charged per card.

For reservations the following cancellation conditions apply:

cancellation fee

until 14 days before reservation	free of charge*
until 7 days before reservation	30% of the agreed menu
until 3 days before reservation	100% of the agreed menu*

* unless we receive bookings from other parties, which is quite likely.

All prices are quoted in Euros and include all taxes and duties.

Wheelchairs, strollers and high chairs are not permitted for fire safety reasons.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

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Siteplan



Stephanszimmer

Table 1 for a party of 6/7/8
Table 2 for a party of 4/5
Table 3 for a party of 4
Table 4 for a party of 3
Table 5 for a party of 5
Table 6 for a party of 6/7
Table 7 for a party of 2/3
Table 6+7 for a party of 8/10
max. 35 PAX



Rauchfangkehrerstüberl

Table 8 for a party of 5/6
Table 9 for a party of 3/4
Table 10 for a party of 3
Table 11 for a party of 2
Table 12 for a party of 3
Table 13 for a party of 6/7/8
Table 14 for a party of 3/4
max. 30 PAX



Klavierzimmer

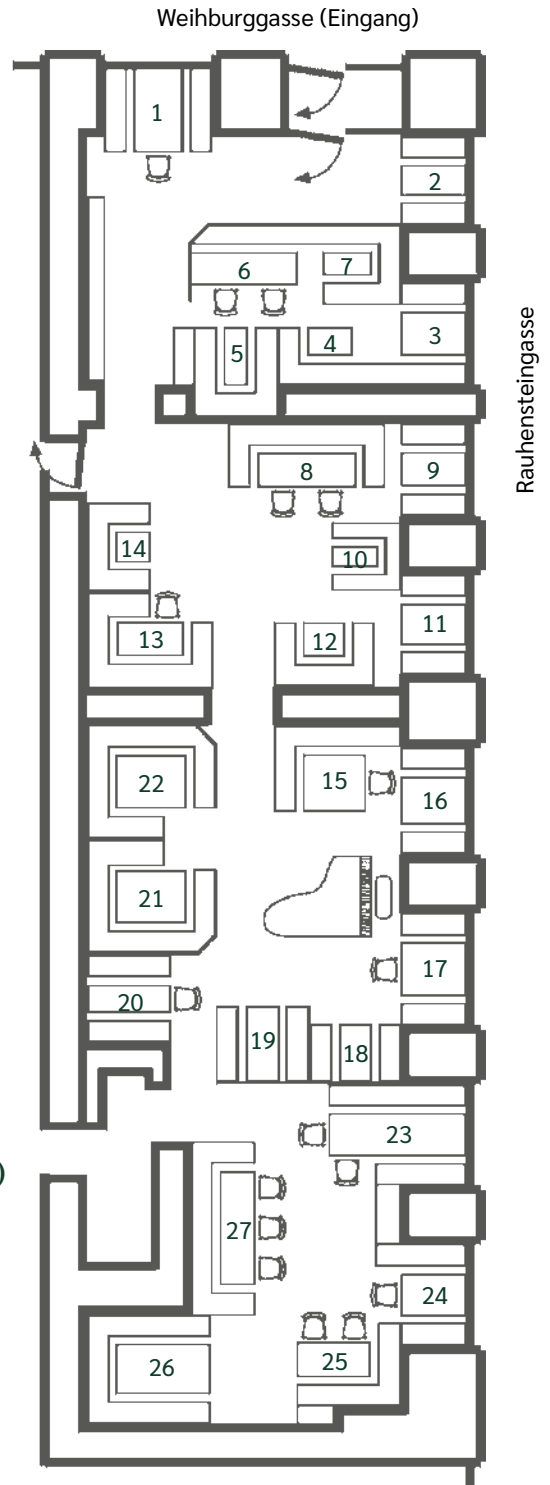
Table 15 for a party of 2/3
Table 16 for a party of 2
Table 17 for a party of 2
Table 18 for a party of 2
Table 19 for a party of 4
Table 20 for a party of 3/4
Table 21 for a party of 5/6
Table 22 for a party of 5/6
max. 30 PAX



Salon (Gesellschaftsraum)

Table 23 for a party of 7/8
Table 24 for a party of 4/5
Table 25 for a party of 5/6
Table 26 for a party of 7/8
Table 27 for a party of 8/9/10
max. 37 PAX

entire Restaurant
max. 132 PAX



Join the host for a
personal tour.





Restaurant

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Souvenirs of a great experience

Chimney Sweep's dishes

Ashtray	15.00
Demitasse	12.00
Coffee cup	15.00
Coffee/demitasse saucer	8.00
Schnaps dispenser	11.00
Chimney Sweep toothpick dispenser (china)	79.00
Plate Ø 16 cm	14.00
Plate Ø 20 cm	24.00
Plate Ø 31 cm	36.00

Chimney Sweep's coffee set

0.5 kg organic Fairtrade coffee
from the Altwien roastery
with our stylish mug and saucer

44.90



*The Original to take
home with you!*



All prices in the menu are quoted in Euros including all taxes and duties.

Restaurant Zum weissen Rauchfangkehrer Gastronomie GmbH
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info@weisser-rauchfangkehrer.at | www.weisser-rauchfangkehrer.at



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

About us

Welcome to the heart of Vienna, where you've come to the right place for culinary delights. We're a restaurant with a truly funny story behind its name – but more importantly, we're known for serving sophisticated Austrian cuisine with great finesse and the highest quality standards.

You can rely on us for two things: **Seasonal and regional specialities**, prepared by our kitchen team with fresh, organic and, wherever possible, local ingredients. And a chef who attaches great importance to serving you the **classics** in a contemporary way. Historic doesn't have to mean old-fashioned.

Historic doesn't have to mean old-fashioned. As a **traditional restaurant**, as we undoubtedly are, we see no contradiction with modern Viennese cuisine. For us, it goes without saying that the ingredients for our dishes mostly come from farms that work with natural methods. Our stance is that the Weiße Rauchfangkehrer has a proverbial clean slate when it comes to procuring food. One of the reasons we buy from sustainable companies is because the product quality is unrivalled – you can really taste it.

There are many exciting things to tell you about **our history**. Our restaurant was founded in 1848 and is one of the most traditional restaurants in Vienna. Incidentally, it was also Franz Sacher's first restaurant, which is why we're still closely linked to Sacher today. Sacher hotel guests like to come and find us, and the legendary original Sacher Torte is a must on our dessert menu.

And there's the mystery of how our restaurant got its funny name. Well, it was once the guild tavern of the old Viennese chimney sweeps, but one chimney sweep in particular made a significant contribution to it. He was by no means a picky eater – he was a gourmet, which suits us perfectly. Secondly, he'd also taken a shine to the baker next door. And thirdly, he may have occasionally drunk a bit too much and then slept it off in a flour trough in the cellar of the house next door. He came into the restaurant the next morning covered in white flour and the rest was history...

*Your well being is our desire.
Your praise is our incentive.
Your criticism encourages us to do better.*