

*You shall experience pleasurable moments.*

## STARTERS

### Pfarrwirt pumpkin salad 🥬🍂

18,90

with glazed nutmeg pumpkin, cherry tomatoes,  
pickled onions and vegan sheep's cheese

### Tavern Vitello

20,90

pink roasted veal slices, thinly sliced with lime cream,  
cress salad, pickled pumpkin and capers

### 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 ox BIO

with homemade truffle mayonnaise,  
salted farmer's butter with herbs and red onions

as starter

21,90

as main course

28,90

### Pfarrwirts legendary greaves dumplings

with warm bacon and cabbage

as an appetizer

19,80

as main course

22,90

### Appetiser étagère (for 2 people)

46,00

The BEST from our starter kitchen

## OUT OF THE SOUP POT

### Hokkaido pumpkin cream soup 🥬

9,50

with homemade apple dumplings and pumpkin seed oil

### Pfarrwirt's clear beef soup – probably the best in Vienna BIO

8,90

with pancakes, liver dumplings or semolina dumplings

*...wash the root vegetables, simmer with the beef from pasture-raised cattle for 3-6 hours over moderate heat and refine – this is the only way to prepare our classic Viennese beef soup. Our traditional garnishes provide variety.*

*Quality you can taste.*

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

**Styrian grilled corn-fed chicken breast**  28,90  
on creamy pumpkin risotto with spicy Asmonte cheese

**Grilled 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

## CROWN LANDS CUISINE





**Grilled pike-perch fillet** 27,90  
with Prague cracklings, pumpkin purée and cream from Ried Alsegg  
*...This recipe originally comes from the Kingdom of Bohemia, and here at the Pfarrwirt we are reviving it from our Crown Land recipe collection. Refined with regional products such as our zander – a boneless fillet with firm, white flesh. It is no surprise that zander is one of the most popular and tastiest edible fish.*

## VEGAN & VEGETARIAN

**Creamy pumpkin risotto**  23,90  
with goat's herb cheese and small green salad  
\*We are also happy to prepare this dish as a vegan option. 

**Crispy potatoe – pumpkin pancakes**  21,90  
with chives – hay milk sour cream dip and small leaf salad

**Pfarrwirt pumpkin bowl**   21,90  
with chickpeas, baby spinach, nutmeg squash, cherry tomatoes, crispy sweet potatoes, vegan sheep's cheese and a fruity raspberry and lime dressing

**Pfarrwirt's hearty pumpkin pockets**   25,90  
on pumpkin purée with spicy Asmonte cheese and a small leaf salad

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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



#### Rigó Jancsi 🍫

10,90

Chocolate mousse slice

... Rigó Jancsi – the delicious chocolate mousse slice from our Crown Lands cookbook. Named after the famous Hungarian violinist Rigó Jancsi, who said that if you're going to have a cake, it has to be this one! The original recipe takes over two days to prepare, but we are happy to go to all this trouble so that you can enjoy this classic dish from the Crown Lands cuisine. Jó étvágyat!

#### Pumpkin crème brûlée 🍫

12,90

with homemade cinnamon ice cream

#### Pfarrwirt's plum dumpling (1 piece)

12,90

with butter, breadcrumbs and plum ragout

#### Homemade cream slice

11,90

with berry ragout and mint

#### Tichy's ice cream apricot dumplings 🍫 🌱

11,90

with apricot compote and whipped cream

#### Missi - 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 Missi ice cream is still real handcraft. And because „fresh and homemade“ is not enough for us, our Missi 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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