MAYER
AM PFARRPLATZ

Asparagus season
AT MAYER AM PFARRPLATZ

DELICACIES FROM THE KITCHEN AND WINE CELLAR

Welcome to Mayer am Pfarrplatz.

WELCOME TO MAYER AM PFARRPLATZ.

Nice to have you with us.

The real Viennese Heuriger – as famous as Beethoven, the Giant Ferris Wheel, the Lipizzaner horses or Schönbrunn Palace. The Viennese Heuriger offers its guests in a cosy atmosphere entertainment, fine home – grown wines and the right culinary accompaniment. Every day from 7 p.m. you can listen to the traditional Viennese Heurigen music in the cosy gardens or traditional parlours.

Enjoy delicious Heurigen delicacies from our rich traditional buffet.

DAILY FROM 19 O'CLOCK LIVE - HEURIGEN MUSIC.

AMA GENUSS REGION HEURIGER

WIENER TOP HEURIGER
Die beste Lage der Stadt

FOR FRESH FOOD PREPARATION AND THE THE USE OF REGIONAL RAW MATERIALS IN THE Á LA CARTE AREA. WE HAVE BEEN AWARDED THE AMA GASTRO SEAL.

Our service team will be happy to inform you about allergenic ingredients in our dishes and drinks.
All prices incl. VAT - without tip.

Eating is a need.
Enjoyment is an art.

BUFFET OPEN

Mon – Thur
from 16:00

Fri – Sun & Hol.
from 12:00

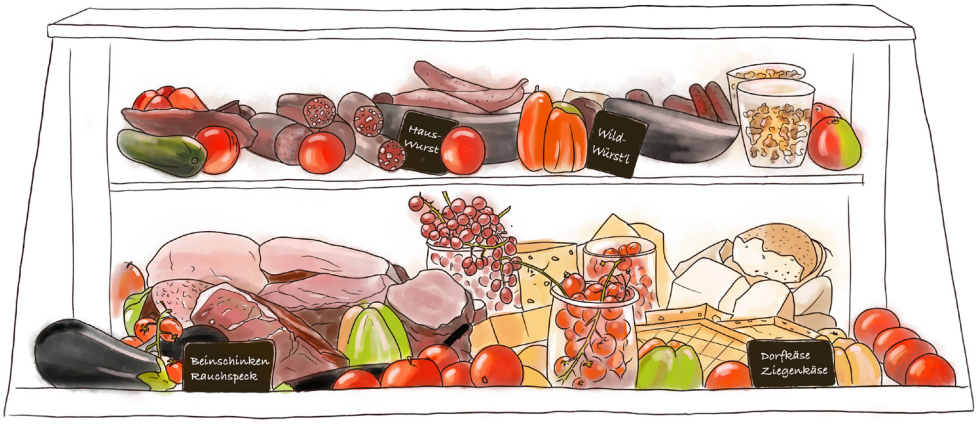
You have the choice!

Discover regional and homemade specialties at our

TRADITIONAL HEURIGENBUFFET.

At our Heurigen buffet you will find selected products from more than 60 suppliers – many small farmers and regional businesses supply us almost daily so that we can offer you the best products. For this we were also awarded the AMA – Genuss Region Siegel.

Choose between delicious homemade salads, our legendary spreads, but also the classics such as a warm caraway roast or a wonderful ripened cheese from our cheese display case. Or something sweet from our patisserie.



1. CHOOSE **2. ORDER** **3. ENJOY**

TIP: Your waiter will be happy to give you your table number – you can use this to conveniently book your consumption at the buffet onto your table and then settle the total bill with your waiter.

The one and only Mayer am Pfarrplatz.

