



Starters

Mayer's vintner salad

colourful leaf salad with glazed grapes, walnuts and fresh goat cheese

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

€ 17,90

Smoked duck breast

with red cabbage, pomegranate salad and small pastries

€ 18,90

Carpaccio of sous vide cooked veal

with lime and Riesling cream and pickled Pinot Noir onions

€ 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

Clear beef soup made from pasture-raised oxen

with homemade pancake strips

€ 7,90

Tyrolean cheese dumpling soup

based on the original recipe from our Tyrolean dairyman

€ 8,90

Celery cream soup

with brown bread croutons

€ 8,90

 *vegan*  *vegetarian*



Hearty treats to start the year

Mayer's potato goulash

with double-smoked Vienna sausage,
hay milk sour cream and gherkins. Served in a pan

€ 19,80

Baked cod fillet

with potato and cucumber cream salad and Mayer's house sauce

€ 25,90

Waldviertel corn-fed chicken breast

with porcini tagliatelle, spicy Asmonte cheese and thyme jus

€ 27,90

Grilled salmon trout fillet

on Swiss chard risotto with Riesling foam

€ 28,90

Mayer's Beef roulade from pasture-raised oxen

braised in Pinot Noir and thyme jus with potato and celery purée

€ 27,90





Vegan & vegetarian

Mayer's legendary „Kasnock'n“

Homemade dumplings with our mountain cheese
matured in the rock cellar and crispy onions

€ 22,90

Tagliatelle in porcini cream sauce

with spicy asmonte and small leaf salad

€ 25,90

Chard risotto

with goat's cream cheese balls and pine nuts

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

€ 24,90

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

 *vegan*  *vegetarian*



Heurigen Classics

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

The original Viennese Schnitzel

from austrian 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

€ 20,90

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

 **vegan**  **vegetarian**

Dessert

Winter tiramisu made from baked apples **V**

with roasted nuts. Served in a glass

€ 11,90

Mayer's apple pancakes **V**

with creamy walnut ice cream

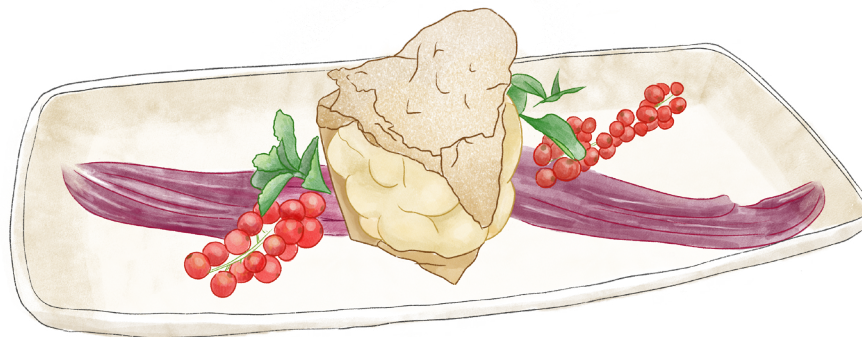
€ 12,90

Our legendary cream slice

according to an old house recipe

with fruity berry purée

€ 10,80



 **vegan**  **vegetarian**

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