

*You shall experience pleasurable moments.*

## STARTERS

**Autumn salad 'BEETROOT'**    18,90  
Leaf salad with glazed shallots, beetroot and vegan sheep's cheese



**Crispy roulade of free-range goose** 19,80  
on sweet and sour glass noodle and vegetable salad with fresh coriander



**Free-range goose étagère (serves 2)** 48,00  
Goose dumplings on pumpkin cabbage, baked goose liver with Waldorf salad and cranberries, and crispy goose roulade on sweet and sour glass noodle and vegetable salad with fresh coriander

### We source our GOOSE and GAME SPECIALITIES from 'GROSSARLER - GENUSS'

100% fresh meat from Austria, Salzburg region – Pongau, and STEIRISCH GUTMANN – Styria – Paldau

**Home-marinated fillet of pasture-raised beef**   24,90  
with truffle mustard sauce, rocket and fried wild mushrooms

**Marinated Alpine salmon**   21,90  
with radish, baby spinach and dill mustard  
*...the Alpine salmon is farmed in Austria. The colder the water, the slower the fish grows. The slow growth is healthy and makes our Alpine salmon taste all the better.*

**Beef Tartar from pasture – raised ox**    
with homemade truffle mayonnaise, salted farmer's butter with herbs and red onions  
*as starter* 22,90  
*as main course* 29,90

**Pfarrwirts legendary greaves dumplings**  
with warm bacon and cabbage  
*as an appetizer* 19,80  
*as main course* 22,90

## OUT OF THE SOUP POT

### CROWN LANDS CUISINE

**Beetroot soup 'Borscht'**     9,50  
with lovage and fresh horseradish

*...Russian boršč, actually = hogweed, the name was transferred from a soup formerly made from it to the new dish and is one of the most popular classics of the Crown Lands cuisine. At Pfarrwirt, we interpret this dish using the finest ingredients and prepare it vegan. The main component for the flavour is beetroot, which provides the aroma and the typical dark red, distinctive earthy colour.*

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.*

## OUT OF THE SOUP POT



### Goose soup

9,50

according to our traditional recipe  
with semolina dumplings and root vegetables

### Clear beef broth from pasture-raised cattle – probably the best in Vienna 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 broth. Our traditional garnishes provide variety. Quality you can taste.*

## DELICIOUS GAME SEASON TREATS



### Pfarrwirt's oven-fresh pasture-raised goose

38,90

with apple and red cabbage, Pfarrwirt's goose gravy,  
fluffy potato dumplings and glazed chestnuts

### WILD chestnut goulash with orange gremolata

26,90

Hearty game goulash with chestnuts and our Pinot Noir 'Nussberg',  
served with bread dumplings and pickled red wine pears with cranberries

### Pink roasted venison loin

44,00

with croquettes, Brussels sprouts and red wine – cranberry sauce

## NOT QUITE SO WILD

### Grilled char fillet

39,80

on grilled vegetables, Heurigen and garlic butter  
*...Char from the Radlberg natural pond farm is raised in clear spring water in a species-appropriate manner and swims in natural ponds with trees lining the banks. A particularly natural and healthy fish.*

### Organic ox fillet steak (250g)

49,80

with grilled market vegetables, steak fries and our legendary pepper sauce

### Tender grilled Styrian corn-fed chicken breast

28,90

on beetroot risotto with Alsegg Riesling sauce

## VEGAN & VEGETARIAN

### Beetroot risotto

23,90

with Austrian organic walnuts,  
Riesling horseradish foam and small green leaf salad

\*We are also happy to prepare this dish as a vegan option.  

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## OUR MAIN COURSE CLASSICS

### **Breaded Fried Chicken** 25,90

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** 29,50

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

We recommend...

- Potato - lambs lettuce salad

6,90

- Parsley potatoes or rice

6,90

### **„Kalbsbutterschnitzerl“** 26,90

minced veal patties 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** 25,90

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** 29,50

with delicious juice and butter rice

*You shall become weak.*

## DESSERT DELICACIES

### FROM OUR CROWN LANDS CUISINE



#### Gundel Pancakes 🍷

11,90

with chocolate, nuts and Misssi vanilla ice cream

... 'IN GUNDEL'S EMPIRE' - Hungarian master chef Karoly Gundel (1883-1956), who alongside French chef Auguste Escoffier is still considered one of the greatest chefs of all time, was the creator of this culinary classic. This culinary tradition – admittedly not low in calories – is not only upheld at the Gundel restaurant in Budapest, but can also be rediscovered here at the Pfarrwirt.

BACK AGAIN!

#### Homemade apple pancakes 🍷

13,90

with creamy cinnamon ice cream

#### Pfarrwirt's chestnut rice 🍷 🍷

12,90

with fruity berry compote, whipped cream and chocolate sauce

#### Homemade cream slice

11,90

with berry ragout and mint

#### 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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