

You shall experience pleasurable moments.

STARTERS

- Pfarrwirt's winter salad** 🍃 17,90
Rocket salad with tomatoes and parmesan cheese, marinated with our balsamic vinegar from the Wiener Gemischter Satz DAC.
*We are happy to prepare this dish with chili beef on request. 24,90
- Carpaccio of white ox** BIO 21,90
with truffle cream, rocket and roasted wild mushrooms
- Creamy salmon tartare** 21,90
with avocado, coriander and lime
- Beef Tartar from pasture - raised ox** BIO
with truffled mustard - mayonnaise, farmer's butter with homemade herb salt and red onions
as starter 20,80
as main course 27,90
- Pfarrwirts legendary greaves dumplings**
with warm bacon and cabbage
as an appetizer 18,90
as main course 21,90

OUT OF THE SOUP POT

- FROM OUR CROWN LANDS CUISINE** 
- Terlano wine soup** 🍃 9,50
with cinnamon sticks
...A classic recipe from the former princely county of Tyrol and Vorarlberg, prepared with our Riesling Alsegg-Hernalis.
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- Yellow lentil soup** 🍃 9,50
with hay milk - herb cream
*This dish can also be prepared vegan. 🌱
- Pfarrwirt's clear Beef Soup - probably the best in vienna** BIO 8,50
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.

VEGAN & VEGETARIAN

- Pfarrwirt's winter risotto** 🍃 21,90
with sautéed baby chard, oven-dried tomatoes, pine nuts, savoury asmonte and small leaf salad
*We are happy to prepare this dish vegan for you. 🌱

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.

PFARRWIRT'S STEAK WEEKS

At the beginning of the year, by popular demand, we spoil you with the best steak dishes from pasture-fed ox, venison, salmon and Duroc straw pork. Served with a sauce of your choice. Prepared by our kitchen team on the cast iron grill to your desired degree of doneness - in **proven Pfarrwirt quality**.

Beef fillet steak from Lower Austrian organic pasture-raised oxen

The fillet, also known as sirloin or tenderloin, is considered the finest cut of beef. Our beef fillet comes from veal from Austria - lean, slightly nutty and particularly tender. THE steak treat for gourmets.

Lady's Cut (180g)	38,00
Gentleman's Cut (250g)	45,00
CHATEAUBRIAND from the centerpiece (500g)	88,00



WIRTSHAUS SURF & TURF

...with styrian mountain prawns Gourmet – surcharge 13,50

Porterhouse DRY AGED from Simmental cattle (700g) 119,00

100% Austrian. 100% BIO. This special meat matures in a cold chamber in extremely dry air for at least 28 days. This cut of Simmental combines the tender tenderloin with the strong sirloin. The perfect choice for gourmets who love variety.



Flat Iron Steak (250g) 36,00

The flat iron steak from the USA is a special cut from the shoulder. It is prepared with a special cut and has an intense but not overpowering taste. We recommend the cooking level Medium - Rare.

Pasture-fed veal back steak (200g) 38,00

The veal back steak from the Lower Austrian pasture-fed calf is low in fat and high in nutrients, yet particularly tender and juicy.

Venison veal back steak (200g) 38,00

This particularly tender and aromatic steak from deer calf is a real delicacy. The best Austrian quality from local game guarantees a real treat for game lovers.

Pfarrwirt's salmon steak 34,00

Juicy steak of hand-filleted salmon with lots of protein and valuable omega-3 fatty acids - delivered fresh daily in the best quality by our fishmonger.

Steak from Duroc - straw pig (300g) 34,00

A wonderfully marbled meat on the bone from the Lower Austrian Duroc straw pig from animal welfare husbandry. We cut this steak specialty from the crown - very juicy, firm to the bite and tender at the same time.

PLEASE CHOOSE A HOMEMADE SAUCE

FOR YOUR FAVORITE STEAK TO COMPLETE YOUR DISH:

Pepper sauce | Bernaise sauce | Onion and mustard | Homemade herb butter | Beef jus

Our side dishes to accompany your steak dish

per side 6,90

- Potato gratin with mountain cheese matured in the rock cellar
- Baked potato with chives and herb cream • Fine leaf spinach á la crème
- Hearty bacon beans • Crispy potato wedges

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.

CROWN LANDS CUISINE

Dürnsteiner Riesling chicken 27,90
on baby chard risotto with fresh chervil, pine nuts and spicy asmonte.
...A classic recipe from the former Archduchy of Austria under the Enns.
We are reviving this special dish from our Crown Lands recipe collection.
again. Only the BEST of the BEST - poussin from the Vulkanland,
savory risotto and, of course, our Riesling 'Alsegg-Hernals' from Mayer am Pfarrplatz.



OUR MAIN COURSE CLASSICS

Breaded Fried Chicken 24,90
Styrian free-range chicken, served in a basket.


Viennese Schnitzel from Veal 26,50
... of course the „ORIGINAL“ from veal.

We recommend...

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



„Kalbsbutterschnitzer!“ 25,90
with mashed potatoes and glazed carrots

Pfarrwirts hearty roasted Liver from Veal 27,50
with homemade mashed potatoes

Grilled fillet of brook trout  39,50
on grilled vegetables, Heurigen and garlic butter
.. Brook trout from the Radelberg natural pond farm grows in clear
spring water and swims in natural ponds with trees along the banks.
A particularly natural and healthy fish.

Viennese Fiaker goulash 23,90
THE traditional Viennese goulash based on an old house recipe.
Served with crispy Frankfurter, free-range fried egg,
fluffy bread dumpling and pickled gherkin.

„Tafelspitz“ Prime Boiled Beef from ox  34,00
with roasted potatoes, cream - spinach , chive sauce and apple horseradish

Viennese cabbage pasta  21,90
prepared according to our traditional recipe with herb cream and a small leaf salad
*We are happy to prepare this dish vegan for you. 

Pfarrwirts „Viennese Zwiebelrostbraten“ 36,00
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 27,90
with delicious juice and butter rice

DESSERT DELICACIES

- Pfarrwirt's curd cheese dumplings** 🍴 10,90
on a fruit plate
- Homemade cream slice** 10,90
with berry ragout and mint
- Winter chestnut mousse** 🍴 11,50
with roasted berries, chocolate sauce and whipped cream
- Missi - Ice cream MY FAVOURITE FROM THE FARM (2 scoops)** 🍴 8,90
Choice: raspberry sorbet*, lemon sorbet*, strawberry sorbet*, apricot sorbet*
vanilla, chocolate, cinnamon
*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.

FROM OUR CROWN LANDS CUISINE

- Baked apple wheels** 🍴 11,90
with hay milk curd ice cream and cinnamon sugar
...Apfelradln are golden-yellow lard cookies that were already popular in great-grandmother's kitchen and much sought after. They are an integral part of the sweet crown cuisine. Freshly baked and served hot, they simply taste heavenly - at any time of day.

OUR CLASSIC DESSERTS

- Homemade apple strudel** 🍴 10,80
with vanilla sauce
*we would be happy to prepare a vegan alternative 🌱
- Homemade curd cheese strudel** 🍴 10,80
with vanilla sauce
- Creamy chocolate mousse** 🍴 10,80
with fruity berry roaster
- Homemade pancake** 🍴 5,90
with Pfarrwirt's apricot jam