






You shall experience pleasurable moments.

STARTERS

Pfarrwirt's mushroom salad  	18,50
with roasted chanterelles, tomatoes and vegan sheep's cheese and vegan sheep's cheese	
Chanterelle salad - Riesling sauce 	18,50
with chive mayonnaise, lamb's lettuce and pumpkin seed pesto	
Pfarrwirt's chanterelle egg dish	21,80
on garlic fitness bread with pumpkin seed oil and crispy bacon	
Wirtshaus Vitello	20,80
Tender pink roasted veal loin slices, thinly sliced with lime cream, wild garlic - cress salad, pickled onions, roasted wild mushrooms and capers	
Marinated alpine salmon 	20,80
with radish, young spinach and dill mustard <i>...The Alpine salmon is a special variety of salmon bred in Austrian aquacultures. The colder the water, the slower the fish grows. Slow growth is very healthy - that's why the "Austrian Alpine Salmon" tastes particularly good.</i>	
Beef Tartar from pasture - raised Ox 	
with truffled mustard - mayonnaise, farmer's butter with homemade herb salt and red onions <i>as starter</i>	20,80
<i>as main course</i>	27,90
Pfarrwirts legendary greaves dumplings	
with warm bacon and cabbage <i>as an appetizer</i>	18,90
<i>as main course</i>	21,90
Appetizers Étagère (for 2 People)	46,00
The BEST from our starter kitchen	

OUT OF THE SOUP POT

Cream of mushroom soup 	9,00
with fresh marjoram	
Pfarrwirt's clear Beef Soup - probably the best in vienna 	8,50
with sliced pancakes, liver dumpling or semolina dumpling <i>...wash the root vegetables, simmer with the beef from the pasture-raised ox for 3 - 6 hours at a moderate heat simmer and refine - this is how our classic Viennese beef soup is prepared. Our traditional garnishes provide variety.</i>	

COVER LUNCH 3,50

with our wheat sourdough bread in poplar wood

COVER EVENING AS WELL AS SATURDAY,
SUNDAY & HOLIDAY ALL DAY 4,50

You shall treat yourself to something special.

SEASONAL MAIN DISHES

Buttermilk minced chicken

on Riesling - chanterelle risotto with spicy asmonte and thyme glaze 27,90

Grilled fillet of Radlberger Lax

on market-fresh grilled vegetables, Heurigen and garlic butter 39,50
... Freiner organic fish grow up in crystal-clear water in a species-appropriate way and are reared with the purest organic feed. This makes this organic fish a natural and healthy fish. Organic requirements are even exceeded by our supplier.

Wirtshaus pepper steak of pasture-fed ox

Tender grilled fillet steak of Lower Austrian pasture-fed ox prepared to your choice of doneness. Served with sautéed mushrooms, steak fries and our legendary pepper cream sauce according to an old house recipe. 46,00

...ESPECIALLY WITH

...Tyrolean alpine prawns as WIRTSHAUS SURF & TURF surcharge 13,00

CROWN LANDS CUISINE

„Svíčková na smetaně“ Bohemian roast beef

in root cream with fried bread dumplings and cranberries 25,90
... Svíčková is considered one of the most traditional dishes of Bohemian braised cuisine. Here at the Pfarrewirt, we are reviving it in our Crown Country Cuisine section and preparing this dish in the highest quality from Lower Austrian pasture-fed oxen and serving it in a delicious root cream with fluffy napkin dumplings. And the story goes that the Svíčková tastes even better the next day when the root cream caramelises a little as it warms up. Of course, we prepare it fresh every day - but perhaps an idea to take home with you?

VEGAN & VEGETARIAN

Chanterelle risotto

with spicy asmonte and small leaf salad 20,80
*we would be happy to prepare a vegan alternative 

...with Tyrolean Alpine prawns

...an unforgettable taste experience. surcharge 13,00

Pfarrewirt's mushroom bowl

with chickpeas, young spinach, glazed chanterelles, tomatoes, 20,80
vegan sheep's cheese and fruity strawberry - lime dressing

Hearty chanterelle goulash

with napkin dumplings and colourful peppers 20,80
*we would be happy to prepare a vegan alternative 


COVER LUNCH 3,50

with our wheat sourdough bread in poplar wood

COVER EVENING AS WELL AS SATURDAY,
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You shall courageously desire greatness.

OUR MAIN COURSE CLASSICS

Breaded Fried Chicken	23,90
Styrian free-range chicken, served in a basket. ...The special thing about fried chicken is that you bake it out slowly - so we would like to draw your attention to 20 minutes of anticipation.	
Viennese Schnitzel from Veal	26,00
... of course the „ORIGINAL“ from veal.	
<i>We recommend...</i>	
- Potato – lambs lettuce salad	6,90
- Parsley potatoes or rice	6,90
“Kalbsbutterschnitzel“	24,90
with mashed potatoes and glazed carrots	
Pfarrwirts hearty roasted Liver from Veal	26,80
with homemade mashed potatoes ... <i>the best and tastiest potatoes</i>	
Viennese Fiaker goulash	20,90
THE traditional Viennese goulash based on an old house recipe. Served with crispy Frankfurter, free-range fried egg, fluffy bread dumpling and pickled gherkin. ... <i>This goulash owes its name to the always hungry coachmen of the famous Viennese horse team. The beef ragout is topped with a garnish of sausage and fried egg - and the juice consists of lots of sweet paprika powder. The latter comes from Austria’s neighboring country Hungary. Even the cooking legend Auguste Escoffier had “his” peppers imported from Szeged to France in the 19th century.</i>	
„Tafelspitz“ Prime Boiled Beef from ox 	34,00
with roasted potatoes, cream – spinach , chive sauce and apple horseradish	
Pfarrwirts „Viennese Zwiebelrostbraten“	33,50
with roasted potatoes, roasted onions and pickled cucumber ... <i>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.</i>	
Natural schnitzel from pasture calf	26,90
with delicious juice and butter rice	

COVER LUNCH 3,50

with our wheat sourdough bread in poplar wood

COVER EVENING AS WELL AS SATURDAY,
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You shall become weak.

DESSERT DELICACIES

FROM OUR CROWN LANDS CUISINE

Baked apple „radln“  11,90

with hay milk - curd ice cream and cinnamon sugar

...Apple radln were already popular and much sought-after in great-grandmother's kitchen as golden-yellow lard biscuits. They are an integral part of the sweet crown cuisine. Freshly baked and served hot, they simply taste heavenly - at any time of day.

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Pfarrwirt's legendary apricot dumpling (1 piece)  10,90

with butter crumbs and roasted apricots

Tichy's iced apricot dumplings  10,90

with roasted apricots and whipped cream

Homemade cream slice 10,90

with berry ragout and mint

Missi - Ice cream MY FAVOURITE FROM THE FARM (2 scoops)  8,90

To choose: raspberry sorbet*, lemon sorbet*, strawberry sorbet*, apricot sorbet*
vanilla, chocolate

*vegan 



THE SUCCESS STORY OF AN AUSTRIAN NATURAL PRODUCT.

Because our home is nature and our Missi ice cream is still real handcraft. And because „fresh and homemade“ is not enough for us, our Missi ice cream is 100% natural.

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You shall not change well-tried things.

OUR CLASSIC DESSERTS

Homemade apple strudel  9,80

with vanilla sauce

*we would be happy to prepare a vegan alternative 

Homemade curd strudel  10,80

with vanilla sauce

Creamy Chocolate Mousse  10,80

with fruity berry roaster

Homemade Viennese Pancake  5,90

with Pfarrwirts apricot jam