

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 Grander 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“	7,--	45,--
70% Zweigelt, 30% Pinot, blanc de noir		
A Project from Annika Hoffmann & Katharina Salzgeber		
Gin & Tonic	8,50	
* organic Gin * organic Tonic *		

Nikolaihof Wines

All wines contain sulphites

1	2019 Grüner Veltliner Zwickl naturally cloudy	4,50	29,--
2	2019 Grüner Veltliner Hefeabzug	4,--	27,--
3	2019 Im Weingebirge Grüner Veltliner Federspiel	4,50	29,--
3a	2013 Im Weingebirge Grüner Veltliner Federspiel * bottled in 2020, 6 years aging in a big old casks *	5,20	32,--
4	2016 Im Weingebirge Grüner Veltliner Smaragd	6,80	47,--
6	2019 Vom Stein Riesling Federspiel	4,50	29,--
7	2011 Vom Stein Riesling Federspiel * bottled in 2017, 6 years aging in a big old casks *	5,50	35,--
10	2015 Vom Stein Riesling Smaragd	6,80	47,--
13	2013 Klause am Berg Riesling	7,50	50,--
14	2015 Steiner Hund Riesling	7,50	50,--
16	2019 Neuburger	4,50	29,--
17	2018 Elisabeth Tradition	4,50	29,--
20	2018 Chardonnay	4,50	29,--
21	2019 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

Try our selection of matured wine from the Nikolaihof rare wine cellar.

Our staff is happy to inform you about the current assortment.

		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, trocken * matured 12 years in big oak cask, bottled 2019 *	4,10	6,30	44,--
32	2013 Nikolaihof Baumpresse, dry * Grüner Veltliner Im Weingebirge *	5,80	11,00	75,--
34	2017 Nikolaihof Gut's*Riesling	2,40	4,40	29,--
35	2017 Nikolaihof Altenburg Riesling Auslese * sweet * 33g residual sugar *	3,60	6,90	47,--
38	2014 Nikolauswein, sweet * Trockenbeerenauslese * 0,375 l bottle *	8,30	16,00	56,--
	2018 [semicolon] Gewürztraminer or Riesling * mash fermented, without sulphur *	3,20	6,40	45,--

Non-alcoholic

	¼l	0,75l/1 l
Grape juice 0,75l	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, 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 Schnaps)		5,50
Sour cherries in sour cherry liqueur		5,50

a rarity - Demeter-coffee- also to take away

Wachauer coffee * apricot schnaps 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
Glass of Demeter milk	2,50
Tea	3,20

Starters

Special recommendations from our garden

Salad with dahlias	8,90
* grape seed oil * crunchy bread *	
Salad with rose blossoms	8,90
* grape seed oil * flaxseed biscuits *	
Salad with calendula	8,90
* grape seed oil * roasted white bread *	
Salad with nettle and wild herbs and nettle chips	8,90
* grape seed oil * roasted sesame and walnuts *	
Green salad with wild herbs	8,90
* pumpkin seeds * pumpkin seed oil * crunchy bread *	

A delightful start

Plums wrapped in bacon (8 pieces)	9,90
* 10 pieces vacuum packed to take home *	
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 *	
Spicy lentils salad (on request also without bacon)	8,90
* onions * herbs * pumpkin seed oil * bacon *	
Emmer rice salad	8,90
* dandelion * parmesan *	
Black pudding and mustard-apricots	9,90
* oregano * horseradish *	
Sheep milk cheese	8,90
* pumpkin seed oil * two kinds of basil *	
Goat milk cheese	10,90
* grape seed oil * fresh herbs * roasted sunflower seeds *	
Home-made pates	10,50
* goose liver pate with cream of green nuts *	
* fine venison pate with quince * house pate with orange mustard *	
Dry-cured ham with horseradish	10,50
Dry-cured ham	10,50
* green salad * olive oil * Parmesan *	

Delicious fish as starter

Tatar of smoked char	12,90
* dill * dill mustard * salad with flowers and herbs * onions * spicy *	
Warm smoked char	12,90
* dill * dill mustard * salad with flowers and herbs *	
Two kinds of smoked fish	15,90
* dill * dill mustard * salad with flowers and herbs *	

Soups

Cream soup of tomatoes	5,20
* roasted white bread *	
Cream soup of zucchini	4,90
* roasted white bread * pumpkin seed oil *	
Cream soup of stinging nettles and wild herbs	4,90
* roasted dark bread with garlic *	
Wachau soup pot	7,50
* beef broth * boiled beef * vegetables * whole grain pasta *	

A vineyard snack

Dried, spicy game sausage	9,90	
* mustard * horseradish *		
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	
* creamy cheese with 9 different spices *		
Greaves lard	2,90	
Bread		
* Wachauer Laberl *		1,30
* home-made bread (rye-einkorn-flour) *		1,30
Glutenfree bread per pkg.	3,50	

Light Cuisine

Soup pot with Kojak Vermicelli	9,10
* beef broth * boiled beef * vegetables *	
Konjak Spaghetti	14,90
* tomato sauce * basil * parmesan	
* salt-lemon * green salad * spicy *	
Konjak Fettuccine	16,90
* Chanterelles * wild herbs * blossoms *	
* salt-lemon * green salad *	
 Konjak Vermicelli, Spaghetti or Fettuccine to take home	 3,90

