


Restaurant

ZUM WEISSEN RAUCHFANGKEHRER


The Best of Austrian Cuisine



Starters

- Oven-roasted cauliflower**  17.50
toasted bread crumbs, lettuce hearts, sunflower seeds 3-4-8-12
- Austrian veal "Leberkäs"** 19.50
cottage cheese, mustard, leek 4-7-8-12-14
- 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
- Pickled herring filet** 22.50
beet root, apple, horseradish 4-7-8-10-12-14
- Beef tartare from Mostviertl ox** 23.90
avocado, egg espuma, pepper mayonnaise 4-5-7-8-10-12-14

Soups*

- Cream of celery and pea soup**  9.50
pearl barley, chervil 1-4-8-12
 - Cream of potato and mushroom soup** 9.90
blood sausage, marjoram 4-7-8-12
 - Clear beef consommé double** 9.90
variation of fillings 4-7-8-12
-  * "mit Sinn": with every soup ordered, 1 Euro is donated to the charity project suppemit Sinn.at

Specialities of the Austrian Cuisine

- Potato goulash**  22.50
Spaetzle dumplings, pickled cucumbers, bell pepper 4-8-12-14
- Grilled potato-onion gnocchi**  23.50
gray cheese, **organic** egg from "Dinkelhof", cabbage 3-4-5-7-8-12
- Roasted breast of corn-fed chicken** 25.50
spinach, mushrooms, couscous 3-4-5-7-8-12
- Cured and braised cheeks from **organic** pork** 27.50
lentils, carrots, pearl onion 4-5-7-8-12-14
- Rauchfangkehrer's Viennese Schnitzel**
 - from Gustino free-range pork tenderloin 27.90
 - from Mühlviertl milk-fed veal 31.90**cranberry sauce additional** 2.50
breaded with **organic** eggs from "Dinkelhof", pan-fried with clarified butter, served with deep-fried parsley and potato-mayonnaise salad 4-5-8-14
- Gratinated boiled beef from Mostviertl ox** 31.50
bread pudding with horseradish and herbs, bouillon vegetables 1-4-5-7-8-14
- Braised shoulder cut from Mostviertl ox** 1-4-7-8-12 33.50
mashed potatoes, golden beet, broccoli
- Medium roasted lamb shank** 35.50
avocado ravioli, artichoke, navy beans 1-4-5-7-8-12-14
- Grilled arctic char filet from "Gut Dornau"** 35.50
radish, verjuice, butter dumplings 4-5-7-8-10-12

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



Cream of potato and mushroom soup
blood sausage, marjoram 4-5-7-8



Gratinated boiled beef from Mostviertl ox
bread pudding with horseradish and herbs, bouillon vegetables 1-4-5-7-8-14




Semolina pudding
pineapple, coconut 5-7-8-12

- 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

- Sauvignon Blanc J.D. 2023, Dockner, Kremstal, 1/8 l 7.50
- Blaifränkisch a'Kira 2019, T.FX.T, Mittelburgenland, 1/8 l 8.50
- Eiswein Grüner Veltliner 2014, Weinrieder, Weinviertel, 1/16 l 12.50

Cheese from "Pöhl am Naschmarkt"

- a selection of perfectly matured cheese  3-7-14 23.50

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

 = vegan

 = vegetarian

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. Entertainment fee for live piano music € 2.90 (Stüberl, piano room, salon). Splitting the bill only on request and only with cash settlement. For groups of 5 guests and up we take the liberty of suggesting a 10 % tip on behalf of our service and kitchen team. All prices are in EUROS and include all taxes and duties.



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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.