

## 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, buckwheat, coffee, milk, whipped cream, ice-cream and so on.

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 € 3,50 per person.

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

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

We love our environment and therefore we only use biological detergent and lawn bleaching to launder the table linen.  
We also try to repair it, if there are little holes.

All prices are in euro. Please ask our staff for further information about allergens. Subject to change!

## Aperitif

	glass	bottle
Sekt PUR Zweigelt Blanc de noirs 2017, Winzer Hager	7,90	49,00
ANNIKATH „Petillade Rosé“	5,60	39,00
70% Zweigelt, 30% Pinot, Pétillant Naturel A Project from Annika Hoffmann & Katharina Salzgeber		

## Nikolaihof Wines

All wines contain sulphites

1	<b>2022</b> Grüner Veltliner Zwickl naturally cloudy	5,10	35,00
2	<b>2022</b> Grüner Veltliner Hefeabzug	4,80	33,00
3	<b>2022</b> Grüner Veltliner Federspiel	5,10	35,00
4	<b>2018</b> Ried Im Weingebirge Grüner Veltliner Smaragd	8,00	55,00
6	<b>2022</b> Riesling Federspiel	5,40	37,00
7	<b>2016</b> Ried Vom Stein Riesling Federspiel * bottled June 2022 *	6,20	43,00
10	<b>2017</b> Ried Vom Stein Riesling Smaragd	8,00	55,00
13	<b>2014</b> Klause Riesling	12,00	82,00
14	<b>2017</b> Ried Steiner Hund Riesling	9,00	65,00
16	<b>2022</b> Neuburger	5,10	35,00
17	<b>2017</b> Elisabeth Tradition	6,40	44,00
20	<b>2019</b> Chardonnay	5,10	35,00
21	<b>2022</b> Gelber Muskateller	5,10	35,00
22	<b>2019</b> Gewürztraminer	5,10	35,00
40	<b>2020</b> Geyerhof Zweigelt	6,60	46,00
	Nikolaihof Grüner Veltliner G'spritzter	1/8 l 3,60	¼ l 7,00 1 l 26,00 4,90

## Specials

	½ Glass	Glass	bottle
29 <b>1997</b> Nikolaihof Vinothek Fass Severin Riesling * matured 25 years in big oak cask * bottled in 2022 *			205,00
30 <b>2002</b> Nikolaihof Vinothek Riesling, dry * matured 16 years in big oak cask * bottled in 2018 *			145,00
32 <b>2013</b> Nikolaihof Baumpresse, dry * Grüner Veltliner Ried Im Weingebirge *	8,50	14,30	97,00
34 <b>2017</b> Nikolaihof Gutswein, Riesling, semi-dry	2,90	5,10	35,00
35 <b>2017</b> Nikolaihof Ried Gaisberg Steiner Riesling Auslese mellow * 33g residual sugar *	6,50	10,90	75,00
38 <b>2014</b> Nikolauswein, sweet * Trockenbeerenauslese * 0,375 l bottle *	13,20	24,30	85,00
<b>2020</b>   <b>semicolon</b>   Gewürztraminer * mash fermented, without sulphur *			53,00

## Non-alcoholic

	¼l	1 l
Grape juice	4,50	13,00
Grape juice, Elderflower juice with still or sparkling water	3,50	13,50
Grander water, sparkling	1,50	4,90
Bitterschön orange or lemon	3,80	

## Digestive

	2cl	4cl
Apricot Schnaps	4,90	8,40
Johanni-nut liqueur	4,90	8,40
Sour cherry liqueur (deliciously fruity)	4,90	8,40
Mariandl (Apricot with Schnapps)		7,00
Sour cherries in sour cherry liqueur		7,00

