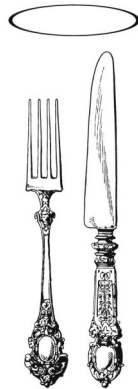


Thou shalt enjoy.



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.


STARTERS



SPRING AWAKENING AT PFARRWIRT


“Thou shalt get to know the specialities of the spring.”

Pfarrwirt’s colorful spring salad 
with goat’s cheese, tomatoes and wild garlic pesto

Oven-fresh onion tarte 
with celery, kohlrabi and wild garlic sour cream

PFARRWIRT’S LENTEN SOUP

“Fasting for healing your body and inner peace.”

Red beet soup 
with quinoa and horseradish

CUISINE OF THE CROWN LANDS

“Thou shalt remember long forgotten recipes.”



East Tyrolean “Schlipfkrapfen“ 
*with wild garlic sour cream, mountain cheese and iceberg salad
(a recipe from the former Princely County of Tyrol and Vorarlberg)*

Thou shalt ask for something gorgeous.

STARTERS

OUR SPECIALITIES

“Thou shalt not change tried and trusted dishes.”

Pfarrwirt's assorted starters

for 2 people

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

Wild garlic soup



with small potato dumplings

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.

MAIN COURSE



SPRING AWAKENING AT PFARRWIRT

“Thou shalt get to know the specialities of the spring.”

Homemade potato gnocchi

with wild garlic, roasted vegetables and mascarpone cream

Roasted fillet pike from Achensee

with Tyrolean lentils, spring onions and tarragon

Viennese creamed veal goulash

with mustard pickle, small wild garlic dumplings and sour cream

Roasted fillet of char from organic Freiner fish

on roasted vegetables, potatoes and garlic butter

CUISINE OF THE CROWN LANDS

“Thou shalt remember long forgotten recipes.”



Dürnsteiner Rieslinghenderl

with rice, peas, mushrooms and leek

(a recipe from the former Archduchy of Austria below the Enns)



“Lviv” beef fillet steak

with onion and bacon crust, potato dumplings and vegetable glaze

(a recipe from the former Kingdom of Galicia and Lodomeria)

Thou shalt taste quality.

MAIN COURSE

OUR SPECIALITIES

“Thou shalt not change tried and trusted dishes.”

Pfarrwirt’s home cooking

Black pudding | *Grilled sausage* | *Greaves - dumpling*
with creamed kohlrabi | *with “Riesling“ cabbage* | *with coleslaw & bacon*

“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.

DESSERT

SPRING AWAKENING AT PFARRWIRT

“Thou shalt get to know the specialities of the spring: “

Pfarrwirt’s homemade cream slice
with rhubarb and strawberries

Carinthian ice cream “Reindling“

CUISINE OF THE CROWN LANDS

“Thou shalt remember long forgotten recipes. “



Glaced semolina „Schmarrn“
with ragout of pears and almonds
(a typical Viennese recipe)

OUR SPECIALITIES

“Thou shalt not change tried and trusted dishes. “

Pfarrwirt’s assorted sweets
Choose your favourites from Pfarrwirt’s desserts.

Pancakes
with apricot/strawberry/raspberry/cranberry jam

Chocolate mousse
with stewed berries

Pfarrwirt’s assorted strudels
Curd cheese and apple strudel with vanilla sauce

Three sorts of homemade sorbet

Thou shalt enjoy the flavour.

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.

Thou shalt enjoy the best wine with cheese.

DESSERT WINE

2016 Beerenauslese St. Andräer

Zinief, Neusiedlersee

2015 Eiswein Grüner Veltliner

Nigl, Senftenberg/Kremstal

Thou shalt try something sparkling.

SPARKLING MOMENTS AT PFARRWIRT

Rainer's special Drink

Pfarrwirt's Spring Drink

with hibiscus flower, elderflower syrup and Mayer's Winzersekt

Negroni

Winzersekt, *Mayer am Pfarrplatz*

Rieslingsekt, *Mayer am Pfarrplatz*

Schlumberger DOM T. Fx. T.

Hugo *with Mayer's Winzersekt*

Noblier Sparkling, non-alcoholic



APERITIF

Gin Tonic

Aperol-Spritz'

Kaiserspritzer

Campari

Wiener Spritzer

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

WINE OF THE MONTH

2018 Wiener Gemischter Satz „Nussberg“
Mayer am Pfarrplatz, Wien

2016 Grüner Veltliner „Steiltterrassen“
Atzberg, Wachau



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.

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.

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

2018 Wiener Klassik

2018 Grüner Veltliner

2018 Wiener Gemischter Satz DAC

2018 Grüner Veltliner „Grinzing“

2017 Riesling „Ried Alsegg“

2018 Sauvignon Blanc

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

2018 Grüner Veltliner „Nussberg“

HOUSEWINE SPRITZER

Nussberg Spritzer white/red

Thou shalt feel yourself comfortable.

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 of Mayer's Tresterbrand

Thou shalt present gladness.



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“.

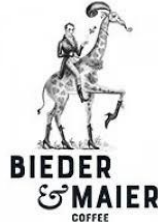


Thou shalt be awake and shine.

HOT DRINKS

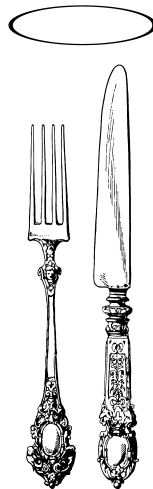
FROM VIENNA WITH LOVE...

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



Hot chocolate

Tea from Demmer's Teahouse - *the tea specialist from Austria*
Darjeeling Himalaya, Green Manjolar, Fruit Cocktail, Peppermint,
chamomile tea, Verbene (herb tea)



Thou shalt be amazed.

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

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Fax. +43 1 370 47 14
E-mail. mayer@pfarrplatz.at
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
www.mayeramnussberg.at

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



SKY Café – Bar
Kärntner Straße 19
A-1010 Wien

Tel. +43 1 513 17 12
Fax. +43 1 513 17 12 20
E-mail. office@skybox.at
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



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