



THE TRADITIONAL WINE TAVERN

In the Beethovenhaus



UNIQUE IDEAS
FOR YOUR EVENT





**CELEBRATE. LAUGH.
EAT. DRINK.**

SINCE 1683.



**SCAN THE QR CODE TO GET
ACCESS TO OUR VIRTUAL TOUR!**

WWW.HEURIGER.AT



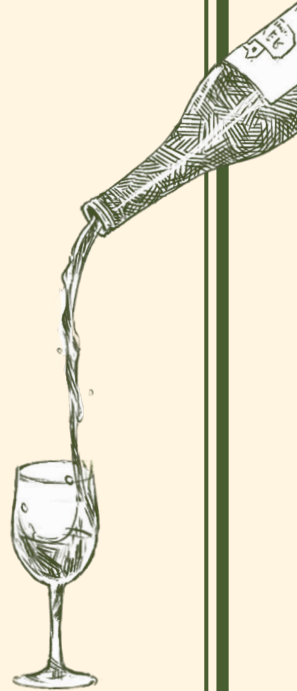
To get started

APERITIF

| | |
|---|-------|
| Vintner sparkling wine | 0,75l |
| Sparkling Rosé | 0,75l |
| Mayer's non – alcohol sparkling wine | 0,75l |

AVAILABLE BY THE GLASS

| |
|----------------------------------|
| Sparkling lime |
| Vineyard peach fizz |
| Vin Tonic |
| ORGANIC Limoncello Spritz |
| Zirberol Spritz |
| Mayer's Bowle (seasonal) |



SET DIRECTLY AT THE TABLE

| | |
|---|-------|
| Wiener Gemischter Satz DAC , Mayer am Pfarrplatz | 0,75l |
| Grüner Veltliner "Grinzing" , Mayer am Pfarrplatz | 0,75l |
| Wiener Gemischter Satz DAC „Nussberg“ , Rotes Haus | 0,75l |
| Grüner Veltliner „Nussberg“ , Rotes Haus | 0,75l |
| Riesling „Nussberg“ , Mayer am Pfarrplatz | 0,75l |
| Fräulein Rosé , Mayer am Pfarrplatz | 0,75l |
| Zweigelt , Mayer am Pfarrplatz | 0,75l |
| Pinot Noir , Mayer am Pfarrplatz | 0,75l |
| Vöslauer mineral water , non – sparkling | 0,75l |
| Vöslauer mineral water , sparkling | 0,75l |
| Grape juice | 1L |

To get started

WINE TASTING

Make your event extra special for wine enthusiasts:
With our sommelier-led wine tasting – bookable for up to 40 people.

Small wine tasting (4 wines incl. spreads)

€ 38,00

Large wine tasting (6 wines incl. spreads)

€ 45,00


For groups of 40 or more:

Instead of a guided tasting, we are happy to offer you a wine stand with a sommelier. Up to six wines can be selected in advance, and the wines will be charged according to actual consumption.

Wine stand with sommelier for 2 hours € 380,00


YOUR GUEST RECEPTION

Mayer's legendary spread bites

oven-fresh farmhouse bread with homemade spreads prepared according to our traditional recipe – as small bites and ideal for taking away
**We are also happy to prepare this dish vegan/vegetarian for you and your guests.* 🌱 

€ 7,90

Mayer's homemade spreads

served in a Rex glass jar with oven-fresh crusty baguette and farmhouse bread
**We are also happy to prepare this dish vegan/vegetarian for you and your guests.* 🌱 

€ 6,90

Mayer's delicacies

with spicy mountain cheese, Viennese ham, Mayer's homemade salami and cold roast Styrian straw-fed pork

€ 8,90

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation

with the best Austrian cheese specialities, fruits & homemade homemade fig mustard, served with fresh farmhouse bread
€ 9,50 per person



Buffet ELISE

bookable from 15 people

**Oven-fresh caraway roast from
Duroc – straw-fed pig and braised neck**
with bacon – sauerkraut and fluffy bread dumplings




Juicy grilled free-range chicken drumsticks
with hay milk butter – parsley potatoes

Wiener Schnitzerl
from Styrian straw pork

Old Viennese Krautfleckerl 
with Mayer's house sauce

Mayer's Nockerlpfanne 
with market-fresh vegetables and homemade Winzer antipasti pesto

Mayer's salad buffet
creamy cucumber  – potato salad & coleslaw 

Oven-fresh apple   – **and curd cheese strudel** 
according to Mayer's traditional recipe with vanilla sauce

€ 35,90 PER PERSON

Take it with...

