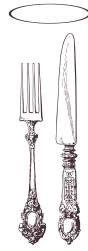


You shall be welcome.



P F A R R W I R T

YOUR FAVORITE DISHES AT THE BEGINNING OF THE YEAR

We start the new year with those dishes,
which our (regular) guests have requested from
our kitchen team. Do you also have a dish
which you would like to see on our menu?
We are looking forward to your suggestion
at nimmmeinrezept@pfarrplatz.at

**Our service team will be happy to inform you about allergenic
ingredients in our food and drinks.**



The dish is **vegetarian**



This dish is prepared **vegan**



This dish is **gluten free**



This dish is **lactose free**

*All prices quoted are in Euros – including all duties as well as taxes. In order to limit waiting
times in the service process, we are happy to create one bill per reservation / table.
We ask for your understanding that a separate payment per person is therefore
unfortunately not possible.*

You shall experience pleasurable moments.

STARTERS

Carpaccio of pasture – raised ox

with roasted wild mushrooms, pine nuts, arugula,
shaved asmonte and creamy balsamic - lime marinade

18,90

Pfarrwirts winter salad

Salad variation with pomegranate seeds & baked cream brie
*also available vegan with vegan feta cheese 

16,90

Marinated Alpine Salmon

with radish, spinach and dill – mustard

...the Alpine salmon is a special variety of salmon bred in Austrian aquacultures.
The colder the water is, the slower the fish grows. Slow growth is very healthy
– that's why the "Austrian Alpine Salmon" tastes particularly good.

18,90

Beef Tartar from pasture – raised ox

with truffled mustardmayonnaise, farmer's butter with
homemade herb salt and red onions

as an appetizer

as main course

18,90

23,50

Pfarrwirts legendary Greaves – Dumplings

with warm bacon – cabbage

as an appetizer

as main course

16,90

19,80

SOUPS

Old – Viennese potato soup

with bacon from wool pig and mushrooms

7,50

Pfarrwirts clear Beef Soup – probably the best in Vienna

with sliced pancakes, liver dumpling or semolina dumpling

6,90

CROWN LANDS CUISINE

Red beet soup „Borschtsch“

8,50

... Russian boršč, actually = beetroot, the name was transferred from a soup made from
it in the past to the new dish and is one of the most popular classics of the Kronländer cuisine.
At Pfarrwirt we interpret this dish with the best ingredients. The main component for the taste
is the red beet, which gives the aroma and the typical dark red outstanding earthy color.

You shall treat yourself with something special.

YOUR FAVORITE MAIN COURSES

Wiener
Classic

Baked potato with sausage

17,90

A classic of Viennese cuisine - baked potatoes with fried "knacker" and gherkin

Old - Viennese baked meat

27,90

with potatoes - cream cucumber salad and sauce tartare
... the original recipe from the imperial era describes that the meat is first coated with mustard and horseradish and then breaded.

Pink roasted saddle of lamb

35,90

with potato gratin, bacon green beans and rosemary juice

Parisian style baked roulade of Styrian free-range chicken

27,80

stuffed with Emmerberger raw ham, dried organic mozzarella and basil. Served with broccoli with butter & breadcrumbs, Riesling foam sauce and small green salad.

Carinthian "Kasnudeln"

16,90

with beet - vegetables and aromatic asmonte

*also available as vegan Kasnudeln on request 

Grilled Brook Char Fillet of "Freiner BIO - Fish"

35,00

on grilled vegetables, wine tavern and garlic butter
... Freiner BIO - fish grows up in crystal clear water in a species - appropriate way and is raised with purest organic feed.
Therefore, this organic - fish is a natural and healthy fish.

Old - Viennese "Krautfleckerl"

15,90

small pasta mixed with white cabbage, with garden cress

CROWN LANDS CUISINE

Hungarian potato goulash



17,90

with debreziner and cabbage sprouts

... original Hungarian Debreziner, cabbage sprouts and onions cut into narrow wedges are fried in hot fat until golden. Then paprika and caraway are added, salted and peppered and deglazed with a little vinegar. Potatoes cut into chunks are added and everything is topped up with our beef broth to just cover and simmered over low heat until potatoes are tender. A wonderful dish that we are proud to revisit.

You shall courageously desire greatness.