Starters

Mayer's asparagus salad V
Colourful leaf salad with marinated organic asparagus from Marchfeld and vegan sheep's cheese in spring herbs — **€ 17,90**

Gratinated goat's cheese V
with grilled green asparagus, vintner antipasti pesto and Austrian organic walnuts — **€ 18,90**

Vintner Vitello
Tender pink roasted veal loin slices, thinly sliced with cold Riesling truffle hollandaise and marinated asparagus tips — **€ 19,80**

Beef tartare from pasture-fed ox Bio
served with homemade chive mayonnaise, salted farmer's butter, onions and crispy toast
as starter — **€ 19,90**
as main course — **€ 27,90**

From our soup kitchen

Cream soup from Marchfeld organic asparagus V Bio
with crispy farmhouse bread croutons — **€ 8,50**

Clear beef soup from the pasture ox Bio
with semolina dumplings or liver dumplings 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. — **€ 7,90**

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES FROM OUR EXTENSIVE BUFFET.

vegan V *vegetarian*

Information about ingredients in our food and drinks that may cause allergies or intolerances is available on request from our service team.

The world belongs to those who enjoy.

Our asparagus & spring specialities

Marchfelder organic solo asparagus Bio

served with parsley potatoes, in your favourite variation:

with homemade hollandaise sauce V	€ 22,90
with farmer's butter and breadcrumbs V *also available as a vegan option	€ 22,90
with ham from Duroc straw pork and hollandaise sauce	€ 26,90
with cold-smoked Emmerberg raw ham and hollandaise sauce	€ 27,90

...we source our organic asparagus from the Brandenstein family farm in the Marchfeld region of Lower Austria. The primary aim there is to produce uncontaminated food with an unadulterated flavour. Quality you can taste - see for yourself.

Mayer's asparagus cordon bleu

Heartily coated organic asparagus from Marchfeld
with ham of Duroc straw pork and hay milk cheese,
served with Mayer's house sauce and a small green salad — € 21,90

Waldviertel corn-fed chicken breast

filled with meadow herb cream cheese, served with potato and asparagus gröst'l — € 27,90

Boeuf Stroganoff from organic beef fillet Bio

with homemade butter dumplings — € 28,90

Fried fillet of catfish

on creamy asparagus risotto with Riesling foam and savoury asmonte — € 27,90

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR EXTENSIVE BUFFET.

vegan V vegetarian

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Tradition meets Zeitgeist.

Vegan & vegetarian

Creamy asparagus risotto V
with savoury asmonte and green salad
*We are happy to prepare this dish vegan.
€ 21,90

Ricotta gnocchi pan V
with roasted vegetables, homemade pesto,
pine nuts and a small green salad
€ 19,80

Viennese mushroom sausage V
with onion mustard, fresh horseradish and our coleslaw
Grown on Viennese coffee grounds, harvested by hand and prepared with love.
€ 18,90

For our youngest guests

Small Schnitzel Bio
from styrian free – range chicken with french fries and ketchup
€ 16,90

Vegan "BEFLÜGEL" – Nuggets V
served with French fries and ketchup, in the basket
small portion (6 pieces) **€ 15,90**
large portion (12 pieces) **€ 18,90**

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR EXTENSIVE BUFFET.

vegan V *vegetarian*

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The unique taste experience.

Heurigen Classics

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

The original Viennese Schnitzel
from pasture raised veal — **€ 27,90**

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 — **€ 18,90**
as main course — **€ 21,90**

For this we recommend:
Potato salad, cucumber salad, cabbage salad, Beetle bean salad or leaf salad — **€ 4,90**

BACK AGAIN! THE SUMMER CLASSIC

Vintner - spare ribs from Duroc straw pork
with spicy roast potatoes and two kinds of homemade sauces — **€ 24,90**

Mayers legendary greaves dumplings
on lukewarm bacon - coleslaw with spicy caraway juice — **€ 18,90**

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. — **€ 19,80**

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES FROM OUR EXTENSIVE BUFFET.

vegan V *vegetarian*

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Love on the first bite?
It works at Mayer – at the latest,
when the dessert has its grand
entrance.

