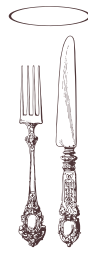


You shall be welcome.



P F A R R W I R T


A Tafelspitz is a Tafelspitz,
a Wiener Schnitzel a Wiener Schnitzel.

What sounds simple is one of the great secrets of Viennese cuisine:
simple, clear, genuine dishes that taste, how they should taste.

Another secret: Viennese cuisine has always been – the only one named
after a city – diverse and open to influences from other countries as well as
regions. Recipes of the crown lands bohemia and Hungary were used in
kitchens in Austria as homely as the Melanzani, the Biscot or the Bouillon,
ingredients and dishes of Italian and French cuisine.

Preserving the original, allowing something new, tradition and cosmopolita-
nism, the Pfarrrwirt feels committed to these secrets of the Viennese cuisine.

**Our service team will be happy to inform you about allergenic ingredients
in our food and drinks.**

 This dish is **vegetarian** 

 This dish is prepared **vegan** 

*All prices quoted are in Euros – including all duties as well as taxes. In order to limit waiting
times in the service process, we are happy to create one bill per reservation / table.*

*We ask for your understanding that a separate payment per person is therefore
unfortunately not possible.*



You shall experience pleasurable moments.

STARTERS

vegan

Pfarrwirt's Chanterelle Salat

with roasted chanterelles, tomatoes and pickled onions

Organic Beef Tartar

with mustard – truffle mayonnaise, farmer's butter with homemade herbal salt and red onions

as an appetizer

as main course

Tavern Vitello

Thin slices of saddle of veal roasted to a delicate pink color with lime cream, herbs, chanterelles and capers

Pfarrwirt's Starters – Étagère (for 2 people)

The BEST from our starter kitchen.

Marinated Alpine Salmon

with radish, spinach and dill – mustard

...The Alpine salmon is a special variety of salmon bred in Austrian aquacultures.

The colder the water is, the slower the fish grows. Slow growth is very healthy – that's why the "Austrian Alpine Salmon" tastes particularly good.

Pfarrwirt's Greaves – Dumplings

with warm bacon – cabbage

as an appetizer

as a main course

SOUPS

Potato and Leek Cream Soup

with chanterelles

Clear Beef Soup

with sliced pancakes, liver dumpling or semolina dumpling



COVER LUNCH 2,00
with JOSEPH BROT

|

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 3,50

You shall treat yourself with something special.

SEASONAL SPECIALITIES

MAIN COURSES

vegan

East Tyrolean Schlipfkrapfen

with roasted chanterelles, brown butter and fresh garden herbs


vegan

Pfarrwirt's Mushroom - Bowl

with chickpeas, young spinach, glazed chanterelles, tomatoes, vegan feta cheese and fruity strawberry and lime dressing

Chanterelle Goulash

with fluffy bread dumplings and colourful paprika

*vegan also available 

GLUTEN
FREE

Tagliatelle alla Busara

with wild prawns, crayfish, young leeks and tomatoes

Grilled Brook Char Fillet of "Freiner BIO - Fish"

on grilled vegetables, wine tavern and garlic butter

... Freiner ORGANIC fish grows up in crystal clear water in a species-appropriate way and is raised with purest organic feed.

Therefore, this organic fish is a natural and healthy fish.

Organic requirements are even exceeded by our supplier.

Pfarrwirt's Pepper Steak

Tender grilled beef fillet steak from the Lower Austrian Weideochsen, prepared to your choice of doneness. Served with paprika - courgette vegetables, sweet potatoes and our legendary pepper cream sauce made to an old house recipe.

CROWN LANDS CUISINE



Stuffed Sulmtal Chicken Breast

with potato dumpling gröstl, chanterelle mushrooms and marjoram glacé

From time immemorial, at home among orchards, vineyards, chestnut trees and mixed forests, the Sulmtaler Chicken proudly looks back on its centuries-long past as an ambassador for the delights of southern Styria. As early as the 17th century, it began its conquest as a festive delicacy at all the great courts of princes and emperors in Europe. At Pfarrwirt we receive our Sulmtaler chicken freshly delivered every day and prepare it with much love. In summer, this dish is refined with fresh chanterelles.



COVER LUNCH 2,00
with JOSEPH BROT

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 3,50

You shall courageously desire greatness.



OUR SPECIALITIES

MAIN COURSES

“Kalbsbutterschnitzel”

with mashed potatoes and glazed carrots

Roasted Liver from Organic Veal

with homemade mashed potatoes

... the best and tastiest potatoes for our guests are from “Beißer - Eibesbrunner potatoes farmer”.

Breaded Fried Chicken

Viennese Schnitzel from Veal

... of course the “ORIGINAL” from veal

We recommend...

Potato - lambs lettuce salad

Parsley potatoes or rice

Pfarrwirt’s Ficker Goulash

The traditional Viennese goulash from the pasture ox with fluffy bread dumplings and pickles

“Tafelspitz” Organic Prime Boiled Beef

with roasted potatoes and cream – spinach

for this to choose: chive - sauce or apple - horseradish

Pfarrwirt’s “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.



