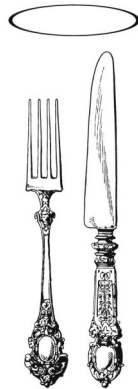


*Thou shalt enjoy.*

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## **P F A R R W I R T**

A Tafelspitz, a Wiener Schnitzel or a saddle of lamb  
cannot be improved upon.

One of the big secrets of Viennese cuisine are  
it's simple, clear and genuine dishes  
which taste exactly as they should.

Pfarrwirt is dedicated to this cooking tradition:  
All of our dishes are made from fresh, natural ingredients  
from Vienna or the surrounding region.

**Our staff is pleased to provide information of allergenic ingredients  
in our dishes and drinks.**

*All prices are listed in Euro - all taxes included.  
To avoid waiting time for the operating service we will prepare a collective invoice per reservation.  
We ask for your understanding that an invoice can not be paid separately.*


*Thou shalt start with something exquisite.*

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## STARTERS

### SEASONAL DELICACIES

*“Thou shalt get to know the specialities of the season.”*


**Pfarrwirt’s colorful winter salad**   
*with red beet, beans, spinach and horseradish*

**Pfarrwirt’s Vitello**  
*Medium rare saddle of veal slices  
with pickled pumpkin, lime, capers and cress*

### CUISINE OF THE CROWN LANDS

*“Thou shalt remember long forgotten recipes.”*



**Bohemian vegetable salad**   
*with “Znojmo“ pickles, spinach, roasted bread and grapes  
(a recipe from the former Kingdom of Bohemia)*



**Prague ham roll**  
*with herb cream, carrots and spinach salad  
(a recipe from the former Kingdom of Bohemia)*

*Thou shalt ask for something gorgeous.*

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## STARTERS

### OUR SPECIALITIES

*“Thou shalt not change tried and trusted dishes.”*

#### **Pfarrwirt's assorted starters**

*Choose your favourites from Pfarrwirt starters.*

#### **Organic beef tartare**

*with butter & toast*

*... special emphasis is put on the high quality of the meat, that is why our kitchen exclusively uses organic beef from the Kamptal region.*

#### **Pfarrwirt's greaves - dumplings**

*with coleslaw & bacon*

#### **Creamy salmon tartare**

*with butter & toast*

*... fish farming at the highest level directly from Austria - that's what our supplier stands for with best water quality, strictly controlled organic foods and growth under the best conditions.*

## SOUPS



#### **Prague stockpot**

*with root vegetables, bell peppers and smoked eel  
(a recipe from the former Kingdom of Bohemia)*

#### **Pfarrwirt's cream of chestnuts**

*mit glazed pear*



#### **Clear beef soup**

*with sliced pancakes, liver dumpling or semolina dumpling*

*... cut the vegetables, put them with the meat into the pot and leave to cook for about 3 – 6 hours, finally add some herbs to refine the taste. This is exactly the way to cook a traditional Viennese “Rindsuppe”.*



*Thou shalt be amazed.*

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## MAIN COURSE

### SEASONAL DELICACIES

*“Thou shalt get to know the specialities of the season.”*

#### **“Waldviertler“ organic duck**

*with red cabbage and dumpling*

#### **Ragout of Pannonian venison**

*with Palffy dumpling, root vegetables and cranberries*

#### **Roasted fillet of char - Organic Freiner fish**

*on roasted vegetables and potatoes with garlic butter*

#### **Tenderloin steak**

*with colorful vegetables, crispy potato pasties  
and shallots glace*

## CUISINE OF THE CROWN LANDS

*“Thou shalt remember long forgotten recipes.”*



#### **Bohemian fried carp**

*with potato and cucumber salad and tartare sauce  
(a recipe from the former Kingdom of Bohemia)*



#### **Znojmo goulash**

*with “Nockerl” (small dumplings) and “Znojmo” pickles  
(a recipe from the former Kingdom of Hungary)*

*Thou shalt taste quality.*

---

## MAIN COURSE

### OUR SPECIALITIES

*"Thou shalt not change tried and trusted dishes."*

#### **"Kalbsbutterschnitzel"**

*(veal loaf) with mashed potatoes & glazed carrots*

#### **Roasted organic calf's liver**

*with mashed potatoes*

*... the best and tastiest potatoes for our guests from "Beißer-Eibesbrunner potatoes farmer".*

