



Your favourite dishes
AT MAYER AM PFARRPLATZ

DELICACIES FROM THE KITCHEN AND WINE CELLAR

Starters

Beet tartare

with vegan sheep's cheese and creamy lime dressing

€ 14,90

Mayers oven cheese in poplar wood

Austrian organic – camembert in poplar wood, served lukewarm,
with fig chutney and nut – rye – roll

€ 15,90

Carpaccio of Sous Vide cooked veal rump

with truffled pepper – Riesling cream and Pinot Noir – onions

€ 16,90

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

Old – Viennese soup pot

with beef from pastured oxen, vegetables and soup noodles

€ 6,90

Mayers garlic cream soup

with crispy farmer's bread cubes

€ 7,90

Potato – Leek cream soup

with cumin and crispy leek straw

€ 7,90



Hearty favourite dishes

Viennese “Tafelspitz” from organic – oxen ^{Bio}

with roasted potatoes, cream spinach and homemade apple horseradish

€ 26,90

Grilled salmon trout fillet from the natural pond farm Radlberg

with potato – fennel puree and chervil – Riesling foam

€ 24,90

Old – Viennese potato goulash

with hearty, double smoked “Dürre”

€ 16,90

Roulade of corn-fed chicken from Weinviertel

filled with cream cheese and mushrooms,

served on chard risotto with thyme glaze

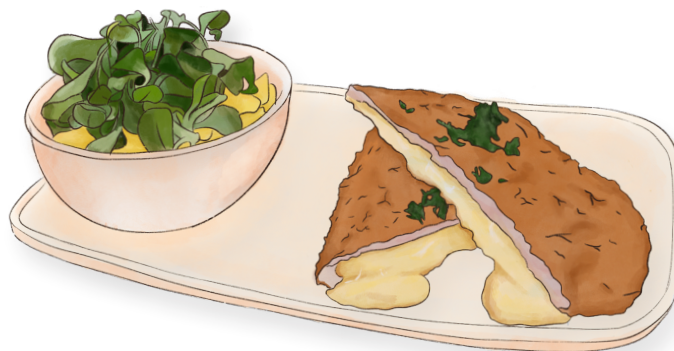
€ 22,90

Vintner’s Cordon Bleu

filled with bacon from woollen pigs, pepperoni, onions and hay milk – Gouda,

served with potato – lamb’s lettuce

€ 19,80



Vegan & vegetarian

Hearty cheese dumpling – “Winzergröstl”

with herb cream and small leaf salad

€ 18,90

Vegan cheese noodles

with potato – hummus filling and herb margarine
served with a small leaf salad

€ 17,90

For our youngest guests

Small Schnitzel

from styrian free – range chicken with french fries and ketchup

€ 15,90

Vegan “BEFLÜGEL” – Nuggets

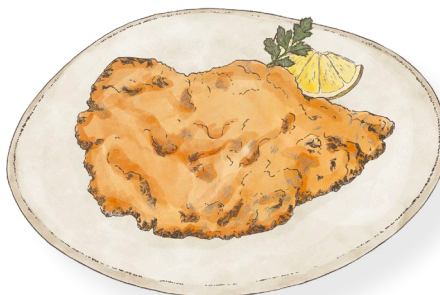
served with French fries and ketchup, in the basket

small portion (6 pieces)

large portion (12 pieces)

€ 13,90

€ 18,90



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 legendary greaves dumplings

on lukewarm bacon - coleslaw with spicy caraway juice

€ 17,90

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

Dessert

Waldviertler poppy seed noodles **V**

with poppy seeds from Mohnwirt Neuwiesinger and homemade apple sauce

€ 10,80

Wintery chestnut mousse **V**

with cinnamon – roasted plums and roasted hazelnuts

€ 8,50

Mayers nougat dumplings **V**

in hazelnut crumbs with homemade roasted sour cherry

€ 10,90

Our legendary cream slice **V**

according to an old house recipe

with fruity berry pulp

€ 7,90

