



ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar



Menus for groups

Valid until
the end of
September
2025



as of July 2025



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

Valid until
the end of
September
2025



Set menu for groups

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



Lunch

- | | |
|---|-------|
| <input type="checkbox"/> 2-course meal | 32.50 |
| soup and main course | |
| <input type="checkbox"/> 2-course meal | 37.50 |
| starter or dessert and main course | |
| <input type="checkbox"/> 3-course meal | 43.50 |
| soup, main course, dessert or cheese | |
| <input type="checkbox"/> 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
- ☐ **Marinated vegetables from Michael Bauer** 
romaine lettuce, cous cous, peanuts ⁴⁻⁸⁻¹²⁻¹³
- ☐ **Soft goat cheese from "Gut & Gern Eichkögl"** 
pine nuts, oxheart tomatoes, basil ⁴⁻⁵⁻⁷⁻⁸⁻¹²
- ☐ **Beef tartare from Mostviertl ox**
avocado, egg espuma, toast bread ⁴⁻⁵⁻⁷⁻⁸⁻¹⁰⁻¹²⁻¹⁴
- ☐ **Pickled salmon trout from "Gut Dornau"**
bean sprouts, cucumbers, lime yoghurt ¹⁻⁷⁻⁸⁻⁹⁻¹⁰

Specialities of Austrian Cuisine

- ☐ **Cabbage roulade** 
artichokes, zucchini, confit potatoes ¹⁻⁴⁻¹²
- ☐ **Creamy chanterelles** 
dumpling, iceberg lettuce, spring onion ⁴⁻⁵⁻⁷⁻⁸⁻¹²
- ☐ **Rauchfangkehrer's paprika chicken from Styrian corn-fed chicken**
butter dumplings, cream, summer purslane ⁴⁻⁵⁻⁷⁻⁸
- ☐ **Deep fried deboned knuckle of **organic** pork**
pickled cucumbers, radish, potatoes with horseradish ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹⁴
- ☐ **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 Mühlviertl milk-fed veal**
deep-fried parsley, potato salad, cranberry sauce ⁴⁻⁵⁻⁸⁻¹⁴
- ☐ **Boiled and gratinated tail of rump from Mostviertl ox**
bread pudding with herbs and horseradish, bouillon vegetables ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹⁴
- ☐ **Grilled roast beef from Simmental cattle**
parmesan casserole, beans with bacon, corn ¹⁻⁴⁻⁵⁻⁷⁻⁸⁻¹²⁻¹⁴
- ☐ **Arctic char from "Gut Dornau" fried with croutons**
cabbage turnip, peas, gnocchi ⁵⁻⁷⁻⁸⁻¹⁰
- ☐ **In mustard braised leg of rabbit**
gooseberry, eggplant, pak choi ⁴⁻⁵⁻⁷⁻⁸⁻¹²⁻¹⁴



Cover charge (**organic** pumpkin seeds, salted butter and different breads from the **organic** bakery Steiner in Tulln), per person **4.90**

Fee for live piano music (in the evening in the following rooms: Stüberl, piano room, salon), per person **2.90**

Dinner



- | | |
|---|-------|
| <input type="checkbox"/> 3-course meal | 43.50 |
| soup, main course, dessert or cheese | |
| <input type="checkbox"/> 3-course meal | 49.50 |
| starter, main course, dessert or cheese | |
| <input type="checkbox"/> 4-course meal | 59.50 |
| starter and/or soup, main course, dessert and/or cheese | |

Soups*

- ☐ **Iced tomato-melon soup** 
white finger radish, fried batter pearls, vinegar almonds ³⁻⁴⁻⁸⁻¹²
- ☐ **Sour cream soup** 
nettle, mushrooms, egg yolk ⁴⁻⁵⁻⁷⁻⁸
- ☐ **Clear beef consommé double**
variation of fillings ¹⁻⁴⁻⁵⁻⁷⁻⁸

Suppe MIT SINN ^{**}mit Sinn: with every soup ordered, 1 Euro is donated to the charity project suppemit sinn.at


Desserts

- ☐ **Raspberry sorbet** 
nut chip ³
optional with 2 cl Vodka or 2 cl Sparkling wine ¹²
- ☐ **Curd mousse**
apricot, filo dough, thyme ⁵⁻⁷⁻⁸
- ☐ **Traditional apple strudel**
sourcream ice cream, whipped cream ⁵⁻⁷⁻⁸⁻¹²
- ☐ **Cherry parfait**
Valrhona chocolate, yoghurt ⁵⁻⁷⁻¹²
- ☐ **Fresh fruit salad**  ^{*only for more than 15 guests*}
fruit sorbet ¹²
- ☐ **Caramelized mini-"Kaiserschmarren"** (*Emperor's pancake*)
made from "Dinkelhof" **organic** eggs, sour cream ice cream, stewed plums ⁵⁻⁷⁻⁸⁻¹²

Cheese from "Pöhl am Naschmarkt"

- ☐ a selection of perfectly matured cheese ³⁻⁷⁻¹⁴

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.

