

## STARTERS

**Pfarrwirt's salad**   18,90

Colourful leaf salad with avocado, cherry tomatoes and vegan sheep's cheese

**Carpaccio of pasture-raised beef**  24,90  
with truffle cream, rocket and fried wild mushrooms

**Marinated Alpine salmon**  21,90

with radish, young 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 '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.*

**Halászlé „Pannonian fish soup”**

11,90

served with garlic baguette

*...The name is derived from the Hungarian words hal, meaning 'fish,' or halász, meaning 'fisherman,' and lé, meaning "juice" or 'broth.' To make it, onions are finely chopped, sautéed briefly in lard with paprika and finely chopped fish, and then water is added.*

**Old Viennese potato soup**

9,50

with bacon from Styrian wool pigs and roasted mushrooms

**Clear beef broth from pasture-raised cattle** - probably the best in Vienna  8,90

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 Viennesebeef broth. Our traditional garnishes provide variety. Quality you can taste.*

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

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

You shall treat yourself to something special.

## FROM OUR CROWN LAND CUISINE

### „Einbrennte Hund“ – JUST LIKE IN THE OLD DAYS

23,90

with fried sausage and „Krokodü“

.. A classic of Viennese cuisine – baked potatoes with fried sausage and fan-shaped gherkins.

### Dürnsteiner Rieslinghendl



28,90

on wild mushroom risotto with spicy Asmonte cheese and thyme jus

... A classic recipe from the former Archduchy of Austria below the Enns.

Only the BEST of the BEST – Styrian corn-fed chicken breast, hearty risotto and, of course, our Riesling ‘Alsegg-Hernals’ from Mayer am Pfarrplatz.

### „Svíčková na smetaně“ Bohemian beef roast



26,90

in root cream with fried bread dumplings and cranberries

... Svíčková is considered one of the most traditional dishes of Bohemian braised cuisine.

### Riesling tripe with our Riesling „Ried Alsegg“

26,90

served with hay milk cream, bread dumplings and marjoram

### Fried bat from Duroc – straw-fed pig



25,90

with potatoe – mayonnaise – salad made with fresh Viennese mayonnaise

... In traditional Viennese cuisine, bat refers to the cut of beef or pork that is removed from the sacrum and has the shape of a bat.

### Old Viennese „Hos’ntürlfleisch“ | „Katzengschroa“



26,90

with homemade herb dumplings and roasted wild mushrooms

...Katzengschroa is a dish made from several types of meat – in our case from Waldviertel pasture-raised veal, Duroc straw-raised pork and pasture-raised beef.

### Grilled pike-perch fillet



28,90

with Prague cracklings, potato gratin, vegetables and Alsegg cream

...This recipe originally comes from the Kingdom of Bohemia, and here at the Pfarrwirt we are reviving it from our collection of recipes from the crown lands.

## VEGAN & VEGETARIAN

### Pfarrwirt’s wild mushroom risotto



23,90

with oven-dried vine tomatoes, hearty Asmonte cheese and a small leaf salad

\*We are happy to prepare this dish for you 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*

### Pepper steak from pasture-raised cattle



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.

### 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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## DESSERT DELICACIES

### FROM OUR CROWN LANDS CUISINE



#### Baked apple rings

12,90

with alpine caramel ice cream and cinnamon sugar

... Apple rings were already popular and highly sought-after in great-grandmother's kitchen as golden yellow lard pastries. They are an integral part of the sweet cuisine of the Crown Lands. Freshly baked and served hot, they taste simply heavenly - at any time of day.

#### Homemade cream slice

11,90

with berry ragout and mint

#### Pfarrwirt's legendary curd cheese pancakes

13,90

with home stewed plums

#### Homemade Malakoff cake

10,90

with roasted almonds and whipped cream

#### Misssi - Ice cream MY FAVOURITE FROM THE FARM (2 scoops)

8,90

To choose: raspberry sorbet\*, lemon sorbet\*, strawberry sorbet\*, apricot sorbet\*

vanilla, chocolate, alpine caramel ice cream

\*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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