

*You shall experience pleasurable moments.*

## STARTERS

- Pfarrwirt winter salad**    18,90  
Leaf salad with marinated lentils and vegan sheep's cheese
- Home-marinated fillet of pasture-raised ox**   24,90  
with truffle mustard sauce, rocket and fried wild mushrooms
- Crispy roulade of farm duck**  19,80  
on sweet and sour glass noodle and bean sprout salad with fresh coriander
- 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**  22,90  
with homemade truffle mayonnaise,  
salted farmer's butter with herbs and red onions  
as starter 29,90  
as main course
- 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 'Borschtsch'**     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.*
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- Pfarrwirt's chestnut cream soup**  9,50  
with glazed pear  
*\*We are happy to prepare this dish for you as a vegan option.* 
- 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.*

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.*

## DELICIOUS WINTER DELICACIES

### Waldviertel farm duck – OUR WINTER CLASSIC

33,90

with apple, red cabbage and homemade potato dumplings

...our Waldviertel farm duck is roasted fresh for you every day and is therefore only available in limited quantities. We ask for your understanding if, due to high demand, it is occasionally sold out. We are also happy to prepare our Pfarrwirt farm duck to order!

### WILD chestnut goulash with orange gremolata

27,90

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

### Crispy baked wild carp fillet

33,90

with potatoes and cream cucumber salad

### Pepper steak from pasture-raised cattle (250g)

49,80

Tender grilled beef fillet steak from Lower Austrian pasture-raised cattle, cooked to your preferred degree of doneness. Served with potato gratin and vegetables with our legendary pepper cream sauce based on an old house recipe.

### Grilled Fillet of brook trout

39,80

on grilled vegetables, Heurigen and garlic butter

...Brook trout 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.

## FROM OUR CROWN LANDS CUISINE

### Dürnsteiner Riesling chicken

28,90 on baby chard risotto with fresh chervil, pine nuts and spicy Asmonte cheese

... A classic recipe from the former Archduchy of Austria below the Enns. We are reviving this special dish from our collection of recipes from the crown lands. Only the BEST of the BEST – spring chicken from the Vulkanland region, hearty risotto and, of course, our Riesling 'Alsegg-Hernals' from Mayer am Pfarrplatz.

## VEGAN & VEGETARIAN

### Creamy mushroom pasta



23,90

with fresh herbs, Asmonte cheese and green salad

### Pfarrwirt winter risotto

23,90

with sautéed baby chard, oven-dried vine tomatoes, pine nuts, hearty Asmonte cheese and a small leaf salad

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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

### „Kalbsbutterschnitzel“

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

22,90

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

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*You shall become weak.*

## DESSERT DELICACIES

### FROM OUR CROWN LANDS CUISINE



#### Bohemian Powidltascherl 🍷

11,90

with butter, breadcrumbs and vanilla ice cream...

*Powidl, purée, jam – it's all the same to me! This sweet dessert made from overripe, dried, pitted plums was one of the earliest mentions in the oldest Austrian cookbooks. A dessert that is mainly enjoyed in Austria and Czechia nowadays. Powidl (from 'povidat' – 'to talk') refers to the time-consuming preparation method involving constant stirring – a period of time that farmers' wives used to pass by chatting. The expression Powidl comes from old Bohemia, now Czechia, and in Austria means 'Das ist mir Powidl' (I don't care). However, the incomparable taste of our homemade Powidltascherl is truly heavenly.*

BACK AGAIN!

#### Homemade apple „schmarrn“ 🍷

13,90

with creamy cinnamon ice cream

#### Homemade cream slice

11,90

with berry ragout and mint

#### Chestnut pancake 🍷

11,90

with chocolate sauce, whipped cream and cinnamon ice cream

#### Christmas biscuits to share 🍷

19,00

100g served on a plate

#### 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, alpine caramel ice cream

\*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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