## Demeter-coffee

a rarity - also to take away 1/4kg € 9,80, ½ kg € 18,70

<b>Wachauer coffee</b> * apricot schnapps 2 cl * whipped cream *	11,00
<b>Häferl coffee</b> * biscuit * whipped cream   milk foam *	6,50
<b>Cereal coffee decaffeinated</b> * whipped cream * biscuit *	5,90
<b>Espresso   Verlängerter</b>	3,30
<b>Double Espresso</b>	4,90
<b>Coffee with milk Nikolai Café Latte served in a glass</b>	6,80
<b>Tea</b>	3,60

## A delightful start

<b>Plums wrapped in bacon (8 pieces)</b> * 10 pieces vacuum packed to take home *	12,50
<b>Home-made pates</b> * goose liver pate * green nuts * fine venison pate with quince * * house pate with mustard-medlars *	12,50
<b>Three kinds of spreads</b> (choose your favourites) * for 2 - 4 persons * * Hummus with roasted sesame * Liptauer * greaves lard * * cream cheese with wild herbs and stinging nettle *	9,90
<b>Salad with nettle and wild herbs</b> * grape seed * oilroasted sesame and walnuts * flaxseed biscuits	10,90
<b>Salad with spring blossoms</b> * grape seed oil * crunchy bread	10,90
<b>Raw fruit and salad on dandelion with roasted walnuts</b> * carrots * leek * celery * apples * cream *	11,90
<b>Emmer rice salad</b> * dandelion * parmesan *	11,90
<b>Beet Root salad</b> * cream radish * egg by happy chicken from Nikolaihof	11,90
<b>Beet Root Aspic</b> with egg by happy chicken from Nikolaihof * cream radish * herbs * salad	11,90
<b>Black pudding and mustard-apricots</b> * oregano * horseradish *	12,90
<b>Marinated homemade aspic</b> with egg by happy chicken from Nikolaihof * onions * vegetables * pumpkin seed oil *	12,90
<b>Sheep milk cheese</b> * pumpkin seed oil * fresh herbs * basil *	11,90
<b>Goat milk cheese</b> * grape seed oil * fresh herbs * roasted sunflower seeds *	14,10
<b>Colourful beans in spicy marinade</b> , roasted buckwheat * onion * egg by happy chicken from Nikolaihof * mustard caviar *	12,90
<b>Marinated Wagyu beef heart</b> * lentils salad * onion * herbs * pumpkin seed oil * pumpkin seed *	12,90

## Soups

<b>Cream soup of stinging nettles and wild herbs</b>	5,90
* roasted dark bread with garlic *	
<b>Cream soup of pumpkin</b>	5,90
* with ginger * pumpkin seed oil and cream * spicy *	
<b>Wachau soup pot</b>	9,50
* beef broth * boiled beef * vegetables * whole grain pasta *	

## A vineyard snack

<b>Slice of cold roast pork</b> (if available)	15,20
* mustard * horseradish *	
<b>Dried, game sausage</b>	10,90
* vacuum packed to take home *	
* mustard * horseradish * garnished with vegetables *	
<b>Dry-cured ham with horseradish</b>	12,90
<b>Vension ham</b>	15,00
* fruits in mustard * horseradish *	
<b>Cream cheese</b>	3,50
* herbs, stinging nettle and dandelion *	
<b>Hummus - spicy lentils spread</b>	3,50
* roasted sesame *	
<b>Liptauer</b>	3,50
<b>Greaves lard</b>	3,50
<b>Bread</b>	
* Wachauer Laberl *	1,60
* home-made bread (rye-einkorn-flour) *	1,60
* 1 pack glutenfree oatbread 3 pieces (industrial bio fabrication) *	3,80

## Light Cuisine

<b>Konjak Spaghetti</b> - noodles from the konjac root-almost without calories	21,00
* tomato sauce * herbs * parmesan *	
* iced -lemon * green salad * spicy *	

