



Starters

Mayer's asparagus salad

leaf salad with asparagus and vegan goat cheese

€ 16,90

Gratinated goat's cheese

with grilled green asparagus, vintner antipasti pesto and Austrian organic walnuts

€ 17,90

Carpaccio of milk-fed veal

with shrub tomato pesto, pine nuts, rocket, roasted king oyster mushrooms and spicy asmonte

€ 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

€ 18,90

€ 24,90

From our soup kitchen

Cream soup from Marchfeld organic asparagus

with crispy farmer's bread croutons

€ 7,90

Clear beef soup from pasture-raised ox

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

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR EXTENSIVE BUFFET.

 vegan  vegetarian



Our asparagus & spring delicacies

Marchfeld organic solo - Asparagus

served with parsley potatoes, in your favorite variation:

with homemade hollandaise sauce 

€ 22,50

with farmer's butter and breadcrumbs  *also available as a vegan option 

€ 22,50

with ham from Duroc straw pork and hollandaise sauce

€ 25,90

with cold-smoked Emmerberger raw ham and hollandaise sauce

€ 25,90

...we get our ORGANIC asparagus from the Brandenstein family business in Marchfeld in Lower Austria. The ultimate goal there is to produce uncontaminated food with an unadulterated taste. Quality you can taste – see for yourself.

Mayer's asparagus cordon bleu

Heartily wrapped Marchfeld organic asparagus with leg ham from the Duroc straw pig and hay milk Emmental cheese, served with Mayer's housesauce and a small green salad

€ 20,90

Stuffed corn-fed chicken breast

with tomato - herb cream cheese,
sautéed cream - leaf spinach and rosemary gnocchi

€ 24,90

Viennese vanilla roast beef from the sirloin

roasted pink with young garlic - onion sauce,
roast potatoes and gherkin

€ 25,90

Grilled fillet of salmon trout

with sautéed spring asparagus vegetables,
Heurigen and foam from the Riesling Alsegg - Hernalis

€ 25,90

TIP

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Vegan & vegetarian

Mascarpone risotto

with walnuts, spinach leaves and a small green salad

*With vegan gervais on request 

€ 18,90

Ricotta – Gnocchi pan

with roasted vegetables, homemade pesto,

pine nuts and a small green salad

€ 17,90

Viennese mushroom sausages

with wine mustard, fresh horseradish and our coleslaw

Grown in the Viennese coffee grounds, harvested by hand and prepared with love.

€ 17,90

YOU CAN FIND OUR VEGETARIAN ASPARAGUS DISHES
ON THE PREVIOUS PAGE.

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)

€ 14,90

€ 18,90

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Heurigen Classics

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

The original Viennese Schnitzel

from veal

€ 24,90

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.*

small portion

€ 17,90

as main course

€ 20,50

For this we recommend:

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

€ 4,50

BACK
AGAIN!
OUR
SUMMER
CLASSIC

Vintner - Spare ribs from Duroc straw pork

with spicy roast potatoes and two kinds of homemade sauces

€ 23,80

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

TIP

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Dessert

HEURIGEN
CLASSIC

Baked apple wheels **V**

coated in Riesling dough with vanilla ice cream and cinnamon sugar

€ 12,90

Mayer's strawberry dream **V**

fresh Marchfeld strawberries with mascarpone cream

€ 9,80

Our legendary cream slice

according to an old house recipe
with fruity berry puree

€ 8,90

Curd cheese - lime - cream

with rhubarb compote, served in a glass

€ 7,90

3 kinds of homemade sorbet **V**

Apricot, raspberry and lemon

€ 9,80



TIP

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FROM OUR EXTENSIVE BUFFET.

 vegan **V** vegetarian