



PFARRWIRT

YOUR EVENT

at the oldest restaurant in vienna

ENJOY OUR
FREE
INCLUSIVE
OFFERS



WWW.PFARRPLATZ.AT

You shall experience special moments.

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

What sounds simple is one of the greatest
secrets of Viennese cuisine:
clear, genuine dishes which taste as they should really taste.

Enjoy your celebration in our unique ambience.
Whether indoor in our light-flooded veranda, in the marvelous
Prelate Hall or historical Beethoven Hall, in the beautiful
Rose Pavilion, in the antique cellar vault or outdoor in the
green Rose- or Pfarrwirt garden.

For events up to 350 people,
the Pfarrwirt offers the ideal conditions for your celebration.
We will be happy to create a personal offer.

The Pfarrwirt team is looking forward to welcoming you and
your guests.

**We are happy to take your reservation by
phone +43 (1) / 370 73 73, by e-mail info@pfarrplatz.at
or directly at our reception.**

You shall enjoy all our inclusive services.

Your event at Pfarrwirt is intended for you and your guests to become an unforgettable experience.

To support you in the preparations of your celebration, the following services are included in our menu prices:



- ✦ Our unique Pfarrwirt ambience
- ✦ Free parking directly in front of the restaurant
- ✦ Free Menu Cards
- ✦ Free table plans
- ✦ Room rental
- ✦ Costs for crockery, equipment or furniture
- ✦ All personnel costs included until 24 o'clock
- ✦ Highest, regional quality in our dishes awarded with the AMA Gastro seal
- ✦ **Fair minimum consumption regulation:** In case your minimum consumption isn't high enough, there is also the possibility of taking some of our in-house wines to our restaurant prices with you at home.

Our menu recommendations.


PFARRWIRT'S CANAPÉS

Ham by „Thum“ on farmer's bread with horseradish

Beef Tartare from „Waldviertler Organic Beef“ on farmer's bread

Pickled alpine salmon tartare with avocado on white bread


Crostini with olives, dried tomatoes and spring onions   *also vegan possible

“Liptauer spread” with bell pepper and chives on farmer's bread 

PFARRWIRT'S TRADITIONAL MENU I

Marinated alpine salmon

with dill - mustard - mousse, radish and wild herbs

Herbal foam soup 

with white bread - croûtons


Viennese veal cream goulash

with curd dumplings and mustard cucumbers

or

Grilled trout fillet „Radlberg“

with market-fresh vegetables, cream cheese dumplings and crayfish foam

Semolina flame 


with cherry ragout and apricot ice cream

You shall enjoy tradition.

PFARRWIRT'S TRADITIONAL MENU II

Pfarrwirt's Vitello

with lime cream, capers and cress

Styrian mushroom soup 

with potatoes and marjoram


Organic Beiried slices of Tullnerfeld beef „Café de Paris“

with grilled vegetables, croquettes and shallot glacé

or

Grilled root waller from Lake Neusiedl

with horseradish and lovage

“Baumkuchen” with white mocca-mousse 

and wild berries

Enjoy our in-house wines from the wineries
“Mayer on Pfarrplatz” and “Rotes Haus”.
You can find our extensive range in our wine list.

You shall treat yourself with something special.

PFARRWIRT MENU - VIENNESE CLASSIC I

Pfarrwirt's Greave Dumplings
with warm bacon – cabbage

Clear Beef Soup from Organic Ox
with semolina dumplings and vegetables

Viennese Fried Chicken
with potato – lamb's lettuce

Pfarrwirt's Homemade Apple Strudel 🍏
with vanilla sauce

PFARRWIRT MENU - VIENNESE CLASSIC II

Carpaccio of Organic Ox
with lime cream, rocket and spicy asmonte-cheese

Cream Soup from Garden Peppers 🍏
with pesto dumplings

Braised Veal Cheeks and Pink Fried Veal Back
on potato – horseradish puree, glazed carrots and rosemary glacé



or

Grilled salmon trout fillet on "Spitzkrautfleckerl"
with tomatoes and herbal foam



Pfarrwirt's warm chocolate cake 🍏
with „BIO-Missi" curd ice cream

You shall get spoiled.



VEGAN TAVERN MENU I

Pfarrwirt's Salad  



with herb pesto, tomatoes and vegan sheep's cheese

Carrot Soup  

with fresh ginger and orange



Colorful Beet Ragout  

with smoked tofu

Vegan banana cake  

with roasted almonds


VEGAN TAVERN MENU II

"Schwammerlsulz"  

with horseradish - vinaigrette, rocket and sunchoke

Clear vegetable soup  

with roots and peas

Pfarrwirt's Vegan "Kasnudeln"  

with organic cress and paprika cream

Glaced Cous Cous - Semolina Cream  

with peas and nuts

Bookable to all menus as a
vegan/vegetarian alternative.

