

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, fish, 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 **€ 4,50** 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, 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 2018, Winzer Hager	8,60	54,--
ANNIKATH „Petillade Rosé“	5,60	39,--
70% Zweigelt, 30% Pinot, Pétillant Naturel		
A Project from Annika Hoffmann & Katharina Salzgeber		



Nikolaihof Wines

All wines contain sulphites



1	2022 Grüner Veltliner Zwickl naturally cloudy	5,10	34,--	
2	2022 Grüner Veltliner Hefeabzug	5,10	34,--	
3	2022 Aus den Gärten Grüner Veltliner Federspiel	5,10	34,--	
4	2019 Ried Im Weingebirge Grüner Veltliner Smaragd	8,50	59,--	
6	2022 Aus den Gärten Riesling Federspiel	5,40	37,--	
7	2016 Riesling Federspiel Late Bottled * bottled 2022 * matured 6 years in big old oak cask *	6,90	48,--	
10	2019 Ried Vom Stein Riesling Smaragd	8,50	59,--	
13	2016 Klause Riesling	12,30	85,--	
14	2017 Ried Steiner Hund Riesling	10,40	72,--	
20	2019 Aus den Gärten Chardonnay	5,10	36,--	
21	2021 Aus den Gärten Gelber Muskateller	5,10	36,--	
22	2019 Aus den Gärten Gewürztraminer	5,10	36,--	
40	2020 Geyerhof Zweigelt	6,90	48,--	
		1/8l	¼l	1l
	Nikolaihof Grüner Veltliner	3,90	7,50	28,--
	G'spritzter		5,--	

Specials

	½ Glass	Glass	bottle
29 1997 Nikolaihof Vintothek Fass Severin Riesling * matured 25 years in big oak cask * bottled 2022 *			205,00
30 2008 Nikolaihof Vintothek Riesling * matured 16 years in big oak cask * available November 2024 *			
31 2012 Nikolaihof Grüner Veltliner Steinterrassen, dry * matured 11 years in big oak cask * bottled in 2023 *		9,90	67,--
32 2015 Nikolaihof Baumpresse Riesling, dry	8,80	14,60	99,--
34 2017 Nikolaihof Gutswein Riesling, semi-dry	3,50	5,70	39,--
35 2017 Nikolaihof Ried Gaisberg Steiner Riesling Auslese mellow * 33g residual sugar *	6,90	11,30	78,--
38 2014 Trockenbeereauslese, sweet * 0,375 l bottle * 230g residual sugar *	14,30	25,40	89,--
2020 semicolon Gewürztraminer * mash fermented, without sulphur *			53,--

Non-alcoholic

	¾l	1 l
Grape juice	5,--	14,50
Grape juice, Elderflower juice with still or sparkling water	5,--	14,50
Grander water, sparkling	1,50	4,90

Digestive

	2cl	4cl
Apricot Schnaps	5,30	8,80
Johanni-nut liqueur	5,30	8,80
Sour cherry liqueur (deliciously fruity)	5,30	8,80
Mariandl (Apricot with Schnapps)		7,70
Sour cherries in sour cherry liqueur		7,70

 **-Bio coffee**

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

Espresso Verlängerter	3,50
Double Espresso	5,30
Cereal coffee decaffeinated * whipped cream * biscuit *	6,80
Häferl coffee * biscuit * whipped cream milk foam *	6,80
Coffee with milk Nikolai Café Latte served in a glass	7,20
Wachauer coffee * apricot schnapps 2 cl * whipped cream *	11,--
Tea	3,80

