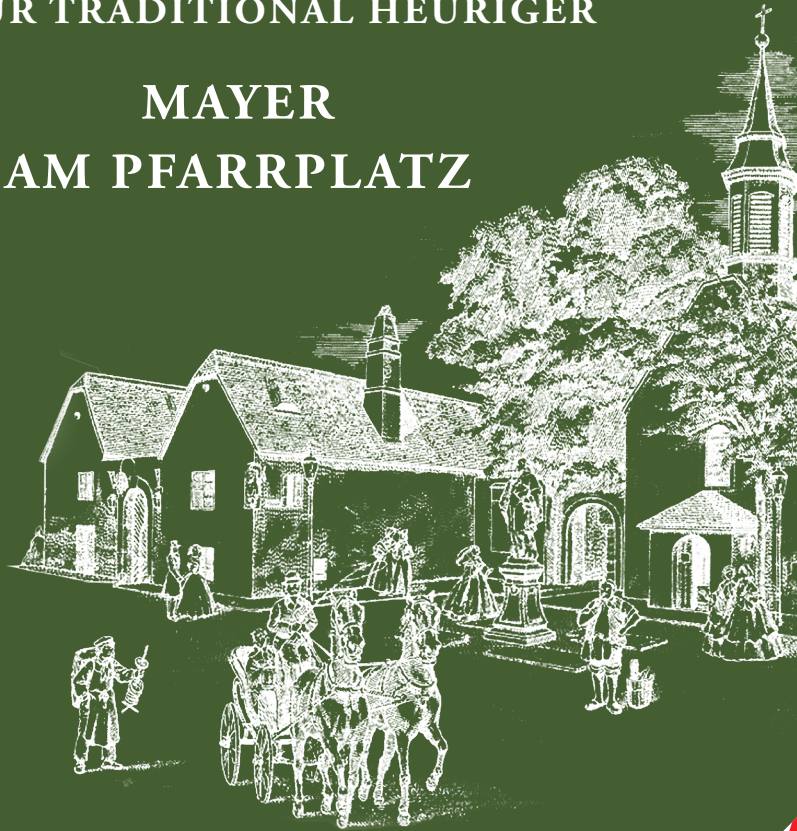




Your Event
IN OUR TRADITIONAL HEURIGER

MAYER
AM PFARRPLATZ



WINERY
HEURIGER / WINE TAVERN



Beethovenhaus





Your
Event
at
Mayer am Pfarrplatz



Einstieg

APERITIF

We recommend:

Mayer's Sparkling Lime

Refreshing lime mint liqueur infused
with our vineyard's sparkling wine
1/4 l



Vineyard Peach-Fizz

with vineyard peach liqueur,
limes and soda
1/4 l



We would love to serve you seasonal drinks,
such as Bowle in summer, "Sturm" in autumn or Punsch in winter.

STARTERS

Mayer's legendary bread spreads

oven-fresh bread with homemade spreads
according to our traditional recipe – prepared as small bites

*We are happy to prepare this dish VEGAN for you and your guests.



Mayer's homemade spreads

served in a mason jar with fresh bread

*We are happy to prepare this dish VEGAN for you and your guests



Mayer's "Schmankerl" canapeés

with spicy cheese, dry - cured ham, Mayer's salami and
ham from the Ötscherblick - Pork

Buffet

”MAYER´S FÜR ELISE“

minimum 15 guests

”Wiener Schnitzerl“

from Ötscherblick - pork

Crispy roasted pork

with bacon-sauerkraut and bread dumplings

Spinach “Strudel”

with tasty feta-cheese and Mayer’s homemade sauce

Stripes from styrian organic free-range chicken in cream

with homemade herb dumplings

Mayer’s salad buffet

Cucumber- and potato salad

Homemade apple & cheese “Strudel”

according to our Mayer’s traditional recipe

with vanilla sauce

The perfect
completion for
gourmets

Mayer’s cheese variation

with Austrian cheese specialities, fruits & homemade wine jelly,
served with fresh farmers bread

OUR VEGAN ALTERNATIVE



Mayer’s vegan “Kasnudeln”

with potato-hummus filling and herb margarine

Buffet

„MAYER'S FÜR EROICA“

minimum 15 guests

Cream cheese roll made from hay milk – goat cheese 

with onion - herb vinaigrette

Mayer's „Bratcarpaccio“

with pickled Riesling - Onions and spicy mustard – horseradish sauce

Homemade pasta pockets filled with spinach 

with brown butter and spicy cheese

„Wiener Schnitzel“

from Ötscherblick - pork

Stripes from styrian organic free-range chicken in cream

with homemade herb dumplings

Crispy roasted pork

with bacon-sauerkraut and bread dumplings

Mayer's „Schinkenflecker“

creamy noodles with ham and gratinated with cheese

Mayer's salad buffet 

with cucumber- and potato salad

Oven-fresh pastries and bread 

Homemade apple & cheese „Strudel“ 

according to our Mayer's traditional recipe

with vanilla sauce

The perfect
completion for
gourmets

Mayer's cheese variation 

with Austrian cheese specialities, fruits & homemade wine jelly,
served with fresh farmers bread

