



ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar



Menus for groups





Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine and Cellar


Set menu for groups

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

Lunch

- 2-course meal** 29.50
soup and main course
- 2-course meal** 33.50
starter or dessert and main course
- 3-course meal** 39.50
soup, main course, dessert or cheese
- 3-course meal** 45.50
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 celery** 
spiced nut sponge cake, hazelnuts, oyster mushroom 1-3-4-8-12
- Chicken liver cream**
pear preserve, rusk 3-5-7-8-12
- Beef tartare from Mostviertl ox**
avocado, egg espuma, pepper mayonnaise 4-5-7-8-10-12-14
- Pickled arctic char from "Gut Dornau"**
braised fennel, buttermilk, pomelo 7-10-12



Specialities of Austrian Cuisine

- Cheese dumplings** 
beet root, brown butter, mustard greens 4-5-7-8-12-14
- Homemade Fusilli** 
mushroom sauce, walnuts, lovage 1-3-4-8-12-14
- Roasted and fried from Styrian corn-fed chicken**
creamy potatoes, radish, cucumber 4-7-8-14
- Cabbage meat from **organic** pork**
dumplings, sour cream 4-5-7-8
- Gratinated boiled beef from Mostviertl ox**
bread pudding with horseradish and herbs,
bouillon vegetables 1-4-5-7-8-14
- Rauchfangkehrer's Viennese schnitzel from Mühlviertel milk-fed veal**
(price of set meal + € 5,-)
deep-fried parsley, potato-mayonnaise salad, cranberry sauce 4-5-8-14
- Rauchfangkehrer's Viennese schnitzel from Gustino free-range pork tenderloin**
deep-fried parsley, potato-mayonnaise salad, cranberry sauce 4-5-8-14
- Roasted trout from "Gut Dornau"**
(price of set meal + € 5,-)
braised swede root, olive cream, tomato 4-7-8-10
- Braised cheeks from Mostviertl ox**
(price of set meal + € 5,-)
leek, creamy semolina, lentils 4-7-8-12-14




Dinner

- 3-course meal** 39.50
soup, main course, dessert or cheese
- 3-course meal** 45.50
starter, main course, dessert or cheese
- 4-course meal** 55.50
starter and/or soup, main course,
dessert and/or cheese

Soups*



- Onion soup** 
pickled mushrooms, toasted bread 1-4-8
 - Cream of parsley soup**
venison ham, roasted parsley root 1-4-12
 - 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 suppemitinn.at

Desserts

- Lemon sorbet** 
brazil nut chip 1-3
optional with 2 cl Vodka or 2 cl Sparkling wine 12
(price of set meal + € 2.50,-)
- Chilled quince bowl** 
shortcrust pastry, parisian cream 1-3-8-12
- Traditional apple strudel**
sourcream ice cream, whipped cream 5-7-8-12
- Profiterole**
vanilla cream, apple sorbet 5-7-8
- 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

 = vegetarian  = vegan

Allergens: 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

Cover charge € 4.90/person includes roasted, salted and caramelized **organic** pumpkin seeds, salted butter and different breads from the **organic** bakery Steiner in Tulln. The entertainment fee for live piano music of € 2.90 is charged in the area of piano accompaniment (Stüberl, piano room, salon). 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.



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Suggestions for 2-, 3- or 4 course meals

2-course meal for lunch only

Cabbage meat from *organic* pork
dumplings, sour cream

Profiterole
vanilla cream, apple sorbet



3-course meal with fish

(price of set meal + € 5.-)

Pickled arctic char from "Gut Dornau"
braised fennel, buttermilk, pomelo

Roasted trout from "Gut Dornau"
braised swede root, olive cream, tomato

Profiterole
vanilla cream, apple sorbet



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 mayonnaise-salad,
cranberry sauce

Traditional Applestrudel
sourcream ice cream, whipped cream



3-course meal with choice

(price of set meal + € 5.-)