## Whole grain and vegetables

<b>Green Energizer</b>	19,90
* 4 pieces polenta * herbs sauce * flowers * herbs *	
<b>Austrian "Fleckerl" pasta with cabbage</b>	12,90
* green salad *	
<b>Spring-herbs-risotto of „Waldviertler“ Einkorn grain</b>	17,00
<b>Green spelt rissoles</b>	19,90
* wild herbs-cream * green salad *	
<b>Celery slices filled with cheese</b>	19,90
* green salad * potatoes * wild herbs-cream *	
<b>Stinging nettle dumplings with roasted yeast flakes</b>	19,90
* stinging nettle crisps * green salad *	

## From the Waldviertler fishpond

<b>Pan-fried carp fillet</b>	25,90
* boneless * green salad * roasted potatoes *	
<b>Wachau carp with root vegetables</b>	25,90
* boneless * potatoes *	

## Traditional dishes from Nikolaihof Cuisine

<b>2 Meat dumplings (approx. 30 min)</b> * sauerkraut * gravy *	15,10
<b>Lentils with bacon</b> * thyme * bread dumplings *	15,10
<b>Smoked ox tongue</b> * lentils * dumplings *	21,00
<b>Spicy ox brisket with sesame-mustard crust</b> * potatoes * green salad * wild herbs-cream *	23,00
<b>Roast pork</b> * dumplings * warm cabbage salad *	25,50
<b>“Fledermaus” pork escalope (takes a little longer)</b> * roasted potatoes * green salad *	22,90
<b>Pan-fried pork filet-escalope (takes a little longer)</b> * roasted potatoes * green salad *	27,90
<b>“Saumaise” * traditional smoked and cooked wild boar *</b> * sauerkraut * “Waldviertler” dumplings * gravy *	18,50
<b>Game sausages</b> * sauerkraut * roasted potatoes * lemon – orange mustard *	18,50
<b>Game rissoles</b> * medlars in mustard * green salad * roasted potatoes *	18,50
<b>Game goulash</b> * bread dumplings * fruits in mustard *	21,00
<b>Pan-fried venison loin-escalope</b> * cranberries * green salad * roasted potatoes *	33,00
...all game specialties are only available if the hunter has been successful!	

### For our little guests

<b>Dumpling with gravy (bread or “Waldviertler” dumplings)</b>	8,00
<b>Small “Fledermaus” pork escalope with crispy potatoes</b>	12,00
<b>Small Spring-herbs-risotto of „Waldviertler“ Einkorn grain</b>	12,00
<b>Additional side dishes</b>	
* small salad * sauerkraut * potatoes *	5,90
* roasted Konjac pasta from Konjac root *	11,50

## Cheese

<b>Three kinds of buffalo cheese from Robert Paget</b> * spicy lemon-orange mustard * medlars in mustard * * quince in mustard	16,50
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## Traditional Family Desserts

<b>1 pcs Apricot dumpling (approx. 30 min)</b> * buttered breadcrumbs * apricot stew *	8,90
<b>1 pcs Plum dumplings (approx. 30 min)</b> * poppy seed * plum stew *	8,90
<b>Dumpling Mix (approx. 30 min)</b> * 1 apricot dumpling with “apricot stew” * * 1 plum dumpling with “plum stew” *	17,00
<b>Curd dumplings (approx. 30 min)</b> * apricot stew *	11,00
<b>Potato noodles with melted butter and poppy seed</b> * plum stew *	13,50
<b>Wachauer cake</b> * apricot compote * apricot liqueur * whipped cream *	8,50
<b>Chocolate mousse</b> * sour cherries in liqueur * biscuits * whipped cream *	11,90
<b>Ice cream variation with whipped cream (3 scoops, choose your favourites)</b> * strawberry * chocolate * vanilla * apricot *	9,50
<b>Chocolate cake</b> * whipped cream * gluten free *	7,90
<b>Vineyard Peach</b> * chocolate sauce * vanilla ice-cream * whipped cream * biscuits *	11,90
<b>Quince dessert</b> * vanilla ice-cream * whipped cream * spelt biscotts * * buckwheat-hazelnut brittle *	11,90
<b>Elderflower mousse</b> * “Kriecherl” * elderflower jelly * whipped cream * biscuits *	10,90