Dessert

Organic buttermilk panna cotta Bio
with homemade apricot compote **€ 10,90**

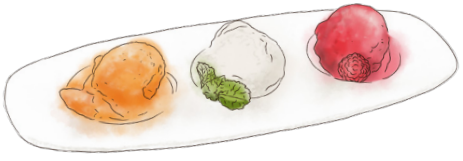
Mayer's strawberry dream V
fresh strawberries from Marchfeld with mascarpone cream **€ 11,90**

Our legendary cream slice
according to an old house recipe
with fruity berry purée **€ 10,90**

Mayers Ice Cream – Specialties

Nutty - Vintner - Affogato V
Creamy pistachio ice cream, infused with real espresso
and topped with our nut schnapps.
Served in a glass - a very special treat. **€ 10,90**

3 kinds of homemade sorbet V
apricot, raspberry and lemon **€ 10,90**



TIP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR EXTENSIVE BUFFET.

vegan V *vegetarian*

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Cheers !

Mayers Aperitif Recommendation

Mayers Zirberol

pine liqueur infused
with our vintner sparkling wine
THE refreshing aperitif with a tart note.

1/4 l € 8,50

Vin Tonic

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

1/4 l € 8,50

Mayer's Refreshment

with apricot, soda,
fresh limes and mint

0,5 l € 7,90

NON ALCOHOLIC

Sparkling by Mayer am Pfarrplatz

	0,75 l / 0,1 l
Sekt Brut delicate perlage, an elegant aroma of grapefruit and meadow herbs, a creamy texture and a flattering dosage perfectly round off this Sekt made from Grüner Veltliner and Welschriesling.	**€ 42,00 / 6,00**
Das prickelnde Fräulein Rosé this lively rosé sparkling wine is characterized by flowery and aromatic notes. Its creaminess on the pallet accompanied by slightly sweet berry-aromas and the fine, well integrated perlage distinguishes itself from the very first sip.	**€ 44,00 / 7,00**
NON ALCOHOLIC **Mayer non-alcoholic sparkling** in the nose a delicate aroma of nutmeg, roses and acacia. The fine fruit flavours are also present on the palate and are wonderfully supported by the mousseux.	**€ 42,00 / 6,00**

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We pour you pure wine.

By the glass from the Bouteille

WINERY MAYER AM PFARRPLATZ

2024 Wiener Gemischter Satz DAC	*1/8 l*	**€ 6,00**
2023 Mayer Non Alcoholic	*1/8 l*	**€ 5,60**
2023 Ried Alsegg – Hernals Riesling	*1/8 l*	**€ 6,40**
2024 Grüner Veltliner	*1/8 l*	**€ 5,80**
2022 Pinot Noir	*1/8 l*	**€ 6,30**
2024 Zweigelt	*1/8 l*	**€ 6,00**

WINERY ROTES HAUS

2024 Wiener Gemischter Satz DAC	*1/8 l*	**€ 6,00**
2023 Wiener Gemischter Satz DAC „Nussberg“	*1/8 l*	**€ 7,30**
2021 Traminer „Nussberg“	*1/16 l*	**€ 6,50**

Wine from our tap cellar

Mayer white	*1/8 l*	**€ 3,60**	*1/4 l*	**€**	**6,40**
Mayer red	*1/8 l*	**€ 3,60**	*1/4 l*	**€**	**6,40**

Spritz

Spritzer white/red	*1/4 l*	**€ 4,20**
Kaiserspritz	*1/4 l*	**€ 5,40**
Sommerspritz	*1/4 l*	**€ 4,00**
Limoncello Spritz	*1/4 l*	**€ 7,90**
White spritzer with organic limoncello from Austria		
Weinbergpfirsich Spritz	*1/4 l*	**€ 7,90**
White spritzer with vineyard peach liqueur		
Apricot spritzer	*1/4 l*	**€ 7,90**
Slightly bitter apricot nectar with Heurigen, soda and fresh mint		

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What you can uncork today,
don't postpone until tomorrow.

Wine from the bouteille Winery RED HOUSE

ROTES HAUS

2024 Wiener Gemischter Satz DAC 0,75 l / 1/8l

the Mayer am Pfarrplatz house classic! This wine, which is based on Grüner Veltliner, Riesling, Rotgipfler and Zierfandler, presents itself as very flavourful and aromatic. Citrus and pear fruit in the nose, playful and elegant on the palate, with refreshing crisp acidity on the finish.

