You shall experience pleasurable moments.





STARTERS

Pfarrwirt's asparagus salad 🍆 🍆 🖽	18,90
with shrub tomatoes, vegan sheep's cheese and marinated Marchfeld organic asparagus	

Marchfeld organic asparagus BIO	20,90
with marinated halsamic vinegar strawberries and Weinviertel prosciutto	

Tavern Vitello	20,90
Tender pink roasted veal loin slices, thinly sliced with lime cream,	
cress salad, pickled onions and fruity capers	

...we source our organic asparagus from the Brandenstein family farm in the Marchfeld region of Lower Austria. The primary aim there is to produce uncontaminated food with an unadulterated flavour. Quality you can taste - see for yourself.

Marinated alpine salmon BIO 21,90

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 oxwith truffled mustard - mayonnaise, salted farmer's butter with herbs and red onions

salted farmer's butter with herbs and red onions	
as starter	20,80
as main course	27,90

Pfarrwirts legendary greaves dumplings

with warm bacon and cabbage	
as an appetizer	19,80
as main course	22,90

Appetiser étagère (for 2 people) The BEST from our starter kitchen 46,00

OUT OF THE SOUP POT

Cream of asparagus soup 🝆	9,50
with crispy white bread croutons	

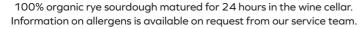
Pfarrwirt's clear Beef Soup - probably the best in vienna BIO

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



8,50



You shall treat yourself to something special.





SEASONAL MAIN COURSES

with homemade Hollandaise sauce and Heurigen 📞	27,9
with farmer's butter and breadcrumbs 📞	27,90
with Hollandaise sauce, Heurigen and leg ham from Duroc - straw pork *also available vegan with best olive oil on request 🍆	29,80
Roasted corn-fed chicken breast on asparagus risotto with thyme glace	28,90
Pike-perch & organic asparagus BIO	35,90
fried pike-perch fillet with Marchfeld organic solo asparagus, Bernaise sauce and Heurigen wine	
Fillet of brook trout BIO	39,80
on grilled spring 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.	
A particularly flattard and fleditify fish.	
Fillet steak of Lower Austrian organic veal 🚵 🖽	48,00
Cooked to your desired doneness on the grill,	
served with Marchfeld organic asparagus, choron sauce and steak fries	
CROWN LANDS CUISINE	
CROWN LANDS CUISINE	22,9
	22,9
Baked bat of Duroc straw pork	22,9
Baked bat of Duroc straw pork with potato mayonnaise salad with fresh Viennese mayonnaise	22,9
Baked bat of Duroc straw pork with potato mayonnaise salad with fresh Viennese mayonnaise 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	22,9
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COVER LUNCH 3,50 Pfarrwirts vintner bread COVER EVENING AS WELL AS SATURDAY, SUNDAY & HOLIDAY ALL DAY 4,50



23,90

100% organic rye sourdough matured for 24 hours in the wine cellar. Information on allergens is available on request from our service team.

You shall courageously desire greatness.





OUR MAIN COURSE CLASSICS

Breaded Fried Chicken Styrian free-range chicken, served in a basketThe 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.	24,90
Viennese Schnitzel from Veal of course the "ORIGINAL" from veal.	28,70
We recommend - Potato - lambs lettuce salad - Parsley potatoes or rice	6,90 6,90
"Kalbsbutterschnitzerl" with mashed potatoes and glazed carrots	26,90
Pfarrwirts hearty roasted Liver from Veal with homemade mashed potatoes the best and tastiest potatoes	27,90
Viennese Fiaker goulash THE traditional Viennese goulash based on an old house recipe. Served with crispy Frankfurter, free-range fried egg, fluffy bread dumpling and pickled gherkinThis 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.	24,90
"Tafelspitz" Prime Boiled Beef from ox BIO with roasted potatoes, cream – spinach, chive sauce and apple horseradish	36,00
Viennese cabbage pasta prepared according to our traditional recipe with herb cream and a small leaf salad *We are happy to prepare this dish vegan for you.	21,90
Pfarrwirts "Viennese Zwiebelrostbraten" 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.	36,00



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DESSERT DELICACIES

FROM OUR CROWNLAND KITCHEN



Gundelpalatschinke 🕒

11,90

with chocolate, nuts and Misssi vanilla ice cream

... 'IN GUNDELS REICH' - the Hungarian master chef Karoly Gundel (1883-1956), who is still one of the greatest chefs of all time alongside the Frenchman Auguste Escoffier, was the creator of this kitchen classic. This - admittedly by no means low-calorie - culinary tradition is not only upheld in the Gundel restaurant in Budapest, but can also be rediscovered here at the Pfarrwirt.

Tichy's iced apricot dumplings \sigma 11,80

with roasted apricots and whipped cream

10.90

with creamy pistachio ice cream

Homemade cream slice 11,90

with berry ragout and mint

Crème Brûlée

Pfarrwirt's mascarpone cream \(\bigcirc \)

with fresh Marchfeld strawberries

Misssi - 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 Misssi ice cream is still genuine craftsmanship.

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

OUR CLASSIC DESSERTS

Homemade apple strudel 🝆

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 with Pfarrwirt's apricot jam

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10,80

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



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