You shall experience pleasurable moments.

STARTERS

Pfarrwirt's Winter Salad — 19,50
Leaf salad with marinated lentils and vegan sheep's cheese

Crispy farm – duck roulade — 22,90
served on a sweet – and – sour glass noodle salad with fresh coriander

Home – marinated fillet of free – range beef — 25,90
with truffle and mustard sauce, rocket and pan – fried wild mushrooms

Marinated Alpine salmon BIO — 22,90
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 BIO — *SMALL* 22,90 | 29,90
with homemade truffle mayonnaise,
salted farmer's butter with herbs and red onions

Pfarrwirt's legendary greaves dumplings — *1 PCS* 12,90 | *2 PCS* 19,80 | *3 PCS* 23,90
with warm bacon and cabbage

OUT OF THE SOUP POT

Yellow lentil soup — 9,50
with peppers, fresh thyme and hay milk – herb cream
**We are happy to prepare this dish for you as a vegan option.*

Pfarrwirt's chestnut cream soup — 9,50
with glazed pear
**We are happy to prepare this dish for you as a vegan option.*

Clear beef broth made from pasture – raised ox – **probably the best in Vienna** BIO — 8,90
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.

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.

WINTER DELICACIES

Waldviertel Farm Duck – OUR WINTER CLASSIC 36,90
served with apple – red cabbage and homemade potato dumplings
... our Waldviertel farm – raised duck is roasted fresh for you every day and is therefore only available in limited quantities. We ask for your understanding should it, due to high demand, occasionally be sold out. We'd be happy to prepare our 'Pfarrwirt' farm – raised duck for you upon reservation!

Crispy fried fillet of wild carp 34,90
with creamy potato – gherkin salad and sauce tartare

Juicy grilled chicken breast 29,50
with glazed wild broccoli, homemade potato gratin and thyme glace

WILD Chestnut Goulash with Orange Gremolata *SMALL* 22,90 27,90
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

Char fillet from „Radlberg" BIO *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.

Wirtshaus – style pepper steak from pasture – raised beef BIO *SMALL* 42,50 49,50
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.

FROM OUR CROWN LANDS CUISINE

Traditional Viennese fried roast beef from pasture – raised ox 34,90
with potatoes – cucumber and cream salad and tartare sauce
...Old Viennese 'Backfleisch' is an almost forgotten speciality of Viennese beef cuisine. It consists of 'Tafelspitz' that is first boiled, then coated with horseradish and mustard, and finally breaded. Whilst many other dishes in Viennese cuisine originate from the Crown Lands or Hungary, this boiled beef is an authentic Viennese speciality dating back to the 18th century. Emperor Franz Joseph I's fondness for this boiled beef, gave it a status of distinction and established Tafelspitz as the standard dish of upper-middle-class dining.

VEGAN & VEGETARIAN

Crispy lentil patties *SMALL* 21,50 26,90
in an organic paprika cream sauce with vegan sheep's cheese and a small mixed salad

Pfarrwirt's Burrata – cherry tomato risotto *SMALL* 22,90 27,90
with rocket, oven-dried vine tomatoes, pine nuts, savoury Asmonte cheese and a small mixed salad
**We are happy to prepare this dish for you as a vegan option.*

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COVER EVENING AS WELL AS SATURDAY, SUNDAY & HOLIDAY ALL DAY 4,50

You shall courageously desire greatness.

OUR MAIN COURSE CLASSICS

Traditional Viennese Fried Chicken — SMALL 21,50 — 26,90
Styrian free-range chicken, served in a basket
…The special thing about fried chicken is that it is fried slowly
- please allow approximately 20 minutes for preparation.

Viennese Schnitzel from Veal — SMALL 23,80 — 29,80
... of course the „ORIGINAL" from veal.

We recommend...
– Potato – lambs lettuce salad — 6,90
– Parsley potatoes or rice — 6,90

"Kalbsbutterschnitzerl" — SMALL 20,90 — 26,90
minced veal patties with mashed potatoes and glazed carrots

Pfarrwirt's hearty roasted liver from Veal — SMALL 21,50 — 27,90
with homemade mashed potatoes
… the best and tastiest potatoes

Viennese Fiakergoulash — SMALL 19,50 — 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.
…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.

„Tafelspitz" Prime Boiled Beef from ox BIO — SMALL 29,50 — 36,90
with roasted potatoes, cream – spinach , chive sauce and apple horseradish

Viennese cabbage pasta — SMALL 17,90 — 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.

Pfarrwirt's „Viennese Zwiebelrostbraten" — 36,90
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.

Natural schnitzel from pasture calf — SMALL 24,80 — 29,80
with delicious juice and butter rice

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COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLIDAY ALL DAY 4,50

DESSERT DELICACIES

FROM OUR CROWN LANDS CUISINE

Fried apple rings 14,90
with vanilla and cinnamon ice cream and cinnamon sugar
… Apple rings were already a popular and much sought – after treat in great – grandmother's kitchen, as golden – yellow lard pastries. They are an integral part of the Kronland region's sweet cuisine. Freshly fried and served hot, they simply taste heavenly 'good' – at any time of day.

BACK AGAIN!

Pfarrwirts apple „Schmarrn" 14,90
with creamy vanilla and cinnamon ice cream

Chocolate – chestnut tart 13,90
with a fruity berry compote and whipped cream

Homemade cream slice *SMALL* 9,50 11,90
with berry compote and mint

Homemade Christmas biscuits to share 19,00
Served on a plate, 100g

Missi 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.

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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COVER EVENING AS WELL AS SATURDAY, SUNDAY & HOLIDAY ALL DAY 4,50