Alc. 12,5% **€ 35,00 / 6,00**

2023 Wiener Gemischter Satz DAC „Nussberg“

this wine based on four grape varieties (Grüner Veltliner, Riesling, Rotgipfler and Zierfandler) presents itself as strong of character. A highly concentrated selection of tropical fruit is recognisable in the aroma. A succulent structure with a velvety body. A powerful palate with fruity sweet essence on the finish.

Alc. 13,5% **93 „Falstaff“ Points** **€ 43,00 / 7,30**

2024 Grüner Veltliner „Nussberg“

complex aromatic of tobacco and baked apple. A powerful combination of spices and fully ripe fruits such as Golden Delicious and cider pear on the palate. A spicy pepper mix enlivens the powerful body. A powerful and long finish.

Alc. 13,0% **€ 37,00 / 6,30**

2023 Chardonnay „Nussberg“

delicate aromas of hazelnut, yellow fruit and honey in the nose. The Burgundian style with its subtle reduction presents itself in an exceptionally taut wine with salty minerality. The finish is juicy and extraordinarily powerful. A Meursault from Vienna!
Ein Meursault aus Wien!

Alc. 13,5% **€ 43,50 / 7,30**

LOVELY

2021 Traminer „Nussberg“ 0,375l / 1/16l

fine fragrance of roses, jasmine and orange zest.
Opulent honey aromas with a fine sweetness – acidity play.
Fits perfectly with our cheese specialities from the Heurigen buffet.

Alc. 12% **€ 35,50 / 6,50**

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The best wine is the one
we drink with friends.

Bouteille Wine Winery MAYER AM PFARRPLAZ

0,75 l / 1/8l

2023 Wien Weiss
delicate floral fragrance reminiscent of jasmine and acacia. On the palate, the wine is wine is very juicy with a fine peach aroma. Wien Weiss promises a lot of fun in the glass and a great drinking pleasure.

Alk. 12,5% **€ 34,00 / 5,80**

2024 Wiener Klassik
fragrant and fruity notes. Medium body, drinkable and lively style. Well integrated acidity.

Alc. 12,5% **€ 33,00 / 5,70**

2024 Wiener Gemischter Satz DAC
this wine, which is based on Grüner Veltliner, Riesling, Rotgipfler and Zierfandler, presents itself as very flavourful and aromatic. Citrus and pear fruit in the nose, playful and elegant on the palate, with refreshing crisp acidity on the finish.

Alc. 12,5% **€ 35,00 / 6,00**

2023 Wiener Gemischter Satz DAC „Nussberg“
this wine based on four grape varieties (Grüner Veltliner, Riesling, Rotgipfler and Zierfandler) presents itself as strong of character. A highly concentrated selection of tropical fruit is recognisable in the aroma. A succulent structure with a velvety body. A powerful palate with fruity sweet essence on the finish.

Alc. 13,0% **92 „Falstaff“ Points** **€ 45,00 / 7,70**

NON ALCOHOLIC

2023 Mayer Non Alcoholic
Mayer Alcohol-Free presents itself as uncomplicated and light-footed. Consisting of Grüner Veltliner, Riesling and Pinot Blanc and Welschriesling, the wine impresses with its heavy grape aromas.

Alc. < 0,05% **€ 33,00 / 5,60**

2024 Grüner Veltliner
green apple and classic pepper aromas mould this wine. Subtle grapefruit and herbal spices on the palate. A classic and very typical Grüner Veltliner. The ideal accompaniment to food.

Alc. 13,0% **€ 34,00 / 5,80**

2023 Grüner Veltliner „Grinzing“
an aroma of juicy pear and green apple. A creamy/dense texture on the palate with the pear again present. Acidity and spices bring about a varied structure. A very juicy and concentrated Grüner Veltliner.