Marinated celery 
spiced nut sponge cake, hazelnuts, oyster mushroom

Roasted and fried from Styrian corn-fed chicken
creamy potatoes, radish, cucumber

or

Braised checks from Mostviertl ox
leek, creamy semolina, lentils

Caramelized mini-"Kaiserschmarren"
(Emperor's pancake)
made from "Dinkelhof" *organic* eggs, ice cream, stewed plums

4-course meal vegan

Marinated celery
spiced nut sponge cake, hazelnuts, oyster mushroom

Onion soup
pickled mushrooms, toasted bread

Homemade Fusilli
mushroom sauce, walnuts, lovage

Chilled quince bowl
shortcrust pastry, parisian cream



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

Onion soup 
pickled mushrooms, toasted bread

Gratinated boiled beef from Mostviertl ox
bread pudding with horseradish and herbs, bouillon vegetables

Caramelized mini-"Kaiserschmarren"
(Emperor's pancake)
made from "Dinkelhof" *organic* eggs, ice cream, stewed plums



4-course meal with choice

(price of set meal + € 10.-)


Beef tartare from Mostviertl ox
avocado, egg espuma, pepper mayonnaise

Cream of parsley soup
venison ham, roasted parsley root

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

or

Roasted trout from "Gut Dornau"
braised swede root, olive cream, tomato

Chilled quince bowl 
shortcrust pastry, parisian cream



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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



Gratinated boiled beef from Mostviertl ox

bread pudding with horseradish and herbs, bouillon vegetables



Rauchfangkehrer's Viennese Schnitzel

from Mühlviertl milk-fed veal

deep-fried parsley, potato mayonnaise-salad,
cranberry sauce



Caramelized mini "Kaiserschmarren" (Emperor's pancake)

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

Price of set meal

59.90

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“ 2023, *Weingut Dockner*

1/8 l Blaufränkisch 2015, *Weingut Szemes*

Espresso/Melange/Cappuccino

Price of beverage package:

36.90

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



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Beverage packages

Beverage package "Classic"

per person **21.40**

- 0.33 l Römerquelle mineral water **3.90**
- 1/8 l Grüner Veltliner „Pepp“ 2023, *Weingut Gruber* **6.00**
- 1/8 l Zweigelt Grub 2014, *Weingut Turmhof* **6.00**
- Espresso/Melange/Cappuccino **5.50**

Beverage package "Classic with aperitif"

per person **30.30**

- 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“ 2023, *Weingut Gruber* **6.00**
- 1/8 l Zweigelt Grub 2014, *Weingut Turmhof* **6.00**
- Espresso/Melange/Cappuccino **5.50**

Beverage package "Chimney Sweep small"

per person **36.90**

- 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“ 2023, *Weingut Dockner* **6.50**
- 1/8 l Blaufränkisch 2015, *Weingut Szemes* **8.50**
- Espresso/Melange/Cappuccino **5.50**

Beverage package "Chimney Sweep large"

per person **49.40**

- 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“ 2023, *Weingut Dockner* **6.50**
- 1/8 l Blaufränkisch 2015, *Weingut Szemes* **8.50**
- Espresso/Melange/Cappuccino **5.50**
- 2 cl Austrian schnaps or
1/16 l Eiswein Grüner Veltliner 2014, *Weingut Weinrieder* **12.50**

Beverage package "Best of Austria"

per person **60.40**

- 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 Alte Reben 2014, *Weingut Hager* **12.50**
- 1/8 l Arachon (Magnum), T.FX.T **13.50**
- Espresso/Melange/Cappuccino **5.50**
- 2 cl Austrian schnaps or
1/16 l Eiswein Grüner Veltliner 2014, *Weingut Weinrieder* **12.50**



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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" 2023 Weingut Gruber Röschitz	0.125 l	6.00
<input type="checkbox"/> Zweigelt Grub 2014 Weingut Turmhof	0.125 l	6.00
<input type="checkbox"/> Klostersekt Stift Klosterneuburg	0,1 l 0.75 l	7.90 51.00
<input type="checkbox"/> Winzersekt Brut Weingut Bründlmayer	0.125 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	2.95
<input type="checkbox"/> Grape juice "St. Laurent"	0.125 l	3.75
<input type="checkbox"/> Apricot nectar	0.125 l	4.45
<input type="checkbox"/> Nectar from vineyard peaches	0.125 l	4.95

