



PFARRWIRT



# YOUR EVENT

— *at the oldest restaurant in vienna* —

[WWW.PFARRWIRT.COM](http://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 – wooden 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 Pfarrwirt 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 Pfarrwirt ambience



**Free** parking directly in front of the restaurant according to availability



**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 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

### Celery soup 🥕

with white bread croûtons

### Viennese veal cream goulash

with curd dumplings and mustard cucumbers

or

### Grilled salmon trout „Radlberg“

with vegetable risotto and dill cream sauce

### „Kaiserschmarrn“ 🥞

with stewed plums

3 – courses (with soup)	€ 51,00
3 – courses (with starter)	€ 56,00
4 – courses	€ 62,00

🥬 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**

### **Beef tartare from pasture-fed ox**

with mustard - truffle mayonnaise, farmer's butter  
with homemade herb salt and red onions

### **Riesling – Horseradish soup**

with crispy bread croûtons

### **Pink roast beef slice**

with glazed vegetables, potato noodles and rosemary glaze  
or

### **Grilled pike-perch fillet**

on potato and leek puree with sugar snap peas  
and cream from our Riesling Alsegg

### **Creamy chocolate mousse**

with fruity berry ragout

3 – courses (with soup)	<b>€ 56,00</b>
3 – courses (with starter)	<b>€ 61,00</b>
4 – courses	<b>€ 64,00</b>

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**

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

## PFARRWIRTS MENU VIENNESE CLASSIC I

### Pfarrwirts Greave Dumplings

with warm bacon – cabbage

### Clear Beef Soup from pasture-fed ox

with our legendary semolina dumplings

### Viennese Fried Chicken

with potato – lamb's lettuce

### Homemade Apple Strudel

with vanilla sauce

3 – courses (with soup)	€ 49,00
3 – courses (with starter)	€ 53,00
4 – courses	€ 57,00

 vegetarian  vegan  gluten free

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

## PFARRWIRTS MENU VIENNESE CLASSIC II

### **”Wirtshaus“ Vitello**

Tender pink roasted veal loin slices, thinly sliced  
with lime cream, garden herbs, roasted wild mushrooms and capers

### **Yellow lentil soup** 🌿 🌱 🌾

with coconut milk from organic agriculture

### **Veal saddle steak poached in red wine**

with potato and pea puree and glazed shallots

or

### **Grilled lake trout fillet**

with spinach leaves, potatoes and lemon sauce

### **Pfarrwirts warm chocolate cake** 🍫

with „Missi“ organic vanilla ice cream

3 – courses (with soup) € 56,00

3 – courses (with starter) € 61,00

4 – courses € 64,00

🌿 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 cheese

### Yellow lentil soup 🌱🌾🌾

with coconut milk from organic agriculture

### Handmade linguine 🌱🌾

with vegan pesto, dried tomatoes and cauliflower

### Nougat – Orange 🌱🌾

creamy nougat and orange ice cream on  
a juicy chocolate sponge cake with orange jelly

3 – courses (with soup) € 43,00

3 – courses (with starter) € 49,00

4 – courses € 53,00

🌱 vegetarian 🌾 vegan 🌾 gluten free

**Cover per person € 4,50**

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**YOU SHALL GET  
SPOILED.**

## — VEGAN — TAVERN MENU II

### **Avocado carpaccio** 🌱 🌾 (GF)

with lime cream and tomatoes

### **Clear vegetable soup** 🌱 🌾 (GF)

with root vegetables and peas

### **Pfarrwirts vegan „Kasnudeln“** 🌱 🌾

with organic cress and paprika cream

### **Iced „Linzer Schnitte“** 🌱 🌾 (GF)

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

3 – courses (with soup) **€ 43,00**

3 – courses (with starter) **€ 49,00**

4 – courses **€ 53,00**

🌱 vegetarian 🌾 vegan (GF) 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.**

## DELIGHT AT HOME

DELIGHTS FROM OUR SHOP & DELICACIES  
FROM OUR KITCHEN TO TAKE HOME.



### Our enjoyment 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:

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

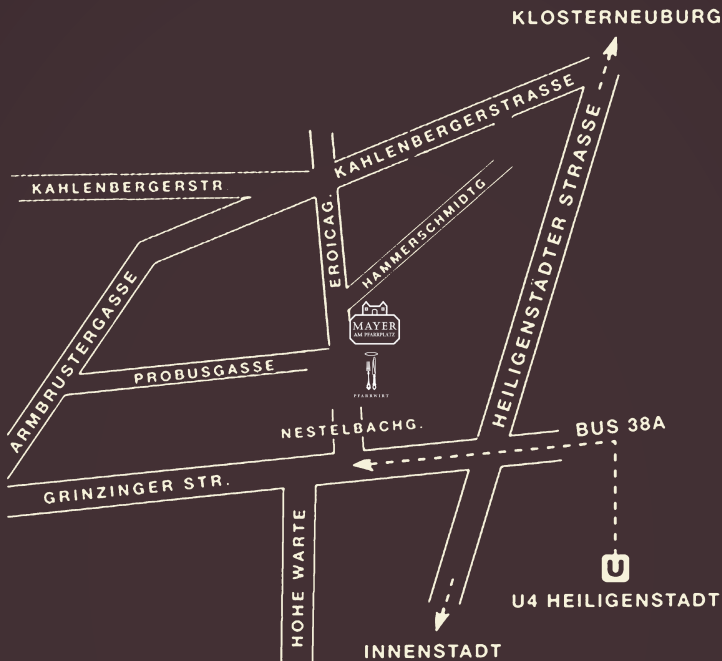
We also purchase the finest Emmerberger raw ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and handmade Misssi ice cream from Kitzbühel.

„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.



## HOW TO FIND US.



From the city center you can reach us via Heiligenstädter Straße and then you need to turn left into Grinzinger Straße. After 200 turn right into Nestelbachgasse/Pfarrplatz.

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

Open daily from 12.00 – 24.00 Uhr,  
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info@pfarrplatz.at | www.pfarrwirt.com

**Hotline: 0800 7000 10**  
**www.pfarrplatz.at**



## **Der Heurige.**

Pfarrplatz 2, 1190 Wien  
+43 (1) 370 12 87  
mayer@pfarrplatz.at



## **Die Buschenschank.**

Kahlenberger Str. 213, 1190 Wien  
+43 664 7555 6667  
nussberg@pfarrplatz.at





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