



Starters

Mayers spring salad **V**

colorful leaf salad variation with wild garlic,
baked goat - cream cheese and cranberries

€ 14,90

Smoked trout fillet from Kulmer fish

with wild garlic - horseradish mousse, marinated cucumber and crispy baguette

€ 16,90

Creamy Burrata on Winzer - Antipasti **V**

with homemade pesto, marinated with our
cream of white balsamic vinegar from the Viennese Gemischter Satz

€ 16,90

Beef Tartar from Pasture – Raised Ox **Bio**

served with homemade chives mayonnaise,
salted farmer's butter, onions and crispy toast

as starter

€ 15,90

as main course

€ 19,90

From our soup kitchen

Mayers wild garlic cream soup **V**

with crispy farmer's bread croutons

€ 6,90

Clear beef soup from pastured oxen **Bio**

with fluffy pancake roulade and young peas

...wash the root vegetables, simmer them with the beef of the pasture-fed ox for 3 - 6 hours

at a moderate heat and refine it - this is how, and no other way, our classic Viennese

beef soup is prepared. Our traditional ingredients provide variety. Quality you can taste.

€ 5,90

You can
buy our white
balsamic vinegar
in our shop.

TIPP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR RICH TRADITIONAL BUFFET.



vegan



vegetarian

Our spring delicacies

Roulade of free-range chicken

wrapped in raw ham, filled with cream cheese and dried tomatoes, served on creamy wild garlic risotto

€ 17,90

Lake trout

on sautéed root vegetables with parsley potatoes and lemon - thyme butter

€ 18,90

Roast Beiried Ox with Onions Bio

pink roasted tender with crispy onions, served with roast potatoes and gherkins

€ 22,90

Pink roasted saddle of veal

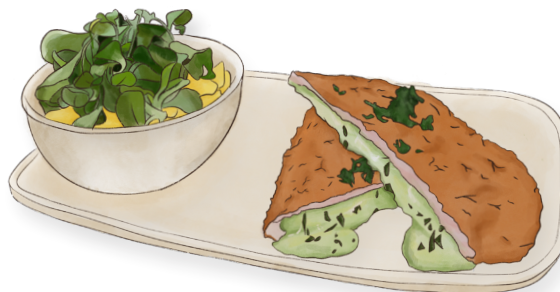
with potato gratin, sautéed wild garlic courgettes and thyme jus

€ 24,90

Mayers Wild Garlic Cordon Bleu

Cordon Bleu filled with wild garlic and ham from Ötscherblick pork, hay-milk Gouda and cream cheese. Served with potato salad.

€ 19,80



TIPP

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vegan



vegetarian

Vegan & Vegetarian

Vegan Blunz'nradln in crispy Riesling batter  
prepared with the original Blutvurst from the Blunz'n world champion
Dormayer - served with mustard, horseradish and our coleslaw

€ 17,90

Creamy wild garlic risotto 
with spicy asmonte and small green salad
*also available vegan 

€ 15,90

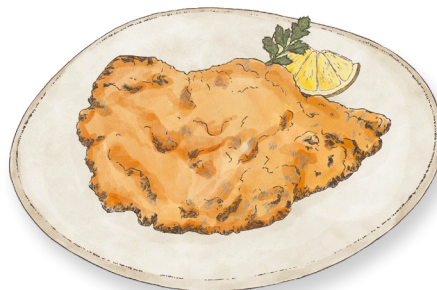
Homemade gnocchi in wild garlic cream sauce 
with sautéed baby leaf spinach, glazed cherry tomatoes and
spicy asmonte, served with leaf salad

€ 16,90

For our youngest guests

Small Schnitzel 
from Styrian free - range chicken with french fries and ketchup

€ 14,90



TIPP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR RICH TRADITIONAL BUFFET.

 vegan  vegetarian

Heurigen Classics

**The most famous delicacies of Viennese cuisine
– prepared according to our traditional recipes.**

The original Viennese Schnitzel

from veal

€ 22,90

Mayers Fried Chicken

from Styrian organic 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 enjoyment in advance.*

small portion

€ 16,90

large portion

€ 19,90

For this we recommend:

**Potato salad, cucumber salad, cabbage salad,
Beetle bean salad or leaf salad**

€ 4,50

Mayers “Kalbsbutterschnitzel“

served with mashed potatoes, crispy fried onions
and glazed turnip vegetables

*...prepared according to Mayer's traditional recipe - an irresistible pleasure
of Viennese cuisine.*

€ 19,50

Quite convenient, the BEST from Heurigenbuffet served directly to the table:

Our “Winzerbrettl“ (for one person)

Enjoy the BEST of our Heurigen buffet, individually arranged for you and served directly
to your table. Mayers cold roast, ham specialities, cheese and a delicious spread with
pickled vegetables. Served with two pieces of farmhouse bread.

€ 17,90

TIPP

**ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR RICH TRADITIONAL BUFFET.**

 **vegan**  **vegetarian**



RECOMMEN-
DATION

Dessert

Glazed nut pancake 
with pear compote

€ 10,50

Viennese pancakes 

prepared according to our old Heurigen recipe - filled according to your wish:
with our legendary apple strudel jam, homemade apricot or strawberry
jam or creamy nougat sauce (1 piece)

€ 4,50

Vegan chocolate mousse  

with fruity berry ragout,
served in a glass

€ 9,80

Our legendary cream slice 

according to an old recipe
with fruity berry pulp

€ 7,90

3 kinds of homemade sorbet  

raspberry, apricot and lemon

€ 8,90



**TRY OUR CHEESE SPECIALITIES
AT THE BUFFET.**

 **vegan**  **vegetarian**

