

For your health

Celebrate with us 50 years of Demeter Austria!

We set great value upon real aliments and thus,
take care to choose Demeter-certified products.

All white-wines and juices are from our own production
and originate from biodynamic Demeter-farming.

In addition to our own manufacture, we obtain following products
from other Demeter-Farmers:
Lentils, potatoes, onions, milk, cream, cereals, flour, coffee and ice-cream.

On our dishes you find flowers, spices and herbs
from our garden.

They are a real elixir of life,
create well-being and protect from illness and ageing.

All flowers and herbs on our dishes are edible -
Try - they taste delicious.



Cover is charged with € 2,80 per person.

It includes home-baked bread from Demeter rye-einkorn flour,
“Wachauer Laberl”, Nikoliahof Demeter-grape seed oil
and still Grander water.

We ask for your understanding,
that the invoice can only be issued per table.

Aperitif

	glass	bottle
Nikolaihof Rosé sparkling	€5,80	39,--
Nikolaihof Riesling sparkling	€5,80	39,--
Nikolaihof Riesling sparkling with elderflower syrup	€5,80	
Gin & Tonic	€8,20	
* organic Gin * organic Tonic *		

Nikolaihof Wines

All wines contain sulphites

1	2018 Grüner Veltliner Zwickl naturally cloudy	€4,40	29,--
2	2018 Grüner Veltliner Hefeabzug	€ 4,--	27,--
3	2018 Im Weingebirge Grüner Veltliner Federspiel	€4,40	29,--
3a	2010 Im Weingebirge Grüner Veltliner Federspiel * bottled in 2017 *	€4,40	29,--
4	2015 Im Weingebirge Grüner Veltliner Smaragd	€6,50	45,--
6	2018 Vom Stein Riesling Federspiel	€4,40	29,--
7	2011 Vom Stein Riesling Federspiel * bottled in 2017 *	€5,20	35,--
10	2014 Vom Stein Riesling Smaragd	€6,50	45,--
13	2012 Klause am Berg Riesling	€7,40	50,--
14	2014 Steiner Hund Riesling	€7,40	50,--
16	2018 Neuburger	€4,40	29,--
17	2016 Elisabeth Tradition	€4,40	29,--
20	2017 Chardonnay	€4,40	29,--
21	2017 Gelber Muskateller	€4,40	29,--
22	2017 Gewürztraminer	€4,40	29,--
40	2016 Geyrhof Zweigelt Ried Richtern	€5,80	39,--
		1/8 l	1 l
	Nikolaihof Grüner Veltliner, Geyrhof red wine	€2,80	19,--
	G'spritzter	€3,50	

Specials

		½ glass	glass	bottle
30	2002 Nikolaihof Vinothek Riesling, dry * matured 16 years in big oak cask *	€7,90	14,80	99,--
32	2013 Nikolaihof Baumpresse, dry * Grüner Veltliner Im Weingebirge *	€5,80	11,--	75,--
34	2017 Nikolaihof Gut's * Riesling	€2,40	4,40	29,--
38	2005 Nikolauswein, sweet * Trockenbeereauslese * 0,375 l bottle *	€8,30	16,--	56,--

Non-alcoholic

	¼ l	0,75l/1 l
Grape juice 0,75l	€2,80	10,--
Grape juice, Elderflower or elderberry juice with still or sparkling water	€2,50	10,--
Grander water, sparkling	€1,50	3,50

Digestive

	2cl	4cl
Apricot Schnapps	€3,70	7,40
Old Plum Schnapps	€3,70	7,40
Johanni-nut liqueur	€3,70	7,40
Sour cherry liqueur (deliciously fruity)	€3,70	7,40
Mariandl (Apricot with Schnapps)	€	5,40
Sour cherries in sour cherry liqueur	€	5,40

Demeter-coffee

a rarity - also to take away

Wachauer coffee G * apricot schnapps 2 cl * whipped cream *	€	8,90
Häferl coffee * biscuit * whipped cream milk foam *	€	4,90
Cereal coffee decaffeinated * whipped cream * biscuit *	€	4,90
Espresso Verlängerter	€	2,80
Double Espresso	€	4,20
Coffee with milk Nikolai Café Latte served in a glass	€	3,--
Coffee with milk Nikolai Café Latte served in a glass	€	4,80
Tea	€	3,--

Starters

Special recommendations

Stinging nettle salad € 8,90
* grape seed oil * roasted sesame and walnuts *

A delightful start

Three kinds of spreads (choose your favourites) € 8,90
* for 2 - 4 persons *
* Hummus with roasted sesame * Liptauer * greaves lard *
* cream cheese with wild herbs and stinging nettle *

Raw fruit and vegetables salad on sorrel € 8,90
* carrots * leek * celery * apples * cream * roasted walnuts *

Green salad with wild herbs € 8,90
* pumpkin seeds * pumpkin seed oil *

Spicy lentils salad (on request also without bacon) € 8,90
* onions * herbs * pumpkin seed oil * bacon *

Emmer rice salad € 8,90
* sorrel * Parmesan *

Plums wrapped in bacon (8 pieces) € 8,90
* 10 pieces vacuum packed to take home *

