

*You shall be welcome.*



PFARRWIRT

## SPRING AT PFARRWIRT

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

<b>Wild garlic and goat's cheese crème brûlée</b> 🍄	16,90
with fruity fennel - orange salad	
<b>Pfarrwirt's spring salad</b> 🍄 🍌	16,90
with yellow lentils, tomatoes, vegan sheep's cheese and homemade wild garlic pesto	
<b>Asparagus - Wirtshaus - Bowl</b> 🍄 🍌	18,90
with green asparagus, young spinach, sweet potatoes, avocado chickpeas and fruity raspberry - lime dressing	
<b>Wirtshaus Vitello</b>	19,80
Tender pink roasted veal loin slices, thinly sliced with lime cream, wild garlic - cress salad, pickled onions, roasted wild mushrooms and capers	
<b>Marinated alpine salmon</b> BIO	19,80
with radish, young spinach and dill mustard <i>...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.</i>	
<b>Beef Tartar from pasture – raised Ox</b> BIO	
with truffled mustard – mayonnaise, farmer's butter with homemade herb salt and red onions	
as starter	19,80
as main course	25,90
<b>Pfarrwirts legendary greaves dumplings</b>	
with warm bacon and cabbage	
as an appetizer	17,90
as main course	20,90
<b>Appetizers Étagère (for 2 People)</b>	43,00
The BEST from our starter kitchen	

## OUT OF THE SOUP POT

<b>Wild garlic cream soup</b> 🍄	8,50
with crispy white bread croutons	
<b>Pfarrwirt's clear Beef Soup</b> – probably the best in vienna BIO	8,00
with sliced pancakes, liver dumpling or semolina dumpling <i>...wash the root vegetables, simmer with the beef from the pasture-raised ox for 3 - 6 hours at a moderate heat simmer and refine - this is how our classic Viennese beef soup is prepared. Our traditional garnishes provide variety.</i>	

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.*

## SEASONAL MAIN DISHES

### Styrian free-range chicken roulade

28,90

filled with wild garlic and Heumlich herb cream cheese,  
served with spinach - ricotta gnocchi in a sauce of our Riesling Alsegg - Hernals

### Grilled fillet of Radlberger Lax

39,50

on market-fresh grilled vegetables, Heurigen and garlic butter  
...Radlberger Lax from the Radlberg natural pond farm grows in clear spring  
water and swims in natural ponds with trees along the banks.  
A particularly natural and healthy fish.

### Fillet steak from the Lower Austrian pasture ox

45,00

Prepared on the grill to your desired degree of doneness,  
served in a pepper cream sauce with steak fries and bacon beans

#### ...ESPECIALLY WITH

...Tyrolean alpine prawns as WIRTSHAUS SURF & TURF

surcharge 9,00

## CROWN LANDS CUISINE

### Old viennese „Hos'ntürlfleisch/Katzenschroa“

19,80

with homemade herb dumplings and mushrooms

... "Katzenschroa" is the name for a historical dish from Upper Austria.  
It is a sliced meat made from several types of meat - from our Waldviertel pasture veal, Mangalitza  
pork and organic oxen - which are traditionally prepared and consumed on the day of slaughter on  
Upper Austrian farms. We do not use offal in this interpretation. The name "Katzenschroa" is said  
to have its origin from the fact that the delicious smell of the historic dish, gathered flock of cats on  
the respective farms and lead them to meow, whine and beg.

## VEGAN & VEGETARIAN

### Creamy wild garlic risotto

21,00

with baked hay milk camembert and green salad  
\*We are happy to prepare a vegan alternative 

#### ...with Tyrolean Alpine prawns

...an unforgettable taste experience.

surcharge 13,00

### Homemade wild garlic noodles

19,80

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

### Old Viennese cabbage noodles

18,90

served with a small leaf salad

COVER LUNCH 3,50

with our wheat sourdough bread in poplar wood

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

## OUR MAIN COURSE CLASSICS

### Breaded Fried Chicken

23,90

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

25,00

... of course the „ORIGINAL“ from veal.

We recommend...

- Potato – lambs lettuce salad

6,90

- Parsley potatoes or rice

6,90

### „Kalbsbutterschnitzel“

23,90

with mashed potatoes and glazed carrots

### Pfarrwirts hearty roasted Liver from Veal

26,80

with homemade mashed potatoes

... *the best and tastiest potatoes*

### Viennese Fiaker goulash

20,90

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

33,00

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

### Pfarrwirts „Viennese Zwiebelrostbraten“

31,90

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

24,90

with delicious juice and butter rice

## DESSERT DELICACIES

### FROM OUR CROWN LANDS CUISINE



#### Bohemian Liwanzen

11,80

with Viennese Powidl and homemade sour cream ice cream

*...The Bohemian desserts, including the Bohemian Liwanzen, were forerunners of the many coveted desserts that are a must on any dessert menu in Austria.*

*- served here with delicious sour cream ice cream.*

#### Mascarpone - yoghurt dumplings 🍴

10,90

on fruit sauce - duet

#### Homemade cream slice 🍴

10,90

with berry ragout and mint

#### Iced, roasted almonds 🍴

10,90

our dessert with fresh berries

#### Misssi - Ice cream MY FAVOURITE FROM THE FARM 🍴

8,90

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 Misssi ice cream is still real handicraft. And because „fresh and homemade“ is not enough for us, our Misssi 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 🍴

10,80

with vanilla sauce

#### Creamy Chocolate Mousse 🍴

10,80

with fruity berry roaster

#### Homemade Viennese Pancake 🍴

5,70

with Pfarrwirts apricot jam