#### **Breaded fried chicken**

#### **Viennese schnitzel of veal**

*... "ORIGINAL" from veal.*

*we recommend following side dishes...*

*potato & lamb's lettuce salad*

*Parsley potatoes or rice*

#### **"Tafelspitz" prime boiled beef**

*with roasted potatoes & cream - spinach, chive - sauce or apple-horseradish*

#### **Roasted prime rib from organic ox**

*with onions & roasted potatoes*

#### **Viennese cabbage noodles**

*with chive & cream sauce*

*... THE Viennese classic – prepared in home recipe-style.*

*Thou shalt continue with enjoying.*

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## DESSERT

### SEASONAL DELICACIES

*“Thou shalt get to know the specialities of the season.”*

#### **Pfarrwirt’s homemade cream slice**

*with ragout of pears and berries*



#### **Homemade Christmas cookies**

### CUISINE OF THE CROWN LANDS

*“Thou shalt remember long forgotten recipes.”*



#### **Bohemian “Dalken“**

*with plum jam and sour cream ice cream  
(a recipe from the former Kingdom of Bohemia)*

### OUR SPECIALITIES

*“Thou shalt not change tried and trusted dishes.”*

#### **Pfarrwirt’s assorted sweets**

*Choose your favourites from Pfarrwirt desserts.*

#### **Pancakes per piece**

*with apricot/strawberry/raspberry/cranberry jam*

#### **Chocolate mousse**

*with stewed berries*

#### **Pfarrwirt’s assorted strudels**

*Curd cheese and apple strudel with vanilla sauce*

#### **Vanilla parfait**

*with stewed cherries*

#### **Three sorts of homemade sorbet**

*Thou shalt enjoy the flavour.*

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## CHEESE

### Specialities from “Wiener Naschmarkt“

#### “Vorarlberger Bergkäse“

*with fig mustard*

#### “Brillat Savarin“

*Cow*



#### “Gorgonzola“

*Cow/blue cheese/creamy, mild*

#### Assorted cheese

*We serve homemade apple and pear chutney and bread/whitebread along with the cheese.*

## BREAD AND COVER

#### Cover charge including bread and butter

*Monday-Friday lunchtime*

#### Cover charge including bread, spread and butter

*in the evening*

*...oven-fresh bread, organic butter and homemade spread.*

*Thou shalt try something sparkling.*

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## SPARKLING MOMENTS AT PFARRWIRT'S

### Rainer's special Drinks

Pfarrwirt's Christmas drink

*with hibiscus flower, elderflower syrup and Mayer's Winzersekt*

Wiener Spritzer

*with Vermouth red, Mayer's Gemischter Satz, soda and orange zest*

\*\*\*

Winzersekt, *Mayer am Pfarrplatz*

Das prickelnde Fräulein Rosé von Döbling

Rieslingsekt, *Mayer am Pfarrplatz*

Schlumberger DOM T. Fx. T.

Hugo *with Mayer's Winzersekt*

Noblier Sparkling, non-alcoholic



## APERITIF

Gin Tonic

Aperol-Spritz'

Kaiserspritzer

Campani

Negroni

## WINE OF THE MONTH

2017 Riesling „Nussberg“  
*Mayer am Pfarrplatz, Wien*



*Thou shalt celebrate yourself.*

---

## BEER

### On tap

Pfiff Ottakringer helles  
Seidel Ottakringer helles  
Krügerl Ottakringer helles  
Seidel Gold Fassl Zwickl rot  
Krügerl Gold Fassl Zwickl rot

### Bottled

Almradler  
Budweiser Budvar  
Hirter Privat Pils  
Die Weisse hell  
Null Komma Josef

*Thou shalt freshen up your heart.*

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## NON ALCOHOLIC DRINKS

Grape juice  
Grape juice with Water  
Apple juice cloudy from Stift Schotten  
Apple juice cloudy from Stift Schotten with soda water  
Apple juice cloudy from Stift Schotten with tap water  
Elderflower syrup with soda water  
Elderflower syrup with tap water  
Carpe Diem Classic  
Franz Josef Rauch - *Apple-Elderflower, naturally cloudy*  
Rauch - *Blackcurrant, Apricot, Orange, Tomato*  
Almdudler  
Spezi *Orange/Lemon*  
Kracherl *Lemon/Raspberry*  
Coca-Cola/Coca-Cola Light  
Vöslauer sparkling/still  
Vöslauer sparkling/still  
Rauch ice tea Peach/Lemon

*Thou shalt choose your favourite.*

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## WINERY MAYER AM PFARRPLATZ

*The traditional Winery Mayer am Pfarrplatz, the quintessential example of Viennese Heurigen-culture has produced excellent Viennese wines in Nussdorf-Heiligenstadt since 1683. The grape varieties Grüner Veltliner, Riesling, Chardonnay, Yellow Muscat, Sauvignon Blanc and Pinot Noir are cultivated in the most precious single vineyards in Vienna, the chalky Nussberg and the one-of-a-kind site Alsegg, and consistently top-quality Viennese wines are produced as a result.*