A delightful start

Plums wrapped in bacon (8 pieces) * 10 pieces vacuum packed to take home *	13,--
Home-made pates	13,--
* goose liver pate * green nuts * fine venison pate with quince *	
* house pate with mustard-medlars *	
Three kinds of spreads (choose your favourites) * for 2 - 4 persons *	10,90
* Hummus with roasted sesame * Liptauer * greaves lard *	
* cream cheese with wild herbs and stinging nettle *	
Salad with nettle and wild herbs	11,90
* grape seed * oil roasted sesame and walnuts * flaxseed biscuits	
Salad with lilies	11,90
* linseed oil * crunchy bread *	
Salad with nasturtium	11,90
* grape seed oil * crunchy bread *	
Salad with rose blossoms	11,90
* grape seed oil * flaxseed biscuits *	
Raw fruit and salad on dandelion with roasted walnuts	11,90
* carrots * leek * celery * apples * cream *	
Emmer rice salad	12,90
* dandelion * parmesan *	
Spicy lentils salad (on request also without bacon)	12,90
* onions * herbs * pumpkin seed oil * bacon *	
Beet Root salad with egg by happy chicken from Nikolaihof	12,90
* cream radish *	
Beet Root Aspic with egg by happy chicken from Nikolaihof	12,90
* cream radish * herbs * salad	
Marinated homemade aspic with egg by happy chicken from Nikolaihof	13,50
* onions * vegetables * pumpkin seed oil *	
Sheep milk cheese	12,90
* pumpkin seed oil * fresh herbs * basil *	
Goat milk cheese	14,90
* grape seed oil * fresh herbs * roasted sunflower seeds *	
Colourful beans in spicy marinade , roasted buckwheat	13,90
* onion * egg by happy chicken from Nikolaihof * mustard caviar *	
Marinated Wagyu beef heart	13,90
* lentils salad * onion * herbs * pumpkin seed oil * pumpkin seed *	

Soups

Cream soup of stinging nettles and wild herbs	6,50
* roasted garlic dark bread cubes *	
Clear Venison soup	7,50
* polenta dumpling *	
Wachau soup pot	9,90
* beef broth * boiled beef * vegetables * whole grain pasta *	

A vineyard snack

Slice of cold roast pork (if available)	15,80
* mustard-caviar * horseradish *	
Dry-cured ham with horseradish	13,50
Vension ham	15,50
* fruits in mustard * apple - horseradish *	
Black pudding and mustard-caviar	13,50
* oregano * horseradish *	
Three kinds of buffalo and goat cheese from Robert Paget	17,50
* mustard caviar * fruits in mustard * elder jelly	
Cream cheese	3,80
* sage, stinging nettle and dandelion *	
Hummus - spicy lentils spread	3,80
* roasted sesame *	
Liptauer	3,80
Greaves lard	3,80

Bread

* Wachauer Laberl *	1,80
* home-made bread (rye-einkorn-flour) *	1,80
* 1 pack glutenfree oatbread 3 pieces (industrial bio fabrication) *	3,80

Light Cuisine

Konjak Spaghetti - noodles from the konjac root-almost without calories	23,--
* tomato sauce * herbs * parmesan *	
* iced -lemon * green salad * spicy *	

Whole grain and vegetables

Green Energizer	21,--
* 4 pieces polenta * herbs sauce * flowers * herbs *	
Austrian "Fleckerl" pasta with cabbage	13,--
* green salad *	
Herbs-risotto of „Waldviertler“ Einkorn grain	18,--
Pan-fried Zucchini	21,--
* wild herbs-cream * green salad with blossoms * spicy *	
Green spelt rissoles	21,--
* wild herbs-cream * green salad *	
Chanterelles Cream	24,--
* bread dumplings *	
Celery slices filled with cheese	21,--
* potatoes * wild herbs-cream * green salad *	
Stinging nettle dumplings with roasted yeast flakes	21,--
* stinging nettle crisps * green salad *	

From the Waldviertler fishpond

Pan-fried carp fillet	29,90
* boneless * roasted potatoes * green salad *	
Wachau carp with root vegetables	29,90
* boneless * potatoes * root vegetables *	

