

You shall experience pleasurable moments.

STARTERS

Pfarrwirt's Pumpkin Salad

19,50

with glazed hokkaido pumpkin, bush tomatoes, pickled onions and vegan sheep's cheese

Pan-fried hay-fed goat's camembert

20,90

pan-fried in a prosciutto coating, with pumpkin marinated in Riesling and fresh thyme

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

SMALL
22,90 29,90

with homemade truffle mayonnaise, salted farmer's butter with herbs and red onions

Pfarrwirts legendary greaves dumplings

1 PCS | 2 PCS | 3 PCS
12,90 19,80 23,90

with warm bacon and cabbage

Starter Étagère (serves 2)

48,00

The BEST of our starters

OUT OF THE SOUP POT

Hokkaido pumpkin cream soup

9,50

with homemade apple dumplings and pumpkin seed oil

Clear beef broth from pasture-raised cattle – probably the best in Vienna

8,90

with pancakes strips, 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

Juicy grilled chicken breast  29,50
with porcini mushrooms – tagliatelle à la crème and savoury Asmonte

Char fillet from „Radlberg“  SMALL 31,50 39,80
served on grilled autumn vegetables, young potatoes and garlic butter
...Char from the Radlberg natural fish farm are reared in clear spring water in a species-appropriate manner and swim in natural ponds with trees lining the banks. A particularly natural and healthy fish.

Tender pink grilled lamb chop 39,80
with potato gratin, grilled autumn vegetables and rosemary glaze

Fillet steak from Lower Austrian pasture-raised beef  SMALL 42,50 49,50
Tender grilled beef fillet steak from Lower Austrian pasture-raised cattle, cooked to your preferred doneness. Served with sautéed mushrooms, steak fries and our legendary pepper cream sauce made to an old family recipe.

AUS UNSERER KRONLÄNDERKÜCHE

Grilled zander fillet 31,50
with Prague crackling, pumpkin purée and Riesling Ried Alsegg cream.
...This recipe originally hails from the Kingdom of Bohemia; here at the Pfarrwirt, we've revived it from our Crown Lands recipe collection. It's no surprise that pike-perch is one of the most popular and tastiest edible fish – a boneless fillet with firm, white flesh.

VEGAN & VEGETARIAN

Creamy pumpkin risotto  SMALL 21,50 26,90
with herb goat's cheese and a small green salad
**We are happy to prepare this dish for you as a vegan option.*  

Crispy potato and pumpkin fritters  SMALL 22,90 27,50
with chives, hay-milk sour cream dip and a small leaf salad

Pfarrwirt's Pumpkin Bowl   22,90
with chickpeas, baby spinach, nutmeg squash, fresh strawberries, passion fruit, vegan sheep's cheese, and a fruity strawberry and lime dressing

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OUR MAIN COURSE CLASSICS

Traditional Viennese Fried Chicken

Styrian free-range chicken, served in a basket

...The special thing about fried chicken is that it is fried slowly

- so we would like to draw your attention to 20 minutes of anticipation.

SMALL

21,50 26,90

Viennese Schnitzel from Veal

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

SMALL

23,80 29,80

We recommend...

- Potato - lambs lettuce salad

6,90

- Parsley potatoes or rice

6,90

„Kalbsbutterschnitzerl“

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 Fiakergoulash

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 Beiried. 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

23,80 29,80

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You shall become weak.

DESSERT DELICACIES

FROM OUR CROWN LANDS CUISINE



Rigó Jancsi 🍮

11,90

Chocolate mousse slice

...Rigó Jancsi – the delicious chocolate mousse slice from our Kronland cookbook.

Named after the famous Hungarian violinist Rigó Jancsi, who used to say, 'If you're going to have a cake, it has to be one like this!' Preparing the original recipe takes over two days, but we're happy to go to all that trouble so that you can enjoy this classic of Kronländer cuisine. Jó étvágyat!

Warm apricot tart 🍮

12,90

with creamy vanilla cinnamon ice cream and roasted almonds

Pfarrwirt's plum dumpling (1 piece) 🍮

12,90

with buttered breadcrumbs and plum ragout

Tichy's ice cream apricot dumpling 🍮

11,90

with apricot compote and whipped cream

Homemade cream slice

SMALL

9,50 11,90

with berry compote and mint

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

8,90

To choose: raspberry sorbet*, lemon sorbet*, strawberry sorbet*, apricot sorbet*
vanilla, chocolate, vanilla – cinnamon

*vegan 🌱 📦



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT.

Because our home is nature and our Misssi ice cream is still made by hand. 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 🌱 📦

Homemade curd strudel 🍮

SMALL

8,50 10,80

with vanilla sauce

Creamy Chocolate Mousse 🍮 📦

SMALL

8,50 10,80

with fruity berry compote

Homemade Viennese Pancake 🍮

5,90

with Pfarrwirts apricot jam

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