

You shall experience pleasurable moments.

STARTERS

- Pfarrwirt's asparagus salad**   16,90
with bush tomatoes, vegan sheep's cheese and marinated and marinated Marchfeld asparagus
- Tavern Vitello** 18,90
Thin slices of veal loin, roasted in a delicate pink color with lime cream, cress salad, pickled onions and capers
- Marinated Alpine Salmon**  18,90
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.
- Organic Beef Tartar** 
with chive mayonnaise, farmer's butter with homemade herbal salt and red onions
as an appetizer 18,90
as a main course 24,50
- Pfarrwirts legendary Greaves - Dumplings**
with warm bacon - cabbage
as an appetizer 16,90
as a main course 19,80
- Starters - Étagère (for 2 people)** 39,00
The BEST from our starter kitchen.

SOUPS

- Asparagus cream soup**  7,50
with crispy white bread croutons
- Pfarrwirt's Clear Beef Soup - probably the best in Vienna** 6,90
with sliced pancakes, liver dumpling or semolina dumpling
...wash the root, with the beef from the pasture ox for 3 - 6 hours simmer at moderate heat and refine - this is how our classic beef soup is made. Our traditional insoles provide variety. Quality you can taste.

You shall treat yourself with something special.

DELICACIES AT ASPARAGUS SEASON

Marchfeld Asparagus „Solo Fino“

with Hollandaise sauce and potatoes 🍴

23,90

with Hollandaise sauce, potatoes and ham from Ötscherblick pork

25,90

*also available vegan with best olive oil on request 🌿

Risotto of Marchfeld asparagus 🍴

19,80

with spicy asmonte and small leaf salad

*also available vegan on request 🌿

...with Tyrolean alpine prawns

... an unforgettable taste experience.

surcharge 12,00

Asparagus - Tavern - Bowl 🍴🌿

17,80

with young spinach, sweet potatoes, chickpeas, kale,
green asparagus and fruity strawberry - lime dressing

Roulade of Styrian free - range - chicken

27,80

filled with cream cheese and mushrooms,
served on asparagus risotto with thyme glaze

Roasted rootwaller

29,80

with solo asparagus, Bernaise sauce and potatoes

Homemade Wild Garlic - Dumplings 🍴

18,90

with cream cheese and roasted mushrooms
served with a small leaf salad

Grilled Brook Char Fillet of "Freiner BIO - Fish"

37,00

on grilled vegetables, potatoes and garlic butter

... Freiner ORGANIC 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. Organic requirements are even exceeded by our supplier.

Tenderloin steak from Lower Austrian pasture ox

42,00

from the grill in your desired cooking level,
with homemade herb butter, roasted vegetables and croquettes

We recommend our **brandy - pepper cream sauce**

surcharge 4,00

... ESPECIALLY WITH...

Tyrolean alpine prawns as WIRTSHAUS SURF & TURF

surcharge 8,00

CROWN LANDS CUISINE

Baked bat from Ötscherblick - pork

19,80

with potato salad with fresh Viennese mayonnaise

... In the old Viennese cuisine, a bat is a cut of beef or pork, which is detached from the sacrum, and which has the shape of a bat. Our butcher Höllerschmid will cut this piece of Ötscherblick pork for you and we prepare it carefully. Breaded and slowly baked, we serve it with our homemade potato salad with fresh Viennese mayonnaise from the delicatessen manufactory Rösel.

COVER LUNCH 3,00

with our wheat sourdough bread in poplar wood

OVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 4,00

You shall courageously desire greatness.

OUR MAIN COURSE CLASSICS

Breaded Fried Chicken 21,90

Styrian free-range chicken, served in a basket.
...The special thing about fried chicken is that you bake it out slowly
- so we would like to draw your attention to 20 minutes of anticipation.

Viennese Schnitzel from Veal 23,90

... of course the "ORIGINAL" from veal.

We recommend...

- Potato - lambs lettuce salad 5,90
- Parsley potatoes or rice 4,90

"Kalbsbutterschnitzel" 21,90

with mashed potatoes and glazed carrots

Roasted Liver from Veal ^{BIO} 23,90

with homemade mashed potatoes
... *the best and tastiest potatoes are from
"Beißer - Eibesbrunner potatoes farmer".*

Pfarrwirts Fiaker Gulasch 19,80

The traditional Viennese goulash from the pasture ox
with fluffy bread dumplings and pickles

"Tafelspitz" Prime Boiled Beef from ox ^{BIO} 28,90

with roasted potatoes and cream - spinach
for this to choose: chive - sauce or apple - horseradish

Pfarrwirts "Viennese Zwiebelrostbraten" 28,90

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.*

Natural schnitzel from pasture calf 21,90

with delicious juice and butter rice



COVER LUNCH 3,00

with our wheat sourdough bread in poplar wood

OVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 4,00

You shall become weak.

DESSERT DELICACIES

CROWN LANDS CUISINE

Gundelpalatschinke

9,80

with chocolate, nuts and missi - vanilla ice cream

... „IN GUNDELS REICH“ - the Hungarian master chef Karoly Gundel (1883-1956), who along with the Frenchman Auguste Escoffier, is still one of the greatest chefs of all time, was the creator of this kitchen classic. This - admittedly by no means low-calorie - kitchen tradition is upheld not only in the restaurant Gundel in Budapest but can also be rediscovered here in Pfarrwirt.

Tichy's ice cream apricot dumplings

9,80

with apricot roast and whipped cream

Homemade Cream Slice "Cremeschnitte"

8,90

with berry ragout and mint

Pfarrwirts mascarpone cream

8,90

with fresh Marchfeld strawberries

Missi - Ice cream MY FAVOURITE FROM THE FARM

7,90

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

2 scoops

*vegan 



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT.

Because our home is nature and our Missi ice cream is still real handcraft. 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

8,90

with vanilla sauce

Creamy Chocolate Mousse

8,90

with fruity berry roaster

Homemade Viennese Pancake

5,50

with Pfarrwirts apricot jam