

You shall experience pleasurable moments.

STARTERS

Autumn salad "WILD & BEET"

Leaf salad with glazed shallots, beets, vegan feta cheese and Weinviertler raw wild boar ham

*We would be happy to prepare this dish for you as vegan/vegetarian.



18,90

16,90



Crispy pasture goose roulade

on sweet and sour glass noodle – vegetable salad with fresh coriander

17,90



Pasture goose – Étagère (for 2 people)

Goose dumplings on pumpkin cabbage, baked goose liver with Waldorf salad and cranberries and crispy goose roulade on sweet and sour Glass noodle – vegetable salad with fresh coriander

39,50

Marinated alpine salmon ^{BIO}

with radish, young spinach and dill mustard

.....the Alpine salmon is bred in aquaculture in Austria. The colder that water, the slower the fish grows. The slow growth is Healthy and the better the taste of our Alpine salmon.

18,90

Tavern vitello

delicate pink fried slices of veal saddle, thinly sliced, with lime cream, garden herbs, roasted wild mushrooms and capers

18,90

Beef tartare from pastured oxen ^{BIO}

with mustard – truffle mayonnaise, farmer's butter homemade herb salt and red onions

as an appetizer

as main course

18,90

24,50

Pfarrwirts legendary greaves dumplings

with warm bacon and cabbage

as an appetizer

as main course

17,90

20,90

OUT OF THE SOUP POT

CROWN LANDS CUISINE



Vegan beetroot soup „Borschtsch“



with lovage and fresh horseradish

...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.

8,50

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 treat yourself with something special.

OUT OF THE SOUP POT



Goose linseed soup 9,00
according to our traditional recipe with semolina dumplings and root vegetables

Pfarrwirts Clear Beef Soup - probably the best in Vienna 8,00
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.*

WILD SEASON SPECIALITIES




Oven-fresh pastured goose 31,50
with apple-red cabbage, potato dumplings and glazed chestnuts

WILD chestnut goulash with orange gremolata 25,90
hearty game goulash with chestnuts and our Pinot Noir "Nussberg",
served with napkin dumplings and pickled Pinot Noir - pear with cranberries

Pink roasted saddle of veal 38,00
with homemade croquettes, mushroom cream
and pickled Pinot Noir - pear with cranberries

NOT QUITE THAT WILD

Grilled Brook Char Fillet of "Freiner BIO - Fish"  39,50
on grilled vegetables, Heurigen 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.*

Fillet steak from organic ox  45,00
with zucchini - pumpkin - "Gröstel" and pepper cream sauce

VEGAN & VEGETARIAN

Beetroot risotto  18,90
with Austrian organic walnuts and Riesling horseradish foam
*also available vegan 

Viennese "Krautfleckerl"  18,90
with herb cream and garden cress

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 24,90

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

We recommend...

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

"Kalbsbutterschnitzel" 23,90

with mashed potatoes and glazed carrots

Roasted Liver from Veal 24,90

with homemade mashed potatoes
... *the best and tastiest potatoes*

Viennese Fiaker goulash 19,80

THE traditional Viennese goulash based on an old house recipe.
Served with crispy Frankfurter, free-range fried egg,
fluffy bread dumpling and pickled gherkin.
...*This goulash owes its name to the always hungry coachmen of the famous Viennese horse team. The beef ragout is topped with a garnish of sausage and fried egg - and the juice consists of lots of sweet paprika powder. The latter comes from Austria's neighboring country Hungary. Even the cooking legend Auguste Escoffier had "his" peppers imported from Szeged to France in the 19th century.*

"Tafelspitz" Prime Boiled Beef from ox 29,80

with roasted potatoes, cream - spinach , chive sauce and apple horseradish

Pfarrwirts "Viennese Zwiebelrostbraten" 30,90

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 23,90

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



Bohemian plum dumplings 🍷

10,80

with plum ragout and vanilla ice cream

...Powidl, puree, jam - it's Powidl to me! This sweet dessert made from overripe, dried, pitted plums was one of the earliest mentions in the oldest Austrian cookbooks. A dessert that is now enjoyed mainly in Austria and the Czech Republic. Powidl (from „povidat“ - „to talk“) refers to the time-consuming preparation method by constantly stirring - a period of time that farmers' wives used to like to shorten by chatting. The expression Powidl comes from ancient Bohemia, from what is now the Czech Republic, and in Austria it means „That's me Powidl“ something like: „I don't care about that.“ However, the incomparable taste of our homemade Powidltaschen is truly heavenly.

Pfarrwirts chestnut rice 🍷

10,50

with fruity berry roast, whipped cream and chocolate sauce

Homemade cream slice "Cremeschnitte" 🍷

8,90

with berry ragout and mint

Missi - Ice cream MY FAVOURITE FROM THE FARM 🍷

7,90

To choose: raspberry sorbet*, lemon sorbet*, vanilla, chocolate, strawberry sorbet*

*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 homemade vanilla sauce

Creamy Chocolate Mousse 🍷

9,80

with fruity berry roaster

Homemade Viennese Pancake 🍷

5,50

with Pfarrwirts apricot jam