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"/> Tonic Water Thomas Henry	0.2 l	6.20

Beer

<input type="checkbox"/> Trumer Pils	0.2 l 0.3 l	4.50 5.50
<input type="checkbox"/> Zwettler Zwickl	0.2 l 0.3 l	4.90 5.90

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)		5.50



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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 € 60–90.- for dinner per person depending on the time slot. Exclusive booking of a whole room on request depending on season and time of day € 1500.- up to 2500.- 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 in advance for lunch bookings and by 2 pm on the same day for dinner bookings. 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 writing, either by fax or e-mail, and **confirmed by 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.



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Siteplan

Weihburggasse (Entrance)



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



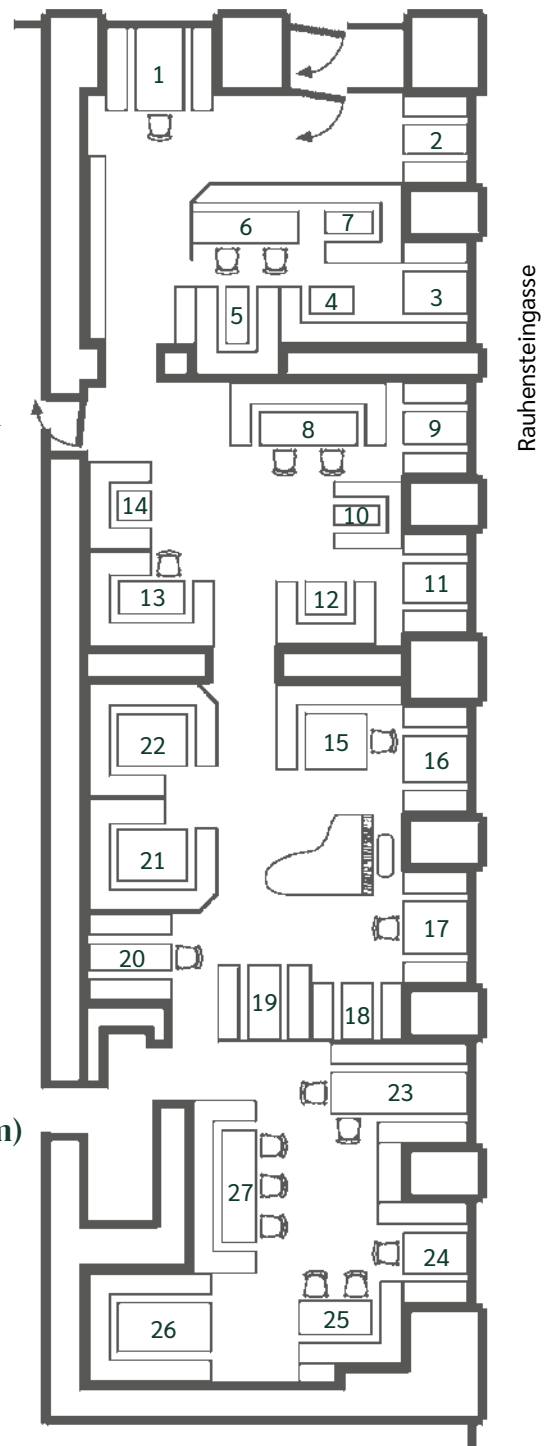
Klavierzimmer

- 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.



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Souvenirs of a great experience

Chimney Sweep's dishes

Ashtray	11.00
Demitasse	12.00
Coffee cup	15.00
Tea cup	22.00
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
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info@weisser-rauchfangkehrer.at / www.weisser-rauchfangkehrer.at



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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
€ 50.-/60.- minimum per person

slot 2: 20.15/20.30/20.45 h – open end
€ 60.-/70.- minimum per person

slot 3: start anytime
€ 90.-/110.- 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 _____ Aufpreis _____

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 _____

decoration _____ logos _____

restaurant give aways _____

host give aways _____

miscellaneous _____

booking and payment terms received, read and accepted

stamp _____ date / signature _____



Restaurant

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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.*