Whole grain and vegetables

Austrian "Fleckerl" pasta with cabbage	9,90
* green salad *	
Cucumber sauce with dill	10,90
* potatoes *	
* Available, if the garden gives us cucumbers *	
Spring-herbs-risotto of „Waldviertler“ einkorn grain	13,50
Green spelt rissoles	14,90
* wild herbs-cream * green salad *	
Celery slices filled with cheese	16,90
* green salad * potatoes * wild herbs-cream *	
Pan-fried Zucchini	16,90
* tartar sauce * green salad with blossoms * spicy *	
Stinging nettle dumplings with roasted yeast flakes	16,90
* stinging nettle crisps * green salad *	
Chanterelles Cream	16,90
* bread dumplings *	
Green Energizer	16,90
* dumplings filled with cream * herbs sauce * herbal bouquet *	

From the Traisental fishpond

Pan-fried carp fillet	19,90
* boneless * green salad * parsley potatoes *	
Wachau carp with root vegetables	19,90
* boneless * potatoes * root vegetables * horseradish *	

Traditional dishes from Nikolaihof Cuisine

Meat dumplings (approx. 30 min)	10,90
* sauerkraut * gravy *	
Lentils with bacon	12,90
* thyme * bread dumplings *	
Smoked ox tongue	16,90
* lentils * dumplings *	
Spicy ox brisket with sesame-mustard crust	17,90
* roasted potatoes * green salad * wild herbs-cream with curcuma *	
Roast pork	19,90
* dumplings * warm cabbage salad *	
Pan-fried pork filet-escalope (takes a little longer)	19,90
* roasted potatoes * green salad *	
Game sausages	15,90
* sauerkraut * roasted potatoes * lemon – orange mustard *	
Game ragout	17,90
* bread dumplings * orange mustard *	
Game rissoles	15,90
* medlars in mustard * green salad * roasted potatoes *	
“Saumaise”	15,90
* traditional smoked and cooked wild boar *	
* sauerkraut * “Waldviertler” dumplings * gravy *	
Pan-fried venison loin-escalope	27,00
* cranberries * green salad * roasted potatoes *	
Additional side dishes	
* homemade sauces * cranberries *	1,50
* small salad * sauerkraut * potatoes *	4,90
* Dumplings with gravy (potato- or bread dumplings)	6,00
* roasted Konjac pasta from Konjac root *	9,20
Three kinds of buffalo cheese from Robert Paget	14,50
* lemon-orange mustard * medlars in mustard *	
* quince in mustard *	

Traditional Family Desserts

Apricot dumplings (1 pieces, approx. 30 min) * buttered breadcrumbs * apricot stew *	5,50
Apricot dumplings (2 pieces, approx. 30 min) * buttered breadcrumbs * apricot stew *	8,90
Plum dumplings (3 pieces, approx. 30 min) * poppy seed * plum stew *	8,90
Curd dumplings (approx. 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 *	8,90
Wachauer cake * apricot compote * apricot liqueur * whipped cream *	6,90
Apricot compote or Peach compote * biscuits *	6,90
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
"Drunken Johanni nut – orange ice-cream" * Johanni nut cream * whipped cream * biscuits *	12,90
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 jelly * whipped cream * biscuits *	8,90

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
Smoked bacon with horseradish
venison pate with mustard quinces
Black pudding with mustard-apricots
Ox tongue with fruits in mustard of the season
Homemade marinated brawn with onions and herbs
Marinated vegetables with pumpkin seed oil and pumpkin seeds
Sheep milk cheese with pumpkin seed oil and fresh herbs
Cream cheese with herbs, Liptauer and greaves lard
Emmer grain salad with parmesan and dandelion
Raw fruit - vegetables salad with walnuts
Green salad with wild herbs

Wild game – Buffet at the table

min. 2 persons * price per person € 47,-- * incl. soup € 49,--

Plums wrapped in bacon
Fine venison pate with fruits of the season
Cold game sausage with homemade fruits in mustard
Green salad with wild herbs, pumpkin seed oil and pumpkin seeds
Cream cheese with herbs, Liptauer
*
Soup of the season
*
Game sausage with sauerkraut
Ragout of game with bread dumplings and fruits in mustard
“Saumaise” smoked and cooked wild boar with “Waldviertler” dumplings
Game rissoles with lemon-orange mustard and roasted potatoes
Seasonal salad
*
Wild peach with chocolate sauce, whipped cream and biscuit

You can order a special wild dish for additional € 9,00 per Person

Venison loin-escalope with cranberries

Traditional Wachau – Buffet at the table

min. 4 persons

Price per person € 47,-- * incl. soup € 49,--

Small version € 37,-- * incl. soup € 39,--

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

Spicy lentils salad with bacon, onions, herbs and pumpkin seed oil

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 the season



Meat dumplings with sauerkraut

Kaiserfleisch - boiled streaky bacon

Black pudding with roasted potatoes, Lentils with bacon

Pork roast and caraway pork roast with “Waldviertler” dumplings

Saumaise – traditional smoked and cooked wild boar with sauerkraut

Game ragout with bread dumplings and fruits of the season in mustard

Game sausages with sauerkraut and “Kremser” mustard

Stinging nettle dumplings with roasted yeast flakes

Fleckerl' pasta with cabbage

Seasonal salad



Nikolaihof desserts of the season

Additional more vegetarian delicacies for € 8,00 per person surcharge

Green spelt rissole or / and Celery slices filled with cheese

served on green salad and cream of wild herbs with curcuma – salt - lemon

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.



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.