

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 Pfarrwirt 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

Autumn pumpkin salad



with glazed muscat pumpkin, young spinach, roasted walnuts and beet

16,90



Pfarrwirt's crispy goose roulade

on sweet and sour vegetable salad

15,80



Pfarrwirt's Gansl Étagère (for 2 persons)

Goose dumplings on pumpkin cabbage
Baked goose liver with Waldorf salad and cranberries
Crispy goose roulade on sweet and sour vegetable salad

39,50

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.*

18,90

Tavern Vitello

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

17,90

BIO

Beef Tartar from pasture – raised Ox

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

as an appetizer

as main course

18,90

23,50

Pfarrwirt's Greaves – Dumplings

with warm bacon – cabbage

as an appetizer

as a main course

15,90

18,90

SOUPS

Pumpkin Cream Soup



with homemade apple dumpling

6,90

Clear Beef Soup

with sliced pancakes, liver dumpling or semolina dumpling

6,90



Goose soup

according to our traditional recipe
with semolina dumplings and roots

7,50

CROWN LANDS CUISINE



vegan

Vegan beet soup „Borschtsch“



with lovage and fresh horseradish

Russian boršč, actually = beetroot, the name was transferred from a soup made from it in the past to the new dish and is one of the most popular classics of the Kronländer cuisine. At Pfarrwirt we interpret this dish with the best ingredients. The main component for the taste is the red beet, which gives the aroma and the typical dark red outstanding earthy color.

7,50



You shall treat yourself with something special.



SEASONAL SPECIALITIES MAIN COURSES



Oven-fresh pasture goose

with apple-red cabbage, potato dumplings and glazed chestnuts

28,90

Waldviertel venison ragout

with colorful turnips and farmer bread roulad

23,90

Pink roasted saddle of venison

with homemade croquettes, mushroom cream and pickled Pinot Noir pear

34,00

vegan

East Tyrolean Schlipfkrapfen

with pumpkin puree, vegan feta cheese and garden cress

18,90

vegan

Hearty - vegan Blunz'ngröstl Greetings from Mayer am Pfarrplatz

Prepared with the original Blutvurst from the Blunz  world champion Dormayer - served with our legendary cabbage salad



17,90

organic

Fillet of organic ox (200g) „Rossini

with goose liver, pumpkin-zucchini roast and truffle glaze

37,00

organic

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.

33,00





You shall courageously desire greatness.



OUR SPECIALITIES MAIN COURSES

Breaded Fried Chicken 20,80

Viennese Schnitzel from Veal 22,90

... of course the "ORIGINAL" from veal

We recommend...

- Potato - lambs lettuce salad 5,90
- Parsley potatoes or rice 4,90

"Kalbsbutterschnitzel" 20,80

with mashed potatoes and glazed carrots

organic

Roasted Liver from Organic Veal 22,90

with homemade mashed potatoes
... the best and tastiest potatoes are from
"Beißer - Eibesbrunner potatoes farmer".

Natural schnitzel from pasture calf 21,80

with delicious juice and butter rice

Pfarrwirt's Fiaker Goulash 18,90

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

organic

"Tafelspitz" Prime Boiled Beef from Organic Ox 27,90

with roasted potatoes and cream - spinach
for this to choose: chive - sauce or apple - horseradish

Pfarrwirt's "Viennese Zwiebelrostbraten" 27,90

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.





You shall become weak.

DESSERT DELICACIES

CROWN LANDS CUISINE



Bohemian Powidltascherl

with plum ragout and sour cream ice cream

This sweet dessert made from overripe, dried, pitted plums, was one of the earliest mentions in the oldest Austrian cookbooks. It's a dessert that's mostly enjoyed in Austria and the Czech Republic these days. Powidl (from „povidat“ - „talk“) refers to the time-consuming method of preparation by constant stirring - a period of time that peasant women used to like to shorten by chatting.