Black pudding and mustard-apricots € 9,90
* fresh herbs * horseradish *

Sheep milk cheese ^G € 8,90
* pumpkin seed oil * fresh herbs *

Goat milk cheese ^G € 10,90
* grape seed oil * fresh herbs *
* roasted sunflower seeds *

Home-made pates ^H € 10,50
* goose liver pate with cream of green nuts *
* fine venison pate with quince *
* house pate with mustard-medlars *

Dry-cured ham with horseradish € 10,50

Dry-cured ham ^{G, M} € 10,50
* green salad * olive oil * Parmesan *

Venison ham ^M € 12,60
* horseradish * mustard-fruits *

Tatar of smoked char	€ 12,10
* dill mustard * salad with flowers and herbs * spicy *	
Warm smoked char	€ 12,10
* dill mustard * salad with flowers and herbs *	
Two kinds of smoked fish	€ 15,60
* dill mustard * salad with flowers and herbs *	

Soups

Asparagus cream soup	€ 5,40
* roasted white bread *	
Stinging nettle cream soup	€ 4,90
* roasted dark bread with garlic *	
Wachau soup pot	€ 7,10
* beef broth * boiled beef * vegetables * whole grain pasta *	

A vineyard snack

Slice of cold roast pork (if available)	€ 12,90
* mustard * horseradish *	
Cream cheese	€ 2,90
* herbs, stinging nettle and dandelion *	
Hummus - spicy lentils spread	€ 2,90
* roasted sesame *	
Liptauer	€ 2,90
Greaves lard	€ 2,90
Bread	
* Wachauer Laberl *	€ 1,20
* home-made bread (rye-einkorn-flour) *	€ 1,20
Glutenfree bread per pkg.	€ 3,50

Main Course

Light Cuisine - Konjak pasta from Konjak root - less calories

Soup pot with Kojak Vermicelli	€ 8,90
* beef broth * boiled beef * vegetables *	
Konjak Spaghetti	€ 13,90
* tomato sauce * basil *	
* frozen lemon * green salad * spicy *	
 Konjak Vermicelli, Spaghetti or Fettuccine to take home	 € 3,90

Whole grain and vegetables

Austrian "Fleckerl" pasta with cabbage	€ 9,90
* green salad *	
Herbs risotto of „Waldviertler“ einkorn grain	€ 13,30
Green spelt rissoles	€ 14,90
* wild herbs-cream * green salad *	
Celery slices filled with cheese	€ 15,90
* green salad * potatoes * wild herbs-cream *	
Stinging nettle dumplings with roasted yeast flakes	€ 15,90
* stinging nettle crisps * green salad *	

Traditional dishes from Nikolaihof Cuisine

Meat dumplings (ca. 30 min)	€ 10,90
* sauerkraut * gravy *	
Lentils with bacon	€ 12,50
* thyme * bread dumplings *	
Smoked ox tongue	€ 15,90
* lentils * dumplings *	
Spicy ox brisket with sesame-mustard crust	€ 17,90
* parsley potatoes * green salad * wild herbs-cream *	
Roast pork	€ 18,90
* dumplings * warm cabbage salad *	
Pan-fried pork filet-escalope (takes a little longer)	€ 18,90
* parsley potatoes * green salad *	
Game sausages	€ 15,50
* sauerkraut * parsley potatoes *	
Game ragout	€ 17,90
* bread dumplings * fruits in mustard *	
Game rissoles	€ 15,60
* lemon-orange mustard * green salad * parsley potatoes *	
Pan-fried venison loin-escalope	€ 25,60
* cranberries * green salad * parsley potatoes *	
...if the hunter was successful!	

Additional side dishes

* small salad * sauerkraut * potatoes *	€ 4,90
* roasted Konjac pasta from Konjac root *	€ 9,20

From the Traisental fishpond

Pan-fried carp fillet	€ 19,60
* boneless * green salad * parsley potatoes *	
Wachau carp with root vegetables	€ 19,60
* boneless * potatoes *	

Traditional Family Desserts

Apricot dumplings (2 pieces, ca. 30 min) * buttered breadcrumbs * apricot stew *	€ 8,90
Plum dumplings (3 pieces, ca. 30 min) * poppy seed * plum stew *	€ 8,90
Curd dumplings (ca. 30 min) * apricot stew *	€ 8,90
Potato noodles with melted butter and poppy seed * plum stew *	€ 8,90
B'soffener Wachauer * warm nut cake * wine * whipped cream *	€ 7,90
Wachauer cake A, C, G, H * apricot compote * apricot liqueur * whipped cream *	€ 6,90
Apricot compote or Peach compote * biscuits *	€ 6,90
Elderflower stew with ice-cream * biscuits * whipped cream *	€ 8,90
Chocolate mousse * sour cherries in liqueur * biscuits * whipped cream *	€ 8,90
Apricot dessert * apricot ice-cream * apricot stew * apricot compote * * apricot liqueur * biscuits *	€ 9,90
Walnut ice-cream * Johanni nut liqueur * Johanni nut cream * whipped cream *	€ 12,10
Ice cream variation with whipped cream (3 scoops, choose your favourites) * strawberry * chocolate * vanilla * apricot * walnut *	€ 7,90
Chocolate cake * whipped cream * gluten free *	€ 6,90
Vineyard Peach * chocolate sauce * vanilla ice-cream * whipped cream * biscuits *	€ 8,90
Elderflower mousse * elderflower stew * whipped cream * biscuits *	€ 8,90
Three kinds of buffalo cheese from Robert Paget * lemon-orange mustard * medlars in mustard * * quince in mustard *	€ 13,50