Our beverage recommendations.

Aperitif

Vintner Sparkling Wine Mayer am Pfarrplatz	0,75 l
“Riesling” Sparkling Wine Mayer am Pfarrplatz	0,75 l
Das Prickelnde Fräulein Rosé Mayer am Pfarrplatz	0,75 l
Elder syrup to mix	0,25 l
Peach Pulp to mix	0,25 l
Aperol-Spritz White Wine, Soda, Aperol	0,20 l
Hugo Sparkling Wine, Soda, Elderflower Syrup, Mint, Lime	0,20 l
Döblinger Affair 4cl Wiener Dirndl with 0,1l sparkling „Fräulein Rosé”, orange, mint	0,20 l

Our wine recommendation

2021	Wiener Gemischter Satz DAC Mayer am Pfarrplatz
2021	Grüner Veltliner „Grinzing” Mayer am Pfarrplatz
2021	Riesling „Nussberg” Mayer am Pfarrplatz
2019	Pinot Noir „Nussberg” Mayer am Pfarrplatz

We are happy to recommend other wines corresponding to your menu from our extensive national and international wine list

Non alcoholic drinks

Grape Juice Mayer am Pfarrplatz	0,25 l
Apple Juice, cloudy Stift Schotten	0,25 l
Elderflower syrup with sparkling water	0,25 l
„Vöslauer” mineral water still or sparkling	0,75 l
Almdudler	0,33 l

YOU SHALL ENJOY

Beer from the barrel

Pfiff Ottakringer organic pure	0,20 l
Seidel Ottakringer organic pure	0,33 l
Krügerl Ottakringer organic pure	0,50 l
Seidel Ottakringer organic Zwickl	0,33 l
Krügerl Ottakringer organic Zwickl	0,50 l

Beer from the bottle

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

Coffee & Tea afterwards

Espresso
Double Espresso
Verlängerter
Melange
Cappuccino
Einspänner
Café Latte
Demmer's Tea

Austrian fruit brandies / 2 cl

Carinthian must pear, Pfau
Apple of the barrel, Pfau
Tresterbrand Wiener Gemischter Satz,
Mayer am Pfarrplatz
Pear Williams, Hämmerle
Apricot, Hämmerle
Pfarrwirt's nut brandy

Bar drinks

Stolichnaya Vodka	0,7 l
Bombay Gin	0,7 l
Orange Juice	1 l
Bitter Lemon	1 l
Tonic Water	1 l
Red Bull	0,25 l

Our team is happy to inform you about allergenic ingredients in our food and drinks.

You shall celebrate in a special ambience.

Party with class
in our
Antique Cellar Vault

Our historic vaulted cellar, in which wine used to be pressed, offers space for up to 120 people in a unique ambience.

Equipped with state-of-the-art media technology and freely selectable furniture, the room is as individual as your celebration. Whether when it comes to dancing, holding a presentation or having a gala dinner – in this spatiality your event will remain unforgettable.



Our additional services for your unique celebration.

TECHNICAL EQUIPMENT

Flipchart

Beamer and screen

Bose – sound system with microphone

Two stage elements with a size of 1x2m - per element

Two mobile bar elements with LED lighting - per element (1,20m)

CHAIR COVER

White chair cover, cleaning included



FLOWERS

We are happy to organize your flower decoration.

Prices on request after clarification of all details.



You shall ask for more.

Order our special Magnummaster with a ***double-magnum-bottle***.

We serve your guests a good glass directly from our Magnummaster:

Developed in larger bottles, stored wine becomes way more harmonious. Especially with Magnum bottles, the proportion between oxygen and wine volume is very beneficial. Maturation in larger formats takes more time and happens subtly. This is what the wine lover tastes!



Slow pourage decants the wine perfectly.

The slanted bottle supplies the wine with a lot of oxygen and it gets ideally ventilated during the slow serving. Furthermore, the wine can outgas and matures to the perfect taste - in the shortest time possible.

WE HIGHLY RECOMMEND:

2019 Pinot Noir Nussberg Mayer at Pfarrplatz
Elegant brick red, fine raspberry scent in the nose. Multi-layered body with elegant tannin structure, very typic for this kind of wine and Burgundian with resounding vanilla as well as berry aroma in the finish.

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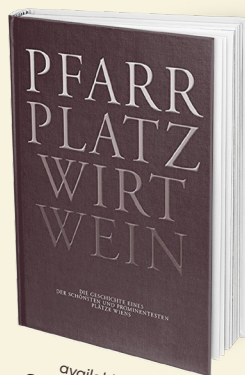
Take something special home with you.

PFARRPLATZ - THE BOOK

a special gift!