COVER LUNCH 2,00
with JOSEPH BROT

|

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 3,50

You shall become weak.

DESSERT DELICACIES

DESSERT



„Gundelpalatschinke“ with Ice Cream

pancake with chocolate, nuts and Missi - vanilla ice cream

The Hungarian master chef Karoly Gundel (1883-1956), who, along with the Frenchman Auguste Escoffier, is still considered one of the greatest chefs of all time, was the creator of this classic.

This - admittedly by no means low - calorie - cuisine tradition is not only upheld in the Restaurant Gundel in Budapest, but can also be rediscovered here at the Pfarrwirt. In summer it's served with delicious Missi vanilla ice cream

Homemade Cream Slice “Cremeschnitte”

with berry ragout and mint

Pfarrwirt's Orange Cream

with raspberries and mint

Wachau Apricot Dumplings (2 pieces)

with butter crumbs and apricot roast

Missi - Ice cream MY FAVOURITE ICE CREAM FROM THE FARM

2 scoops

To choose: Nougat, Lemon Sorbet*, Vanilla, Chocolate and Strawberry Sorbet*, Curd

*vegan 



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT

Because our home is nature and our Missi ice cream is still a real craft and because fresh as well as homemade is far from enough, our Missi ice cream is also 100% natural.

You shall not change well- tried things.

OUR CLASSIC DESSERTS

Pfarrwirt's Apple Strudel

mit vanilla sauce

Creamy Chocolate Mousse

with berry roaster

Homemade Viennese Pancake

with homemade apricot - jam



COVER LUNCH 2,00
with JOSEPH BROT

|

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 3,50

You shall perceive the ripe aroma.

CHEESE SPECIALITIES FROM "VIENNA'S NASCHMARKT"

„The more cheese, the more holes. The more holes, the less cheese.

So: the more cheese, the less cheese! Right?“

- Aristoteles

Swiss Mountain Cheese "Schloss Altenberg"

with fig mustard

... from the Swiss Emmental - 14 months matured

Goat Cheese "Crème Chevre"

White Cheese

Emmentaler "Old"

matured for 16 months

Mixed Cheese Plate

for 1 person

for 2 persons

*We serve to our cheese specialities
homemade apple - pear chutney and oven-fresh bread.*

You shall treat yourself with the best wine and cheese.

DESSERT WINE

2017 Berry Selection

Winery Angerhof-Tschida, Neusiedlersee

2018 Ice Wine Grüner Veltliner

Nigl, Senftenberg/Kremstal



COVER LUNCH 2,00
with JOSEPH BROT

|

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLYDAY ALL DAY 3,50

You shall taste our recommendation of the month.



PFARRWIRT'S RECOMMENDATION

Döblinger Affaire

4cl Wiener Dirndl (cornelian cherry)
with 0,1l sparkling „Fräulein Rosé“, with orange & mint

Virgin Mojito

Cucumber, thyme, oregano, lemon juice, brown sugar
sparkling water and crushed Ice

Pfarrwirt's Almjodler - For cool kids only 😊

Almdudler, soda, fresh lemon juice and grenadines syrup

SPARKLING AT PFARRWIRT

Sparkling wine, Mayer am Pfarrplatz

Our „Prickelnde Fräulein Rosé“, Mayer am Pfarrplatz

Hugo with Mayer's sparkling wine

Mayer's "Riesling" sparkling wine, Mayer am Pfarrplatz

APERITIF

Gin Tonic 4 cl Bombay Sapphire Gin and Schweppes Tonic Water

Aperol-Spritz' 1/8 l white wine, 1/16 l soda and 4 cl Aperol

Kaiserspritzer 1/8 l white wine, 1/16 l soda and 2 cl elderflower syrup

Campari 4 cl, with Soda 1/16 l or Orange 1/8 l



You shall celebrate yourself.



BEER

DRAFT BEER

Pfiff Ottakringer Bio Pur
Seidel Ottakringer Bio Pur
Krügerl Ottakringer Bio Pur
Seidel Ottakringer Bio Zwickl
Krügerl Ottakringer Bio Zwickl

BOTTLED BEER

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

You shall refresh your heart

NON ALCOHOLIC DRINKS

Grape Juice
Grape Juice with tap water
Apple Juice from Stift Schotten
Apple Juice with sparkling water
Apple Juice with tap water*
Elderflower Syrup with sparkling water
Elderflower Syrup with tap water *
Sparkling Water with lemon
Carpe Diem Classic
Rauch currant, apricot, orange, tomato
Almdudler - THE Original
Almdudler - sugarfree
Spezi Orange
Frucade
Kracherl lemon/raspberry
Coca Cola/Coca Cola light
Vöslauer mineral water still or sparkling
Vöslauer mineral water still or sparkling
Rauch Icetea peach/lemon

You shall find 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 as well as 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.

