

For your health

Discover the power of nature at Nikolaihof

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:
meat, cereals, flour, coffee, potatoes, onions, milk, whipped cream 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 € 2,90 per person.

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

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

All prices are in euro.

Aperitif

	glass	bottle
Nikolaihof Rosé sparkling	6,--	39,--
ANNIKATH Brut „Sprudelndes Herzblut“		45,--
70% Zweigelt, 30% Pinot, blanc de noir		
A Project from Annika Hoffmann & Katharina Salzgeber		
Gin & Tonic 4cl	8,50	
* organic Gin * organic Tonic *		

Nikolaihof Wines

All wines contain sulphites

1	2020 Grüner Veltliner Zwickl naturally cloudy	4,50	29,--
2	2020 Grüner Veltliner Hefeabzug	4,--	27,--
3	2020 Grüner Veltliner Federspiel	4,50	29,--
3a	2015 Ried Im Weingebirge Grüner Veltliner Federspiel * bottled in 2021, 6 years aging in a big old casks *	5,20	32,--
4	2017 Ried Im Weingebirge Grüner Veltliner Smaragd	6,80	47,--
6	2020 Riesling Federspiel	4,50	29,--
7	2011 Ried Vom Stein Riesling Federspiel * bottled in 2017, 6 years aging in a big old casks *	5,50	35,--
10	2016 Ried Vom Stein Riesling Smaragd	6,80	47,--
13	2014 Klause Riesling	7,50	50,--
14	2016 Ried Steiner Hund Riesling	7,50	50,--
16	2020 Neuburger	4,50	29,--
17	2018 Elisabeth Tradition	4,50	29,--
20	2018 Chardonnay	4,50	29,--
21	2020 Gelber Muskateller	4,50	29,--
22	2018 Gewürztraminer	4,50	29,--
40	2016 Geyerhof Zweigelt Ried Richtern	5,80	39,--
		1/8 l	1 l
	Nikolaihof Grüner Veltliner	2,90	19,50
	G'spritzter	3,60	

Specials

	½ Glass	Glass	bottle
30 2002 Nikolaihof Vinothek Riesling, dry * matured 16 years in big oak cask *	7,90	14,80	99,--
31 2007 Nikolaihof Steinriesler Riesling, dry * matured 12 years in big oak cask, bottled 2019 *	4,10	6,30	44,--
32 2013 Nikolaihof Baumpresse, dry * Grüner Veltliner Ried Im Weingebirge *	5,80	11,00	75,--
34 2017 Nikolaihof Gutswein, Riesling, semi-dry	2,40	4,40	29,--
35 2017 Nikolaihof Steiner Altenburg Riesling Auslese -- mellow * 33g residual sugar *	4,--	7,50	50,--
38 2014 Nikolauswein, sweet * Trockenbeerenauslese * 0,375 l bottle *	8,30	16,00	56,--
2019 [semicolon] Gewürztraminer or Riesling * mash fermented, without sulphur *			45,--

Non-alcoholic

	¼l	1 l
Grape juice	3,80	11,--
Grape juice, Elderflower juice with still or sparkling water	2,60	11,--
Grander water, sparkling	1,50	3,50

Digestive

	2cl	4cl
Apricot Schnaps	3,80	7,60
Old Plum Schnaps	3,80	7,60
Johanni-nut liqueur	3,80	7,60
Sour cherry liqueur (deliciously fruity)	3,80	7,60
Mariandl (Apricot with Schnapps)		5,50
Sour cherries in sour cherry liqueur		5,50

Demeter-coffee

a rarity - also to take away

Wachauer coffee * apricot schnapps 2 cl * whipped cream *	8,90
Häferl coffee * biscuit * whipped cream milk foam *	5,10
Cereal coffee decaffeinated * whipped cream * biscuit *	4,90
Espresso Verlängerter	2,90
Double Espresso	4,30
Coffee with milk	3,20
Coffee with milk Nikolai Café Latte served in a glass	5,10
Tea	3,20