OUR VEGAN ALTERNATIVE

Mayer's vegan „Kasnudeln“

with potato-hummus filling and herb margarine



Buffet

”MAYER’S PASTORALE“

minimum 15 guests

Roasted Roastbeef

from organic ox with Mayer's homemade sauce

Cream cheese roll made from hay milk – goat cheese 
with young onion - herb vinaigrette

”Wiener Schnitzel“

from Ötscherblick - pork

Juicy beef goulash from pasture ox
with homemade herb dumplings

Crispy roasted pork

with bacon-sauerkraut and bread dumplings

Homemade pasta pockets filled with spinach 
with brown butter and spicy cheese

Mayer's organic fried chicken

from Styrian organic free-range chicken

Mayer's salad buffet



with cucumber- and potato salad

Oven-fresh pastries and bread



Fluffy curd cheese and nougat dumplings 
with homemade berry ragout



The perfect
completion for
gourmets

Mayer's cheese variation



with Austrian cheese specialities, fruits & homemade wine jelly,
served with fresh farmers bread

OUR VEGAN ALTERNATIVE

Mayer's vegan “Kasnudeln”

with potato-hummus filling and herb margarine



Buffet

”MAYER’S FIDELIO“

minimum 15 guests

Our legendary Heurigen - bread spreads

prepared according to the old traditional recipe
with oven-fresh farmer’s bread

**gladly also prepared vegan* 

Beef Tartar from the Waldviertler - Ox

with farmer’s butter

House pickled Salmon

with honey-dill-mustard sauce

Strong beef soup from the pasture ox

with homemade sliced herb-pancakes and root vegetables

Mayer’s organic fried chicken

from Styrian organic free-range chicken

Crispy roasted pork

with bacon-sauerkraut and bread dumplings

Mayer’s “Schinkenfleckerl”

creamy noodles with ham and gratinated with cheese

Grilled fillet from the Lake Neusiedl pike perch

on seasonal vegetable risotto with homemade meadow pesto

Mayer’s vegan “Kasnudeln”

stuffed with potato-hummus filling and herb margarine

Mayer’s salad buffet

with cucumber- and potato salad

Oven-fresh pastries and bread

A selection of cheese

with grapes, walnuts and homemade wine jelly

Mayer’s legendary cream slice

with fruity berry pulp

Buffet

”MAYER´S LEONORE“

minimum 15 guests

Beef Tartar from the Waldviertler - Ox
with farmer's butter

House pickled Salmon
with honey-dill-mustard sauce

Grilled fillet from the Lake Neusiedl pike perch
on seasonal vegetable risotto with homemade meadow pesto

Spinach “Strudel” 
with tasty feta cheese and Mayer's homemade sauce

Mayer's beef goulash
with homemade bread dumplings

“The Original” – Wiener Schnitzel
from veal with potato salad

Grilled vegetables with succulent strips of chicken fillet
Styrian organic free-range chicken and tomato pesto

Mayer's vegan “Kasnudeln”  
stuffed with potato-hummus filling and herb margarine

Mayer's salad buffet 
with cucumber- and potato salad

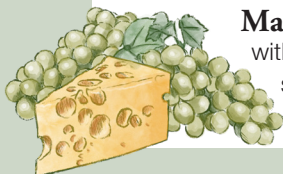
Oven-fresh pastries and bread 

Homemade apple & cheese “Strudel” 
according to our Mayer's traditional recipe
with vanilla sauce

Mascarpone cream 
with berry ragout

The perfect
completion for
gourmets

Mayer's cheese variation 
with Austrian cheese specialities, fruits & homemade wine jelly,
served with fresh farmers bread



Buffet

„BEETHOVEN'S DELIGHT“

minimum 15 guests

Heurigen Vittelò Tonnato

Pink roasted saddle of veal
with lime cream, tuna and rocket

Smoked duck breast

with wild lingonberry cream and cucumber tagliatelle

Creamy root vegetable tartare

with fried capers and tomato pesto

* * *

Mayer's veal goulash

with homemade herb dumplings

Grilled fillet from the Lake Neusiedl pike perch

on seasonal vegetable risotto with homemade meadow pesto

Grilled vegetables with succulent strips of chicken fillet

Styrian organic free-range chicken and tomato pesto

Old viennese baked meat

The Beiried is probably the most popular cut for steaks or roasts in Austria. The part is cut from the so-called "English", from which the most well-known noble parts of the beef come. The flavor of the Beiried is very expressive.