Nikolaihof Buffet at the table

A culinary tour through the Nikolaihof Cuisine

Cold Buffet at the table

min. 2 persons * price per person € 27,--

Plums wrapped in bacon
Fine venison pate with quince
Sheep milk cheese with pumpkin seed oil and fresh herbs
Smoked bacon with horseradish
Ox tongue with fruits in mustard
Marinated homemade aspic with onions and fresh herbs
Raw fruit and vegetables salad with roasted walnuts
Traditional black pudding with mustard-apricots and fresh herbs
Marinated vegetables with pumpkin seed oil and pumpkin seeds
Green salad with wild herbs
Emmer grain salad with parmesan and dandelion
Cream cheese with herbs, Liptauer and greaves lard

Wild game – Buffet at the table

min. 2 persons * price per person € 45,-- * incl. soup € 47,--

Plums wrapped in bacon
Fine venison pate with quince
Cold game sausage with fruits in mustard
Green salad with wild herbs, pumpkin seed oil and pumpkin seeds
Cream cheese with herbs, Liptauer
*
Game soup with polenta dumpling
*
Game sausage with sauerkraut
Saumaise - traditional smoked and cooked wild boar - with potatoes
Ragout of game with bread dumplings and fruits in mustard
Game rissoles with cranberries and parsley potatoes
Seasonal salad
*
Wild peach with chocolate sauce, whipped cream and biscuit

Venison loin-escalope with cranberries additional € 8,-- per person

Traditional Wachau – Buffet at the table

min. 4 persons

Price per person € 45,-- * incl. soup € 47,--

Small version € 36,-- * incl. soup € 38,--

Plums wrapped in bacon

Fine venison pate with quince

Home-made pate with fruits in mustard

Sheep milk cheese with pumpkin seed oil and fresh herbs

Smoked bacon with horseradish

Green salad with wild herbs, pumpkin seed oil and pumpkin seeds

Marinated homemade aspic with onions and fresh herbs

Raw fruit and vegetable salad with roasted walnuts

Black pudding with apricots in mustard and fresh herbs

Marinated vegetables with pumpkin seed oil and pumpkin seeds

Emmer grain salad with parmesan and sorrel

Cream cheese with herbs, Liptauer and greaves lard



Soup of your choice



Pork roast, caraway pork roast with “Waldviertler” dumplings

Kaiserfleisch - boiled streaky bacon,

Sauzaise – traditional smoked and cooked wild boar,

Meat dumplings with sauerkraut

Game ragout with bread dumplings,

,Fleckerl’ pasta with cabbage, Black pudding with roasted potatoes,

Lentils with bacon, Game sausages with sauerkraut and “Kremser” mustard

Seasonal salad



Nikolaihof desserts of the season

Additional vegetarian delicacies € 7,-- per person

Green spelt rissole with wild herbs-cream and green salad

Celery slices filled with cheese

Wachau Food at Nikolaihof

We are baking our bread ourselves.

Salads and vegetables are mainly grown in our own gardens.

Poppy seed, goose, meat,
caraway, sheep- and goat milk cheese are all from organic production.

All game originates from our hunting grounds.

Grapes, apricots, peaches, walnuts, sour cherries, plums, elderberries, medlars,
flowers and herbs originate from Nikolaihof, from Demeter-certified, biodynamic
farming.

Demeter Wines and Aliments

for health & environment

Demeter is the oldest and only worldwide active biodynamic association. It is based
on the philosophy of anthroposophist Rudolf Steiner (1861-1925).

Anthroposophy is the science of wisdom and underlines human ability of
recognition, free decision and assumption of responsibility. In Austria, there are
more than 160 Demeter companies. Nikolaihof Wachau was one of the first
biodynamic wineries in Europe.

In biodynamic Demeter-farming resources are not only preserved, but also vital
processes and the interaction of terrestrial and cosmic forces are enhanced. Barren
soil can be made fertile again.

Upon request, we are happy to organise a wine tasting
for you and your guests of our biodynamic wines.

Nikolaihof wine is of stately controlled, biodynamic cultivation.



All dishes are a 100% free of glutamate
subrange certified by



Dear Nikolaihof guests!

Recipes for our dishes can be found in the
two cook books of Christine Saahs
„Ich koche für mein Leben gern“
„The Wachau Cook Book“

Allergens:

Please ask our staff for further information about allergens.



dieNikolai is the youngest member of Nikolaihof. A Demeter-certified cosmetic line with ingredients of pure quality, that originate from our own vineyards. All cosmetic products can be tested in the entrance area of our Wine Tavern.

Please find more information on our website www.dienikolai.at.