2020 Wiener Klassik
2021 Grüner Veltliner
2021 Wiener Gemischter Satz DAC
2020 Wiener Gemischter Satz „Nussberg“ DAC
2020 Grüner Veltliner „Grinzing“
2020 Riesling „Ried Alsegg“
2020 Riesling „Nussberg“
2020 Sauvignon Blanc
2021 Gelber Muskateller
2021 Asia Cuvée
2018 Zweigelt
2018 Pinot Noir
2018 Pinot Noir „Nussberg“
2017 Cuvée 1817

WINERY ROTES HAUS

Since 2001, the VWG „Vienna 19“ Wein 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.

2020 Wiener Gemischter Satz DAC
2021 Wiener Gemischter Satz „Nussberg“ DAC
2020 Grüner Veltliner „Nussberg“
2020 Chardonnay „Nussberg“

You shall make yourself some space.



DIGESTIF

**Mayer am Pfarrplatz
Tresterbrand Wiener Gemischter Satz
Pfarrwirt's Nusschnaps
Pfau**

*Carinthian cider pear
Apple of the barrel
Apricot*

Hämmerle

*Apricot, Pear Williams
Rowanberry*

EDEL.STOFF

Arolla pine liquor

Distilleria G. Bertagnolli S.R.L. Grappa

Lagavulin 16 years Islay Single Malt Scotch Whisky (4cl)

You shall give joy.

You can also buy the award - winning wines
from our wineries Mayer am Pfarrplatz and
Rotes Haus at our winery-direct-sale.
Please ask for our „yard sale price list“.

Available in our Onlineshop
shop.pfarrplatz.com



You shall be awake and shine.

COFFEE & TEA SPECIALITIES

Espresso
Double Espresso
Verlängerter
Melange
Cappuccino
Einspänner
Milchkaffee / Café Latte / Häferlkaffee
Pfarrwirt's Caffè corretto with a shot of Mayer's Tresterbrand (2 cl)
Hot Chocolate
Demmer's Tea – Tea specialist in Austria
Darjeeling Himalaya, Green Manjoly, wild berry cocktail, peppermint,
chamomile, vervain



We are happy to prepare our coffee specialities with a plant-based alternative to the best cow's milk. vly the creamy – fantastic milk alternative made from pea protein in barista quality. 100% plant-based, sugar-free & rich in protein.

You shall know...

OUR PROMISE OF QUALITY

We source our products fresh and in the highest quality
predominantly from the following regions:

Beef: Kamptaler Fleischwaren H Ilerschmid, Etsdorf
Venison: Kriegler, Wien Fleischwaren H Ilerschmid, Etsdorf
Chicken: Steirisches Frischgeflügel Tschiltsch, Weistrach
Pork: Tullnerfelder Pork, Kamptaler Fleischwaren H Ilerschmid, Etsdorf
Dairy products From Austria with AMA-Gütesiegel
Organic Eggs: Eierhof Martha Edhofer, Michelndorf
Potatoes: Beisser, Eibesbrunn
Vegetables: Marchfelder vegetables via K. Müllner
Freshwater fish: Trout, char and carp from Eishken Estate
Saltwater fish: Brooktrout from Freiner BIO-Fisch



Furthermore, we obtain organic poultry from the poultry farm Lugitsch via meat products Höllerschmid from Etsdorf, finest Emmerberger ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and hand-made Missi ice cream from Kitzbühel. „Typical regional raw material: Mixed set from our own production“ and „Products from the GenussRegion: Styrian horseradish and Marchfelder asparagus.
„ For fresh food preparation and the use of regional raw materials, we have been awarded with the AMA Gastrosiegel.



DIE Buschenschank

Reopening in April for you.

Thu & Fri from 14:00 | Sat & Sun from 12:00






**REVEL. LAUGH. EAT. DRINK.
SINCE 1683.**

Daily opened.



**Eventhotline
0800 7000 10**



PFARRWIRT

YOUR EVENT AT PFARRPLATZ

Enjoy our unique ambience
at Vienna–Heiligenstadt.



Thou shalt celebrate at the best locations.



Pfarrwirt

The oldest Viennese restaurant

Pfarrplatz 5

A-1190 Wien

Tel. +43 1 370 73 73

Fax. +43 1 370 73 73-10

E-Mail: info@pfarrplatz.at

www.pfarrplatz.at

Daily opened

Our wine cellars

Celebrate with style.

Our event team is looking forward to your request.

E-Mail: rezeption@pfarrplatz.at



Mayer am Pfarrplatz

Winery - Heuriger - Beethoven house

Pfarrplatz 2

A-1190 Wien

Tel. +43 1 370 12 87

Fax. +43 1 370 47 14

E-Mail: mayer@pfarrplatz.at

www.pfarrplatz.at

Daily opened.



Mayer am Nussberg

DIE Buschenschank

Kahlenbergerstraße 213

A-1190 Wien

Tel. +43 664 75 55 66 67

E-Mail: nussberg@pfarrplatz.at

www.mayeramnussberg.at

Reopening at April for you.



SKY Restaurant & Roofgarden

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

Monday - Saturday: 10:00 - 22:00

Sunday and Holiday: closed

You shall treat yourself with something special.



**OUR RICH SELECTION OF
AUSTRIAN AND INTERNATIONAL WINES
CAN BE FOUND IN OUR WINE LIST.**

OUR SERVICE TEAM WILL BE HAPPY TO ADVISE YOU

