Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine





Starters

Rauchfangkehrer's carpaccio variation **23.90**
wafer-thin slices of beef, lamb and veal carpaccio with rocket salad, pistachios, pine nuts and roasted *organic* pumpkin seeds 4-5-7-12

Beef tartare from Mostviertel ox **25.90**
pepper mayonnaise, toast, egg yolk 5-7-8-10-12-14

Leaf salad **18.90**
goat cheese, fig, pumpkin seed 5-7-8-12

Cured Arctic char from "Gut Dornau" **25.50**
celery, apple, hazelnut 3-4-7-10

Chioggia beetroot **19.90**
beech mushroom, carrot, walnut 3-4-12

Deboned deep-fried calf's head **25.90**
grilled bell pepper, pickled vegetables 4-5-8-12-14 main course **33.50**

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

❖

Potato Soup
mushroom, crouton 4-8-12

❖

Gratinated boiled beef (Tafelspitz) 1-4-5-7-8-14
pan-fried bread pudding with horseradish, bouillon vegetables

or

Rauchfangkehrer's Viennese Schnitzel from Gustino free-range pork tenderloin
pan-fried with clarified butter, served with deep-fried parsley and potato salad 4-5-8-14

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Light chestnut cream
cherry, crumble 5-7-8-12

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

Wine pairing of your choice 12 (á 0.1 l/0.05 l)
3-course starter 32.90 | 3-course soup 32.90 | 4-course 39.90

Soups*

Potato soup **10.50**
mushroom, crouton 4-8-12

Classic Viennese wedding soup **10.90**
Clear beef consommé double with 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 suppemitsinn.at

Specialities of the Austrian Cuisine

Gratinated boiled beef (Tafelspitz) **35.50**
pan-fried bread pudding with horseradish, bouillon vegetables 1-4-5-7-8-14

Rauchfangkehrer's *organic* beef goulash from "*Bio*istlogisch" **28.90**
Spaetzle-dumplings, mustard pickle 4-5-7-8-12-14

Rauchfangkehrer's Viennese Schnitzel
• from Gustino free-range pork tenderloin **28.90**
• from Mühlviertel milk-fed veal **35.90**
cranberry sauce additional **2.50**
pan-fried with clarified butter, served with deep-fried parsley and potato salad 4-5-8-14

***Organic* roast pork** **29.90**
pumpkin cabbage, ham dumpling 1-4-5-7-8-12

Cheese Spaetzle-dumplings **24.90**
leaf salad, crispy fried onion 1-5-7-8

Grilled salmon trout filet from "Gut Dornau" **37.90**
olive, root swede, broccoli 4-7-10

Pink-roasted duck breast **36.90**
Jerusalem artichoke, pea gnocchi, chestnut 4-5-7-8-12

Chickpea patty **25.90**
parsnip, courgette 4-12

Cheese from "Pöhl am Naschmarkt"

Selection of perfectly matured cheese 3 types: **19.90**
from cow, sheep and goat 1-3-7-8-9-14 5 types: **23.90**

Daily Special
Please ask our service team for today´s recommendation.

Cover charge (small surprise, *organic* pumpkin seeds 5, butter 7, 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 = 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

Veggi = 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.

Regional meat from BIOISTLOGISCH



In order to bring the best of Austrian cuisine to the plate, meat of the highest premium quality is a prerequisite. The Lower Austrian family business also supplies us with first-class organic food that is produced in harmony with nature.