



PFARRWIRT



YOUR EVENT

— *at the oldest restaurant in vienna* —

WWW.PFARRWIRT.COM

***YOU SHALL EXPERIENCE
SPECIAL MOMENTS.***



*A Tafelspitz is a Tafelspitz,
a Wiener Schnitzel a Wiener Schnitzel.*

*What sounds simple is one of the greatest
secrets of Viennese cuisine:
clear, genuine dishes which taste
as they should really taste.*



For events up to 350 people,
the Pfarrwirt offers the ideal conditions for your celebration.

We will be happy to create a personal offer.

The Pfarrwirt team is looking forward to
welcoming you and your guests.

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welcoming you and your guests.



Scan the QR Code to get
access to our virtual tour!

We are happy to take reservations by
phone **+43 (1) / 370 73 73**, by e-mail at **info@pfarrplatz.at**
or directly at our reception.

YOU SHALL ENJOY ALL OUR INCLUSIVE SERVICES.

Celebrate special moments at the Pfarrwirt – we will make your event truly unique. The following services are already included in our menu prices:



Our unique Pfarrwirt ambience



Free parking directly in front of the restaurant according to availability



Free Menu Cards



Free table plans



No room rental – fair minimum consumption regulation



No additional cost crockery, equipment or furniture



All personnel costs included until 24 o'clock



The highest regional quality in our dishes
awarded as an AMA GenussRegion partner



OUR MENÜ RECOMMENDATIONS

Pfarrwirt's Canapés

Ham on farmer's bread with horseradish

Beef Tartare from "Waldviertler Organic – Beef" on farmer's bread

Pickled alpine salmon tartare with avocado on white bread

Crostini with olives, dried tomatoes and spring onions

"Liptauer spread" with bell pepper and chives on farmer's bread 🥗

per piece € 3,60

PFARRWIRTS TRADITIONAL MENU I

Marinated alpine salmon 🍷

with dill – mustard – mousse, radish and wild herbs

Old Viennese potato soup 🥗

with wild mushrooms and white bread croutons

Pfarrwirt's roast beef with onions from pasture-raised cattle

served with roast potatoes, fried onions and gherkins

or

Grilled salmon trout „Radlberg“

with vegetable risotto and dill cream sauce

„Kaiserschmarrn“ 🥗

with stewed plums

3 – courses (with soup) € 53,00

3 – courses (with starter) € 58,00

4 – courses € 64,00

🥗 vegetarian 🌱 vegan 🍷 gluten free

Cover per person € 4,50

Our team is happy to inform you about allergenic ingredients in our food and drinks

YOU SHALL ENJOY
TRADITION.

PFARRWIRTS TRADITIONAL MENU II

Tavern Vitello

Delicately pink roasted veal, thinly sliced with lime cream,
garden herbs, roasted wild mushrooms and capers

Garden pepper cream soup

with roasted wild mushrooms

Pink roast beef slice

with roasted vegetables, homemade
potato croquettes and pepper cream sauce

or

Grilled pike-perch fillet

on potato and leek puree with sugar snap peas
and cream from our Riesling Alsegg

Creamy chocolate mousse

with fruity berry ragout

| | |
|----------------------------|---------|
| 3 – courses (with soup) | € 59,00 |
| 3 – courses (with starter) | € 64,00 |
| 4 – courses | € 68,00 |

Enjoy our in – house wines from the wineries
“Mayer on Pfarrplatz” and “Rotes Haus”.
You can find our extensive range in our wine list.

 vegetarian  vegan  gluten free

Cover per person € 4,50

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— *YOU SHALL TREAT YOURSELF
WITH SOMETHING SPECIAL.* —

PFARRWIRTS MENU VIENNESE CLASSIC I

Pfarrwirt's Greave Dumplings

with warm bacon – sauerkraut

Clear Beef Soup from pasture-fed ox

with our legendary semolina dumplings

Viennese Fried Chicken

with potato – lamb's lettuce

Homemade curd cheese strudel

with creamy vanilla sauce

| | |
|----------------------------|---------|
| 3 – courses (with soup) | € 51,00 |
| 3 – courses (with starter) | € 55,00 |
| 4 – courses | € 59,00 |

 vegetarian  vegan  gluten free

Cover per person € 4,50

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— *YOU SHALL TREAT YOURSELF
WITH SOMETHING SPECIAL.* —

PFARRWIRTS MENU VIENNESE CLASSIC II

Carpaccio of pasture-raised ox

with rocket, roasted mushrooms, balsamic vinegar and Asmonte cheese

Yellow lentil soup 🌱 🌾

with coconut milk from organic agriculture

Pink roasted veal

with potato gratin, mushrooms à la crème and rosemary glaze

or

Grilled char fillet

with spinach leaves, potatoes and lemon sauce

Pfarrwirt's cream slice

with fruity wild berry ragout

3 – courses (with soup) € 59,00

3 – courses (with starter) € 64,00

4 – courses € 69,00

🌱 vegetarian 🌱 vegan 🌾 gluten free

Cover per person € 4,50

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**YOU SHALL GET
SPOILED.**

— VEGAN — TAVERN MENU I

Pfarrwirt's Salad 🌿🌱🍷

with herb pesto, tomatoes and vegan sheep cheese

Yellow lentil soup 🌿🌱🍷

with coconut milk from organic agriculture

Seasonal risotto 🌿🌱

with a small leaf salad

Homemade apple strudel 🌿🌱

with creamy vanilla sauce

| | |
|----------------------------|---------|
| 3 – courses (with soup) | € 45,00 |
| 3 – courses (with starter) | € 52,00 |
| 4 – courses | € 56,00 |

