









You shall experience pleasurable moments.


STARTERS

Pfarrwirt's mushroom salad  	18,90
with roasted chanterelles, shrub tomatoes and vegan sheep's cheese	
Pfarrwirt's Caesar salad 	17,90
Market-fresh romaine lettuce with cherry tomatoes, spicy asmonte, Caesar dressing and crispy white bread croûtons	
& FREE RANGE CHICKEN: juicy grilled chicken fillet strips	surcharge 6,00
& PASTURE OX: grilled fillet tips from pasture-fed ox	surcharge 8,00
Summer – Antipasti	19,80
grilled summer vegetables, Weinviertler prosciutto, spicy Asmonte and crissini	
Marinated alpine salmon 	21,90
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 homemade truffle mayonnaise, salted farmer's butter with herbs and red onions	
as starter	21,90
as main course	28,90
Tavern Vitello	20,90
Tender pink roasted veal loin slices, thinly sliced with lime cream, cress salad, pickled onions and fruity capers	
Pfarrwirts legendary greaves dumplings	
with warm bacon and cabbage	
as an appetizer	19,80
as main course	22,90
Appetiser étagère (for 2 people)	46,00
The BEST from our starter kitchen	

OUT OF THE SOUP POT

Mushroom cream soup 	9,50
with fresh marjoram	
*we would be happy to prepare a vegan alternative 	
Refreshing cold cucumber soup	9,50
with crawfish	
*we would be happy to prepare a vegetarian alternative 	

SUMMER
HINT

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>	

Information on allergens is available on request from our service team.

COVER LUNCH 3,50


with Pfarrwirt's legendary wheat sourdough bread
baked exclusively for us at the traditional bakery Müller Gartner

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


You shall treat yourself to something special.

SEASONAL MAIN COURSES

Pink roasted fillet tips from pasture ox 37,00
with porcini mushroom cream tagliatelle and spicy asmonte

Fillet of brook trout  39,80
on grilled summer 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.

Tender pink grilled lamb chop 39,80
with potato gratin, grilled summer vegetables and rosemary sauce

Wirtshaus pepper steak of pasture-fed ox  49,00
Tender grilled fillet steak of Lower Austrian pasture-fed ox prepared to your choice of doneness. Served with sautéed mushrooms, steak fries and our legendary pepper cream sauce according to an old house recipe.

CROWN LANDS CUISINE



Dürnsteiner Riesling chicken 28,90
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. Only the BEST of the BEST - poussin from the Vulkanland, savoury risotto and of course our Riesling 'Alsegg-Hernals' from Mayer am Pfarrplatz.

VEGAN & VEGETARIAN

Chanterelle risotto  25,90
with spicy asmonte and small leaf salad
*we would be happy to prepare a vegan alternative 

Pfarrwirt's mushroom bowl   21,90
with chickpeas, young spinach, glazed chanterelles, shrub tomatoes, vegan sheep's cheese and fruity strawberry - lime dressing

Hearty chanterelle goulash  24,90
with napkin dumplings and colourful peppers
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OUR MAIN COURSE CLASSICS

Breaded Fried Chicken 24,90

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 28,90

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

We recommend...

- Potato - lambs lettuce salad

6,90

- Parsley potatoes or rice

6,90

„Kalbsbutterschnitzel“ 26,90

with mashed potatoes and glazed carrots

Pfarrwirts hearty roasted Liver from Veal 27,90

with homemade mashed potatoes

... the best and tastiest potatoes

Viennese Fiaker goulash 24,90

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 36,90

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“ 36,90

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 28,90

with delicious juice and butter rice

You shall become weak.

DESSERT DELICACIES

FROM OUR CROWN LANDS CUISINE

Bohemian „Powidltascherl“

12,90

sweet dumplings filled with plum jam on butter crumbs and vanilla ice cream
...Powidl, jam, marmalade - it's Powidl to me! This sweet dessert made from overripe, dried, pitted plums, was one of the earliest desserts mentioned in the oldest Austrian cook books. A dessert that is now mainly enjoyed in Austria and the Czech Republic. Powidl (from 'povidat' - 'to talk') refers to the time-consuming preparation method involving constant stirring - which farmers' wives used to shorten by chatting. The expression 'Powidl' comes from old Bohemia, which is now the Czech Republic. In Austria 'Das ist mir Powidl' means 'I don't care'. However, the incomparable flavour of our homemade Powidltascherl is truly heavenly.

Pfarrwirt's legendary apricot dumpling (1 piece)

11,90

with butter crumbs and roasted apricots

Tichy's iced apricot dumplings

11,90

with roasted apricots and whipped cream

Homemade cream slice

11,90

with berry ragout and mint


Viennese iced coffee

10,90

with vanilla ice cream, whipped cream and chocolate sauce

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

To choose: raspberry sorbet*, lemon sorbet*, strawberry sorbet*, apricot sorbet*
vanilla, chocolate, rum - curd with raisins

*vegan 



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT.

Because our home is nature and our Misssi ice cream is still real handicraft. 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

10,80

with vanilla sauce

*we would be happy to prepare a vegan alternative 

Homemade curd strudel

10,80

with vanilla sauce

Creamy Chocolate Mousse

10,80

with fruity berry roaster

Homemade Viennese Pancake

5,90

with Pfarrwirts apricot jam

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