

Goose season at Mayer's

Mayer's creamy goose soup

with bread dumplings and root vegetables

€ 8,70

Crispy free-range goose

made to our traditional recipe – fresh from the oven
with fluffy potato dumplings and apple and red cabbage

€ 34,90

We recommend serving with:

Chestnuts and cranberries

€ 4,90

OUR TAVERN ENCYCLOPAEDIA

Weidegansl, das

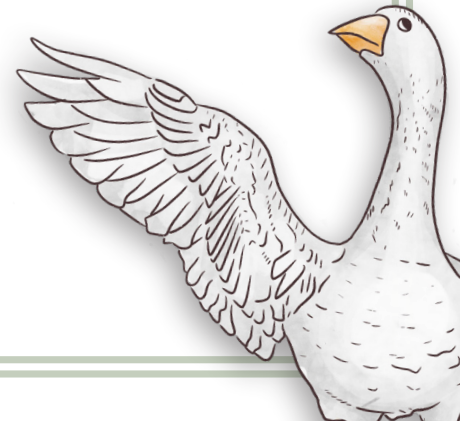
Noun | neutral

The story at Mayer's tells that just a few decades ago, St. Martin's Day was payday for the vineyard seasonal workers. To celebrate a successful harvest and, of course, to the delight of all involved, geese were slaughtered for the assembled farmhands and maidservants. This veritable feast marked the end of the season. For this reason, the Weidegansl meal is still a very special tradition in our wine tavern today.

We source our GOOSE and GAME SPECIALITIES from 'GROSSARLER – GENUSS'

fresh meat from Austria, Salzburgerland – Pongau,
and STEIRISCH GUTMANN – Styria – Paldau.

 **vegan**  **vegetarisch**





Starters

Baked fresh goat's cheese

with honey, tomato vinaigrette and rocket

€ 17,90

Mayer's vintner salad

Colourful leaf salad with pickled pumpkin and glazed walnuts

€ 17,90

Creamy salmon tartare

with quail's egg, radishes and crispy toast

€ 18,90

Raw venison ham – smoked over beech wood

with rocket, marinated figs and small pastries

€ 19,80

Beef tartare from pasture-fed ox

served with homemade pumpkin seed mayonnaise,
salted farmer's butter, onions and crispy toast
as starter

€ 19,90

as main course

€ 27,90

From our soup kitchen

Mayer's legendary Bergkassuppn

creamy soup with our mountain cheese matured in the rock cellar
and crispy farmhouse bread cubes

€ 8,70

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.



Mayer's wild specialities

Roast wild boar 'Waidmannsheil'

with a robust Pinot Noir and juniper sauce, fried potato noodles and red cabbage

€ 28,90

Hearty game ragout

with the best cuts of red deer, wild boar and Weinviertel venison, refined with our Pinot Noir from Nussberg, served with fluffy bread dumplings

€ 27,90

Pink roasted venison loin

with bacon – Brussels sprouts and herb purée

€ 35,90

We recommend serving with:

Chestnuts & cranberries

€ 4,90

Homemade apple and red cabbage

€ 5,50

Not quite so wild...

Viennese roast beef

with onions according to Mayer's traditional recipe from Weideochsen – tenderloin, roasted until pink, served with spicy roast potatoes, Viennese gherkins and fried onions
... one of the best cuts of beef, tenderly marbled and full of flavour.

€ 29,80

Roasted dumplings

with free-range egg and small green salad, served in a pan

€ 19,80

Fried trout fillet

on beetroot risotto and horseradish foam

€ 27,90

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.



Vegan & vegetarian

Creamy beetroot risotto

with horseradish foam, spicy Asmonte cheese and a small leaf salad

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

€ 23,90

Homemade porcini gnocchi

in brown hay milk butter with sage, spicy Asmonte cheese and small leaf salad

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

€ 25,90

Mayer's pumpkin pockets

with brown hay milk butter, spicy Asmonte cheese and small green salad

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

€ 24,90

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

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.



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

€ 19,80

€ 22,90

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

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.

Dessert

Homemade curd cheese pancakes **V**

with elderberry and apple compote

€ 12,90

Our legendary cream slice

according to an old house recipe

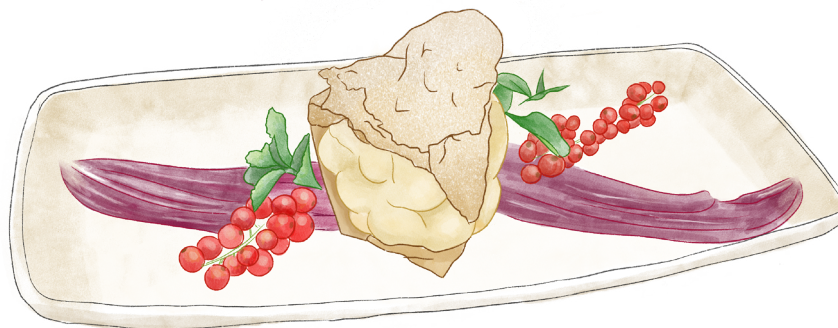
with *fruity berry purée*

€ 10,80

Chestnut tiramisu in a Glass **V**

with homemade pear compote

€ 11,90



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.