



THE TRADITIONAL WINE TAVERN

In the Beethovenhaus



UNIQUE IDEAS FOR YOUR EVENT





CELEBRATE. LAUGH.
EAT. DRINK.

SINCE 1683.



WWW.HEURIGER.AT

To get started

APERITIF RECOMMENDATIONS

Mayers sparkling liamette

Refreshing lime and mint
liqueur infused with our
vintner's sparkling wine

Vineyard peach Fizz

Mayers Riesling with
vineyard peach liqueur,
lime and soda

Vin Tonic

Grüner Veltliner infused with
tonic water and lemon juice,
served with fresh mint
and cucumber.

Mayer's refreshment (Alkoholfrei)

Grape juice or
vineyard peach juice

YOUR GUEST RECEPTION

Mayer's legendary spread bites

oven-fresh farmhouse bread with homemade spreads

according to our traditional recipe - prepared as small bites

**We are also happy to prepare this dish VEGAN for you and your guests.* 🌿 

€ 7,50

Mayer's homemade spreads

served in a glass jar with oven-fresh crispy baguette and farmhouse bread

**We are also happy to prepare this dish VEGAN for you and your guests.* 🌿 

€ 6,90

Mayer's "Schmankerlhappen"

with mountain cheese, Viennese ham, Mayer's salami

and cold roast Styrian straw pork

€ 8,90

Buffet ELISE

bookable from 15 people

Oven-fresh roast pork from Duroc - straw pork

with bacon - sauerkraut and fluffy bread dumplings

Mayers vintner chicken

juicy grilled chicken filets from Styrian free-range chicken
with paprika cream sauce and herb dumplings

Wiener Schnitzerl

from Styrian straw pork

THE Viennese classic - Mayer's "Eiernockerl"

with crispy fried onions

Marinated grilled vegetables

with vintner antipasti – pesto

Mayer's salad buffet

creamy cucumber  & potato salad

Oven-fresh apple – and curd cheese strudel

according to Mayer's traditional recipe with vanilla sauce

€ 34,90 PER PERSON

Take it with...

OUR VEGAN ALTERNATIVE

Mayer's vegan cheese noodles

with potato - hummus filling and herb margarine

Surcharge for the buffet € 5,50 per person

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation

with the best Austrian cheese specialities, fruits & homemade
homemade Traminer jelly, served with fresh farmhouse bread

€ 8,90 per person



Buffet EROICA

bookalbe form 15 people

Fresh cheese roll made from hay milk - goat's cheese 

with young onion - herb vinaigrette

Mayer's "roast carpaccio"

with pickled Riesling onions and spicy mustard-herb sauce

Homemade spinach strudel 

with feta cheese and Mayer's house sauce

Wiener Schnitzerl

from Styrian straw pork

Mayers vintner chicken

juicy grilled chicken filets from Styrian free-range chicken
with paprika cream sauce and herb dumplings

**Oven-fresh roast pork
from Duroc straw pork**

with bacon sauerkraut and fluffy bread dumplings

Mayer's legendary greaves dumplings

on lukewarm bacon coleslaw and spicy caraway juice



Marinated grilled vegetables  

with vintner antipasti – pesto

Mayer's salad buffet

creamy cucumber  & potato salad

Farmhouse bread & oven-fresh crispy baguette  

Oven-fresh apple   – **and curd cheese strudel** 

according to Mayer's traditional recipe with vanilla sauce

Take it with... € 42,90 PRO PERSON

OUR VEGAN ALTERNATIVE

Mayer's vegan cheese noodles  

with potato - hummus filling and herb margarine

Surcharge for the buffet € 5,50 per person

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation 

with the best Austrian cheese specialties, fruits & homemade
homemade Traminer jelly, served with fresh farmhouse bread

€ 8,90 per person



Buffet **PASTORALE**

bookable from 15 people

Pink roast beef

from organic ox with Mayer's house sauce

Fresh cheese roll from hay milk - goat cheese

with young onion - herb vinaigrette

Viennese goulash from veal

with hay milk sour cream and salted potatoes

Mayers fried chicken

from Styrian free-range chicken

Oven-fresh roast pork from Duroc straw pork

with bacon sauerkraut and fluffy bread dumplings

Wiener Schnitzel

from Styrian straw pork

THE Viennese classic – Mayers “Eiernockerl”

with crispy fried onions

Mayer's salad buffet

creamy cucumber  & potato salad

Farmhouse bread & oven-fresh crispy baguette

Fluffy nougat dumplings

with homemade berry ragout

€ 46,00 PER PERSON

Take it with...

