Starters

Mayer's spring salad V
colorful leaf variation with baked c

amembert and cranberries

€ 14,90

Smoked fillet of Lower Austrian catfish

with wild garlic mousse, pickled red onions and Crispy sticks with black sesame

€ 16,90

Gratinated goat's cream cheese V

with marinated leaf spinach, walnuts, Pinot Noir pears and jour pastries

€ 16,90

Beef tartare from pastured oxen Bio

served with homemade chives mavonnaise. salted farmer's butter, onions and crispy toast as starter

€ 17,90

as main course

€ 23,90

From our soup kitchen

Mayers garlic cream soup **V**

with crispy farmer's bread croutons

€ 7,90

Clear beef soup from pasture-raised ox B

with meat strudel from organic oxen and root vegetables

...wash the root vegetables, with the beef from the pasture ox simmer for 3 - 6 hours over a moderate heat and refine - this is how and no other way is how our classic Viennese beef soup is prepared. Variety is provided by our traditional garnishes. Quality you can taste

€ 7,50





Our spring delicacies

Mayer's minced veal cutlet 1990

served with mashed potatoes, crispy fried onions and glazed turnip greens Be careful, this is not a classic Wiener Schnitzel. You can find the REAL deal among our classics on the next page.

€ 19,50

Sous vide cooked chicken breast from free range chicken

gratinated with goat's cream cheese, served on wild garlic risotto with thyme jus

€ 24,90

Carinthian Låxn

on sautéed wild garlic spinach leaves, garlic - herb butter and parsley potatoes

€ 25,90

Roast beef with onions from the sirloin Bio

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

€ 25,90

Mayer's wild garlic cordon bleu

Cordon Bleu with a hearty filling of wild garlic, ham, hay milk Gouda cheese and cream cheese

€ 18,80

For this we recommend:

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

4,50



TIP







Baked	cauliflower	V
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with small leaf salad and Mayer's house sauce

€ 17,90

Creamy wild garlic risotto **W**

with pine nuts, spicy asmonte and a small green salad *Also available as a vegan option

€ 18,90

Homemade gnocchi in wild garlic cream sauce **W**

with sautéed baby spinach leaves, glazed cherry tomatoes and spicy asmonte, served with leaf salad

€ 18,90

Viennese mushroom sausages (V) 🕒 🔞



with wine mustard, fresh horseradish and our coleslaw Grown in the Viennese coffee grounds, harvested by hand and prepared with love

€ 17,90

For our youngest guests

Small Schnitzel Bio

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)

€ 14,90

€ 18,90 large portion (12 pieces)

TIP







Heurigen Classics

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

The original Viennese Schnitzel

€ 24,90 from veal

Mayers Fried Chicken Bio

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. € 17,90 small portion € 20,50 as main course.

For this we recommend:

Potato salad, cucumber salad, cabbage salad, Beetle bean salad or leaf salad € 4,50



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 € 17,90 pickled vegetables. Served with two pieces of farmhouse bread.







Dessert

Bohemian dumplings **(V)**

with hay milk sour cream and roasted plums € 10,80

Mayer's chocolate tart **W**

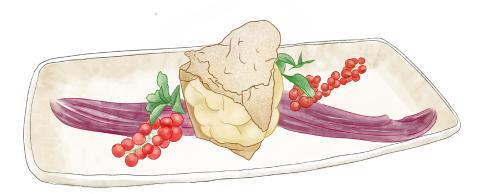
with fresh berries and whipped cream € 10,80

€ 9,80

Iced Linzer slice **(V)** on fruit sauce

Our legendary cream slice

according to an old house recipe € 8,90 with fruity berry puree



TIP



