







You shall experience pleasurable moments.

STARTERS

Pfarrwirt's pumpkin salad  	18,50	
with glazed nutmeg pumpkin, tomatoes, pickled onions and vegan sheep's cheese		
Wirtshaus Vitello	20,80	
Pink roasted veal loin slices, thinly sliced with lime cream, cress salad, pickled onions and capers		
Marinated alpine salmon 	20,80	
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>		
Beef Tartar from pasture - raised Ox 		
with truffled mustard - mayonnaise, farmer's butter with homemade herb salt and red onions <i>as starter</i>		20,80
<i>as main course</i>		27,90
Pfarrwirts legendary greaves dumplings		
with warm bacon and cabbage <i>as an appetizer</i>		18,90
<i>as main course</i>		21,90
Appetizers Étagère (for 2 People)	46,00	
The BEST from our starter kitchen		

OUT OF THE SOUP POT

Hokaido pumpkin cream soup 	9,00
with homemade apple dumplings	
Pfarrwirt's clear Beef Soup - probably the best in vienna 	8,50
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

Grilled Styrian corn-fed chicken breast

on creamy pumpkin risotto with spicy asmonte 27,90

Wirtshaus pepper steak of pasture-fed ox

46,00

Tender grilled beef fillet steak of Lower Austrian pasture-fed ox prepared to your choice of doneness. Served with potato and mushroom gröst'l and our legendary pepper cream sauce according to an old house recipe.

...ESPECIALLY WITH

... an unforgettable flavour experience Gourmet - surcharge 13,00

Grilled fillet of brook trout

39,50

on grilled vegetables, Heurigen and garlic butter

...brook trout 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.

CROWN LANDS CUISINE



Grilled pike-perch fillet

25,90

with Prague gammon, pumpkin puree and cream from the Alsegg reed

... This recipe originally comes from the Kingdom of Bohemia, here at the Pfarrwirt we are reviving it from our Crown Lands recipe collection. Refined with regional products such as our zander - a boneless fillet with firm, white firm, white meat. It's not for nothing that pikeperch is one of the most popular and most flavoursome edible fish.

VEGAN & VEGETARIAN

Creamy pumpkin risotto

20,80

with goat's herb cheese and a small green salad

*we would be happy to prepare a vegan alternative 

...with Tyrolean Alpine prawns

...an unforgettable taste experience. Gourmet - surcharge 13,00

Crispy potato and pumpkin pancakes

21,90

with chives - hay milk sour cream dip and small green salad

Pfarrwirt's pumpkin bowl

20,80

with chickpeas, young spinach, nutmeg pumpkin, tomatoes, crispy sweet potatoes, vegan sweet potatoes, vegan sheep's cheese and fruity raspberry and lime dressing

Pfarrwirt's savoury porcini mushroom pockets

21,90

with vegan sheep's cheese and 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

You shall courageously desire greatness.

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 26,00

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

We recommend...

- Potato - lambs lettuce salad 6,90
- Parsley potatoes or rice 6,90

„Kalbsbutterschnitzel“ 25,90

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 34,00

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

BACK AGAIN!

Pfarrwirt's Viennese cabbage pasta 20,80

prepared according to our traditional recipe with herb cream and a small leaf salad
*we would be happy to prepare a vegan alternative 

Pfarrwirts „Viennese Zwiebelrostbraten“ 33,50

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 26,90

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

DESSERT DELICACIES

FROM OUR CROWN LANDS CUISINE



Rigó Jancsi 🍫

Chocolate mousse slice

10,90

...Rigó Jancsi - the delicious chocolate mousse slice from our crown country cookery book. Named after the famous Hungarian violinist Rigó Jancsi, who said that if it's a cake, then it has to be a cake like this! The original recipe takes over two days to prepare, but we are happy to go to all the trouble so that you can savour this classic of Crownland cuisine. Jó étvágyat!

Pfarrwirt's pumpkin crème brûlée 🍫

with homemade cinnamon ice cream

10,80

Pfarrwirt's plum dumplings (1 piece) 🍫

with butter crumbs and plum ragout

10,90

Homemade cream slice

with berry ragout and mint

10,90

Tichy's iced apricot dumplings 🍫🌱

with roasted apricots and whipped cream

10,90

Iced Linzerschnitte & iced roasted almonds 🍫🌱

with fresh berries

10,80

Missi - Ice cream MY FAVOURITE FROM THE FARM (2 scoops) 🍫 8,90

Choice: raspberry sorbet*, lemon sorbet*, strawberry sorbet*, apricot sorbet*
vanilla, chocolate, cinnamon ice cream

*vegan 🌱



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT

Because our home is nature and our Missi ice cream is still genuine craftsmanship.

And because 'fresh and homemade' is far from enough for us, our Missi ice cream is 100% natural.

OUR CLASSIC DESSERTS

Homemade apple strudel 🍫

with vanilla sauce

*we would be happy to prepare a vegan alternative 🌱

9,80

Homemade curd cheese strudel 🍫

with vanilla sauce

10,80

Creamy chocolate mousse 🍫

with fruity berry roaster

10,80

Homemade pancake 🍫

with Pfarrwirt's apricot jam

5,90