Alc. 14,0% **91 „Falstaff“ Points** **€ 37,00 / 6,30**

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Bouteille Wine Winery MAYER AM PFARRPLATZ

2022 Ried Schenkenberg 1ÖTW Grüner Veltliner

0,75 l / 1/8l

the 345m high Schenkenberg is located in Obersievering and represents the southeastern slope of the Bellevuehöhe. To the north and south, the site is located on two small streams that provide a cooler climate. On the nose, diverse aromas of fennel, mint and juniper, on the palate a lot of white pepper, grapefruit and ripe apple, the finish is tight and very precise.

Alc. 14,0% **94 „Falstaff“ Points** **€ 69,00 / 11,70**

2023 Riesling „Nussberg“

a genuine explosion of aromas reminiscent on the nose of stewed apricots and passion fruit. An enormous fruit structure continues on the palate. The elegant acidity perfectly balances out the powerful body. An archetypal Riesling with a lot of class.

Alc. 13,5% **93 „Falstaff“ Points** **€ 44,00 / 7,50**

2023 Ried Alsegg - Hernals Riesling

the Riesling imparts a strong aroma of fully ripe apricots and peaches. A delicate fruity sweetness on the palate which integrates the acidity well. The body is moderate and well balanced. A very lively wine with a lot of taste experiences.

Alc. 13,5% **92 „Falstaff“ Points** **€ 37,00 / 6,40**

NON ALCOHOLIC

2023 Mayer Non-alcoholic Riesling

It shows its typical stone fruit flavours via smell. This typicality continues on the palate with a lively and very refreshing acidity structure and despite the lack of alcohol, the Riesling is very balanced and harmonious. Ideal as an aperitif or with light fish dishes.

Alc. < 0,05% **€ 33,00 / 5,70**

2024 Sauvignon Blanc

on the nose, intensively exotic aromatic notes, lychee, gooseberry and spicy paprika are in the foreground. Powerful on the palate with an enormous fruity smoothness. The delicate sweet essence supports the powerful body.

Alc. 13,5% **€ 39,00 / 6,70**

LIMITED

2022 Riesling Nussberg „Weißer Mamor“

concentrated apricot and tropical fruit aromas with orange zest undertones. Very smooth with a mineral character and Blossom honey and apricot jam on the finish. The enormous expression of the Nussberg location can be recognised by the savoury aromas on the tongue.

Alc. 13,0% **97 „Falstaff“ Points** **€ 95,00**

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Bouteille Wine Winery MAYER AM PFARRPLAZ

0,75 l / 1/8l

2024 Gelber Muskateller
pronounced aromas of elderflower and citrus zest. Lively and animated on the palate with an intensely fruity texture. Very grapey and succulent.ss.
Alc. 12,5% **€ 39,00 / 6,70**

2024 Beethoven Viennese White
in honour of Beethoven, the winery presses its own wine, which, with its lively and spicy character, is extremely drinkable. and spicy style, it is extremely easy to drink.
Alc. 12,5% **€ 34,00 / 5,90**

2023 Fräulein Rosé
this lively rosé sparkling wine is characterized by flowery and aromatic notes. Its creaminess on the pallet accompanied by slightly sweet berry-aromas and the fine, well integrated perlage distinguishes itself from the very first sip.
Alc. 12,5% **€ 36,00 / 6,20**

2024 Zweigelt
a bright ruby red wine with spicy aromas on the nose and bright berry fruit. Delicate bitter chocolate with elegant and mellow tannins on the palate, a spicy finish.
Alc. 13,0% **€ 35,00 / 6,00**

2022 Pinot Noir
an elegant crimson red wine with subtle black tea and tobacco aromas on the nose. Delicate and very velvety on the palate, a rounded finish, very flattering and elegant.
Alc. 13,5% **€ 37,00 / 6,30**

2022 Pinot Noir „Nussberg“
an elegant crimson red wine with subtle black tea and tobacco aromas on the nose. Delicate and very velvety on the palate, a rounded finish, very flattering and elegant.
Alc. 13,5% **92 „Falstaff“ Points** **€ 44,00 / 7,40**

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100% WINE-DELIGHT

Mayer's Wine Tasting Flight

6 wines to try:
taste selected wines from our libary.

