




*You shall experience pleasurable moments.*

## STARTERS

**Pfarrwirt's asparagus salad**    18,90  
with cherry tomatoes, vegan sheep's cheese  
and marinated Marchfeld organic asparagus

*...we source our organic asparagus from the Brandenstein family farm in the  
Marchfeldregion of Lower Austria. Their primary aim is to cultivate  
uncontaminated produce with anauthentic flavour.  
Quality you can taste – see for yourself.*

**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**   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**  22,90  
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

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

## OUT OF THE SOUP POT

**Asparagus cream soup**  9,50  
with crispy white bread croutons

**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 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

### Marchfelder Organic Asparagus "Solo Fino"

- ...with homemade hollandaise sauce and Heurigen  28,90  
...with farm butter and breadcrumbs  28,90  
...with hollandaise sauce, Heurigen and Duroc ham – straw-fed pig 30,50  
\*also available as a vegan option with premium olive oil on request 

### Arctic char fillet

on a bed of grilled spring vegetables, with Heurigen and garlic butter 39,80  
... 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

Grilled to your preferred degree of doneness, 49,50  
served with Marchfeld organic asparagus, sauce Choron and potato gratin

## FROM OUR CROWN LANDS CUISINE



### Dürnsteiner riesling chicken

served with asparagus risotto and a spicy Asmonte 35,90  
... A classic recipe from the former Archduchy of Austria below the Enns.  
We are reviving this special dish from our Kronland recipe collection.  
Only the BEST of the BEST – free-range spring chicken from the Vulkanland,  
hearty risotto and, of course, our Riesling "Alsegg-Hernals" from Mayer am Pfarrplatz.

## VEGAN & VEGETARIAN

### Marchfeld Asparagus Risotto

with aromatic Asmonte cheese and a small green salad 26,90  
\*We are happy to prepare this dish for you as a vegan option.  

### Asparagus – Wirtshaus – Bowl

with baby spinach, avocado, chickpeas, vegan feta, 19,80  
green asparagus and a fruity raspberry and lime dressing

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*You shall courageously desire greatness.*

## OUR MAIN COURSE CLASSICS

<b>Breaded Fried Chicken</b>	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.	
<b>Viennese Schnitzel from Veal</b> 	29,50
... of course the „ORIGINAL“ from veal.	
<i>We recommend...</i>	
- Potato - lambs lettuce salad	6,90
- Parsley potatoes or rice	6,90
<b>“Kalbsbutterschnitzerl“</b>	26,90
minced veal patties with mashed potatoes and glazed carrots	
<b>Pfarrwirts hearty roasted Liver from Veal</b> 	27,90
with homemade mashed potatoes ... <i>the best and tastiest potatoes</i>	
<b>Viennese Fiaker goulash</b>	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>	
<b>„Tafelspitz“ Prime Boiled Beef from ox</b> 	36,90
with roasted potatoes, cream - spinach , chive sauce and apple horseradish	
<b>Viennese cabbage pasta</b> 	23,90
prepared according to our traditional recipe with herb cream and a small leaf salad *We are happy to prepare this dish vegan for you.  	
<b>Pfarrwirts „Viennese Zwiebelrostbraten“</b> 	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>	
<b>Natural schnitzel from pasture calf</b> 	29,50
with delicious juice and butter rice	

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*You shall become weak.*

## DESSERT DELICACIES

### FROM OUR CROWN LANDS CUISINE




**„Gundelpalatschinke“**  11,90  
with chocolate, nuts and Missi vanilla ice cream  
... *“IN GUNDEL’S REALM” – the Hungarian master chef Karoly Gundel (1883–1956), who, alongside the Frenchman Auguste Escoffier, is still considered one of the greatest chefs of all time, was the creator of this culinary classic. This culinary tradition – admittedly by no means low in calories – is not only upheld at the Gundel restaurant in Budapest, but can also be rediscovered here at the Pfarrewirt.*

**Tichy’s apricot dumplings**  11,90  
with roasted apricots and whipped cream

**Homemade crème brûlée**  11,90  
with creamy pistachio ice cream

**Homemade cream slice**  11,90  
with berry compote and mint

**Pfarrewirt’s mascarpone cream**  11,90  
with fresh Marchfeld strawberries

**Missi - Ice cream MY FAVOURITE FROM THE FARM (2 scoops)**  8,90  
To choose: raspberry sorbet\*, lemon sorbet\*, strawberry sorbet\*, apricot sorbet\*  
vanilla, chocolate, pistachio, iced coffee  
\*vegan  




THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT.  
Because our home is nature and our Missi ice cream is still real handicraft. 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 Pfarrewirt’s apricot jam

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