OUR VEGAN ALTERNATIVE

Mayer's vegan cheese noodles

with potato - hummus filling and herb margarine

Surcharge for the buffet € 5,50 per person

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation

with the best Austrian cheese specialities, fruits & homemade
homemade Traminer jelly, served with fresh farmhouse bread

€ 8,90 per person




Buffet FIDELIO

bookable from 15 people

Recommended!
Already incl.
spreads
& cheese

Our legendary Heurigen spreads

prepared according to an old traditional recipe
with oven-fresh farmhouse bread and baguette

**also vegan* 

Carpaccio of sous vide cooked veal

with lime Riesling cream and Pinot Noir onions

Home-marinated gravled salmon

with honey, dill and mustard sauce

Beef soup from pasture-raised ox

with homemade pancakes and root vegetables

Mayers fried chicken

from Styrian free-range chicken

Grilled fillet of salmon trout "Radlberg"

on seasonal vegetables - risotto with homemade vintner antipasti - pesto

Oven-fresh roast pork from Duroc straw pork

with bacon, sauerkraut and fluffy bread dumplings

Mayer's legendary greaves dumplings

on lukewarm bacon - cabbage salad and spicy caraway juice

THE Viennese classic – Mayers "Eiernockerl"

with crispy fried onions

Mayer's salad buffet

creamy cucumber  & potato salad

Farmhouse bread & oven-fresh crispy baguette

Organic - Cheese journey through Austria

with grapes, walnuts and homemade Traminer jelly

Mayer's legendary cream slice

with fruity berry ragout

€ 59,00 PER PERSON

Buffet LEONORE

bookable from 15 people

Carpaccio of sous vide cooked veal

with lime and Riesling cream and Pinot Noir onions

Home-marinated gravled salmon

with honey, dill and mustard sauce

Grilled fillet of salmon trout "Radlberg"

on seasonal vegetables - risotto with homemade vintner antipasti - pesto

Homemade spinach strudel

with savoury feta cheese and Mayer's house sauce

Viennese goulash from veal

with hay milk sour cream and salted potatoes

„The Original“ – Wiener Schnitzerl

from Lower Austrian pasture-fed veal

Mayer's vintner chicken

juicy grilled chicken filets from Styrian free-range chicken
with paprika cream sauce and herb dumplings


Mayer's vegan cheese noodles

with potato - hummus filling and herb margarine

Marinated grilled vegetables

with vintner antipasti - pesto

Mayer's salad buffet

creamy cucumber  & potato salad

Farmhouse bread & oven-fresh crispy baguette

Oven-fresh apple **– and curd cheese strudel**

according to Mayer's traditional recipe with vanilla sauce

Mascarpone cream

with elderberry ragout

Take it with... € 58,00 PER PERSON

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation

with the best Austrian cheese specialities, fruits & homemade
homemade Traminer jelly, served with fresh farmhouse bread
€ 8,90 per person



MAKE YOUR BUFFET UNIQUE

YOUR OPTIONS FOR EXPANDING OUR BUFFETS:

Beef tartare from Waldviertel ox

with farmer's butter

Surcharge to the buffet € 6,00 per person

Carpaccio of sous vide cooked veal

with lime - Riesling cream and Pinot Noir - onion

Surcharge to 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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Savoury - vegan Blunz'ngröstl

prepared with the original Blutvurst from the Blunz'n world champion Dormayer

with coleslaw, mustard and horseradish

Surcharge for the buffet € 9,00 per person

Boeuf Stroganoff from organic beef fillet

with homemade herb dumplings

Surcharge for the buffet € 14,00 per person

Juicy grilled chicken knuckle

with coleslaw

Surcharge to the buffet € 10,00 per person

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Mayer's chocolate cake

with walnuts, hazelnuts and chocolate chips

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 platters

SET DIRECTLY AT THE TABLE.

BOOKABLE FROM 8 TO MAX. 40 PEOPLE

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

Duroc ham, juicy caraway and roast pork from the Duroc straw pig, cheese specialities from the Heurigen buffet, our legendary Heurigen black pudding, homemade Liptauer, horseradish, gherkins, peppers and farmhouse bread.

€ 18,90 per person

Mayer’s cold Heurigen platter

Sous vide cooked veal with Mayer’s house sauce, cold-smoked Emmerberger ham, fresh cheese roll from hay milk – goat cheese with young onion – herb vinaigrette, variation of Carinthian house sausages, juicy caraway - & surbraten from Duroc – straw pork, our legendary Heurigen black pudding, Duroc ham with freshly grated horseradish, homemade Liptauer, gherkins, chilli and oven-fresh baguette.