Bœuf Stroganoff from organic beef tenderloin

with homemade herb dumplings

* * *

Mayer's chocolate cake **V**

with walnuts, hazelnuts and pieces of chocolate

Mini tartlets **V**

with vanilla cream and fresh berries

* * *

A selection of cheese **V**

with grapes, walnuts and homemade wine jelly



Plates

AT MAYER

From 8 to 40 people

Mayer's "Winzerbrettl" - as a starter or a little snack

with ham, caraway roast & „Surbraten“ from the Ötscherblick pork, cheese specialities from the Heurigen buffet, our legendary „black pudding“, homemade Liptauer, horseradish, pickled cucumber, pepperonis & two slices of bread

Mayer's cold "Heurigenplatte"

roast beef with Mayer's sauce, „Emmerberger“ smoked ham, cream cheese rolls from hay milk – goat cheese with onion-herb vinaigrette, variation of Kärntner house sausages, caraway roast & "Surbraten" from the Ötscherblick pork, our legendary black pudding, ham with freshly grated horseradish, homemade Liptauer, pickled cucumbers, pepperonis and oven-fresh pastries

Mayer's Typical Viennese plate "Alt-Wien"

caraway roast from the organic Ötscherblick pork, grilled chicken, "Wiener Schnitzel" from the Ötscherblick pork, grilled sausages, fried vegetables. In addition we serve roasted potatoes, „Sauerkraut“, dumplings, mustard and freshly grated horseradish

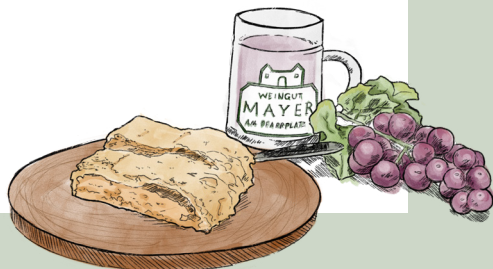
Typical Viennese Plate "Wiener Gold"

two kinds of caraway roast from pork, Mayer's fried chicken, the original "Wiener Schnitzel" from veal, smoked meat dumplings, grilled sausages and fried vegetables. In addition we serve "Sauerkraut", dumplings, mustard, freshly grated horseradish and a mixed salad

Mayer's "Strudel-Plate"

oven-fresh apple and cheese "Strudel"
according to Mayer's traditional recipe with vanilla sauce

OUR
CLASSICS





Flying Heurigen-Bufferet

Our service team serves in small portions directly to your (standing) table...

Minimum of 50 people. Not bookable for seated meals.

Beef Tartar from the Waldviertler ox
with salted farmer's butter and rocket

Creamy tartare from smoked Waller
with cucumber and spring onions, served with farmer's bread chips

Cream cheese roll made from hay milk – goat cheese 
with herbal pesto

Our legendary Grammelknödel
with bacon sauerkraut

With our appetizers we serve oven-fresh bread


Mayer's organic fried chicken from the Styrian free-range chicken
with our legendary potato salad

Crispy roasted minced meat balls
on homemade potatoes - horseradish puree

Fillet from the Lake Neusiedl pike perch
on seasonal vegetable risotto

Roast beef from organic pasture ox
on creamy mushroom polenta

Homemade pasta pockets filled with spinach 
with brown butter and spicy cheese

Creamy chocolate mousse 
served in a glass with berry ragout

Homemade cheese "Strudel" according to Mayer's traditional recipe 
with vanilla sauce

Special things for Take Away



MAYER *Für Zuhause*

IN OUR SHOP

Wine & delicacies from our kitchen to take away.

OUR

Music & deco

FOR YOUR EVENT

We would be happy to organize an exclusive musical accompaniment for your event as well as an extended Flower decoration for your tables.



PFARRPLATZ - *the book.*

A SPECIAL GIFT!

Read our Pfarrplatz book and get to know the fascinating history of this place.

OUR

Gift card

THE PLEASURABLE GIFT IDEA!

Right here – loaded with your desired amount. Our service team will be happy to advise you.



MAYER'S

Heurigen CD

NEW – "Heurigen-vibes" as a give away.

The most beautiful Viennese songs played by our Heurigen musicians.

OUR

award-winning wines

TO THE ON YARD PRICES

The quality wines of our wineries "Mayer am Pfarrplatz" and "Rotes Haus" are also available for our on yard prices.



