





Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

Das Beste aus Österreichs Küche




Starters

Marinated beets from Michael Bauer 	18.50
spelt, pear, walnut 1-3-4-8-12	
Baked chicory 	18.50
Jerusalem artichoke, lamb's lettuce, cottage cheese 5-7-8-12	
Pumpkin mousse	21.90
venison ham, pea pods, puff pastry 4-5-7-8-12-14	
Rauchfangkehrer's carpaccio variation	21.90
wafer-thin slices of beef, lamb and veal carpaccio with rocket salad, pistachios, pine nuts and roasted organic pumpkin seeds 4-5-7-12	
Poultry liver parfait	22.90
figs, rosehip, brioche 3-4-5-7-8-12	
Cured arctic char from "Gut Dornau"	23.90
cauliflower, grapes, verjuice 4-7-8-10-12	
Beef tartare from Mostviertel ox	23.90
avocado, egg espuma, toast bread 4-5-7-8-10-12-14	

Classic Rauchfangkehrer Menu

Rauchfangkehrer's carpaccio variation
wafer-thin slices of beef, lamb and veal carpaccio with rocket salad, pistachios, pine nuts and roasted **organic** pumpkin seeds 4-5-7-12



Sweet potato soup 
fried batter pearls, cashew 1-3-4-8-12-14



Boiled and gratinated tail of rump from Mostviertel ox
bread pudding with herbs and horseradish, bouillon vegetables 1-4-5-7-8-14






Light mousse of Callebaut chocolate 
gingerbread crumbles, chestnuts, sour cherries 1-3-8-12

4-course meal 59.50
3-course meal with soup 43.50
3-course meal with starter 49.50



Prices of wines according to consumption ¹²

Chardonnay Kalkschicht 2024, Sommer, Leithaberg, 1/8 l 9.20
Pinot Noir Ried Szapary 2021, Jalits, Eisenberg, 1/8 l 12.50
Eiswein Grüner Veltliner 2014, Weinrieder, Weinviertel 1/16 l 14.50


Soups*

Sweet potato soup 	9.90
fried batter pearls, cashew 1-3-4-8-12-14	
Cream of mushroom soup 	9.90
bread dumplings, cream 4-5-7-8-12	
Clear beef consommé double	9.90
variation of fillings 1-4-5-7-8	
 * "mit Sinn": with every soup ordered, 1 Euro is donated to the charity project suppemit Sinn.at	


Specialities of the Austrian Cuisine

Caramelized cabbage noodles 	24.90
green salad, caraway jus, bell pepper 1-4-8-12-14	
Creamy emmer grain 	26.50
green Hokkaido pumpkin, spinach, Bleu de Brebis cheese	
Corn-fed chicken breast from Sulmtal stuffed with chestnuts	28.90
black salsify, barley, kale 3-4-5-7-8-12	
Glaced organic pork neck	29.90
pumpkin cabbage, potato dumpling, piri piri 4-5-7-8-12-14	
Rauchfangkehrer's Viennese Schnitzel	
■ from Gustino free-range pork tenderloin	27.90
■ from Mühlviertel milk-fed veal	33.90
cranberry sauce additional	2.50
breaded with organic eggs from "Dinkelhof", pan-fried with clarified butter, served with deep-fried parsley and potato salad 4-5-8-14	
Boiled and gratinated tail of rump from Mostviertel ox	31.90
bread pudding with herbs and horseradish, bouillon vegetables 1-4-5-7-8-14	
Alpine venison ragout	33.90
curd cheese Spätzle, Brussels sprouts, olives 3-4-5-7-8-12	
Confit salmon trout filet from "Gut Dornau"	35.50
broccoli, parsnips, brown butter 3-4-7-10-12	
Grilled roast beef from Mostviertel heifer	36.90
beluga lentils, carrots, potato-leek cracklings 4-5-7-8-12-14	
Cheese from "Pöhl am Naschmarkt"	
a selection of perfectly matured cheese  3-7-14	23.50

Cover charge (small surprise, **organic** pumpkin seeds ⁵, 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
For groups of 4 guests and up we suggest a 10 % tip.

 = 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

Splitting the bill only on request and only with cash settlement. All prices are in EUROS and include all taxes and duties.



Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine

How the restaurant got its amusing name

Our restaurant was founded in 1848 and is one of the most traditional restaurants in Vienna. By the way, it was also the first restaurant of Franz Sacher, the inventor of the legendary Sacher Torte. Our two traditional companies are still closely linked today. Another part of our history is that our restaurant was once the guild tavern of the Old Viennese chimney sweeps. The chimney sweep in question was by no means a picky eater and could often be found here or next door at the bakery, which he was very fond of. One day, when he had drunk too much and wanted to sleep it

off in a flour trough in the cellar of the neighbouring house, he probably didn't know that he would become our eponymous hero. But he came into the bar the next morning covered in white flour, and the rest was history.

Of course, an amusing name alone is not enough. Enjoy the inimitable atmosphere that still characterises our restaurant today and look forward to the best specialities from Viennese cuisine and from our well-stocked cellar.



Organic ingredients & sustainable cuisine

We make not one, but two promises. Firstly, we place great emphasis on serving you Austrian classics in a contemporary way. Secondly, we guarantee regionality, seasonality and fresh, organic ingredients. That's why our meat is sourced from cattle raised as suckler cows,

our eggs come from happy chickens and our fish, vegetables, fruit, cheese, bread, and wine are procured from suppliers we know and love – guaranteeing low food miles.

Unfortunately, we can't introduce you to all of our partners here, but we can mention a few:

Colourful variety from our greengrocer, "Gemüsemanufaktur Bauer"



Gemüsemanufaktur Bauer in Stetten demonstrates a great deal of creativity and enthusiasm for experimentation when working with plants. They supply products such as pea sprouts, "Spigariello" wild broccoli, purple radishes, yellow watermelons, pink currants, broad beans, and cucumber melons as well as colourful edible flowers and herbs.

Creative bread ideas in organic quality from "Steiner Brot"



An unwavering dedication to the baking trade is one of many secrets to the success of this traditional bakery in Tulln. They create exceptional products and exclusive bread mixes for their discerning customers.

Fresh fish daily from "Gut Dornau"



The fish ponds of Gut Dornau, which are supplied with crystal-clear water from the Triesting and Piesting rivers, provide the freshest trout, salmon trout, char, speckled trout, pikeperch, carp, Danube salmon and catfish. They are caught in the morning and delivered fresh daily in refrigerated trucks.

Strong character from "Gut & Gern"



A respectful working relationship ensures the best quality of the raw materials, from which goat's milk products are lovingly handcrafted. The goats are milked by hand and the raw milk is processed directly on the farm into fine yoghurt, spreads, cream cheese and semi-hard cheese.