 = 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
the end of
September
2025

Suggestions for 2-, 3- or 4 course meals

2-course meal for lunch only

Deep fried deboned knuckle of **organic** pork
pickled cucumbers, radish, potatoes with horseradish

Cherry parfait

Valrhona chocolate, yoghur



3-course meal with fish

price of
set meal
+ € 5,-

Pickled salmon trout from "Gut Dornau"
bean sprouts, cucumbers, lime yoghurt

Arctic char from "Gut Dornau"

fried with croutons

cabbage turnip, peas, gnocchi

Curd mousse

apricot, filo dough, thyme



3-course meal with veal schnitzel

price of
set meal
+ € 5,-

Clear beef consommé double
variations of Austrian fillings

Rauchfangkehrer's Viennese Schnitzel
from Mühlviertl milk-fed veal

deep-fried parsley, potato salad, cranberry sauce


Traditional Applestrudel

sourcream ice cream, whipped cream



3-course meal with choice

price of
set meal
+ € 5,-

Marinated vegetables from Michael Bauer 
romaine lettuce, cous cous, peanuts

Boiled and gratinated tail of rump from Mostviertl ox

bread pudding with herbs and horseradish,
bouillon vegetable

or

Rauchfangkehrer's paprika chicken
from Styrian corn-fed chicken

butter dumplings, cream, summer purslane

Caramelized mini "Kaiserschmarren"
(Emperor's pancake)

made from "Dinkelhof" **organic** eggs, ice cream, stewed plums

4-course meal vegan

Marinated vegetables from Michael Bauer
romaine lettuce, cous cous, peanuts

Iced tomato-melon soup

white finger radish, fried batter pearls, vinegar almonds

Cabbage roulade

artichokes, zucchini, confit potatoes

Raspberry sorbet

nut chip



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

Sour cream soup 

nettle, mushrooms, egg yolk

Rauchfangkehrer's paprika chicken
from Styrian corn-fed chicken

butter dumplings, cream, summer purslane

Caramelized mini "Kaiserschmarren"
(Emperor's pancake)


made from "Dinkelhof" **organic** eggs, ice cream, stewed plums



4-course meal with choice

price of
set meal
+ € 5,-

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

Iced tomato-melon soup 

white finger radish, fried batter pearls, vinegar almonds

Rauchfangkehrer's Viennese Schnitzel
from Mühlviertl milk-fed veal

deep-fried parsley, potato salad, cranberry sauce

or

Arctic char from "Gut Dornau"
fried with croutons

cabbage turnip, peas, gnocchi

Curd mousse

apricot, filo dough, thyme

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

Not all dishes are shown, some are symbolic photos.



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 Mostviertl ox

bread pudding with herbs and horseradish,
bouillon vegetables



Rauchfangkehrer's Viennese Schnitzel

from Mühlviertl milk-fed veal

deep-fried parsley, potato salad,
cranberry sauce



Caramelized mini "Kaiserschmarren" (Emperor's pancake)

made from "Dinkelhof" *organic* eggs,
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 Riesling „Antonius“ 2024, *Weingut Dockner, Kremstal*

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

Espresso/Melange/Cappuccino

Price of beverage package:

37.90

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

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



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

Beverage packages

Beverage package "Classic"

per person **22.40**

- ☐ ■ 0.33 l Römerquelle mineral water 3.90
- 1/8 l Grüner Veltliner „Pepp“ 2024, Weingut Gruber, Weinviertel 6.50
- 1/8 l Zweigelt Lösslagen 2015, Weingut Dockner, Kremstal 6.50
- Espresso/Melange/Cappuccino 5.50

Beverage package "Classic with aperitif"

per person **31.30**

- ☐ ■ 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“ 2024, Weingut Gruber, Weinviertel 6.50
- 1/8 l Zweigelt Lösslagen 2015, Weingut Dockner, Kremstal 6.50
- Espresso/Melange/Cappuccino 5.50

Beverage package "Chimney Sweep small"

per person **37.90**

- ☐ ■ 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 „Antonius“ 2024, Weingut Dockner, Kremstal 7.50
- 1/8 l Blaufränkisch a'Kira 2019, T.FX.T, Mittelburgenland 8.50
- Espresso/Melange/Cappuccino 5.50

Beverage package "Chimney Sweep large"

per person **50.40**

- ☐ ■ 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 „Antonius“ 2024, Weingut Dockner, Kremstal 7.50
- 1/8 l Blaufränkisch a'Kira 2019, T.FX.T, Mittelburgenland 8.50
- Espresso/Melange/Cappuccino 5.50
- 2 cl Austrian schnaps or 1/16 l Eiswein Grüner Veltliner 2014, Weingut Weinrieder, Weinviertel 12.50

