



Starters

Gratinated goat's cheese

with oven-baked root vegetables, walnuts,
apple – onion confit and small pastries

€ 17,80

Mayer's mushroom salad

salad variation with roasted chanterelles and fruity berry dressing

€ 18,90

Smoked salmon tartare

with pickled red onions, wild herbs and thyme crème fraîche,
served with crispy toast

€ 18,90

Beef tartare from pasture-fed ox

served with homemade chive mayonnaise,
salted farmer's butter, onions and crispy toast
as starter
as main course

€ 19,90

€ 27,90

From our soup kitchen

Mayer's mushroom cream soup

with crispy brown bread croûtons

€ 8,50

Clear beef soup from the pasture ox

with homemade pancakes 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*  *vegetarian*

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



Our seasonal specialities

Alpine parmesan chicken salad

juicy grilled chicken fillet pieces marinated with thyme and alpine parmesan from Austria, on a leaf salad variation with our house dressing, crispy farmer's bread croûtons and shrub tomatoes

€ 19,80

Styrian fried chicken salad

Leaf salad with fillets of organic free-range chicken in pumpkin seed breading and seed oil

€ 18,90

Mayers mushroom Cordon Bleu

cured Cordon Bleu filled with forest mushrooms, ham from Duroc straw pig and hay milk Gouda, served with potato – lamb's lettuce salad

€ 24,90

Grilled fillet of salmon trout „Radlberg“

with parsley potatoes, sautéed vegetables and Riesling herb foam

€ 27,90

Pink roasted fillet slices of pasture raised ox

with truffled forest mushroom risotto, spicy asmonte and thyme jus

€ 29,80

Mayer's Vintner Burger

juicy grilled loaf of Waldviertel pasture-fed ox, hay milk Emmental cheese, crispy fried bacon, fresh shrub tomatoes, onions and salad - served with crispy potato wedges and two types of homemade sauces

€ 25,90

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vegan



vegetarian

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Vegan & vegetarian

Roasted chanterelles

with free-range egg and parsley potatoes

*We are happy to prepare this dish vegan. 

€ 19,80

Chanterelle cream sauce

with fluffy napkin dumpling

€ 19,80

Homemade porcini mushroom pockets

in brown butter with spicy asmonte, roasted hazelnuts and a small leaf salad

€ 24,90

Chard risotto

with braised cherry tomatoes, creamy burrata and roasted pine nuts,
served with a small leaf salad

€ 23,90

Viennese mushroom sausage

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

from styrian free – range chicken with french fries and ketchup

€ 16,90

Vegan “BEFLÜGEL” – Nuggets

served with French fries and ketchup, in the basket

small portion (6 pieces)

large portion (12 pieces)

€ 15,90

€ 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 pasture raised veal

€ 27,90

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

€ 18,90

€ 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

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Dessert

Mayer's strawberry tiramisu in a glass

with strawberry confit and fresh mint

€ 9,50

Homemade apricot dumplings

with butter crumbs

€ 11,90

Our legendary cream slice

according to an old house recipe

with fruity berry purée

€ 10,80

Mayers Ice Cream – Specialties

Nutty - Vintner - Affogato

Creamy pistachio ice cream, infused with espresso and topped with our nut schnapps.

Served in a glass - a very special treat.

€ 9,80

3 kinds of homemade sorbet

apricot, raspberry and lemon

€ 10,90



**FANCY SOME
ICE CREAM?**
MAYER'S 'SPIELPLATZ'
ICE CREAM IS AVAILABLE
AT OUR BAR.

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