



# DELIGHT – BUFFETS FOR YOUR EVENT

AT OUR TRADITIONAL WINE TAVERN



**MAYER**  
**AM PFARRPLATZ**  
IN THE BEETHOVEN HOUSE.



**CELEBRATE. LAUGH. EAT. DRINK.**  
**SINCE 1683.**



# To get started

## APERITIF RECOMMENDATION



## FOR THE RECEPTION

### **Mayers legendary bread spreads**

oven – fresh farmers 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.* 🌱

€ 6,90

### **Mayers homemade spreads**

served in a mason jar with fresh bread  
*\*We are happy to prepare this dish VEGAN for you and your guests.* 🌱

€ 5,50

### **Mayers “Schmankerl” canapeés**

with spicy cheese, dry - cured ham, Mayers salami and  
ham from styrian straw pig

€ 7,90

# Buffet

## „MAYERS FÜR ELISE“

minimum of 15 guests

### **Juicy – crispy, oven – fresh pork roast from Duroc – straw pig**

with bacon – sauerkraut and fluffy bread dumplings

### **Grilled vegetables with juicy chicken fillet strips**

from styrian free – range chicken and bush tomato pesto

### **”Wiener Schnitzel“**

from styrian straw pig

### **Mayers cheese dumplings**

homemade dumplings with our mountain cheese matured in the rock cellar  
and crispy onions

\* \* \*

### **Mayers salad buffet**

creamy cucumber – and potato salad

\* \* \*

### **Oven – fresh apple & cheese “Strudel”**

*according to our traditional recipe*  
with vanilla sauce

€ 32,90 per person

## **OUR VEGAN ALTERNATIVE**

### **Mayers vegan cheese pasta**

with potato – hummus filling and herb margarine  
Additional charge for the buffet € 4,90 per person



## **THE PERFECT ENDING FOR GOURMETS ...**

### **Mayers cheese variation**

with Austrian cheese specialties, fruits & homemade wine jelly,  
served with fresh farmers bread  
€ 8,90 per person





# Buffet

## „MAYERS FÜR EROICA“

minimum of 15 guests

### **Cream cheese roll made from hay milk – goat cheese**

with spring onion – herb vinaigrette

### **Mayers ham carpaccio**

with pickled Riesling onions and spicy mustard horseradish sauce

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### **Oven – fresh spinach strudel**

with spicy feta cheese and Mayers house sauce

### **”Wiener Schnitzerl“**

from styrian straw pig

### **Grilled vegetables with juicy chicken fillet strips**

from styrian free – range chicken and bush tomato pesto

### **Juicy – crispy, oven – fresh pork roast from Duroc – straw pig**

with bacon – sauerkraut and fluffy bread dumplings

### **Mayers ham pasta**

creamy pasta with Viennese ham and mountain cheese gratinated

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### **Mayers salad buffet**

creamy cucumber – and potato salad

### **Farmhouse bread & freshly baked pastries**

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### **Oven – fresh apple & cheese “Strudel”**

*according to our traditional recipe*

with vanilla sauce

€ 38,90 per person

## OUR VEGAN ALTERNATIVE

### **Mayers vegan cheese pasta**

with potato – hummus filling and herb margarine

Additional charge for the buffet € 4,90 per person

TAKE IT  
IN  
ADDITION...

## THE PERFECT ENDING FOR GOURMETS ...

### **Mayers cheese variation**

with Austrian cheese specialties, fruits & homemade wine jelly,

served with fresh farmers bread

€ 8,90 per person



# Buffet

## „MAYERS PASTORALE“

minimum of 15 guests

### **Pink roasted Roastbeef**

from ORGANIC oxen with Mayer's house sauce

### **Cream cheese roll made from hay milk – goat cheese**

with spring onion – herb vinaigrette

\* \* \*

### **Old viennese veal cream goulash**

with homemade herb dumplings

### **Mayers fried chicken**

from styrian free range chicken

### **Juicy – crispy, oven – fresh pork roast from Duroc – straw pig**

with bacon – sauerkraut and fluffy bread dumplings

### **„Wiener Schnitzel“**

from styrian straw pig

### **Mayers cheese dumplings**

homemade dumplings with our mountain cheese matured in the rock cellar  
and crispy onions

\* \* \*

### **Mayers salad buffet**

creamy cucumber – and potato salad

### **Farmhouse bread & freshly baked pastries**

\* \* \*

### **Fluffy curd nougat dumplings**

with homemade berry ragout

€ 42,00 per person

## OUR VEGAN ALTERNATIVE

### **Mayers vegan cheese pasta**

with potato – hummus filling and herb margarine  
Additional charge for the buffet € 4,90 per person



TAKE IT  
IN  
ADDITION...