## Nikolaihof Small Presents

		€
Nikolaihof Apricot schnapps	0,2/0,5 l	30,00/48,00
Nikolaihof Johanni-nut liqueur	0,2/0,5 l	30,00/48,00
Nikolaihof Johanni-nuts in nut liqueur	0,15/0,28 l	15,00/22,50
Nikolaihof Sour cherries in sour cherry liqueur	0,28 l	23,00
Nikolaihof Grape juice (naturally cloudy)	0,75 l	9,80
Nikolaihof Elderflower syrup	0,75 l	17,00
Nikolaihof Grape seed oil	0,1 l	18,80
Nikolaihof Wine vinegar	0,5 l	11,80
Nikolaihof Elderflower vinegar	0,5 l	11,80
Nikolaihof Stewed apricot	260 g	8,90
Nikolaihof Apricot jam	300 g	9,50
Nikolaihof Plum jam	300 g	9,50
BIO Honey various varieties	200/250 g	6,50/10,50
Nikolaihof mustard-medlars, mustard-quince, mustard plum	0,15 l	6,90
Nikolaihof lemon-orange mustard	0,15 l	6,90
Nikolaihof Mustard ( <i>spicy or sweet-spicy</i> )	0,15 l	6,90
BIO Konjak noodles from the konjak root	400g	5,50
Nikolaihof herb- salt	0,15 l	5,90
Nikolaihof Napkin	piece	12,50
Nikolaihof Glass	piece	6,50
Nikolaihof Wine stone	pkg	5,00

## Cookbooks by Christine Saahs

### Das Wachau Kochbuch | The Wachau Cookbook

€ 29,90 (ISBN 978-3-85033-880-6)  
Available in German and English

### Kochen mit der Kraft der Natur | Cooking with the power of nature

€ 28,- (ISBN 978-3-7106-0370-9)  
Available in German on Amazon

### Ich koche für mein Leben gern

€ 29,90- (ISBN 978-3-200-07898-7)

## Wachau Food at Nikolaihof

We are baking our bread ourselves.

Salads and vegetables are mainly grown in our own gardens.

Poppy seed, caraway, goose, meat, sheep, goat milk cheese and almost all spices are from the Waldviertel.

All game originates from our hunting grounds, that's why we are dependent on the success of the hunter.

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 300 Demeter companies. Nikolaihof Wachau was one of the first biodynamic wineries in worldwide.

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.

On Friday 4 pm we show our guests the old press house with the largest, ca.250 years old, tree press and the wine cellar. Nikolaihof Wachau is one of the oldest inhabited buildings.

Nikolaihof wine is of stately controlled, biodynamic cultivation.



All dishes are free from industrially prefabricated products, 100% free of glutamate and home-cooked. Subrange certified by



## Dear Nikolaihof guests!

Recipes for our delicate dishes can be found in the cook books of Christine Saahs  
„Ich koche für mein Leben gern“  
„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.



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 in the SALON 77.

Please find more information on our website [www.dienikolai.at](http://www.dienikolai.at).

Stylish overnight stay around the Nikolaihof Wachau!



Grüner Baum Wachau – formerly Gasthof Grüner Baum of the Zickbauer family – in the heart of Mautern, offers newly renovated rooms in classic retro chic with individual furnishings. Located directly on the Danube Cycle Path, there is a multitude of cultural and sporting excursions with a leisurely end to the wine tavern.

Wachau World Heritage Site, nature, culture and wine – there is something for everyone!

0043 676 440 3512, [gast@gruenerbaum-wachau.at](mailto:gast@gruenerbaum-wachau.at)  
[www.gruenerbaum-wachau.at](http://www.gruenerbaum-wachau.at)



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

0043 676 43 31 828, [wohnen@nikolaihof.at](mailto:wohnen@nikolaihof.at)  
[www.advineas.at](http://www.advineas.at)