

RESTAURANT Ofenloch

Exclusive Austrian Cuisine in a historic setting
Restaurant Ofenloch | Kurrentgasse 8 | 1010 Vienna

Viennese Cuisine - improved classics and more

Take a time travel to the historic old Vienna of the late imperial period

The restaurant Ofenloch stands for exclusive Austrian Cuisine in historic setting for many years. Enjoy the offers in our old arches, where food and drinks have been served for centuries, and relish typical Viennese cuisine and delicious national wines in historic surrounding.

It doesn't matter if you just want to escape from the normal course of life or show one of the oldest restaurants of Vienna to your guests – here you can stop the time in relaxed ambience and taste Austria from its best side – with seasonal changing group menus.



Our whole team will work to make your visit unforgettable.

This is
Karin Artner and her team



OPENING HOURS

Monday to Saturday 12.00 p.m. to 11.00 p.m.
Closed on Sundays. Open on public holidays.

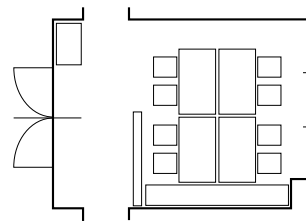
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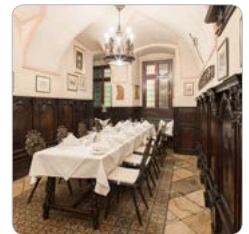
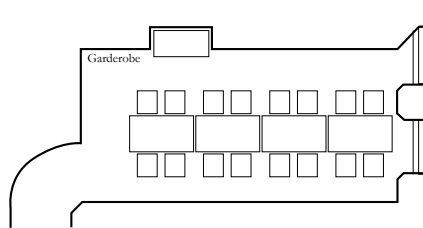
Our premises for groups

We are serving typical Viennese dishes in three comfortable rooms

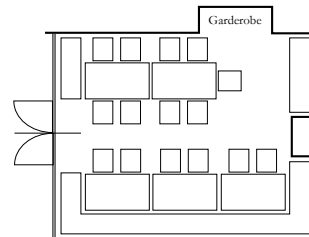
Wine arbour. 8 - 10 people. Because of the wall paintings and vine branches you feel the whole year like in a vineyard or in our garden. In the summer months the opened glass doors to our guest garden support this feeling.



Cabinet. 12 - 16 people. This room creates an impression of an old knight's room because of its restored panelling and its lighting. There you can also find our oldest memento: a brick from the first century.



Extra room. 18 - 24 people. There you can sit in an easy-going atmosphere between the solidly constructed panelling and our of broad collection of handcarved plugs of wine bottles.



From April to November we also welcome you in our guest garden in front of the restaurant! Groups from 8 to 16 people can be served there.

Beverage Packages

Ofenloch Classic

13,⁴⁰

- 0,33 l mineral water *sparkling, mild or still*
- 1/8 l Wiener Gemischter Satz DAC | *winery Rotes Haus, Vienna*
or 1/8 l Weinviertel DAC Grüner Veltliner | *winery Schloss Maissau, Weinviertel*
or 1/8 l Zweigelt Classic | *winery Netzl, Carnuntum*
or 0,33 l draught beer *at guest's option*
- 1 coffee *Viennese Melange, Cappuccino or American*

Ofenloch Premium

24,¹⁰

- 0,1 l aperitif *prosecco or Schilcher frizzante*
- 0,75 l mineral water *sparkling, mild or still*
- 1/4 l Wiener Gemischter Satz DAC | *winery Rotes Haus, Vienna*
or 1/4 l Weinviertel DAC Grüner Veltliner | *winery Schloss Maissau, Weinviertel*
or 1/4 l Zweigelt Classic | *winery Netzl, Carnuntum*
or 2 x 0,33 l draught beer *at guest's option*
- 1 coffee *Viennese Melange, Cappuccino or American*

Ofenloch Superior with beer

32,³⁰

- 0,1 l aperitif *prosecco or Schilcher frizzante*
- 0,75 l mineral water *sparkling, mild or still*
- 2 x 0,5 l draught beer *at guest's option*
- 2 cl pear | *Distillery Hämmerle*
or 2 cl fruit brandy | *Distillery Schosser*
or 1/16 l Auslese (sweet wine) | *winery Angerhof-Tschida, Neusiedlersee*
- 1 coffee *Viennese Melange, Cappuccino or American*