10,50

Glazed, crumbled apple pancakes  12,90
with almonds and cinnamon ice cream

Homemade Cream Slice "Cremeschnitte"  8,90
with berry ragout and mint

Pfarrwirt's Orange Cream  8,90
with raspberries and mint

Missi - Ice cream MY FAVOURITE ICE CREAM FROM THE FARM  7,50
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  8,90
with vanilla sauce

Creamy Chocolate Mousse  8,50
with berry roaster

Homemade Viennese Pancake  4,50
with homemade apricot – jam



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" 	13,00
with fig mustard ... from the Swiss Emmental - 14 months matured	
Goat Cheese "Crème Chevre" 	13,00
White Cheese	
Emmentaler "Old" 	13,00
matured for 16 months	
Mixed Cheese Plate 	
for 1 person	18,00
for 2 persons	27,00

*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	1/16l
Winery Angerhof-Tschida, Neusiedlersee	7,70
2018 Ice Wine Grüner Veltliner	8,70
Nigl, Senftenberg/Kremstal	





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		8,90
Virgin Mojito Cucumber, lemon juice, brown sugar, sparkling water and crushed Ice	0,2 l	6,50
Pfarrwirt's Almjudler - For cool kids only 😊 Almdudler, soda, fresh lemon juice and grenadines syrup	0,25 l	4,50

SPARKLING AT PFARRWIRT

Sparkling wine , Mayer am Pfarrplatz	0,125 l	6,10
Our „Prickelndes Fräulein Rosé“ , Mayer am Pfarrplatz	0,125 l	6,20
Hugo with Mayer's sparkling wine	0,1 l	7,90
Mayer's "Riesling" sparkling wine , Mayer am Pfarrplatz	0,7 l	54,00

APERITIF

Gin Tonic 4 cl Bombay Sapphire Gin and Schweppes Tonic Water		12,80
Aperol-Spritz' 1/8 l white wine, 1/16 l soda and 4 cl Aperol		6,90
Kaiserspritzer 1/8 l white wine, 1/16 l soda and 2 cl elderflower syrup		6,50
Campari 4 cl, with Soda 1/16 l or Orange 1/8 l		6,50





You shall celebrate yourself.



BEER DRAFT BEER

Pfiff Ottakringer Bio Pur	0,20l	3,20
Seidel Ottakringer Bio Pur	0,33l	4,20
Krügerl Ottakringer Bio Pur	0,50l	5,20
Seidel Ottakringer Bio Zwickl	0,33l	4,30
Krügerl Ottakringer Bio Zwickl	0,50l	5,30

BOTTLED BEER

Almradler	0,33l	4,10
Budweiser Budvar	0,33l	4,90
Hirter Privat Pils	0,33l	4,90
Die Weisse hell	0,33l	4,90
Null Komma Josef	0,33l	4,10

You shall refresh your heart

NON ALCOHOLIC DRINKS

Grape Juice	0,25l	3,90
Grape Juice with tap water	0,50l	3,90
Apple Juice from Stift Schotten	0,25l	3,90
Apple Juice with sparkling water	0,25/0,50l	2,90/5,90
Apple Juice with tap water*	0,25/0,50l	2,10/3,90
Elderflower Syrup with sparkling water	0,25/0,50l	2,90/5,40
Elderflower Syrup with tap water *	0,25/0,50l	2,10/3,90
Sparkling Water with lemon	0,25/0,50l	2,90/4,20
Carpe Diem Classic	0,25l	4,10
Rauch currant, apricot, orange, tomato	0,20l	3,90
Almdudler – THE Original	0,33l	3,90
Almdudler – sugarfree	0,33l	3,90
Spezi Orange	0,33l	3,90
Frucade	0,33l	3,90
Kracherl lemon/raspberry	0,33l	3,90
Coca Cola/Coca Cola light	0,33l	3,90
Vöslauer mineral water still or sparkling	0,33l	3,40
Vöslauer mineral water still or sparkling	0,75l	6,20
Rauch Icetea peach/lemon	0,33l	3,90



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.

	1/8 l	0,75 l
2021 Wiener Klassik	4,20	25,00
2021 Grüner Veltliner	4,40	26,00
2021 Wiener Gemischter Satz „Nussberg“ DAC	6,70	39,00
2021 Grüner Veltliner „Grinzing“	4,90	30,00
2021 Riesling „Ried Alsegg“	5,20	31,00
2021 Riesling „Nussberg“	6,70	39,00
2021 Sauvignon Blanc	6,20	36,00
2021 Gelber Muskateller	6,20	36,00
2021 Asia Cuvée	6,40	38,00
2018 Zweigelt	4,90	29,00
2019 Pinot Noir	5,00	31,00
2019 Pinot Noir „Nussberg“	6,10	36,00

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.