€ 29,80 per person

Mayer’s delicacy platter “Old Vienna”

juicy caraway roast from Duroc straw pork, grilled free-range chicken, Schnitzel from styrian straw pork, minced pork loin, fried vegetables – served with mixed salad, sauerkraut, dumplings, mustard, house sauce & freshly grated horseradish.

€ 34,00 per person

Our
Classic

Mayer’s delicacy platter “Viennese Gold”

Two kinds of roast pork, Mayer’s fried chicken, Schnitzel from veal, juicy grammel dumplings, minced meat and fried vegetables. Served with sauerkraut, dumplings, mustard, house sauce, freshly grated horseradish and mixed salad.



€ 37,00 pro Person

Mayer’s veggie platter

with homemade spinach strudel, baked vegetables, crispy chickpea vegetable balls and vegan mushroom sausages. Served with mixed salad, mustard, freshly grated horseradish and Mayer’s house sauce.

€ 29,00 per Person

Mayer’s strudel platter

Oven – fresh apple  and curd cheese strudel fresh from the oven 

according to Mayer’s traditional recipe
with vanilla sauce

€ 9,90 per Person



Additional services

To Entertain

We are happy to provide a projector and screen, a sound system with an amplifier, two speakers and a wireless microphone . Price on request.



Our Music & Decor

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.



Mayer To take Home

IN OUR SHOP

Find the most beautiful gifts.



Special to take away

Our Giftcard

THE DELIGHTFUL 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.

Our prized 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:

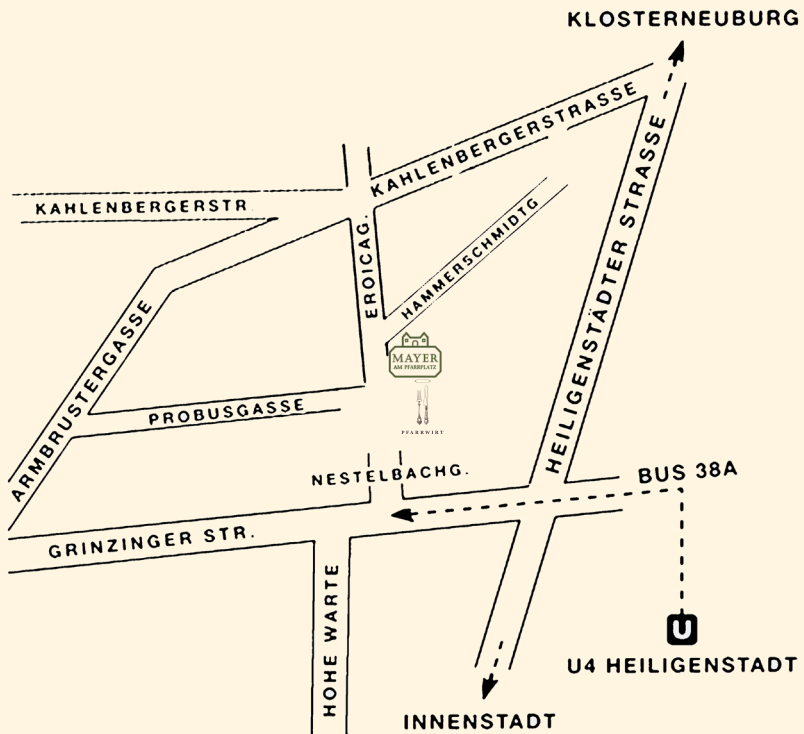
Beef:	Wiesbauer Gourmet, Reidling
Durac – Straw pig:	Wiesbauer Gourmet, Reidling
Chicken:	Steirisches Frischgeflügel Tschiltsch, Weistrach
Milk and dairy products:	From Austria with AMA – Gütesiegel
Eggs from barn farming :	Eierhof Martha Edhofer, Michelndorf
Potatoes	Landwirtschaft Schiel, Enzersfeld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



THE OLDEST RESTAURANT IN VIENNA.

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



THE VINE TAVERN.

Kahlenberger Str. 213, 1190 Vienna
+43 664 7555 6667
nussberg@pfarrplatz.at
www.mayeramnussberg.at
Open april – october



YOUR EVENT AT PFARRPLATZ

Enjoy our
unique atmosphere
in Vienna – Heiligenstadt

EVENTHOTLINE: 0800 700 010



THE TRADITIONAL WINE TAVERN

In the Beethovenhaus



PFARRPLATZ 2, 1190 VIENNA

mayer@pfarrplatz.at | 01 370 12 87

www.heuriger.at