

You shall be welcome.



PFARRWIRT

YOUR FAVOURITE DISHES AT THE START OF THE YEAR

A Tafelspitz is a Tafelspitz,
a Wiener Schnitzel a Wiener Schnitzel.
What sounds simple is one of the great secrets of Viennese cuisine:
simple, clear, genuine dishes that taste,
how they should taste.

Another secret: Viennese cuisine has always been
– the only one named after a city –
diverse and open to influences
from other countries as well as regions.

Recipes of the crown lands bohemia and Hungary were used in kitchens in Austria
as homely as the Melanzani, the Biscot or the Bouillon,
ingredients and dishes of Italian and French cuisine.

Preserving the original, allowing something new,
tradition and cosmopolitanism, life, the Pfarrwirt feels committed to
these secrets of the Viennese cuisine.

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



This dish is **vegetarian**



This dish is **vegan**



This dish is **glutenfree**



This dish is **lactose free**



*All prices quoted are in Euro – 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

Pfarrwirt's beetle bean – lamb's lettuce 16,90

with crispy fried bacon and marjoram croutons

*We would be happy to prepare a vegan/vegetarian alternative.  

Marinated organic pasture – raised beef fillet 19,80

with sautéed wild mushrooms, truffle cream cheese, arugula and spicy asmonte

Marinated alpine salmon 19,80

with radish, spinach and dill – mustard

...The Alpine salmon is a special variety of salmon bred in Austrian aquacultures.

The colder the water, the slower the fish grows. Slow growth is very healthy – that's why the "Austrian Alpine Salmon" tastes particularly good.

Beef Tartar from pasture – raised Ox 18,90

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

as starter

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

Yellow lentil soup 8,00

with hay milk – herb cream cheese

*We would be happy to prepare a vegan alternative. 

Pfarrwirt's clear Beef Soup – probably the best in vienna 8,00

with sliced pancakes, liver dumpling or semolina dumpling

CROWN LANDS CUISINE

Terlan wine soup 8,50

with cinnamon sticks

A classic recipe endeared by the former Count of Tyrol and Vorarlberg, prepared with our Riesling
Alsegg-Hernals.

COVER LUNCH 3,50

with our wheat sourdough bread in poplar wood

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLIDAY ALL DAY 4,50

You shall treat yourself to something special.





YOUR FAVOURITE MAIN DISHES

- „Einbrennte Hund“ with fried pork sausages and pickles** 18,90
A classic of Viennese cuisine - baked potatoes with crispy pork sausages and pickles.
- Styrian „Wurzelfleisch“ from Duroc straw pig** 26,90
with root vegetables, boiled potatoes and freshly grated horseradish
- Braised lamb shank** 27,90
with soffritto, creamy polenta and rosemary juice
- Creamy Viennese veal innards „Beuschel“** 26,90
with bread dumplings and fresh marjoram
- Rib eye steak from austrian heifer** 44,00
with roasted sweet potatoes, creamy spinach and homemade herb butter
- Grilled Brook Char Fillet of „Freiner BIO - Fish“**  39,50
on grilled vegetables, wine tavern 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.

CROWN LANDS CUISINE

- Hearty stuffed Sulmtal free - range chicken** 26,90
with thyme cream cheese on creamy risotto of young spinach with spicy asmonte
*A classic recipe from the former Duchy of Styria.
...even during Emperor Franz Joseph's time, the imperial family was supplied with Sulmtal chickens.*

VEGAN & VEGETARIAN

- Young spinach risotto**   19,80
with spicy organic feta and braised tomatoes
*We are happy to prepare this dish with our vegan sheep's cheese. 
- Old - Viennese cabbage noodles**  18,90
with herb cream cheese and fresh garden cress, served with a small salad.

You shall courageously desire greatness.

OUR MAIN COURSE CLASSICS

Breaded Fried Chicken	22,90
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	25,90
... of course the „ORIGINAL“ from veal.	
<i>We recommend...</i>	
- Potato – lambs lettuce salad	5,90
- Parsley potatoes or rice	5,90
“Kalbsbutterschnitzel“	23,90
with mashed potatoes and glazed carrots	
Pfarrwirts hearty roasted Liver from Veal	25,80
with homemade mashed potatoes ... <i>the best and tastiest potatoes</i>	
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. ... <i>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.</i>	
„Tafelspitz“ Prime Boiled Beef from ox ^{BIO}	31,90
with roasted potatoes, cream – spinach , chive sauce and apple horseradish	
Pfarrwirts „Viennese Zwiebelrostbraten“	31,90
with roasted potatoes, roasted onions and pickled cucumber ... <i>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.</i>	
Natural schnitzel from pasture calf	23,90
with delicious juice and butter rice	

COVER LUNCH 3,50

with our wheat sourdough bread in poplar wood

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLIDAY ALL DAY 4,50

You shall become weak.

DESSERT DELICACIES

- Pfarrwirts shredded pancakes with curd cheese** 🍴 12,90
with plums and cinnamon roaster
- Crème Brûlée** 🍴 10,90
with homemade cinnamon ice cream
- 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 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

- Homemade apple strudel** 🍴 9,80
with vanilla sauce
*We would be happy to prepare this dish vegan. 🌱
- Homemade curd strudel** 🍴 9,80
with vanilla sauce
- Creamy Chocolate Mousse** 🍴 9,80
with fruity berry roaster
- Homemade Viennese Pancake** 🍴 5,50