



PFARRWIRT



YOUR EVENT

— *at the oldest restaurant in vienna* —

WWW.PFARRWIRT.COM

***YOU SHALL EXPERIENCE
SPECIAL MOMENTS.***



*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.

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

YOU SHALL ENJOY ALL OUR INCLUSIVE SERVICES.

Your event at Pfarrrwirt is intended to become an unforgettable experience for you and your guests. To support you in the preparations of your celebration, the following services are included in our menu prices:



Our unique Pfarrrwirt ambience



Free parking directly in front of the restaurant



Free Menu Cards



Free table plans



No room rental – fair Minimum consumption regulation



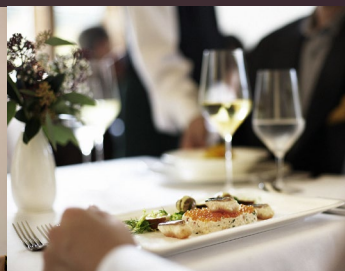
No additional cost crockery, equipment or furniture



All personnel costs included until 24 o'clock



The highest regional quality in our dishes
awarded as an AMA GenussRegion partner



OUR MENÜ RECOMMENDATIONS

Pfarrwirts 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 **vegan alternative*

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

per piece € 3,40

PFARRWIRTS TRADITIONAL MENU I

Marinated alpine salmon 🍷

with dill – mustard – mousse, radish and wild herbs

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) **€ 47,00**

3 – courses (with starter) **€ 52,00**

4 – courses **€ 57,00**

🍷 vegetarian 🍷 vegan 🍷 gluten free

Cover per person € 4,50

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

YOU SHALL ENJOY
TRADITION.

PFARRWIRTS TRADITIONAL MENU II

Pfarrwirts Vitello 🍷

with lime cream, capers and cress

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) € 52,00

3 – courses (with starter) € 57,00

4 – courses € 59,00

Enjoy our in – house wines from the wineries

“Mayer on Pfarrplatz” and “Rotes Haus”.

You can find our extensive range in our wine list.

🍄 vegetarian 🌱 vegan 🍷 gluten free

Cover per person € 4,50

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



— YOU SHALL TREAT YOURSELF —
WITH SOMETHING SPECIAL.

PFARRWIRTS MENU VIENNESE CLASSIC I

Pfarrwirts Greave Dumplings

with warm bacon – cabbage

Clear Beef Soup from Organic Ox

with semolina dumplings and vegetables

Viennese Fried Chicken

with potato – lamb's lettuce

Pfarrwirts Homemade Apple Strudel 🍏

with vanilla sauce

3 – courses (with soup)	€ 44,00
3 – courses (with starter)	€ 48,00
4 – courses	€ 52,00

🌿 vegetarian 🌱 vegan 🍷 gluten free

Cover per person € 4,50

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— *YOU SHALL TREAT YOURSELF
WITH SOMETHING SPECIAL.* —

PFARRWIRTS 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

Pfarrwirts warm chocolate cake

with „BIO – Missi“ vanilla ice cream

3 – courses (with soup) € 51,00

3 – courses (with starter) € 56,00

4 – courses € 61,00

 vegetarian  vegan  gluten free

Cover per person € 4,50

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**YOU SHALL GET
SPOILED.**

— VEGAN — TAVERN MENU I

Pfarrwirts Salad 🌿 🌱 🍷

with herb pesto, tomatoes and vegan sheep's cheese

Carrot Soup 🌿 🌱 🍷

with fresh ginger and orange

Colorful Vegetable Ragout 🌿 🌱 🍷

with smoked tofu

Nougat – Orange 🌿 🌱 🍷

creamy nougat and orange ice cream on a juicy chocolate sponge cake
with a jelly made from sun – ripened oranges

3 – courses (with soup) € 39,00

3 – courses (with starter) € 45,00

4 – courses € 49,00

— VEGAN — TAVERN MENU II

„Schwammerlsulz“ 🌿 🌱 🍷

with horseradish – vinaigrette, rocket and sunchoke

Clear vegetable soup 🌿 🌱 🍷

with roots and peas

Pfarrwirts vegan „Kasnudeln“ 🌿 🌱

with organic cress and paprika cream

Iced „Linzer Schnitte“ 🌿 🌱 🍷

intense hazelnut ice cream on hearty „Linzer“ slices –
Base with fruity currant sauce and crunchy almond brittle.

3 – courses (with soup) € 39,00

3 – courses (with starter) € 45,00

4 – courses € 49,00

🌿 vegetarian 🌱 vegan 🍷 gluten free

Cover per person € 4,50

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

*YOU SHALL CELEBRATE
IN A SPECIAL AMBIENCE.*



PARTY WITH CLASS
IN OUR
ANTIQUE CELLAR VAULT



Our historic vaulted cellar, in which wine used to be made, was pressed, offers space and an unique ambience for up to 100 people.

Equipped with the latest media technology included with a free choice of furniture, as individual as your celebration – no matter whether it's a dance, presentation or gala dinner – In this context, your event will remain unforgettable.



— OUR ADDITIONAL SERVICES FOR YOUR UNIQUE CELEBRATION. —

Technical Equipment

Flipchart	€ 50,00
Beamer and Screen	€ 150,00
Bose – Soundsystem <i>with wireless mikrophon</i>	€ 150,00
Two stage elements <i>with a size of 1x2m – per element</i>	€ 60,00
Two mobile bar elements <i>with LED lighting – per element (1,20m)</i>	€ 350,00

Chair Cover

White chair cover, cleaning included € 14,00

Flowers

We are happy to organize your flower decoration.

Prices on request after clarification of all details.



TAKE SOMETHING SPECIAL HOME WITH YOU.

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 themagical place “Pfarrwirt”.



available in
German and English



Our enjoment gift card.

THE gift idea.

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

Available on site or online.

Our award – winning wines.

Our award – winning wines from our wineries Mayer am Pfarrplatz and Red House can also be found in our new **Genuss – Shop „Mayer für Zuhause“.**

Right around the corner at Mayer am Pfarrplatz



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.*

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:	Wiesbauer Gourmet, Reidling
Chicken:	Styrian fresh poultry Tschiltsch, Weistrach
Duroc – Straw Pig:	Wiesbauer Gourmet, Reidling
Milk and dairy products:	From Austrian awarded with AMA – Gütesiegel
Deep litter eggs:	Egg yard Martha Edhofer, Michelndorf
Potatoes:	Landwirtschaft Schiel, Enzersfeld im Weinviertel
Root vegetables:	Marchfelder vegetables via K. Müllner
Freshwater fish:	Brown trout and brook trout via Freiner BIO – Fisch, salmon trout, char and carp via Eishken Estate

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.



KLOSTERNEUBURG

KAHLENBERGERSTR.

HEILIGENSTÄDTER STRASSE

KAHLENBERGERSTR.

HAMMER SCHMIDTG.

ERCIAG.

PROBUSGASSE

MAYER
AND PFEIFFERLECHT

FÜHRER

NESTELBACHG.

GRINZINGER STR.

HOHE WART

BUS 38A

U4 HEILIGENSTADT

INNENSTADT

If you use **public transport**, take the U4 to Final stop "Heiligenstadt". From there take bus 38 A in the direction Kahlenberg, to the "Telephone Exchange/Pfarrplatz" station. Other lines that are available are the tram 37 to "Hohe Warte" or line D in the direction Nussdorf. If you decide to travel by **taxi** it is 10 – 15 minutes from city center.



PFARRWIRT

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Der Heurige.

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Die Buschenschank.

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