Beverage package "Best of Austria"

per person **61.40**

- ☐ ■ 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 Grüner Veltliner Aturo 2017, Waldschütz, Kamptal 14.50
- 1/8 l Cabernet Sauvignon 2003 (Magnum), Pasler, Neusiedlersee 12.50
- Espresso/Melange/Cappuccino 5.50
- 2 cl Austrian schnaps or 1/16 l Eiswein Grüner Veltliner 2014, Weingut Weinrieder, Weinviertel 12.50



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

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" 2024 Weingut Gruber, Weinviertel	0.125 l	6.50
<input type="checkbox"/> Zweigelt Lösslagen 2015 Weingut Dockner, Kremstal	0.125 l	6.50
<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"/> Winzersekt Brut Weingut Bründlmayer, Kamptal	0.75 l	95.00

Wine list upon request

<input type="checkbox"/> Römerquelle mineral water sparkling, still	0.75 l 0.33 l	7.50 3.90
---	------------------	--------------

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 vineyard peaches	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"/> Zwettler 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

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

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 4.90 per guest tax on music 2.90 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

The Best of Austrian Cuisine and Cellar

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 € 4.90 that includes roasted, salted and caramelized organic pumpkin seeds, salted butter and an assortment of fresh bread. The government tax on live music of € 2.90 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

The Best of Austrian Cuisine and Cellar

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



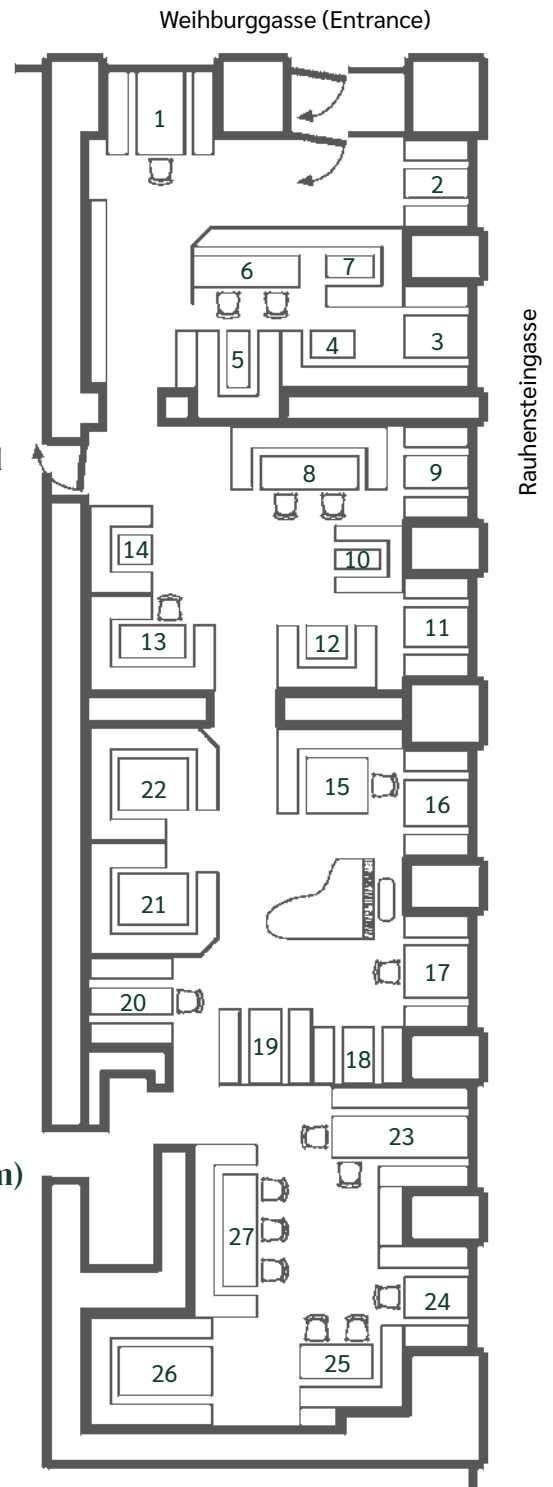
Klavierzimmer

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

All our rooms are fully airconditioned and non-smoking rooms.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar

Souvenirs of a great experience

Chimney Sweep's dishes

Ashtray	11.00
Demitasse	12.00
Coffee cup	15.00
Coffee/demitasse saucer	8.00
Schnaps dispenser	11.00
Rochelt glass	22.00
Chimney Sweep toothpick dispenser (china)	75.00
Plate Ø 16 cm	14.00
Plate Ø 20 cm	24.00
Plate Ø 31 cm	36.00



*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
Weihburggasse 4, 1010 Wien | Tel. +43/1/512 34 71
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.*