

You shall experience pleasurable moments.

## STARTERS

**Autumn 'BEETROOT' – leaf salad**    19,50  
with glazed shallots, beetroot and vegan sheep's cheese

**Savoury pan – fried free – range goose liver** 18,90  
with honey, Riesling and apples

**Crispy free – range goose roulade** 21,90  
on a sweet-and-sour glass noodle and vegetable salad with fresh coriander

**Free-range goose – Étagère (serves 2)** 49,00  
Goose dumplings on red cabbage, pan-fried goose liver  
with honey-Riesling-apples and crispy goose roulade on sweet  
and sour glass noodle and vegetable salad with fresh coriander

**We source our Austrian free-range geese from WOLFGANG  
SCHEIBLAUER (MEINEWEIDEGANS®) & STEIRISCH – GUTMANN**  
as well as Austrian game specialties and geese from WIESBAUER GOURMET.

**Home-marinated saddle fillet of red deer calf** 24,90  
with truffle and mustard sauce, rocket and pan-fried wild mushrooms

**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 Tartare from pasture – raised ox**  SMALL 22,90 29,90  
with homemade mustard – truffle mayonnaise,  
salted farmer's butter with herbs and red onions

**Pfarrwirt's legendary greaves dumplings** 12,90 19,80 23,90  
with warm bacon and cabbage

## OUT OF THE SOUP POT

### FROM OUR CROWN LANDS CUISINE

**Beetroot soup 'Borscht'**      
with lovage and fresh horseradish

*... In Russian, 'boršč' actually means 'hogweed'; the name was transferred from a soup  
traditionally made from this plant to the new dish, and it is one of the most popular classics  
of Crown Lands cuisine. At the Pfarrwirt, we put our own spin on this dish using the finest ingredients  
and prepare it as a vegan dish. The key ingredient for the flavour is the beetroot, which lends the dish  
its distinctive aroma and that typical, striking dark red, earthy colour. 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.*

## OUT OF THE SOUP POT

### Soup made from free-range goose

according to our traditional recipe with semolina dumplings and root vegetables

9,50

### Clear beef broth made from pasture-raised ox – probably the best in Vienna

served with Frittaten, liver dumplings or semolina dumplings

*...wash the root vegetables, simmer them with the pasture-raised beef for 3–6 hours over a moderate heat, then refine the flavour – this is the only way we prepare our classic Viennese beef broth. Our traditional accompaniments add variety.*

*Quality you can taste.*

8,90

## DELICIOUS TREATS FOR GAME SEASON

### Pfarrwirt's oven – fresh free – range goose

served with apple and red cabbage, a savoury goose gravy, fluffy potato dumplings and glazed chestnuts

39,50

### WILD Chestnut Goulash with Orange Gremolata

hearty game goulash made from roe deer and red deer with chestnuts and our Pinot Noir 'Nussberg', served with bread dumplings and a red wine-poached pear with cranberries

SMALL

22,90

27,90

### Pink – roasted saddle of red deer calf

potato croquettes, mushrooms in cream sauce and Pinot Noir–cranberry sauce

46,00

## NOT AS WILD

### Char fillet from „Radlberg“

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.*

SMALL

31,50

39,80

### Wirtshaus – style pepper steak from pasture-raised beef

tender grilled beef fillet steak from Lower Austrian pasture-raised cattle, cooked to your preferred doneness. Served with grilled market vegetables, steak fries and our legendary pepper cream sauce made to an old family recipe.

SMALL

42,50

49,50

### Juicy grilled chicken breast

on beetroot – risotto and Riesling – horseradish sauce made with our Alsegg Riesling

29,50

## VEGAN & VEGETARIAN

### Beetroot risotto

with Austrian organic walnuts, Riesling and horseradish foam, served with a small green leaf salad

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

SMALL

21,50

26,90

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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

#### Pfarrwirt's Kaiserschmarren

14,90

with homemade plum ragout

...This dessert was first served to the Austrian Empress Elisabeth in 1854, the court chef wanted to prepare a lighter dish for Empress Sisi, who was notoriously conscious of her figure. The new creation, made from pancake batter and stewed plums, is said to have accidentally fallen apart whilst being plated up. Emperor Franz Joseph I ended up eating the botched dish himself. He is said to have remarked: "Well, just give me that Schmarrn (nonsense) that our Leopold has cobbled together again."

#### Homemade apple tart

12,90

with creamy vanilla cinnamon ice cream and roasted almonds

#### Pfarrwirt's chestnut rice

13,90

with a fruity berry compote, whipped cream and chocolate sauce

#### 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 Pfarrwirt's apricot jam

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