### Wine by the glas/bottle

2017 Wiener Klassik

2017 Grüner Veltliner

2018 Wiener Gemischter Satz DAC

2017 Grüner Veltliner „Grinzing“ vormals „Schenkenberg“

2017 Riesling „Ried Alsegg“

2017 Sauvignon Blanc

2017 Riesling „Nussberg“

2016 Zweigelt

2016 Pinot Noir

2016 Pinot Noir „Nussberg“

## WINERY ROTES HAUS

*Since 2001, the VWG "Vienna 19" Weinmarketing GmbH has cultivated vineyards in the most famous wine-growing area of Vienna, the Nussberg. Not only do the climatic and ideal geographic conditions make this vineyard a jewel, but also the splendid view over Vienna. The charming "Rotes Haus", situated amidst the vineyard, gives the wine its name.*

2018 Wiener Gemischter Satz DAC

2017 Grüner Veltliner „Nussberg“

## HOUSEWINE SPRITZER

Nussberg Spritzer white/red

*Thou shalt feel yourself comfortable.*

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## DESSERT WINE

2016 Beerenauslese St. Andräer  
*Zinief, Neusiedlersee*

2015 Eiswein Grüner Veltliner  
*Nigl, Senftenberg/Kremstal*

## DIGESTIF

Mayer am Pfarrplatz *Tresterbrand Wiener Gemischter Satz*

Pfarrwirt's Schnaps *Nut*

Pfau  
*Carinthian Pear*  
*Apple*  
*Apricot*

Hämmerle  
*Apricot, Pear*  
*Rowan berry*

G. Bertagnolli *Grappa Riserva*

Lagavulin *16 years Islay Single Malt*  
*Scotch Whisky*

Pfarrwirt's Caffè corretto  
*With a shot Mayer's Tresterbrand*

*Thou shalt present gladness.*

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It is also possible for you to buy our  
multiple award winning wines from our wineries  
**Mayer am Pfarrplatz** and **Rotes Haus**  
at our yard sale.

Please ask for our „yard sale price list“.



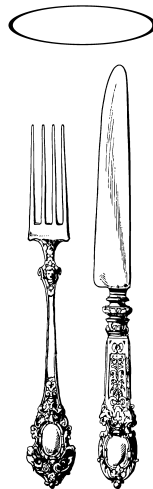
*Thou shalt be awake and shine.*

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## HOT DRINKS

Small Espresso / Small Mokka  
Double Espresso / Double Mokka  
Black Coffee (optional with milk)  
Melange  
Cappuccino  
Einspänner  
Café Latte  
  
Hot chocolate

*Darjeeling Himalaya, Green Manjolay, Fruit Cocktail, Peppermint,  
chamomile tea, Verbene (herb tea)*



*Thou shalt be amazed.*

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## THE HISTORY PFARRWIRT'S

The history of Pfarrwirt dates back to the 12th century. Today, the building is considered one of the most historically important in Vienna. Excellently preserved arches, windows and the famous red chalk drawings document the period from the 12th to the 15th century. The impressive wood veranda was designed 1872 in keeping with Vienna's coffee house culture.



Pfarrwirt has spacious, convenient rooms for every event: the legendary wood veranda, with its large window front, and a classic dining garden; the “Prälatensaal” (prelates’ hall), where Beethoven felt at home, features an artistically painted ceiling, and the adjoining Beethovenroom is simple yet cosy.





**Mayer am Pfarrplatz**  
Weingut – Heuriger – Beethovenhaus  
Pfarrplatz 2  
A-1190 Wien

Tel. +43 1 370 12 87  
Fax. +43 1 370 47 14  
E-mail. [mayer@pfarrplatz.at](mailto:mayer@pfarrplatz.at)  
[www.pfarrplatz.at](http://www.pfarrplatz.at)

Montag - Samstag 16:00 bis 24:00 Uhr  
Sonntag und Feiertage ab 12:00 Uhr geöffnet.



**Mayer am Nussberg**  
DIE Buschenschank.  
Kahlenbergerstraße 210  
A-1190 Wien

Tel. +43 1 370 12 87  
Fax. +43 1 370 47 14  
E-mail. [mayer@pfarrplatz.at](mailto:mayer@pfarrplatz.at)  
[www.mayeramnussberg.at](http://www.mayeramnussberg.at)

Freitag, Samstag, Sonntag & Feiertag  
geöffnet (nur bei Schönwetter)  
APRIL bis OKTOBER



**SKY Café – Bar**  
Kärntnerstraße 19  
A-1010 Wien

Tel. +43 1 513 17 12  
Fax. +43 1 513 17 12 20  
E-mail. [office@skybox.at](mailto:office@skybox.at)  
[www.skybox.at](http://www.skybox.at)

Montag bis Freitag von 10:00 bis 02:00 Uhr  
Samstag von 09:30 bis 02:00 Uhr  
Sonntag von 11:00 bis 02:00 Uhr



**SKY Restaurant**  
Kärntnerstraße 19  
A-1010 Wien

Tel. +43 1 513 17 12  
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Sonntag von 11:00 bis 02:00 Uhr