



Starters

Mayer's autumn salad

Colourful leaf salad with marinated pumpkin and goat's cheese balls

*We are happy to prepare this dish as a vegan option. 

€ 17,90

Goat's cheese au gratin

with marinated beetroot, cucumber gel and small pastries

€ 17,80

Beef tartare from pasture-fed ox

served with homemade pumpkin seed mayonnaise,

salted farmer's butter, onions and crispy toast

as starter

as main course

€ 19,90

€ 27,90

From our soup kitchen

Pumpkin and apple cream soup

with roasted pumpkin seeds and Styrian pumpkin seed oil

€ 8,50

Clear beef soup made from pasture-raised oxen

with meat strudel or semolina dumplings

...wash the root vegetables, simmer with the beef from pasture-raised cattle for 3–6 hours over moderate heat and refine – this is the only way to prepare our classic Viennese beef soup. Our traditional garnishes provide variety.

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

Mayer's fried chicken salad **Bio**

with strips of organic free-range chicken breast in pumpkin seed breadcrumbs on a bed of lettuce with pumpkin seed oil

€ 18,90

Grilled Sulmtaler corn-fed chicken

on tagliatelle with porcini mushrooms à la crème and thyme jus

€ 25,90

Winzersteak – a unique delight. **Bio**

Dry-aged rib eye from organic veal (250 g), roasted to a tender pink, with Pinot Noir shallot glaze, salt flakes, bacon beans and duchesse potatoes

€ 38,50

Grilled fillet of Radlberg salmon trout

served with creamy hokkaido pumpkin risotto and roasted pine nuts

€ 27,90

BACK AGAIN!

Winzer spare ribs from Duroc straw-fed pig

with spicy roast potatoes and two homemade sauces

€ 25,90

Mayers pumpkin cordon bleu

baked pumpkin, filled with Emmerberg raw ham and hay milk
Emmental cheese, served with Mayer's house sauce and a small leaf salad

€ 25,90

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Vegan & vegetarian

Creamy Hokkaido pumpkin risotto  
with vegan sheep's cheese and roasted pine nuts

€ 23,90

Porcini mushroom tagliatelle 
with porcini mushrooms à la crème, spicy Asmonte cheese and green salad

€ 25,90

Mayer's Veggie Burger 
with grilled halloumi, antipasti vegetables and chilli-garlic mayonnaise,
served with crispy potato wedges and two homemade sauces

€ 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

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

Homemade plum dumpling

with buttered breadcrumbs

€ 11,90

Viennese nougat mousse

with homemade berry compote

€ 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

Cold nougat - nut coffee

Cold espresso served in a glass with ice cubes,
whipped cream from fresh hay milk and walnut nougat topping

**Also available without topping*

€ 6,90

€ 5,90

The saying 'Cold coffee makes you beautiful' refers to the time when make-up was still sensitive to heat and ran easily with hot coffee. This is why aristocrats often used to drink cold coffee to preserve their make-up. The saying therefore has nothing to do with the actual effect of cold coffee on the skin, but with the make-up practices of the time.

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FANCY SOME
ICE CREAM?

MAYER'S 'SPIELPLATZ'
ICE CREAM IS AVAILABLE
AT OUR BAR.