OUR MAIN COURSE CLASSICS

Breaded Fried Chicken	21,90
Viennese Schnitzel from Veal ... of course the "ORIGINAL" from veal. <i>We recommend...</i> - Potato – lambs lettuce salad - Parsley potatoes or rice	23,90 5,90 4,90
"Kalbsbutterschnitzerl" with mashed potatoes and glazed carrots	21,90
Roasted Liver from Veal  with homemade mashed potatoes ... the best and tastiest potatoes are from "Beißer – Eibesbrunner potatoes farmer".	22,90
Pfarrwirts Fiaker Gulasch The traditional Viennese goulash from the pasture ox with fluffy bread dumplings and pickles	19,80
Natural schnitzel from pasture calf with delicious juice and butter rice	21,90
"Tafelspitz" Prime Boiled Beef from ox  with roasted potatoes and cream – spinach for this to choose: chive – sauce or apple – horseradish	28,90
Pfarrwirts "Viennese Zwiebelrostbraten" with roasted potatoes, roasted onions and pickled cucumber ... our classic from the Beiried. One of the best pieces of beef, delicately mixed and strong in taste, pink fried and freshly prepared on the grill.	27,90



You shall become weak.

DESSERT DELICACIES

Viennese "Kaiserschmarrn" 🍷

with cinnamon plum toast

10,90

Homemade cream slice "Cremeschnitte" 🍷

with berry ragout and mint

8,90

Homemade Chestnut Mousse 🍷

with marinated berries, whipped cream and chocolate sauce

10,80

Pfarrwirts Chocolate casserole 🍷

with chocolate sauce and vanilla ice cream

10,90

Missi - Ice cream MY FAVOURITE FROM THE FARM 🍷

To choose: Nougat, Lemon Sorbet*, Vanilla, Chocolate and Strawberry Sorbet*, Curd
2 scoops

*vegan 🌱

7,50



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT.

Because our home is nature and our Missi ice cream is still real handicraft. And because „fresh and homemade“ is not enough for us, our Missi ice cream is 100% natural.

You shall not change well- tried things.

OUR CLASSIC DESSERTS

Pfarrwirts Apple Strudel 🍷

with vanilla sauce

8,90

Creamy Chocolate Mousse 🍷

with berry roaster

8,50

Homemade Viennese Pancake 🍷

with Pfarrwirts apricot jam

4,90

You shall perceive the ripe aroma.

*„The more cheese, the more holes. The more holes, the less cheese.
So: the more cheese, the less cheese! Right?“
- Aristoteles*

CHEESE SPECIALITIES FROM VIENNAS NASCHMARKT

Swiss Mountain Cheese "Schloss Altenberg" 🍷 14,00
with fig mustard
... from the Swiss Emmental - 14 months matured

Goat Cheese "Crème Chevre" 🍷 14,00
White Cheese

Emmentaler "Old" 🍷 14,00
matured for 16 months

Variation of cheese specialties 🍷
for 1 person 19,00
for 2 personen 29,00

We serve to our cheese specialties
homemade apple - pear chutney and oven-fresh bread.

You shall treat yourself with the best wine and cheese.

DESSERT WINE

2021 Traminer „Nussberg“ 1/16l 6,50
Winery Rotes Haus, Döbling

2017 Berry Selection 7,70
Winery Angerhof-Tschida, Neusiedlersee

2018 Ice Wine Grüner Veltliner 8,70
Winery Nigl, Senftenberg/Kremstal

PFARRWIRTS RECOMMENDATION

Döblinger Affaire 4cl Wiener Dirndl (cornelian cherry) with 0,1l sparkling Fräulein Rosé von Döbling, with orange & mint		9,80
Virgin Mojito Cucumber, lemon juice, brown sugar, sparkling water and crushed Ice	0,2 l	7,50
Pfarrwirts Almjudler – For cool kids only 😊 Almdudler, soda, fresh lemon juice and grenadines syrup	0,25 l	5,20

SPARKLING

Sparkling wine Mayer am Pfarrplatz	0,125 l	6,50
Our “Prickelndes Fräulein Rosé” Mayer am Pfarrplatz	0,125 l	6,50
Hugo with Mayers sparkling wine	0,1 l	7,90
Mayers “Riesling” sparkling wine Mayer am Pfarrplatz	0,75 l	54,00

APERITIF

Gin Tonic 4 cl Bombay Sapphire Gin and Schweppes Tonic Water		12,80
Aperol-Spritz’ 1/8 l white wine, 1/16 l soda and 4 cl Aperol		7,90
Kaiserspritzer 1/8 l white wine, 1/16 l soda and 2 cl elderflower syrup		7,50
Campari 4 cl, with soda 1/16 l or orange 1/8 l		7,50
Hot Rosé 0,2 l Rosé mulled wine, prepared with Fräulein Rosé von Döbling		5,90
Hot Junger Wiener 0,2 l mulled wine, prepared with Jungem Wiener		5,90

