

You shall experience pleasurable moments.

STARTERS

Pfarrwirts spring salad 🍃 🍌 🌿 18,90
Leaf salad with asparagus vinaigrette, shrub tomatoes
and vegan sheep's cheese marinated in wild garlic pesto

Asparagus - Wirtshaus - Bowl 🍃 🍌 🌿 19,80
with green asparagus, baby spinach, wild garlic, avocado,
chickpeas and a fruity raspberry and lime dressing

Wirtshaus Vitello 🌿 21,90
light pink pan-fried slices of veal, thinly sliced with lime cream,
wild garlic and cress salad, pickled onions, roasted wild mushrooms and capers

Marinated Alpine salmon BIO 🌿 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 BIO 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

Starter Platter (serves 2) 48,00
The BEST of our starters

OUT OF THE SOUP POT

Wild garlic cream soup 9,50
with crispy white bread croutons

Clear beef broth from pasture-raised cattle - 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 Viennesebeef 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.

SEASONAL MAIN COURSES

Juicy grilled chicken breast 28,90

served with green asparagus, potatoe gratin and béarnaise sauce

Arctic char fillet  39,80

on a bed of grilled spring vegetables, with Heurigen and garlic butter
...Brook trout from the Radlberg natural fish farm are reared in clear spring water in a species-appropriate manner and swim in natural ponds lined with trees along the banks. A particularly natural and healthy fish.

Fillet steak from Lower Austrian pasture-raised beef  49,50

Grilled to your desired degree of doneness, served with pepper cream sauce, potato gratin and hearty roasted spring vegetables

FROM OUR CROWN LANDS CUISINE

Grilled pike - perch fillet 35,90

on a bed of potatoes and asparagus „Gröstl“, with prague crackling and Riesling foam
...This recipe originally hails from the Kingdom of Bohemia; here at the Pfarwirt we've revived it from our Crown Lands recipe collection. Enhanced with regional produce such as our pike - perch. A boneless fillet with firm, white flesh. It is certainly no coincidence that pike - perch is one of the most popular and tastiest fish.

VEGAN & VEGETARIAN

Creamy wild garlic risotto  23,90

with aromatic Asmonte cheese and a green salad

**We are happy to prepare this dish for you as a vegan option.*  

Homemade wild garlic dumplings  24,90

with cream cheese and roasted mushrooms, served with a small mixed leaf salad

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You shall courageously desire greatness.

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.	
<i>We recommend...</i>	
- 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 ... <i>the best and tastiest potatoes</i>	
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. ... <i>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.</i>	
„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 ... <i>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.</i>	
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



Somlóer „Nockerl“ 🍴

12,90

with chopped nuts, raisins, chocolate and whipped cream

... despite occasionally adventurous spellings such as "Szomlauer" or "Schomlauer", the famous Somlóer Nockerl are an indispensable part of many Austrian menus.

We have traced the origins of this dessert – apparently there is a mountain in Hungary called "Somloi". This mountain – namely Somlo – lies in the middle of a wine-growing region, around 60 kilometres north of Lake Balaton. Somlóer Nockerl are among the classics of Hungarian cuisine and are just as popular at the Pfarrwirt as our Palatschinken or our house-made cream slice. **Contains alcohol.**

Traditional Viennese semolina pudding 🍴

13,90

with apple compote and cinnamon ice cream

Tichy's ice cream apricot dumplings 🍴

11,90

with roasted apricots 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, 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-trying 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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