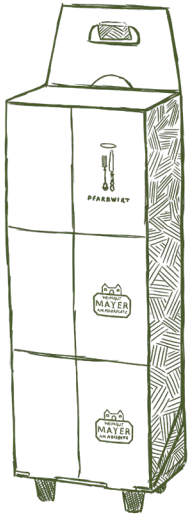
1 wine tasting flight (= 6 x 1/16 l glass) **per person € 34,00**

Mayers Premium Wine Tasting Flight

our best premium wines for you by the glass!

1 wine tasting flight (= 5 x 1/16 l glass) **per person € 39,00**

OUR TEAM WILL BE HAPPY TO ADVISE YOU!



For Home

you can also buy the wines from our wineries Mayer am Pfarrplatz and Rotes Haus in our shop. Our service team will be happy to present you our current price list.

Also available in our online shop: **www.pfarrplatz.at**

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Specials from our vinoteque

GLASSES OF WINE

	1/8l
2022 Ried Preussen-Nussberg 1ÖW Wiener Gemischter Satz DAC (Rotes Haus)	**€ 11,50**
2022 Ried Preussen-Nussberg 1ÖW Riesling (Mayer am Pfarrplatz)	**€ 11,50**
2023 Ried Preussen-Nussberg 1ÖW Wiener Gemischter Satz DAC (Mayer am Pfarrplatz)	**€ 11,50**
2023 Ried Langteufel-Nussberg 1ÖW Wiener Gemischter Satz DAC (Mayer am Pfarrplatz)	**€ 13,00**
2023 Ried Langteufel-Nussberg 1ÖW Wiener Gemischter Satz DAC (Rotes Haus)	**€ 13,00**
2023 Ried Rosengartel-Nussberg 1ÖW Riesling (Mayer am Pfarrplatz)	**€ 14,50**

WINERY ATZBERG

The Atzberg lies in the middle of the Wachau, one of the most beautiful cultural landscapes in the world. As early as 1382, the „ÄRTZBERG“ was mentioned in a document as a wine-growing estate. The soil - as the original original name suggests - is rich in ore. Due to the arduous cultivation of this steep vineyard, viticulture on the Atzberg was abandoned in the 1950s after a good 700 years. The renowned Wachau wine expert, wine priest Hans Denk (†), has always attested to the quality of this site a quality that is unique even in the Wachau.

2023 Steilterrassen Smaragd **94 „Falstaff“ Points**
Grüner Veltliner **€ 48,00 / 8,20**

ONLY AS BOUTEILLE

2022 Obere Steilterrassen Smaragd **95 „Falstaff“ Points**
Grüner Veltliner **€ 99,00**

SPECIAL WINES. SPECIAL GLASSES.

For your special enjoyment, we serve our rarity wines iced and in handcrafted JOSEF – glasses - the perfect wine glass for optimal flavour development.

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Specials from our vinoteque 1ÖTW

This location classification 1ÖTW - Erste Lage stands for the very best vineyards in a wine-growing region and only applies to grape varieties typical of the region.

Ried Preussen-Nussberg 1ÖTW

for the first time documented in 1501, named after the Royal councillor Heinrich Preussel – not after the Prussians, as often mistakenly claimed. The single vineyard Preussen is located in the "Mittlere Schoss" (central part) of the vineyard area "Nussberg" which can be divided into three terraces. The single vineyard Preussen has always been considered as the showpiece of the Wiener Nussberg and brings about Riesling wines and Wiener Gemischter Satz with unbelievable mineral character and complexity.

2023 Ried Preussen-Nussberg 1ÖTW
Wiener Gemischter Satz DAC *0,75 l*

chardonnay, Pinot Blanc, Pinot Gris, Neuburger and some Traminer can be found in this Wiener Gemischter Satz. Elegant fruit and biscuit notes in the nose. On the palate, powerful and spicy. Long warming and very creamy finish. A very powerful wine with enormous aging potential.

Alc. 14,0% **94 „Falstaff" Points** **€ 69,00**

2022 Ried Preussen-Nussberg 1ÖTW
Riesling *0,75 l*

in the nose, aromas of concentrated apricots and jasmine blossom, with a backdrop of orange zest and typical Nussberg smokiness. Powerful and firm on the palate, with salty flavours originating from the shell limestone in the Preussen vineyard.