A delightful start

Plums wrapped in bacon (8 pieces) * 10 pieces vacuum packed to take home *	9,90
Three kinds of spreads (choose your favourites) * for 2 - 4 persons * * Hummus with roasted sesame * Liptauer * greaves lard * * cream cheese with wild herbs and stinging nettle *	8,90
Salad with rucola * grape seed oil * roasted bread *	8,90
Green salad with wild herbs * pumpkin seeds * pumpkin seed oil * crunchy bread *	8,90
Raw fruit and vegetables salad on sorrel * carrots * leek * celery * apples * cream * roasted walnuts *	8,90
Emmer rice salad * dandelion * parmesan *	8,90
Beet Root Aspic * cream radish * egg * herbs * salad	8,90
Sheep milk cheese * pumpkin seed oil * two kinds of basil *	8,90
Goat milk cheese * grape seed oil * fresh herbs * roasted sunflower seeds *	10,90
Dry-cured ham with horseradish	10,50
Salad with asparagus * herbs egg-vinaigrette *	16,50
	small portion big portion
Asparagus with olive oil * citric salt * Parmesan * * egg * potatoes *	16,40 22,60
Asparagus with dry-cured ham * egg-vinaigrette with herbs * potatoes *	16,40 22,60
Asparagus with roast beef of game * potatoes * sauce tartar *	21,60 27,50

Soups

Cream soup of stinging nettles and wild herbs * roasted dark bread with garlic *	4,90
Cream soup of asparagus * roasted bread *	5,50

Light Cuisine

Konjak Spaghetti * tomato sauce * herbs * * iced -lemon * green salad * spicy *	14,90
Risotto from spring herbs	13,50

Traditional dishes from Nikolaihof Cuisine

2 Meat dumplings (approx. 30 min) * sauerkraut * gravy *	10,90
Lentils with bacon * thyme * bread dumplings *	12,90
Roast pork * dumplings * warm cabbage salad *	19,90
Pan-fried pork filet-escalope (takes a little longer) * roasted potatoes * green salad *	19,90
Game rissoles * medlars in mustard * green salad * roasted potatoes *	15,90
“Saumaise” * traditional smoked and cooked wild boar * * sauerkraut * “Waldviertler” dumplings * gravy *	15,90
Game ragout * bread dumplings * fruits in mustard *	17,90
Pan-fried venison loin-escalope * cranberries * green salad * roasted potatoes *	27,00

Traditional Family Desserts

Chocolate cake * whipped cream * gluten free *	6,90
Ice cream variation with whipped cream (3 scoops, choose your favourites) * strawberry * chocolate * vanilla * apricot * walnut *	7,90
Elderflower mousse * elderflower jelly * whipped cream * biscuits *	8,90
Chocolate mousse * sour cherries in liqueur * biscuits * whipped cream *	9,90
Vineyard Peach * chocolate sauce * vanilla ice-cream * whipped cream * biscuits *	9,90
Wachauer cake * apricot compote * apricot liqueur * whipped cream *	6,90
Apricot dumpling (approx. 30 min) * buttered breadcrumbs * apricot stew *	6,90
Plum dumplings (2 pieces, approx. 30 min) * poppy seed * plum stew *	6,90
Potato noodles with melted butter and poppy seed * plum stew *	9,90

Cheese

Three kinds of buffalo cheese from Robert Paget * lemon-orange mustard * medlars in mustard * * quince in mustard	14,50
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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



Please ask our staff for further information about allergens.

Dear Nikolaihof guests!

Recipes for our delicate dishes can be found in the
cook books of Christine Saahs

„Cooking with the power of nature“
and

„The Wachau Cook Book“

Visit our store and discover more of our products,
produced with the power of nature.



The number 77 is the former house number of Nikolaihof Wachau.
Based on this, the SALON 77 is an open invitation to taste the Nikolaihof
Wachau's range of wines in good company and a special atmosphere
and to get to know dieNikolai's cosmetic products.



Just nearby, in a short walking distance of Nikolaihof Wachau is the ad vineas
Guesthouse located. The owners are Elisabeth & Martin Samek, daughter and son
in law if Christine and Nikolaus Saahs.

The stylish and comfortable rooms and chalets in a quiet location invite you to a
relaxing stay. A place just right to come down and unwind. Relax in the ad vineas
guest house with a large garden, swimming pond, children's playground, wellness
pavilion with sauna and relaxation room



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.