



PFARRWIRT

**YOUR EVENT**

at the oldest restaurant in vienna

ENJOY OUR  
FREE  
INCLUSIVE  
OFFERS



[WWW.PFARRPLATZ.AT](http://WWW.PFARRPLATZ.AT)

*You shall experience special moments.*

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A Tafelspitz is a Tafelspitz,  
a Wiener Schnitzel a Wiener Schnitzel.

What sounds simple is one of the greatest  
secrets of Viennese cuisine:  
clear, genuine dishes which taste as they should really taste.

Enjoy your celebration in our unique ambience.  
Whether indoor in our light-flooded veranda, in the marvelous  
Prelate Hall or historical Beethoven Hall, in the beautiful  
Rose Pavilion, in the antique cellar vault or outdoor in the  
green Rose- or Pfarrwirt garden.

For events up to 350 people,  
the Pfarrwirt offers the ideal conditions for your celebration.  
We will be happy to create a personal offer.

The Pfarrwirt team is looking forward to welcoming you and  
your guests.

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**We are happy to take your reservation by  
phone +43 (1) / 370 73 73, by e-mail [info@pfarrplatz.at](mailto:info@pfarrplatz.at)  
or directly at our reception.**

# *You shall enjoy all our inclusive services.*

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Your event at Pfarrwirt is intended for you and your guests to become an unforgettable experience.

To support you in the preparations of your celebration, the following services are included in our menu prices:



- ✦ Our unique Pfarrwirt ambience
- ✦ Free parking directly in front of the restaurant
- ✦ Free Menu Cards
- ✦ Free table plans
- ✦ Room rental
- ✦ Costs for crockery, equipment or furniture
- ✦ All personnel costs included until 24 o'clock
- ✦ Highest, regional quality in our dishes awarded with the AMA Gastro seal
- ✦ **Fair minimum consumption regulation:** In case your minimum consumption isn't high enough, there is also the possibility of taking some of our in-house wines to our restaurant prices with you at home.

# Our menu recommendations.

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## PFARRWIRT'S CANAPÉS

Ham by „Thum“ on farmer's bread with horseradish

Beef Tartare from „Waldviertler Organic Beef“ on farmer's bread

Pickled alpine salmon tartare with avocado on white bread

Crostini with olives, dried tomatoes and spring onions   \*also vegan possible

“Liptauer spread” with bell pepper and chives on farmer's bread 


per piece € 3,30

## PFARRWIRT'S TRADITIONAL MENU I

Marinated alpine salmon

with dill - mustard - mousse, radish and wild herbs

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Herbal foam soup 

with white bread - croûtons

\*\*\*

Viennese veal cream goulash

with curd dumplings and mustard cucumbers

or

Grilled trout fillet „Radlberg“

with market-fresh vegetables, cream cheese dumplings and crayfish foam

\*\*\*

Semolina flame 

with cherry ragout and apricot ice cream

3 courses (with soup)  
3 courses (with starter)  
4 courses

€ 45.00  
€ 50.00  
€ 55.00

**Cover per person € 4,00**

Our team is happy to inform you about allergenic ingredients in our food and drinks.

*You shall enjoy tradition.*

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## PFARRWIRT'S TRADITIONAL MENU II

### Pfarrwirt's Vitello

with lime cream, capers and cress

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### Styrian mushroom soup

with potatoes and marjoram

\*\*\*

### Organic Beiried slices of Tullnerfeld beef „Café de Paris“

with grilled vegetables, croquettes and shallot glacé

or

### Grilled root waller from Lake Neusiedl

with horseradish and lovage

\*\*\*

### „Baumkuchen“ with white mocca-mousse

and wild berries

3 courses (with soup)	€ 50.00
3 courses (with starter)	€ 55.00
4 courses	€ 57.00

Enjoy our in-house wines from the wineries  
“Mayer on Pfarrplatz” and “Rotes Haus”.  
You can find our extensive range in our wine list.