DRAFT BEER

Pfiff	0,20 l	3,40
Ottakringer Bio Pur		

Seidel	0,33 l	4,70
Ottakringer Bio Pur		

Krügerl	0,50 l	5,70
Ottakringer Bio Pur		

Seidel	0,33 l	4,70
Ottakringer Bio Pur Zwickl		

Krügerl	0,50 l	5,70
Ottakringer Bio Pur Zwickl		

BOTTLED BEER

Almradler	0,33 l	4,50
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Budweiser Budvar	0,33 l	4,90
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Hirter Privat Pils	0,33 l	4,90
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Die Weisse hell	0,33 l	4,90
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Null Komma Josef	0,33 l	4,50
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NON ALCOHOLIC DRINKS

Grape Juice	0,25 l	3,90
Grape Juice with tap water*	0,50 l	3,90
Apple Juice naturally cloudy from Stift Schotten	0,25 l	3,90
Apple Juice naturally cloudy from Stift Schotten with sparkling water	0,25/0,50 l	2,90/5,90
Apple Juice naturally cloudy from Stift Schotten with tap water*	0,25/0,50 l	2,10/3,90
Elderflower syrup with sparkling water	0,25/0,50 l	2,90/5,40
Elderflower syrup with tap water*	0,25/0,50 l	2,10/3,90
Mayers vineyard peach	0,25 l	4,50
Carpe Diem Classic	0,25 l	4,10
Rauch Currant, apricot, orange, tomato	0,20 l	3,90
Almdudler THE original	0,33 l	3,90
Almdudler sugarfree	0,33 l	3,90
Spezi Orange	0,33 l	3,90
Frucade	0,33 l	3,90
Kracherl lemon/raspberry	0,33 l	3,90
Coca Cola original/light	0,33 l	3,90
Vöslauer mineral water still or sparkling	0,33 l	3,40
Vöslauer mineral water still or sparkling	0,75 l	6,20
Rauch Icetea peach/lemon	0,33 l	3,90

WINERY MAYER AM PFARRPLATZ

The traditional Winery Mayer am Pfarrplatz, the quintessential example of Viennese Heurigen-culture has produced excellent Viennese wines in Nussdorf – Heiligenstadt since 1683. The grape varieties Grüner Veltliner, Riesling, Chardonnay, Yellow Muscat, Sauvignon Blanc as well as Pinot Noir are cultivated in the most precious single vineyards in Vienna, the chalky Nussberg and the one-of-a-kind site Alsegg, and consistently top-quality Viennese wines are produced as a result.

	1/8 l	0,75 l
2022 Wiener Gemischter Satz DAC	5,20	31,00
2022 Wiener Klassik	4,50	27,00
2022 Grüner Veltliner	5,00	30,00
2021 Wiener Gemischter Satz „Nussberg“ DAC	6,90	41,00
2021 Grüner Veltliner „Grinzing“	5,50	33,00
2021 Riesling „Ried Alsegg“	5,70	34,00
2021 Riesling „Nussberg“	6,90	41,00
2022 Sauvignon Blanc	6,30	37,00
2022 Gelber Muskateller	6,40	38,00
2022 Asia Cuvée	6,50	39,00
2019 Zweigelt	5,20	31,00
2019 Pinot Noir	5,70	34,00
2019 Pinot Noir „Nussberg“	6,40	35,00

WINERY ROTES HAUS

Since 2001, the VWG „Vienna 19“ Wein GmbH has cultivated vineyards in the most famous wine-growing area of Vienna, the Nussberg. Not only do the climatic and ideal geographic conditions make this vineyard a jewel, but also the splendid view over Vienna. The charming „Rotes Haus“, situated amidst the vineyard, gives the wine its name.

	1/8 l	0,75 l
2022 Wiener Gemischter Satz DAC	5,70	34,00
2021 Wiener Gemischter Satz „Nussberg“ DAC	6,80	40,00
2021 Grüner Veltliner „Nussberg“	6,10	36,00
2021 Chardonnay „Nussberg“	7,00	42,00

You shall make yourself some space.