Alc. 13,5% **95 „Falstaff" Points** **€ 69,00**

***also available as a rarity from the 2018 vintage.**

2022 Ried Preussen-Nussberg 1ÖTW
Wiener Gemischter Satz DAC *0,75 l*

Chardonnay, Pinot Blanc, Pinot Gris, Neuburger and some Traminer can be found in this Wiener Gemischter Satz. Elegant fruit and biscuit notes in the nose. On the palate, powerful and spicy. Long warming and very creamy finish. A very powerful wine with enormous aging potential.

Alc. 13,5% **95 „A la Carte" Points** **€ 69,00**

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Specials from our vinoteque 1ÖWT

Ried Langteufel-Nussberg 1ÖWT

the single vineyard Langteufel is part of the „Nussberg“ vineyard. The name is derived from the shape of the plot. The Langteufel vineyard is a long, wedge-shaped vineyard exposed to the south-west, which has always been very difficult to cultivate. The hewers used to curse: „The devil is the Lang“. This location was first mentioned in a document in 1384 as „Langtewel am Nusper“. The Langteufel vineyard is not dissimilar to the Preussen vineyard and is characterised by sandstone with a high quartz content and marine deposits.

2023 Ried Langteufel-Nussberg 1ÖWT
Wiener Gemischter Satz DAC *0,75 l*

chardonnay, Pinot Blanc, Pinot Gris, Neuburger and a little bit of Traminer are the ingredients of this Wiener Gemischter Satz. In the nose one can find a variety of aromas, from quince over tobacco to biscuit. The Burgundian stylistics with its subtle reduction result in a very firm wine with a salty minerality. A Wiener Gemischter Satz with an ageing potential of 10 years and longer.

Alc. 14,0% **94 „Falstaff“ Points** **€ 76,00**

2023 Ried Langteufel-Nussberg 1ÖWT
Wiener Gemischter Satz DAC *0,75 l*

chardonnay, Pinot Blanc, Pinot Gris, Neuburger and some Traminer can be found in this Wiener Gemischter Satz. Elegant fruit and biscuit notes in the nose. Powerful on the palate, spicy, carried by strong minerality. A wine with enormous aging potential.

Alc. 13,5% **95 „Falstaff“ Points** **€ 76,00**

Ried Rosengartel – Nussberg 1ÖWT

The Rosengartel vineyard is one of the prime locations on Vienna‘s Nussberg and played a prominent role during the Austrian-Hungarian monarchy. The location was first mentioned on 21 October 1365 with the name „Rosengertl am Nuzperg“.

2023 Ried Rosengartel-Nussberg 1ÖWT
Riesling *0,75 l*

Fine aromas of aniseed and ripe stone fruit. Smoky component, from the minerality of the Nussberg. Very taut on the palate with a lot of tension and a long, salty finish.

Alk. 13,0% **€ 79,00**

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Enjoyment in the Beethoven House.

Non alcoholic

Grape Juice						*1/4 l*	€	**4,90**
Sparkling water	*1/4 l*	€	**2,80**	*1/2l*	€	**4,50**	*1 l*	€ **6,20**
Grape Juice with sparkling water						*1/4 l*	€	**3,80**
Mayers Apple juice naturally cloudy						*1/4 l*	€	**4,90**
Mayers Vineyard Peach						*1/4 l*	€	**4,90**
Fräulein Holler elderberry iced tea						*0,33l*	€	**3,90**
Almdudler - THE original						*0,35 l*	€	**3,90**
Almdudler - sugarfree						*0,35 l*	€	**3,90**
Kracherl lemon						*0,35 l*	€	**3,90**
Kracherl raspberry						*0,35 l*	€	**3,90**
Sparkling water with lemon				*1/4 l*	€	**3,90**	*1/2 l*	€ **6,40**
Mineral water / still				*0,33 l*	€	**3,90**	*0,75 l*	€ **6,80**

Information about ingredients in our food and drinks that may cause allergies or intolerances is available on request from our service team.