Browse through our Pfarrplatz – Book and get to know the fascinating history of this place, which was built more than 2000 years ago and was once settled by the Romans.

The multifaceted story of our restaurant shows its almost unchanged state. Ludwig van Beethoven already found his way to inspiration at this picturesque place and used it for his composition. Let yourself also be enchanted by the history of the themagical place "Pfarrwirt".



available in
German and English



OUR GIFT CARD

THE gift idea.

Redeemable at Pfarrwirt
as well as at Mayer am Pfarrplatz
and our local wine selling!

OUR AWARD-WINNING WINES

to the off-farm price

There is also the possibility of buying quality wines of our wineries "Mayer am Pfarrplatz" and "Rotes Haus" right here at Pfarrwirt. Take a piece wine enjoyment with you at home.



*We are happy to prepare our wines as well as our book and
our gift card as a give-away for your guests!*

You shall taste quality.

OUR QUALITY PROMISE: REGIONAL & EXCELLENT.

We source our products fresh and of the highest quality from the following regions and mainly in ORGANIC quality:

Beef: Meat products from Kamptaler Höllerschmid, Etsdorf

Game: Deer and game from Kriegler via Kamptaler Fleischwaren Höllerschmid, Etsdorf

Chicken: Styrian fresh poultry Tschiltsch, Weistrach

Pig: Ötscherblick pig via Kamptaler Fleischwaren Höllerschmid, Etsdorf

Calf: From Austria via Kamptaler Fleischwaren Höllerschmid, Etsdorf

Milk and dairy products: From Austria with the AMA seal of approval

Deep Litter Eggs: egg yard Martha Edhofer, Michelndorf

Potatoes: Beisser, Eibesbrunn

Root vegetables: Marchfelder vegetables via K. Müllner

Freshwater fish: salmon, salmon trout and carp from Eishken Estate

Freshwater fish: brook trout from Freiner BIO-Fische, Frein an der Mürz

We also purchase the finest Emmerberger raw ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and handmade Missi ice cream from Kitzbühel.

„Regional raw material: Gemischter Satz from own production“ and
„Products from the gourmet region: Styrian horseradish and Marchfeld asparagus.“

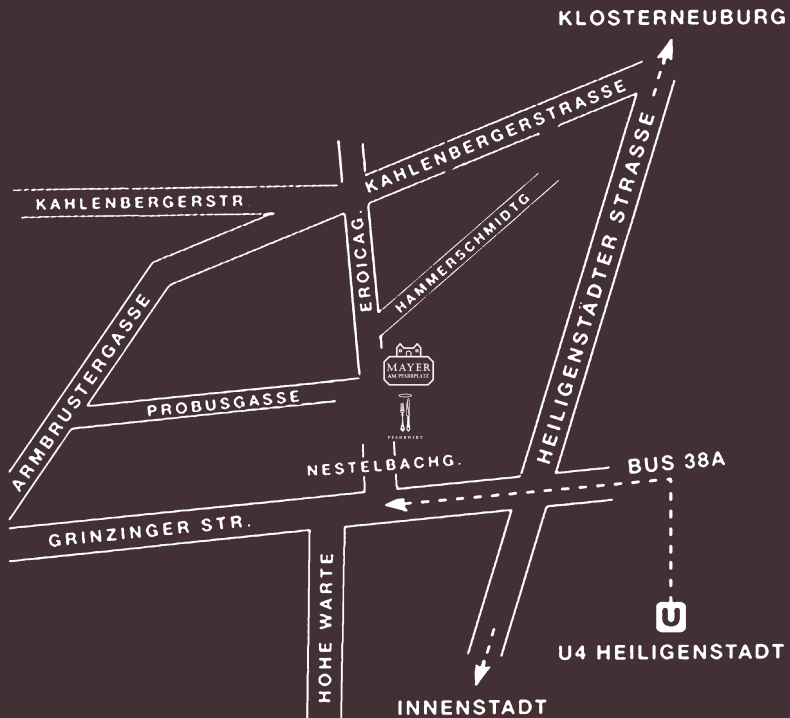
For food preparation and the use of regional raw materials we were awarded the AMA gastro seal.



AMA-Gastroseal 100 297



How to find us.



From the city center you can reach us via Heiligenstädter Straße and then need to turn left into Grinzinger Straße. After 200 turn right into Nestelbachgasse/Pfarrplatz.

When using public transport, take the U4 directly to „Heiligenstadt“.

From there, you can find the bus 38A which drives in the direction of „Kahlenberg“. Get out at the station „Fernsprechamt/Pfarrplatz“, only a few meters left and then you are right at our location.

Other lines available are tram 37 to „Hohe Warte“ or line D in the direction „Nussdorf“.

With the taxi you'll arrive at our place in 10-15min from the city center.



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