## THE PERFECT ENDING FOR GOURMETS ...

### **Mayers cheese variation**

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

€ 8,90 per person



# Buffet

## „MAYERS FIDELIO“

minimum of 15 guests

### Our legendary heurigen spreads

prepared according to a traditional recipe

with oven – fresh farmer's bread

*\*also available vegan* 🌱



### Carpaccio of boiled veal cooked sous vide

with lime – Riesling cream and Pinot Noir – onion

### House pickled Salmon

with honey – dill – mustard sauce

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### Strong beef soup from pastured oxen

with sliced herb pancakes and root vegetables

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### Mayers fried chicken

from styrian free range chicken

### Grilled fillet of Lake Neusiedl zander

on seasonal vegetables – risotto with homemade meadow herb pesto

### Juicy – crispy, oven – fresh pork roast from Duroc – straw pig

with bacon – sauerkraut and fluffy bread dumplings

### Mayers ham pasta

creamy pasta with Viennese ham and mountain cheese gratinated

### Mayers vegan cheese pasta 🌱

with potato – hummus filling and herb margarine

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### Mayers salad buffet

creamy cucumber – and potato salad

### Farmhouse bread & freshly baked pastries

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### A selection of cheese

with grapes, walnuts and homemade wine jelly

### Mayers legendary cream slice

with fruity berry pulp

€ 54,00 per person

# Buffet

## „MAYERS LEONORE“

minimum of 15 guests

### **Carpaccio of boiled veal cooked sous vide**

with lime – Riesling cream and Pinot Noir – onion

### **House pickled Salmon**

with honey – dill – mustard sauce

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### **Grilled fillet of Lake Neusiedl zander**

on seasonal vegetables – risotto with homemade meadow herb pesto

### **Oven – fresh spinach strudel**

with spicy feta cheese and Mayers house sauce

### **Old viennese veal cream goulash**

with homemade herb dumplings

### **“The Original” – Wiener Schnitzel**

from Lower Austrian pastured calf

### **Grilled vegetables with juicy chicken fillet strips**

from styrian free – range chicken and bush tomato pesto

### **Mayers vegan cheese pasta**

with potato – hummus filling and herb margarine

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### **Mayers salad buffet**

creamy cucumber – and potato salad

### **Farmhouse bread & freshly baked pastries**

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### **Oven – fresh apple & cheese “Strudel”**

according to our Mayers traditional recipe

with vanilla sauce

### **Mascarpone cream**

with elderberry ragout

€ 53,00 per person

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## THE PERFECT ENDING FOR GOURMETS ...

### **Mayers cheese variation**

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

€ 8,90 per person



# MAKE YOUR BUFFET UNIQUE

Your options for expanding our buffets.

## **Beef Tartar from Waldviertler oxen**

with farmer's butter

Surcharge for the buffet € 6,00 per person

## **Carpaccio of boiled veal cooked sous vide**

with lime – Riesling cream and Pinot Noir – onion

Surcharge for the buffet € 6,00 per person

## **Creamy root vegetable tartare**

with fried capers and tomato pesto

Surcharge for the buffet € 5,00 per person

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## **Hearty – vegan black pudding gröstl**

prepared with the original black pudding from Blunz'n world champion Dormayer -  
with small coleslaw, mustard and horseradish

Surcharge for the buffet € 8,00 per person

## **Boeuf Stroganoff from ORGANIC – beef fillet**

with homemade herb dumplings

Surcharge for the buffet € 12,00 per person

## **Mayers greaves dumplings**

with bacon – sauerkraut

Aufpreis zum Buffet € 10,00 per person

## **Juicy chicken drumsticks**

with coleslaw

Surcharge for the buffet € 10,00 per person

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## **Mayers chocolate cake**

with walnuts, hazelnuts and chocolate pieces

Surcharge for the buffet € 9,00 per person

## **Vegan apple crumble cake**

with vegan whipped cream

Surcharge for the buffet € 7,00 per person





# Heurigen plates

can be booked from 8 to a maximum of 40 people  
already at the table.

## Mayers “Winzerbrettl” – as a starter or a little snack

Duroc – ham, juicy caraway roast – & “Surbraten” from Duroc – straw pig, cheese specialities from the Heurigen buffet, our legendary „black pudding“, homemade Liptauer, horseradish, pickled cucumber, pepperoni & two slices of farmers bread.  
€ 17,90 per person

## Mayers cold “Heurigenplatte”

roast beef with Mayers 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 Duroc – straw pig, our legendary black pudding, Duroc – ham with freshly grated horseradish, homemade Liptauer, pickled cucumbers, pepperoni and oven – fresh pastries.  
€ 28,90 per person

## Mayers Typical Viennese plate “Alt – Wien”

caraway roast from Duroc – straw pig, grilled free range chicken, viennese Schnitzel from styrian straw pork, grilled sausage, baked vegetables – served with mixed salad, sauerkraut, dumplings, mustard & freshly grated horseradish.  
€ 31,00 per person

