



## Starters

### Mayers asparagus salad

colourful leaf salad with marinated Marchfeld asparagus and  
vegan feta cheese in spring herbs

€ 15,90

### Creamy burrata on vintner – antipasti

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

€ 16,90

### Beet carpaccio

with grilled green asparagus and lime cream

\*also available vegan 

€ 16,90

### Beef Tartar from Pasture – Raised Ox

served with homemade chives mayonnaise,  
salted farmer's butter, onions and crispy toast  
*as starter*  
*as main course*

€ 15,90

€ 19,90

## From our soup kitchen

### Cream Soup of Marchfeld Asparagus

with crispy farmer bread croutons

€ 6,90

### Clear beef soup from pasture ox

with fluffy semolina dumpling or liver dumpling

...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

TIPP

ENJOY DELICIOUS HEURIGEN DELICACIES  
FROM OUR RICH TRADITIONAL BUFFET.




 vegan  vegetarian

You can  
buy our white  
balsamic vinegar  
in our shop.

## Our asparagus & spring delicacies

### Marchfeld Solo – Asparagus

served with parsley potatoes, in your favorite variation:

- with homemade hollandaise sauce 
- with farmer butter and breadcrumbs  \*also available vegan 
- with ham from Ötscherblick – pork and hollandaise sauce
- with cold smoked Emmerberger raw ham and hollandaise sauce

€ 19,50

€ 19,50

€ 22,90

€ 22,90

### Mayers Asparagus Cordon Bleu

Heartily wrapped Marchfeld asparagus with ham from Ötscherblick – pork and hay milk – Emmentaler, served with Mayers chive sauce and small green salad

€ 19,80

### Risotto from Marchfeld asparagus

with grilled fillet strips from Styrian corn chicken, braised tomatoes, spicy asmonte and small green salad

€ 18,90

### Stuffed corn chicken breast

with tomatoes – herbs cream cheese on potatoes – asparagus gröstl with thyme jus

€ 19,80

### Pastured Ox – onion roast beef from the beiried

pink fried tender with crispy fried onions, served with potatoes and gherkin

€ 22,90

### Grilled filet of brook trout “Radlberg”

with Marchfeld Solo – Asparagus, bernaise sauce and parsley potatoes

€ 24,90

TIPP

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vegan



vegetarian

## Vegan & vegetarian

### Risotto from Marchfeld asparagus **V**

with stewed tomatoes, spicy asmonte  
and small green salad

\*also available vegan 

€ 16,90

### Homemade gnocchi **V**

in tomato – basil – cream with vegan feta cheese  
and small green salad

€ 16,90

### Vegan Blunz'nradln in crispy Riesling batter **V**

prepared with the original Blutvurst from the Blunz'n world champion  
Dormayer - served with mustard, horseradish and our coleslaw

€ 17,90

## For our youngest guests

### Small Schnitzel **Bio**

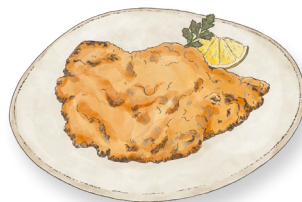
from Styrian free – range chicken with french fries and ketchup

€ 14,90

### Vegane BEFLÜGEL – Nuggets **V**

with french fries and ketchup

€ 12,90



TIPP

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FROM OUR RICH TRADITIONAL BUFFET.

 vegan **V** 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

AVAILABLE  
AGAIN

## **Vintner – Spare Ribs from Ötscherblick – Pork**

with spicy potatoes and two kinds of homemade sauces

€ 18,50

*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**



## Dessert

### Mayers hay milk – sour cream pancakes

with fluffy elderberry pulp and creamy walnut ice cream

€ 11,90

### Mayers strawberry dream

fresh Marchfeld strawberries with mascarpone cream

€ 8,90

### Our legendary cream slice

according to an old recipe

with fruity berry pulp

€ 7,90

### White nougat - milk ice cream

with marinated strawberries

€ 7,90

### Vegan chocolate mousse

with fruity berry ragout,

served in a glass

€ 6,90



TRY OUR CHEESE SPECIALITIES  
AT THE BUFFET.

 **vegan**  **vegetarian**