




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 an authentic 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 1 PCS | 2 PCS | 3 PCS
with warm bacon and cabbage 11,50 19,80 23,90

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

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 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.

SEASONAL MAIN COURSES

Marchfelder Organic Asparagus "Solo Fino"

...with homemade hollandaise sauce and Heurigen 	SMALL	
...with farm butter and breadcrumbs 	23,50	28,90
...with hollandaise sauce, Heurigen and Duroc ham – straw-fed pig	23,50	28,90
*also available as a vegan option with premium olive oil on request 	24,50	30,50

Arctic char fillet

on a bed of grilled spring vegetables, with Heurigen and garlic butter	SMALL	
...Arctic char 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.	31,50	39,80

Fillet steak from Lower Austrian pasture-raised beef

Grilled to your preferred degree of doneness, served with Marchfeld organic asparagus, sauce Choron and potato gratin	SMALL	
	41,50	49,50



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-Hernal" from Mayer am Pfarrplatz.		

VEGAN & VEGETARIAN

Marchfeld Asparagus Risotto

with aromatic Asmonte cheese and a small green salad	SMALL	
*We are happy to prepare this dish for you as a vegan option.  	21,50	26,90

Asparagus - Wirtshaus - Bowl

with baby spinach, avocado, chickpeas, vegan feta, green asparagus and a fruity raspberry and lime dressing		19,80
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You shall courageously desire greatness.

OUR MAIN COURSE CLASSICS

Breaded Fried Chicken

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.

SMALL
20,50 25,90

Viennese Schnitzel from Veal

... of course the „ORIGINAL“ from veal.

SMALL
23,50 29,50

We recommend...

- Potato - lambs lettuce salad

6,90

- Parsley potatoes or rice

6,90

„Kalbsbutterschnitzer!“

minced veal patties with mashed potatoes and glazed carrots

SMALL
20,90 26,90

Pfarrwirts hearty roasted Liver from Veal

with homemade mashed potatoes

... the best and tastiest potatoes

SMALL
21,50 27,90

Viennese Ficker goulash

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.

SMALL
19,50 25,90

„Tafelspitz“ Prime Boiled Beef from ox

with roasted potatoes, cream - spinach, chive sauce and apple horseradish

SMALL
29,50 36,90

Viennese cabbage pasta

prepared according to our traditional recipe with herb cream and a small leaf salad

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

SMALL
17,90 23,90

Pfarrwirts „Viennese Zwiebelrostbraten“

with roasted potatoes, roasted onions and pickled cucumber

... our classic from the Beried. One of the best pieces of beef,
delicately mixed and strong in taste, pink fried and freshly prepared on the grill.

36,90

Natural schnitzel from pasture calf

with delicious juice and butter rice

SMALL
23,50 29,50

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You shall become weak.

DESSERT DELICACIES

FROM OUR CROWN LANDS CUISINE



„Gundelpalatschinke“ 🍷

11,90

with chocolate, nuts and Misssi 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 Pfarrwirt.

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 🍷

SMALL

9,50

11,90

with berry compote and mint

Pfarrwirt's mascarpone cream 🍷

11,90

with fresh Marchfeld strawberries

Misssi 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 🍷 (f)



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 🍷

SMALL

8,50

10,80

with vanilla sauce

*we would be happy to prepare a vegan alternative 🍷 (f)

Homemade curd strudel 🍷

SMALL

8,50

10,80

with vanilla sauce

Creamy Chocolate Mousse 🍷 (f)

SMALL

8,50

10,80

with fruity berry roaster

Homemade Viennese Pancake 🍷

5,90

with Pfarrwirts apricot jam

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