	1/8 l	0,75 l
2021 Wiener Gemischter Satz DAC	5,50	33,00
2021 Wiener Gemischter Satz „Nussberg“ DAC	6,70	39,00
2021 Grüner Veltliner „Nussberg“	5,60	33,00
2021 Chardonnay „Nussberg“	6,80	41,00



You shall make yourself some space.



DIGESTIF

Mayer am Pfarrplatz	2 cl
Tresterbrand Wiener Gemischter Satz	6,50
Pfarrwirt's Nusschnaps	6,50
Pfau	
<i>Carinthian cider pear</i>	6,90
<i>Apple of the barrel</i>	6,90
<i>Apricot</i>	6,90
Hämmerle	
<i>Apricot, Pear Williams</i>	6,80
<i>Rowanberry</i>	8,00
EDEL.STOFF	
<i>Arolla pine liquor</i>	6,90
Distilleria G. Bertagnolli S.R.L. Grappa	9,80
Lagavulin 16 years Islay Single Malt Scotch Whisky (4cl)	12,50

You shall give joy.

You can also buy the award – winning wines from our wineries
Mayer am Pfarrplatz and Rotes Haus at our new
Shop „Mayer für Zuhause“.

Opened daily for you. Our wines and
delicacies from our kitchen to take away.
Just around the corner at Mayer am Pfarrplatz.



Also available in our Onlineshop
www.shop.pfarrplatz.com



You shall be awake and shine.



COFFEE & TEA SPECIALITIES

Espresso		3,90
Double Espresso		4,70
Verlängerter		4,30
Melange		4,80
Cappuccino		4,80
Einspanner		4,90
Milchkaffee / Café Latte / Häferlkaffee		4,90
Pfarrwirt's Caffè corretto with a shot of Mayer's Tresterbrand (2 cl)		9,90
Hot Chocolate		5,20
Demmer's Tea – Tea specialist in Austria		4,50
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.



PFARRWIRT



REVEL. LAUGH. EAT. DRINK.
SINCE 1683.

www.pfarrplatz.at



Thou shalt celebrate at the best locations.



Pfarrwirt

The oldest Viennese restaurant
Pfarrplatz 5
A-1190 Wien
Tel. +43 1 370 73 73
E-Mail: info@pfarrplatz.at
www.pfarrplatz.at



PFARRWIRT

Daily opened

Our wine cellars
Celebrate with style.
Our event team is looking forward to your request.



Mayer am Pfarrplatz

Winery - Heuriger - Beethoven house
Pfarrplatz 2
A-1190 Wien
Tel. +43 1 370 12 87
E-Mail: mayer@pfarrplatz.at
www.pfarrplatz.at



Daily opened.



Mayer am Nussberg

DIE Buschenschank
Kahlenbergerstraße 213
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Tel. +43 664 75 55 66 67
E-Mail: nussberg@pfarrplatz.at
www.mayeramnussberg.at



You can find our opening hours on the website.

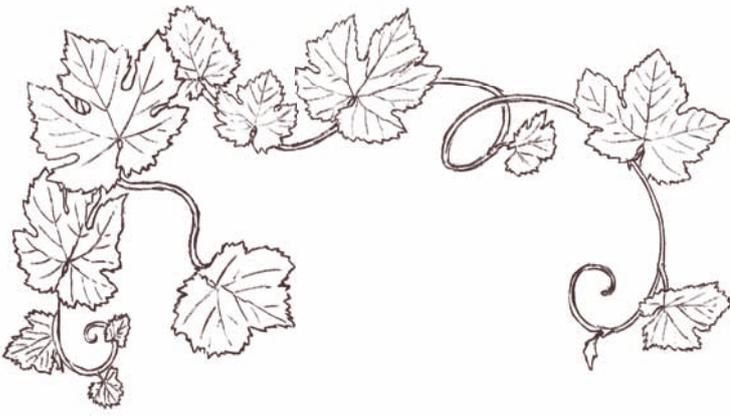


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Monday - Saturday: 10:00 - 24:00
Sunday and Holiday: 12:00 - 22:00



PFARRWIRT'S WIFI

Enjoy our free internet offer during your visit
at Pfarrplatz and please do not forget to treat yourself with a good
glass of wine in between.

- Your Pfarrplatz Team



SCAN & SURF