OUR QUALITY ASSURANCE. REGIONAL & EXCELLENT.

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

Beef: Kamptaler Fleischwaren Höllerschmid, Etsdorf

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

Chicken: Styrian fresh poultry Tschiltsch, Weistrach

Pig: Ötscherblick pork over Kamptaler Fleischwaren Höllerschmid, Etsdorf

Veal: From Austria via Kamptaler Fleischwaren Höllerschmid, Etsdorf

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

Eggs from soil husbandry: Eierhof Martha Edhofer, Michelndorf

Potatoes: Beisser, Eibesbrunn

Root vegetables: Marchfelder vegetables via K. Müllner

Freshwater fish: salmon, trout and carp from Eishken Estate

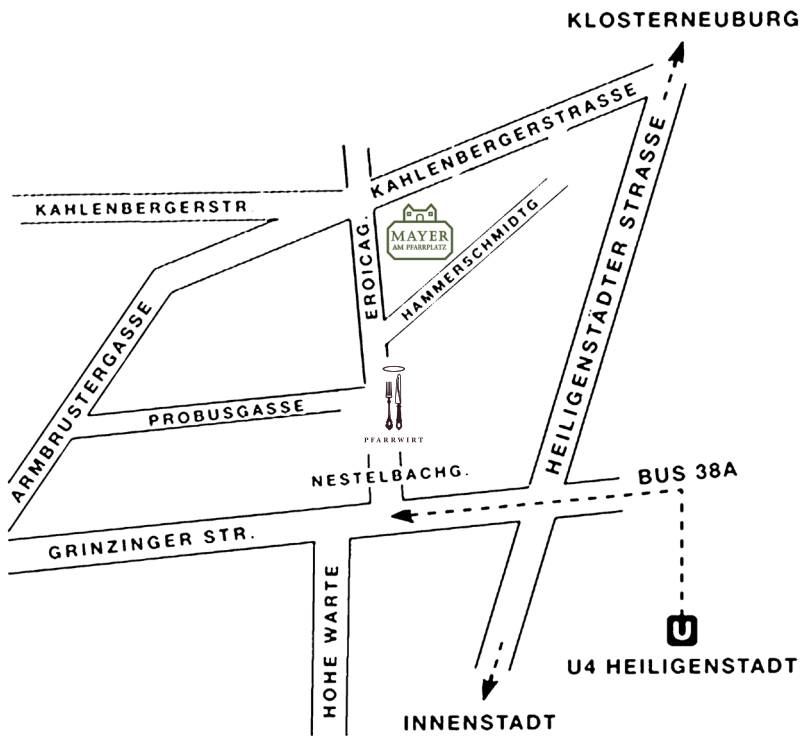
Freshwater fish: char from Freiner BIO-Fische, Frein an der Mürz

Furthermore, we source the finest Emmerberger raw ham from the Schneebergland, Zander from Lake Neusiedl as well as 100% natural and handmade Missi Ice Cream from Kitzbühel.

„Typical regional raw material: Gemischter Satz from own production“ and „Products from the GenussRegion: Styrian horseradish and Marchfelder asparagus.“

For food preparation and the use of regional raw materials we were awarded the “AMA Gastrosiegel”.





You can reach us from the city center via “Heiligenstädter Straße” and then turn left into “Grinzinger Straße”. After 200m just turn right into “Nestelbachgasse/Pfarrplatz”.

When using public transport, take the U4 to the final stop „Heiligenstadt“. From there, take the bus “38A” to direction “Kahlenberg” and get off at the station „Fernsprechtamt/Pfarrplatz“. Other lines that lead you to us are the tram 37 to „Hohe Warte“ or line D in the direction of “Nussdorf”. By taxi you just drive 10 - 15 minutes from the city center.



PFARRWIRT



Oldest viennese restaurant

Pfarrplatz 5, 1190 Vienna

+43 (1) 370 73 73 | info@pfarrplatz.at

www.pfarrwirt.com

Wine tavern

Kahlenberger Str. 213, 1190 Vienna

+43 664 7555 6667 | nussberg@pfarrplatz.at

www.mayeramnussberg.at



Event-Hotline
0800 7000 10



YOUR PARTY AT PFARRPLATZ

Enjoy our unique ambience
in Vienna - Heiligenstadt.



Mayer am Pfarrplatz

Traditional "Heuriger", inside the Beethoven house.

Pfarrplatz 2, 1190 Vienna

Telefon +43 (1) 370 12 87 | mayer@pfarrplatz.at



www.pfarrplatz.at



mayerampfarrplatz



mayerampfarrplatz.pfarrwirt

© 2022



WEINGUT
HEURIGER



Beethovenhaus