









You shall experience pleasurable moments.

## STARTERS

- Pfarrwirt's asparagus salad**    17,50  
with bush tomatoes, vegan sheep's cheese  
and marinated Marchfelder organic asparagus
- Panna cotta from Marchfelder organic asparagus**  19,80  
on salmon tartare with straw potatoes
- Wirtshaus Vitello** 19,80  
Tender pink roasted veal loin slices, thinly sliced with lime cream,  
wild garlic - cress salad, pickled onions, roasted wild mushrooms and capers
- Marinated alpine salmon**  19,80  
with radish, young 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**  19,80  
with truffled mustard - mayonnaise, farmer's butter  
with homemade herb salt and red onions  
as starter 19,80  
as main course 26,90
- Pfarrwirts legendary greaves dumplings**  
with warm bacon and cabbage  
as an appetizer 17,90  
as main course 20,90
- Appetizers Étagère (for 2 People)** 44,00  
The BEST from our starter kitchen

## OUT OF THE SOUP POT

- Asparagus cream soup**  8,50  
with crispy white bread croutons
- Pfarrwirt's clear Beef Soup** - probably the best in vienna  8,00  
with sliced pancakes, liver dumpling or semolina dumpling  
*...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.*

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

### Marchfelder Organic - Asparagus „Solo Fino“

with homemade Hollandaise sauce and Heurigen 	25,90
with farmer's butter and breadcrumbs 	25,90
Hollandaise sauce, Heurigen and leg ham from Duroc - straw pig	27,90
*vegan alternative with the best olive oil available on request 	

### Roasted corn-fed chicken breast

on asparagus risotto with thyme glaze	28,90
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### Pike-perch & organic asparagus

Fried pike-perch fillet with Marchfeld organic solo asparagus, Bernaise sauce and Heurigen wine	34,90
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### Grilled fillet of Radlberger Lax

on market-fresh grilled vegetables, Heurigen and garlic butter	39,50
<i>...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.</i>	

### Tenderloin steak from the Lower Austrian organic calf

to your desired doneness on the grill, served with Marchfeld organic asparagus, choron sauce and steak fries	46,00
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#### ...ESPECIALLY WITH

...Tyrolean alpine prawns as WIRTSHAUS SURF & TURF	surcharge 13,00
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## CROWN LANDS CUISINE

### „Baked bat“ from Duroc - straw pig

with potato mayonnaise - Salad with fresh Viennese mayonnaise	19,80
<i>... In old Viennese cuisine, a bat is a cut of beef or pork that is removed from the sacrum and shaped like a bat. Breaded and slow-baked, we serve it from the Duroc straw pig with our homemade potato and mayonnaise salad with mayonnaise from the Rösel delicacies manufactory.</i>	

## VEGAN & VEGETARIAN

### Marchfeld asparagus risotto

with savoury asmonte and a small leaf salad	23,90
*We are happy to prepare a vegan alternative 	

#### ...with Tyrolean Alpine prawns

...an unforgettable taste experience.	surcharge 13,00
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### Asparagus - Wirtshaus - Bowl

with young spinach, sweet potatoes, chickpeas, vegan sheep's cheese, green asparagus and a fruity raspberry and lime dressing	19,80
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### Homemade wild garlic dumplings

with cream cheese and roasted mushrooms, served with a small leaf salad	19,80
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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 courageously desire greatness.*

## OUR MAIN COURSE CLASSICS

<b>Breaded Fried Chicken</b>	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.	
<b>Viennese Schnitzel from Veal</b>	25,00
... of course the „ORIGINAL“ from veal.	
<i>We recommend...</i>	
- Potato – lambs lettuce salad	6,90
- Parsley potatoes or rice	6,90
<b>“Kalbsbutterschnitzel“</b>	23,90
with mashed potatoes and glazed carrots	
<b>Pfarrwirts hearty roasted Liver from Veal</b>	26,80
with homemade mashed potatoes ... <i>the best and tastiest potatoes</i>	
<b>Viennese Fiaker goulash</b>	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. ... <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>	
<b>„Tafelspitz“ Prime Boiled Beef from ox <sup>BIO</sup></b>	33,00
with roasted potatoes, cream – spinach , chive sauce and apple horseradish	
<b>Pfarrwirts „Viennese Zwiebelrostbraten“</b>	32,90
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>	
<b>Natural schnitzel from pasture calf</b>	24,90
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

### FROM OUR CROWN LANDS CUISINE

**Gundel pancake**  10,90

with chocolate, nuts and Misssi vanilla ice cream  
... „IN GUNDELS REICH“ - the Hungarian master chef Karoly Gundel (1883-1956), who, along with the Frenchman Auguste Escoffier, is still one of the greatest chefs of all time was the creator of this kitchen classic. This - admittedly by no means low in calories - tradition is not only upheld in the Gundel restaurant in Budapest but can also be rediscovered here at the Pfarrewirt.

**Tichy's iced apricot dumplings**  10,90  
with roasted apricots and whipped cream

**Homemade cream slice** 10,90  
with berry ragout and mint

**Pfarrewirt's mascarpone cream**  10,90  
with fresh Marchfeld strawberries

**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 handcraft. 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 Pfarrewirts apricot jam