


Restaurant

ZUM WEISSEN RAUCHFANGKEHRER

The Best of Austrian Cuisine



Starters

Braised Chioggia root  17.50
walnuts, pear, lamb's lettuce 3-4-8-12

Cold marinated belly from *organic* pork 18.50
pickled root vegetables, horseradish,
chive sauce 4-5-7-8-14

Rauchfangkehrer's carpaccio variation 21.50
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 Mostviertl ox 23.90
avocado, egg espuma, pepper mayonnaise 4-5-7-8-10-12-14


Pickled arctic char from "Gut Dornau" 25.50
cauliflower, grapes, verjuice 7-8-10-12

Soups*


Cream of "Baby Bear" pumpkin soup  9.50
cream of pumpkin seed oil, pumpkin seeds, fennel 1-4-8-12-14


Sauerkraut soup  9.90
puff pastry, alpine cheese 4-5-7-8

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 suppemittsinn.at

Specialities of the Austrian Cuisine

Viennese cabbage pasta  22.50
lettuce, bell pepper, caraway foam 4-8-12

Cheese dumplings  25.50
beet root, brown butter, mustard greens 4-5-7-8-12-14

Braised drumstick from Styrian corn-fed chicken 27.50
parsley root, king oyster mushrooms,
Chinese artichoke 4-5-7-8-12

Glazed neck from *organic* pork 29.50
pumpkin, sour cream casserole, broccoli 4-5-7-8-14

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

Rissoles from venison 3-4-5-7-8-12-14 32.50
Brussels sprouts, Jerusalem artichoke, mashed potatoes

Rauchfangkehrers ox pan 35.50
sirloin, cheek and liver from Mostviertl ox,
onion gravy, semolina strudel, beans 1-4-5-7-8-12-14


Austrian catfish filet from "Gut Dornau" 35.50
lemon crust, spinach, celery 3-4-5-7-8-10

Cheese from "Pöhl am Naschmarkt"


a selection of perfectly matured cheese  3-7-14 21.50

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

❖
Sauerkraut soup 
puff pastry, alpine cheese 4-5-7-8

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


❖
Iced chestnut cream 
vanilla cream, sour cherry 3-8-12


4-course meal 55.50
3-course meal with soup 43.50
3-course meal with starter 49.50

Prices of wines according to consumption

Riesling Steinmassl 2019, Weingut Bründlmayer, Kamptal, 1/8 l 14.50
Blafränkisch Imperial 2015, Oscar Szemes, Mittelburgenland, 1/8 l 12.50
Eiswein Grüner Veltliner 2014, Weinrieder, Weinviertel, 1/16 l 12.50

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.



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.