A good day starts with
coffee and ends with a
a glass of wine.

Coffee & tea

Tee from Demmer's Teehaus
- Tea specialist in Austria
darjeeling Himalaya, Green Manjolay, Forest fruit cocktail,
Peppermint, Camomile flowers, Verbena (herbal tea) **€ 4,90**

TRADITION CONNECTS. The best of the best.
We serve you the best coffee from Hausbrandt 1892.

Espresso	**€ 4,60**
Double Espresso	**€ 5,90**
Verlängerter	**€ 5,20**
Melange	**€ 5,90**
Cappuccino	**€ 5,90**

Beethoven's Favourite Coffee
small strong mocca with a little whipped cream and cinnamon,
served with a piece of Florentine **€ 6,90**

We are happy to prepare our coffee specialities with a plant-based alternative to the best cow's milk.

Mayers Liqueur Cellar

Mayers Original Nut Brandy	*2 cl*	**€ 6,50**
„Wiener Gemischter Satz" Tresterbrand by Brennerei Pfau	*2 cl*	**€ 7,50**
EDEL.STOFF Arolla Pine Liqueur	*2 cl*	**€ 6,50**
Mayers Apple Strudel Liqueur	*2 cl*	**€ 6,50**
Mayers peach Liqueur	*2 cl*	**€ 6,50**
Limoncello/Orancello from Austria Bio	*2 cl*	**€ 6,50**
Hämmerle Brandy Raspberry, Williams, Apricot	*2 cl*	**€ 7,50**

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Enjoyment at home.

„Mayer für Zuhause"

ENJOYMENT FOR HOME IN OUR SHOP

Open daily

WINE & DELICACIES FROM OUR KITCHEN TO TAKE AWAY.

Mayer's Wifi

Enjoy our free internet offer
during your visit at Pfarrplatz

SCAN & SURF

Our quality seal:

REGIONAL & AWARDED.

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 :	Bauernhof Gerhard & Martina Burger, Moosbierbaum
Potatoes	Landwirtschaft Schiel, Enzersfeld im Weinviertel
Root vegetables:	Marchfelder Gemüse über K. Müllner
Freshwater fish:	Salmon, salmon trout and carp from Eishken Estate

AMA GENUSS REGION HEURIGER

We have been awarded the AMA Gastro Seal for our food preparation and the use of regional ingredients.

WIENER TOP HEURIGER
Die beste Lage der Stadt

Highly recommended ...

PFARRWIRT

Daily from 12:00

Pfarrplatz 5, 1190 Wien
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www.pfarrwirt.com

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Thur – Fri from 14:00
Sat – Sun + Holiday from 12:00
Only at nice weather

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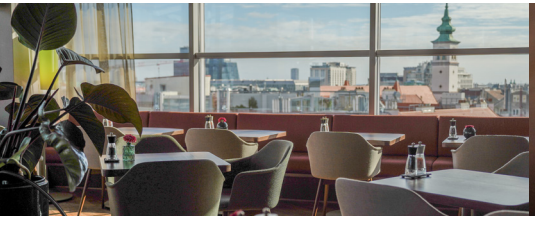
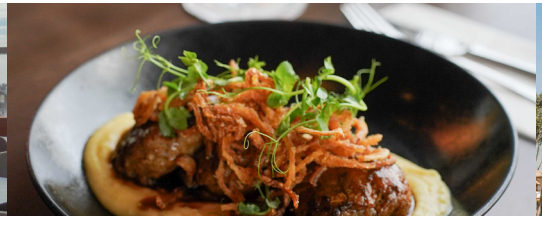
sky
Best view in town!

Monday to Saturday: 10:00 - 24:00 | Sunday and Holiday: 12:00 - 22:00





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We are looking forward
to your next visit.

YOUR EVENT AT PFARRPLATZ

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ONLY IN SUMMER!

ONLY A FEW MINUTES FROM HERE!

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DIE Buschenschank

Pleasure in the midst of the vineyards.

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AM PFARRPLATZ