**Cover per person € 4,00**

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*You shall treat yourself with something special.*

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## PFARRWIRT MENU - VIENNESE CLASSIC I

Pfarrwirt's Greave Dumplings  
with warm bacon – cabbage


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Clear Beef Soup from Organic Ox  
with semolina dumplings and vegetables

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Viennese Fried Chicken  
with potato – lamb's lettuce

\*\*\*


Pfarrwirt's Homemade Apple Strudel   
with vanilla sauce

3 courses (with soup)	€ 42.00
3 courses (with starter)	€ 46.00
4 courses	€ 50.00

## PFARRWIRT MENU - VIENNESE CLASSIC II

Carpaccio of Organic Ox  
with lime cream, rocket and spicy asmonte-cheese

\*\*\*

Cream Soup from Garden Peppers   
with pesto dumplings


\*\*\*

Braised Veal Cheeks and Pink Fried Veal Back  
on potato – horseradish puree, glazed carrots and rosemary glacé

or

Grilled salmon trout fillet on "Spitzkrautfleckerl"  
with tomatoes and herbal foam

\*\*\*

Pfarrwirt's warm chocolate cake   
with „BIO-Misssi" curd ice cream

3 courses (with soup)	€ 49.00
3 courses (with starter)	€ 54.00
4 courses	€ 59.00

**Cover per person € 4,00**

Our team is happy to inform you about allergenic ingredients in our food and drinks.

*You shall get spoiled.*



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## VEGAN TAVERN MENU I

Pfarrwirt's Salad  



with herb pesto, tomatoes and vegan sheep's cheese

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Carrot Soup  



with fresh ginger and orange

\*\*\*

Colorful Beet Ragout  

with smoked tofu



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Vegan banana cake  

with roasted almonds


3 courses (with soup)	€ 37.00
3 courses (with starter)	€ 43.00
4 courses	€ 47.00

## VEGAN TAVERN MENU II

"Schwammerlsulz"  



with horseradish - vinaigrette, rocket and sunchoke

\*\*\*

Clear vegetable soup  


with roots and peas

\*\*\*

Pfarrwirt's Vegan "Kasnudeln"  

with organic cress and paprika cream

\*\*\*

Glaced Cous Cous - Semolina Cream  

with peas and nuts

3 courses (with soup)	€ 37.00
3 courses (with starter)	€ 43.00
4 courses	€ 47.00

Bookable to all menus as a  
vegan/vegetarian alternative.

**Cover per person € 4,00**

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## *Our beverage recommendations.*

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### ***Aperitif***

Vintner Sparkling Wine Mayer am Pfarrplatz	0,75 l	€39,00
„Riesling“ Sparkling Wine Mayer am Pfarrplatz	0,75 l	€54,00
Das Prickelnde Fräulein Rosé Mayer am Pfarrplatz	0,75 l	€39,00
Elder syrup to mix	0,25 l	€11,00
Aperol-Spritz White Wine, Soda, Aperol	0,20 l	€7,90
Hugo Sparkling Wine, Soda, Elderflower Syrup, Mint, Lime	0,20 l	€7,90
Martini Bellini served with soda, lemon wedge and ice.	0,25 l	€8,50

### ***Our wine recommendation***

2022	Wiener Gemischter Satz DAC Mayer am Pfarrplatz	€ 31,00
2021	Grüner Veltliner „Grinzing“ Mayer am Pfarrplatz	€ 33,00
2021	Riesling „Nussberg“ Mayer am Pfarrplatz	€ 41,00
2019	Pinot Noir „Nussberg“ Mayer am Pfarrplatz	€ 38,00

We are happy to recommend other wines corresponding to your menu from our extensive national and international wine list

### ***Non alcoholic drinks***

Grape Juice Mayer am Pfarrplatz	0,25 l	€ 4,40
Apple Juice, cloudy Stift Schotten	0,25 l	€ 4,40
Elderflower syrup with sparkling water	0,25 l	€ 3,20
„Vöslauer“ mineral water still or sparkling	0,75 l	€ 6,40
Almdudler	0,33 l	€ 4,10



## YOU SHALL ENJOY

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### ***Beer from the barrel***

Pfiff Ottakringer organic pure	0,20 l	€ 3,40
Seidel Ottakringer organic pure	0,33 l	€ 4,70
Krügerl Ottakringer organic pure	0,50 l	€ 5,70
Seidel Ottakringer organic Zwickl	0,33 l	€ 4,70
Krügerl Ottakringer organic Zwickl	0,50 l	€ 5,70