DIGESTIF

Mayer am Pfarrplatz	2 cl
Tresterbrand Wiener Gemischter Satz	6,50
Pfarrwirts nut schnaps	6,50
Pfau	
Carinthian cider pear	6,90
Apple of the barrel	6,90
Apricot	6,90
Rowanberry	8,00
Raspberry	6,90
EDEL.STOFF	6,90
Arolla pine liquor	
Distilleria G. Bertagnolli S.R.L.	9,80
Grappa	
Lagavulin	15,50
16 years Islay Single Malt Scotch Whisky (4cl)	
Ron Zacapa	15,50
Centenario 23y Rum (4cl)	

You shall give joy.

You can also buy the award – winning wines from our wineries
Mayer am Pfarrplatz and Rotes Haus at our new

Shop „Mayer für Zuhause“.

Opened daily for you. Our wines and
delicacies from our kitchen to take away.
Just around the corner at Mayer am Pfarrplatz.




Also available in our Onlineshop
www.shop.pfarrplatz.com

COFFEE & TEA SPECIALITIES

Espresso	3,90
Double Espresso	4,70
Verlängerter	4,50
Melange	4,90
Cappuccino	4,90
Einspanner	4,90
Milchkaffee / Café Latte / Häferlkaffee	4,90
Pfarrwirt's Caffè corretto with a shot of Mayer's Tresterbrand (2 cl)	9,90
Hot Chocolate	5,50
Demmers Tea – Tea specialist in Austria	5,50
Darjeeling Himalaya, Green Manjola, wild berry cocktail, peppermint, chamomile, vervain	



We are happy to prepare our coffee specialities with a plant-based alternative to the best cow's milk.  the creamy – fantastic milk alternative made from pea protein in barista quality. 100% plant-based, sugar-free & rich in protein.

You shall know...

OUR PROMISE OF QUALITY

We source our products fresh and in the highest quality predominantly from the following regions:

Beef: Kamptaler Fleischwaren Höllerschmid, Etsdorf

Vension: Wien Fleischwaren Höllerschmid, Etsdorf

Chicken: Steirisches Frischgeflügel Tschiltsch, Weistrach

Pork: Tullnerfelder Schwein über Kamptaler Fleischwaren Höllerschmid, Etsdorf

Dairy Products: Aus Österreich mit dem AMA-Gütesiegel

Organic Eggs: Eierhof Martha Edhofer, Michelndorf

Potatoes: Beisser, Eibesbrunn,

Vegetables: Marchfelder Gemüse über K. Müllner

Saltwater fish: Brooktrout from Freiner BIO-Fisch

Freshwater fish: Lachsforelle, Saibling und Karpfen von Eishken Estate Bachsaibling von Freiner BIO-Fisch



Furthermore, we obtain organic poultry from the poultry farm Lugitsch via meat products Höllerschmid from Etsdorf, finest Emmerberger ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and handmade Missi ice cream from Kitzbühel.

„Typical regional raw material: Mixed set from our own production“ and „Products from the GenussRegion: Styrian horseradish and Marchfelder asparagus. „ For fresh food preparation and the use of regional raw materials, we have been awarded with the AMA Gastrosiegel.

Thou shalt celebrate at the best locations.



Pfarrwirt

The oldest Viennese Restaurant
Pfarrplatz 5
A-1190 Vienna
Tel. +43 1 370 73 73
E-Mail: info@pfarrplatz.at
www.pfarrplatz.at



PFARRWIRT

Daily opened

Our wine cellars
Celebrate with style.
Our event team is looking forward to your request.



Mayer am Pfarrplatz

Winery - Heuriger - Beethoven house
Pfarrplatz 2
A-1190 Vienna
Tel. +43 1 370 12 87
E-Mail: mayer@pfarrplatz.at
www.pfarrplatz.at



Our winter opening hours:

Mondy - Thursday from 4pm
Friday - Sunday & Holiday from 12pm



Mayer am Nussberg

THE wine tavern
Kahlenbergerstraße 213
A-1190 Vienna
Tel. +43 664 75 55 66 67
E-Mail: nussberg@pfarrplatz.at
www.mayeramnussberg.at



Back for you in April.



SKY Restaurant & Roofgarden

Kärntner Straße 19
A-1010 Vienna
Tel. +43 1 513 17 12
Fax. +43 1 513 17 12 20
E-Mail: office@skybox.at
www.skybox.at



Monday - Saturday: 10:00 - 24:00
Sunday and Holiday: 12:00 - 22:00

You shall use Pfarrwirt's WIFI.

PFARRWIRT'S WIFI

**Enjoy our free internet offer during your visit
at Pfarrplatz and please do not forget to treat yourself with a good
glass of wine in between.**

– Your Pfarrplatz Team



SCAN & SURF

