



Starters

Vintner - oven vegetables - salad

oven – braised rosemary vegetables marinated
with vegan cream cheese dressing and oven – fresh pastries

€ 16,90

Mayers oven cheese in poplar wood

Austrian organic Camembert served lukewarm in poplar wood
with fig chutney and nut – rye – bread roll

€ 17,90

Smoked brown trout mousse

with beetroot cream and marinated cucumbers

€ 18,90

Beef tartare from pastured oxen

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

as starter

as main course

€ 17,90

€ 23,90

From our soup kitchen

Clear beef soup from pastured oxen

with Viennese "Kaiserschöberl"

€ 6,90

Mayers legendary cheese soup

Creamy soup with our mountain cheese matured in the rock cellar
and crispy farmer's bread cubes

€ 7,90

Cream soup from Riesling Alsegg – Hernals

with chili – Asmonte chip

€ 8,50

TIP

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



vegan



vegetarian

Hearty winter delicacies

Mayers legendary greaves dumplings

on lukewarm bacon – coleslaw with spicy caraway juice

€ 17,90

Wild boar roast “Waidmannsheil”

with strong Pinot Noir – juniper sauce, fried potato noodles and red cabbage

€ 18,90

Juicy grilled corn – fed chicken breast

with colorful lentils, root vegetables and strong thyme – Pinot Noir Jus

€ 18,90

Baked fillet of Lower Austrian catfish

with potato – mayonnaise salad

€ 18,90

Crispy pasture goose

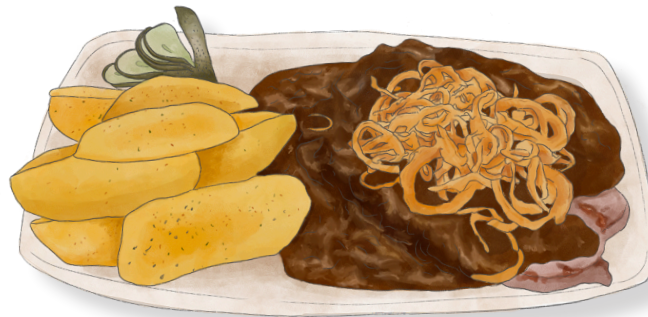
according to our traditional recipe - fresh from the oven,
with fluffy potato dumplings and red cabbage

€ 29,50

Viennese roast beef with onions

according to Mayers traditional recipe from Beiried, pink fried,
with spicy fried potatoes, Viennese pickles and fried onions
...one of the best cuts of beef, delicately mixed and strong in taste.

€ 23,90



Vegan & vegetarian

Mayers winter risotto **V**

with sautéed baby chard, oven – dried tomatoes,
pine nuts, hearty Asmonte and small leaf salad

€ 18,90

Vegan black pudding in crispy breadcrumbs **V**

prepared with the original black pudding from Blunz'n world champion Dormayer -
served with onion mustard and our coleslaw

€ 17,90

Hearty cheese dumplings **V**

homemade dumplings with mountain cheese matured in the rock cellar,
crispy onions and small leaf salad

€ 17,90

For our youngest guests

Small Schnitzel **Bio**

from styrian free – range chicken with french fries and ketchup

€ 15,90

Vegan “BEFLÜGEL“ – Nuggets **V**

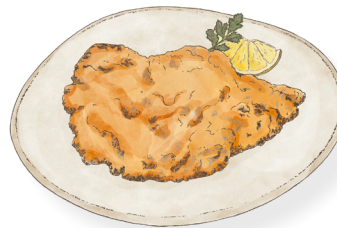
served with French fries and ketchup, in the basket

small portion (6 pieces)

large portion (12 pieces)

€ 12,90

€ 18,90



TIP

ENJOY DELICIOUS HEURIGEN DELICACIES
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

€ 23,90

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

as main course

€ 17,90

€ 20,50

For this we recommend:

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

€ 4,50

**THE
CLASSIC**

Mayers minced loaf

prepared according to our traditional recipe and slowly fried in the pan,
served with mashed potatoes, crispy fried onions and glazed vegetables

€ 18,90

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

Our “Winzerbrettl” (for one person)

enjoy the BEST of our Heurigen buffet, 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

TIP

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



vegan



vegetarian

Dessert

Winter gingerbread tiramisu

served in a glass, with roasted nuts

€ 7,90

Viennese nut pancakes

with red wine – pear from our Pinot Noir

€ 10,80

Speculoos – mousse

with cinnamon whipped cream and orange ragout

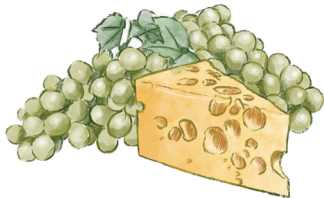
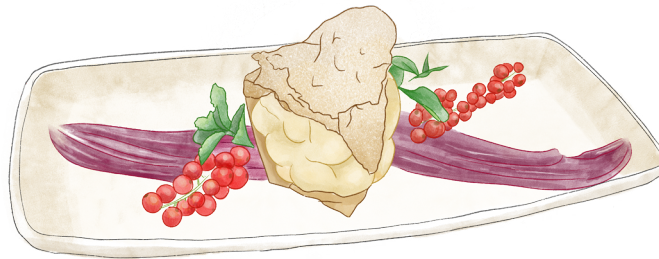
€ 10,50

Our legendary cream slice

according to an old house recipe

with fruity berry pulp

€ 7,90



TRY OUR CHEESE SPECIALTIES
AT THE BUFFET.