### ***Beer from the bottle***

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

### ***Coffee & Tea afterwards***

Espresso		€ 4,10
Double Espresso		€ 5,40
Verlängerter		€ 4,90
Melange		€ 5,20
Cappuccino		€ 5,40
Einspanner		€ 6,50
Café Latte		€ 5,70
Demmer's Tea		€ 5,50

### ***Austrian fruit brandies / 2 cl***

Carinthian must pear, Pfau	€ 6,90
Apple of the barrel, Pfau	€ 6,90
Tresterbrand Wiener Gemischter Satz, Mayer am Pfarrplatz	€ 6,50
Apricot, Pfau	€ 6,90
Raspberry, Pfau	€ 6,90
Pfarrwirt's nut brandy	€ 6,50

### ***Bar drinks***

Stolichnaya Vodka	0,7 l	€ 130,00
Bombay Gin	0,7 l	€ 130,00
Orange Juice	1 l	€ 26,00
Bitter Lemon	1 l	€ 26,00
Tonic Water	1 l	€ 26,00
Red Bull	0,25 l	€ 4,50

Our team is happy to inform you about allergenic ingredients in our food and drinks.

*You shall celebrate in a special ambience.*

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*Party with class*  
*in our*  
*Antique Cellar Vault*

Our historic vaulted cellar, in which wine used to be pressed, offers space for up to 120 people in a unique ambience.

Equipped with state-of-the-art media technology and freely selectable furniture, the room is as individual as your celebration. Whether when it comes to dancing, holding a presentation or having a gala dinner – in this spatiality your event will remain unforgettable.



*Our additional services for your unique celebration.*

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## **TECHNICAL EQUIPMENT**

Flipchart € 50

Beamer and screen € 150

Bose – sound system with microphone € 150

Two stage elements with a size of 1x2m - per element € 60,00

Two mobile bar elements with LED lighting - per element (1,20m) € 350,00

## **CHAIR COVER**

White chair cover, cleaning included €12,00



## **FLOWERS**

We are happy to organize your flower decoration.

Prices on request after clarification of all details.



*You shall ask for more.*

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Order our special Magnummaster  
with a ***double-magnum-bottle***.

We serve your guests a good glass  
directly from our Magnummaster:

Developed in larger bottles,  
stored wine becomes way more harmonious.  
Especially with Magnum bottles,  
the proportion between oxygen and wine  
volume is very beneficial.  
Maturation in larger formats  
takes more time and happens subtly.  
This is what the wine lover tastes!



***Slow pourage decants the wine perfectly.***

The slanted bottle supplies the wine with a lot of oxygen and it gets ideally ventilated during the slow serving. Furthermore, the wine can outgas and matures to the perfect taste - in the shortest time possible.

*Take something special home with you.*

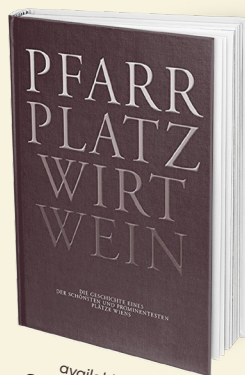
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## **PFARRPLATZ – THE BOOK**

a special gift!

Browse through our Pfarrplatz – Book and get to know the fascinating history of this place, which was built more than 2000 years ago and was once settled by the Romans.

The multifaceted story of our restaurant shows its almost unchanged state. Ludwig van Beethoven already found his way to inspiration at this picturesque place and used it for his composition. Let yourself also be enchanted by the history of the themagical place “Pfarrwirt”.



available in  
German and English



## **OUR GIFT CARD**

THE gift idea.

Redeemable at Pfarrwirt  
as well as at Mayer am Pfarrplatz  
and our local wine selling!

## **OUR AWARD-WINNING WINES**

to the off-farm price

There is also the possibility of buying quality wines of our wineries “Mayer am Pfarrplatz” and “Rotes Haus” right here at Pfarrwirt. Take a piece wine enjoyment with you at home.