Traditional dishes from Nikolaihof Cuisine

2 Meat dumplings (approx. 30 min) * sauerkraut * gravy *	16,50
Lentils with bacon * thyme * bread dumplings *	16,50
Smoked ox tongue * lentils * dumplings *	22,50
Spicy ox brisket with sesame-mustard crust * potatoes * wild herbs-cream * green salad *	24,50
Roast pork * dumplings * warm cabbage salad *	26,50
“Fledermaus” pork escalope (takes a little longer) * roasted potatoes * green salad *	26,50
Pan-fried pork filet-escalope (takes a little longer) * roasted potatoes * green salad *	29,90
“Saumaise” * traditional smoked and cooked wild boar * * sauerkraut * “Waldviertler” dumplings * gravy *	19,50
Game sausages * sauerkraut * roasted potatoes * quince in mustard *	19,50
Game rissoles * medlars in mustard * roasted potatoes * green salad *	19,50
Game goulash * bread dumplings * fruits in mustard *	23,--
Pan-fried venison loin-escalope * cranberries * roasted potatoes * green salad *	35,--
<i>...all game specialties are only available if the hunter has been successful!</i>	

For our little guests

Dumpling with gravy (bread or “Waldviertler” dumplings)	8,--
Small “Fledermaus” pork escalope with crispy potatoes	12,--
Small Herbs-risotto of „Waldviertler“ Einkorn grain	12,--

Additional side dishes

* small salad * sauerkraut * potatoes *	6,90
* roasted Konjac pasta from Konjac root *	12,50

Traditional Family Desserts

1 pcs Apricot dumpling (approx. 30 min) * buttered breadcrumbs * apricot stew *	9,90
1 pcs Plum dumplings (approx. 30 min) * poppy seed * plum stew *	9,90
Dumpling Mix (approx. 30 min) * 1 apricot dumpling with “apricot stew” * * 1 plum dumpling with “plum stew” *	19,80
Curd dumplings (approx. 30 min) * apricot stew *	12,--
Potato noodles with melted butter and poppy seed * plum stew *	14,50
Wachauer cake * apricot stew * apricot liqueur * whipped cream *	8,50
Chocolate mousse * sour cherries in liqueur * biscuits * whipped cream *	11,90
Ice cream variation with whipped cream (3 scoops, choose your favourites) * strawberry * chocolate * vanilla * apricot *	9,50
Chocolate cake * whipped cream * gluten free *	7,90
Vineyard Peach * chocolate sauce * vanilla ice-cream * whipped cream * spelt biscuits *	11,90
Quince dessert * chocolate sauce * vanilla ice-cream * whipped cream * * spelt biscuits * buckwheat-hazelnut brittle *	11,90
Elderflower mousse and elderflower jelly * “Kriecherl” * elderflower syrup * whipped cream * biscuits *	11,90
“Kriecherl” (celtic original fruit with core) * chocolate sauce * vanilla ice-cream * whipped cream * * spelt biscuits *	11,90
Elderberries jelly * vanilla ice-cream * whipped cream * spelt biscuits *	11,90



Nikolaihof Small Presents

		€
Nikolaihof Apricot schnapps	0,2/0,5 l	30,--/48,--
Nikolaihof Johanni-nut liqueur	0,2/0,5 l	30,--/48,--
Nikolaihof Johanni-nuts in nut liqueur	0,15/0,28 l	15,--/24,--
Nikolaihof Sour cherries in sour cherry liqueur	0,28 l	24,--
Nikolaihof Grape juice (naturally cloudy)	0,75 l	10,--
Nikolaihof Elderflower syrup	0,75 l	17,50
Nikolaihof Grape seed oil	0,1 l	19,50
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, mustard-fruits	0,15 l	6,90
Nikolaihof lemon-orange mustard	0,15 l	6,90
Nikolaihof Edlerflower jelly	300 g	9,50
Nikolaihof Mustard (<i>spicy or sweet-spicy</i>)	0,15 l	6,90
Nikolaihof mustard caviar	0,15 l	6,90
BIO Konjak noodles from the konjak root	400g	5,70
Nikolaihof herb- salt	0,15 l	5,90
Nikolaihof Napkin	piece	13,--
Nikolaihof Glass	piece	7,--
Nikolaihof Wine stone	pkg	6,--

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

€ 28,00 (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 -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.

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
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
www.advineas.at