🌿 vegetarian 🌱 vegan 🍷 gluten free

Cover per person € 4,50

Our team is happy to inform you about allergenic ingredients in our food and drinks



**YOU SHALL GET
SPOILED.**

— VEGAN — TAVERN MENU II

Filled avocado 🌿 🌱 🍷

with tomato tartare, basil and lime olive oil

Clear vegetable soup 🌿 🌱 🍷

with root vegetables and peas

Handmade dumplings 🌿 🌱

filled with hummus & potatoes -
served with organic cress and fruity paprika cream

Fresh seasonal fruit 🌿 🌱 🍷

served with raspberry and apricot sorbet

| | |
|----------------------------|---------|
| 3 – courses (with soup) | € 45,00 |
| 3 – courses (with starter) | € 52,00 |
| 4 – courses | € 55,00 |

🌿 vegetarian 🌱 vegan 🍷 gluten free

Cover per person € 4,50

Our team is happy to inform you about allergenic ingredients in our food and drinks



*YOU SHALL CELEBRATE
IN A SPECIAL AMBIENCE.*



PARTY WITH CLASS
IN OUR
ANTIQUE CELLAR VAULT



Our historic vaulted cellar, in which wine used to be made was pressed, offers space and an unique ambience for up to 100 people.

Equipped with the latest media technology included with a free choice of furniture, as individual as your celebration – no matter whether it's a dance, presentation or gala dinner – In this context, your event will remain unforgettable.



— **OUR ADDITIONAL SERVICES FOR
YOUR UNIQUE CELEBRATION.** —

Technical Equipment

| | |
|---|----------|
| Flipchart | € 50,00 |
| Beamer and Screen | € 180,00 |
| Bose – Soundsystem <i>with wireless mikrophon</i> | € 180,00 |
| Two stage elements <i>with a size of 1x2m</i> – per element | € 90,00 |

Chair Cover

White chair cover, cleaning included € 17,00

Flowers

We are happy to organize your flower decoration.

Prices on request after clarification of all details.



TAKE SOMETHING SPECIAL
HOME WITH YOU.

DELIGHT AT HOME



Our enjoyment gift card.

THE gift idea.

Redeemable at Pfarrwirt
as well as at Mayer am Pfarrplatz
and our local wine selling!

Available on site or online.

Our award – winning wines.

Our award – winning wines from our
wineries Mayer am Pfarrplatz and
Red House can also be found in our new
Genuss – Shop „Mayer für Zuhause“.
Right around the corner at
Mayer am Pfarrplatz



Our gift baskets

Unique & personal.



Put together your own personal gift basket in
our gourmet shop – tailored to your taste! In
our farm shop at Mayer am Pfarrplatz, you
will find seasonal gourmet accessories, small
treasures and fine wine gifts. Also available
as giveaways for your guests.

We would be happy to prepare our wines and
our gift card as a giveaway for your guests.

*YOU SHALL TASTE
QUALITY.*

OUR QUALITY PROMISE: REGIONAL & EXCELLENT.

We source our products fresh and of the highest quality from the following regions and mainly in ORGANIC quality:

| | |
|---------------------------------|---|
| Beef: | Wiesbauer Gourmet, Reidling |
| Chicken: | Styrian fresh poultry Tschiltsch, Weistrach |
| Duroc – Straw Pig: | Wiesbauer Gourmet, Reidling |
| Milk and dairy products: | From Austrian awarded with AMA – Gütesiegel |
| Deep litter eggs: | Bauernhof Gerhard & Martina Burger, Moosbierbaum |
| Potatoes: | Landwirtschaft Schiel, Enzersfeld im Weinviertel |
| Root vegetables: | Marchfelder vegetables via K. Müllner |
| Freshwater fish: | Trout fillet from the Radlberg natural pond farm, char and carp from Eishken Estate |

We also purchase the finest Emmerberger raw ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and handmade Missi ice cream from Kitzbühel.

„Regional raw material: Gemischter Satz from own production“ and
„Products from the gourmet region: Styrian horseradish and Marchfeld asparagus.“

For food preparation and the use of regional raw materials we were awarded the AMA gastro seal.



KLOSTERNEUBURG

KAHLENBERGERSTR.

KAHLENBERGERSTRASSE

HEILIGENSTÄDTER STRASSE

AMBRUSTERGASSE

PROBUSGASSE

ERZICAG.

HAMMER SCHMIDTG.

MAYER
AND PFEIFFERLECHT

FOUNTAIN

NESTELBACHG.

GRINZINGER STR.

HOHE WART

BUS 38A

U4 HEILIGENSTADT

INNENSTADT

If you use **public transport**, take the U4 to Final stop "Heiligenstadt". From there take bus 38 A in the direction Kahlenberg, to the "Telephone Exchange/Pfarrplatz" station. Other lines that are available are the tram 37 to "Hohe Warte" or line D in the direction Nussdorf. If you decide to travel by **taxi** it is 10 – 15 minutes from city center.



PFARRWIRT

Open daily from 12.00 – 24.00 Uhr,
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Der Heurige.

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Die Buschenschank.

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