*We are happy to prepare our wines as well as our book and  
our gift card as a give-away for your guests!*

*You shall taste quality.*

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## **OUR QUALITY PROMISE: REGIONAL & EXCELLENT.**

We source our products fresh and of the highest quality from the following regions and mainly in ORGANIC quality:

**Beef:** Meat products from Kamptaler Höllerschmid, Etsdorf

**Game:** Deer and game from Kriegler via Kamptaler Fleischwaren Höllerschmid, Etsdorf

**Chicken:** Styrian fresh poultry Tschiltsch, Weistrach

**Pig:** Ötscherblick pig via Kamptaler Fleischwaren Höllerschmid, Etsdorf

**Calf:** From Austria via Kamptaler Fleischwaren Höllerschmid, Etsdorf

**Milk and dairy products:** From Austria with the AMA seal of approval

**Deep Litter Eggs:** egg yard Martha Edhofer, Michelndorf

**Potatoes:** Beisser, Eibesbrunn

**Root vegetables:** Marchfelder vegetables via K. Müllner

**Freshwater fish:** salmon, salmon trout and carp from Eishken Estate

**Freshwater fish:** brook trout from Freiner BIO-Fische, Frein an der Mürz

We also purchase the finest Emmerberger raw ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and handmade Missi ice cream from Kitzbühel.

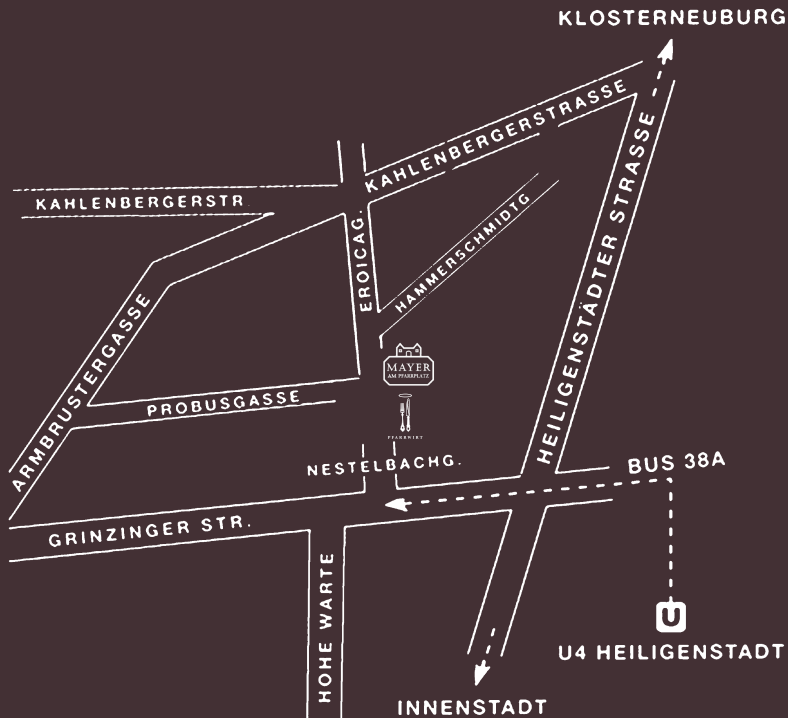
„Regional raw material: Gemischter Satz from own production“ and „Products from the gourmet region: Styrian horseradish and Marchfeld asparagus.“

For food preparation and the use of regional raw materials we were awarded the AMA gastro seal.



## How to find us.

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From the city center you can reach us via Heiligenstädter Straße and then need to turn left into Grinzinger Straße. After 200 turn right into Nestelbachgasse/Pfarrplatz.

When using public transport, take the U4 directly to „Heiligenstadt“.

From there, you can find the bus 38A which drives in the direction of „Kahlenberg“. Get out at the station „Fernsprechamt/Pfarrplatz“, only a few meters left and then you are right at our location.

Other lines available are tram 37 to „Hohe Warte“ or line D in the direction „Nussdorf“.

With the taxi you'll arrive at our place in 10-15min from the city center.





*Der Heurige*  
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mayer@pfarrplatz.at

*Die Buschenschank*  
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**HOTLINE: 0800 7000 10**  
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**PFARRWIRT**

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