Ofenloch Superior with wine

39,⁸⁰

- 0,1 l aperitif *prosecco or Schilcher frizzante*
- 0,75 l mineral water *sparkling, mild or still*
- 1/8 l Wiener Gemischter Satz DAC | *winery Rotes Haus*
, *Vienna*
- 1/8 l Sankt Laurent Sommelier Edition | *winery Johanneshof Reinisch, Thermenregion*
- 1/8 l Cuvée Antares Grand Reserve | *winery Zabel, Vienna*
- 2 cl pear | *Distillery Hämmerle*
or 2 cl fruit brandy | *Distillery Schosser*
or 1/16 l Auslese (sweet wine) | *winery Angerhof-Tschida, Neusiedlersee*
- 1 coffee *Viennese Melange, Cappuccino or American*

Guided tour through our historic vaulted cellar

Immerse yourself in the world of Viennese wine

Restaurant Ofenloch is not only well known for his outstanding kitchen, but also for its extensive range of Austrian and especially Viennese wines. We guide you in the historic vaulted cellar situated in the depths of our house under a protected historic monument to give an insight into the world of Viennese wine.

What to expect during the cellar tour

- Historical stories and anecdotes about the Ofenloch
- Walk through the historic vaulted cellar
- Presentation of our wine collection
- Information about the Viennese wine culture

Optional degustation

- Degustation of our Ofenloch wine from the vineyard Fuchs-Steinklammmer
- Additional wine degustation on request and special settlement possible

Procedure

- Possible starting points: as aperitif, after the main course or as ending
- Duration depending on number of participants and level of details from 20 to 45 minutes
- At least 4 people per tour

Costs

- Cellar tour: 8,⁵⁰ per person
- Cellar tour with a glass of wine: 13,⁸⁰ per person



Please let us know at the reservation if your group or parts of your group wish to book this offer.

For larger groups we can arrange individual guidances.

General terms and conditions for group reservations

An advanced payment of 20,⁰⁰ Euro per guest is necessary to guarantee the booking. A minimum turnover of 45,⁰⁰ Euro per guest is absolutely required. Reservations outside our opening hours are possible on request.

A la carte order is possible for groups up to 11 persons, larger groups have to make a preselection from our current menu suggestions. The offered price includes an individual menu card for every guest in English and German; the cover charge of 3,³⁰ Euro is not included.

The payment is possible by credit card, debit card or cash and only per table. Individual invoices can only be issued if paid cash and announced within the reservation procedure. If paid in arrears 5 % of the total consummation sum will be charged additionally for our service personnel. Price and menu changes depending on market situation are possible. All prices in Euro, VAT included, tip is not included.

Bonuses for regular customers:

- 2 % refund of the annual turnover if exceeding 5.000 Euro
- 5 % refund of the annual turnover if exceeding 12.000 Euro

The refund will be transmitted annually (in August) as a voucher.

Cancellation conditions

- Free of charge until 10 days before the reservation date
- Until 3 days before the reservation date 30 % of the prepayment will be withheld
- Until 24 hours before the reservation date 50 % of the offering price will be charged
- On the reservation date 100% of the offering price will be charged

The actual number of participants has to be confirmed at least 24 hours before the reservation date, otherwise the booked menus will be charged.

Reservations, changes and cancellations have to be done either by fax or email and need a reconfirmation by our office.



Banking connection
Sparkasse Korneuburg AG in the name of

Artner Gastronomiebetriebs GmbH
Standort Restaurant Ofenloch
IBAN AT76 2022 7003 0000 6897
BIC SSKOAT21XXX

Group enquiry

date		time	
number of persons		duration	
responsible contact person	<i>company</i>		
	<i>name</i>		
	<i>address</i>		
	<i>email, phone</i>		
tour guide	<i>name</i>		
	<i>phone</i>		
e-invoicing	<i>vendor number</i>	<i>order reference</i>	

Room requirement:

Extra room (18 - 24 people) Cabinet (12 - 16 people) Wine arbour (8 - 10 people) Guest garden (8 - 16 people)
floral decoration (charging based on effort): yes no

3 courses menu 4 courses menu

menu card language: German English

Beverage Package Classic Beverage Package Premium Beverage Package Superior Order on the spot
 Mineral water (sparkling/still) already on the table when the guests arrive

Wine tasting in our own wine cellar: yes, number of people: _____ no

Ofenloch souvenirs:

Ofenloch cook book (10,⁰⁰ Euro) Ofenloch white wine 0,75 l (20,⁵⁰ Euro) Ofenloch red wine 0,75 l (22⁵⁰ Euro)
 vacuum bottle cap (5,⁰⁰ Euro) Umbrella (13,⁰⁰ Euro)



Please transmit the completed form by fax or email.
We will be pleased to create an individual offer for you immediately.

email: office@restaurant-ofenloch.at

fax: +43 1 532 98 22

phone: +43 1 533 88 44