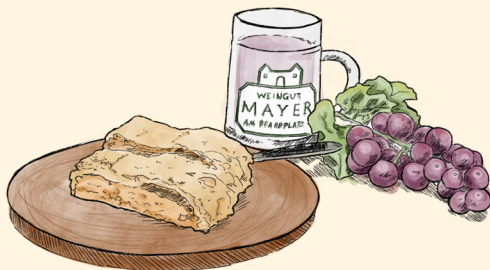
## Typical Viennese Plate “Wiener Gold”

two kinds of pork roast, Mayers grilled chicken, „The original“ – “Wiener Schnitzel” from calf, juicy greaves dumplings, grilled sausage and baked vegetables. Served with sauerkraut, dumplings, mustard & freshly grated horseradish and mixed salad.  
€ 33,00 per person

## Mayers “Strudel – Plate”

oven – fresh apple & cheese “Strudel”  
*according to Mayers traditional recipe*  
with vanilla sauce  
€ 8,90 per person

OUR  
CLASSIC



# Special things for take away



## MAYER *Für Zuhause*

### IN OUR SHOP

Find the most beautiful gifts.

## 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 PLEASUREABLE GIFT IDEA!

Charge your gift card with your desired amount. Our service team will be happy to advise you.



## MAYERS

### *Heurigen CD*

“Heurigen – vibes” as a give away.

The most beautiful Viennese songs played by our Heurigen musicians.

## UNSERE

### *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:

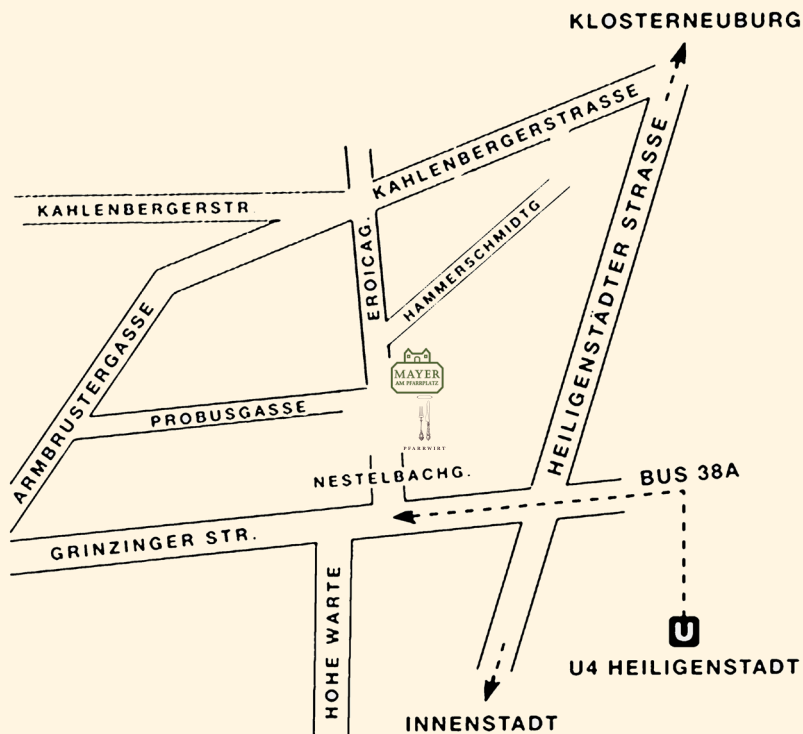
<b>Beef:</b>	Wiesbauer Gourmet, Reidling
<b>Durac – Straw pig:</b>	Wiesbauer Gourmet, Reidling
<b>Chicken:</b>	Steirisches Frischgeflügel Tschiltsch, Weistrach
<b>Milk and dairy products:</b>	From Austria with AMA – Gütesiegel
<b>Eggs from barn farming :</b>	Eierhof Martha Edhofer, Michelndorf
<b>Potatoes</b>	Landwirtschaft Schiel, Enzersfeld im Weinviertel
<b>Root vegetables:</b>	Marchfelder Gemüse über K. Müllner
<b>Freshwater fish:</b>	Salmon, salmon trout and carp from Eishken Estate

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 DAC 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 „Fernsprechamt/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.



## OLDEST VIENNESE RESTAURANT.



Pfarrplatz 5, 1190 Vienna  
+43 (1) 370 73 73  
info@pfarrplatz.at  
www.pfarrwirt.com

## THE WINE TAVERN.



Kahlenberger Str. 213, 1190 Vienna  
+43 664 7555 6667  
nussberg@pfarrplatz.at  
www.mayeramnussberg.at  
April – October



## YOUR EVENT AT PFARRPLATZ




ENJOY OUR  
UNIQUE ATMOSPHERE  
IN VIENNA – HEILIGENSTADT

EVENTHOTLINE: 0800 700 010



## Mayer am Pfarrplatz The traditional Heuriger in the Beethovenhaus.

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