OUR VEGAN ALTERNATIVE

Mayer's vegan cheese noodles  

with potato - hummus filling and herb margarine

For orders of 8 or more at an additional charge of € 5.90 per person

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation 

with the best Austrian cheese specialties, fruits & homemade
homemade fig mustard, served with fresh farmhouse bread

€ 9,50 per person



Buffet EROICA

bookalbe form 15 people

Fresh cheese roll made from hay milk - goat's cheese 

with homemade Winzer pesto

Spicy pepper pastrami from pasture-raised oxen

with gherkins and mustard-horseradish sauce

Homemade spinach strudel 

with feta cheese and Mayer's house sauce

Wiener Schnitzerl

from Styrian straw pork

Juicy grilled free-range chicken drumsticks

with hay milk butter – parsley potatoes

Oven-fresh caraway roast from

Duroc – straw-fed pig and braised neck

with bacon – sauerkraut and fluffy bread dumplings



Mayer's legendary greaves dumplings



with lukewarm bacon coleslaw and spicy caraway juice




Mayer's Nockerlpfanne 

with market-fresh vegetables and homemade Winzer antipasti pesto

Mayer's salad buffet

creamy cucumber  – potato salad & coleslaw 

Farmhouse bread & crispy baguette  

Oven-fresh apple   – **and curd cheese strudel** 

according to Mayer's traditional recipe with vanilla sauce

€ 44,00 PER PERSON

Take it with...

OUR VEGAN ALTERNATIVE

Mayer's vegan cheese noodles  

with potato - hummus filling and herb margarine

For orders of 8 or more at an additional charge of € 5.90 per person

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation 

with the best Austrian cheese specialties, fruits & homemade
homemade fig mustard, served with fresh farmhouse bread

€ 9,50 per person



Buffet **PASTORALE**

bookable from 15 people

Pink roast beef

from organic ox with Mayer's house sauce

Fresh cheese roll from hay milk - goat cheese

with homemade Winzer pesto

Tender braised roast beef with onions from pasture-raised cattle

in Pinot Noir juice with butter noodles

Mayers fried chicken

from Styrian free-range chicken

Oven-fresh caraway roast from Duroc – straw-fed pig and braised neck

with bacon – sauerkraut and fluffy bread dumplings



Wiener Schnitzerl

from Styrian straw pork

Old Viennese Krautfleckerl

with Mayer's house sauce

Mayer's salad buffet

creamy cucumber  – potato salad & coleslaw 

Farmhouse bread & crispy baguette

Homemade Kaiserschmarren

with homemade plum ragout

Take it with... € 48,00 PER PERSON

OUR VEGAN ALTERNATIVE

Mayer's vegan cheese noodles

with potato - hummus filling and herb margarine

For orders of 8 or more at an additional charge of € 5.90 per person

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation

with the best Austrian cheese specialities, fruits & homemade
homemade fig mustard, served with fresh farmhouse bread

€ 9,50 per person




Buffet FIDELIO

bookable from 15 people

Recommended!
Already incl.
spreads
& cheese

Our legendary Heurigen spreads

prepared according to an old traditional recipe
with oven-fresh farmhouse bread and baguette

**also vegan* 

Pink roasted beef from organic oxen

with Mayer's house sauce

Home-marinated gravled salmon

with honey, dill and mustard sauce

Beef soup from pasture-raised ox

with homemade pancakes and root vegetables

Mayers fried chicken

from Styrian free-range chicken

Grilled fillet of salmon trout "Radlberg"

with colourful buttered vegetables and rosemary oven potatoes

Oven-fresh caraway roast from

Duroc – straw-fed pig and braised neck

with bacon – sauerkraut and fluffy bread dumplings



Mayer's legendary greaves dumplings

with lukewarm bacon - cabbage salad and spicy caraway juice

Old Viennese Krautfleckerl

with Mayer's house sauce

Mayer's salad buffet

creamy cucumber  – potato salad & coleslaw 

Farmhouse bread & crispy baguette

Organic - Cheese journey through Austria

with grapes, walnuts and homemade fig mustard

Mayer's legendary cream slice

with fruity berry ragout

€ 63,00 PER PERSON

Buffet **LEONORE**

bookable from 15 people

Pink roasted beef from organic oxen

with Mayer's house sauce

Home-marinated graved salmon

with honey, dill and mustard sauce

Grilled fillet of salmon trout "Radlberg"

with colourful buttered vegetables and rosemary oven potatoes

Homemade spinach strudel

with savoury feta cheese and Mayer's house sauce

Tender braised roast beef with onions from pasture-raised cattle

in Pinot Noir juice with butter noodles

„The Original“ – Wiener Schnitzel

from Lower Austrian pasture-fed veal

Juicy grilled free-range chicken drumsticks

with hay milk butter – parsley potatoes



Mayer's vegan cheese noodles

with potato - hummus filling and herb margarine

Mayer's Nockerlpfanne

with market-fresh vegetables and homemade Winzer antipasti pesto

Mayer's salad buffet

creamy cucumber  – potato salad & coleslaw 



Farmhouse bread & crispy baguette

Oven-fresh apple – **and curd cheese strudel**

according to Mayer's traditional recipe with vanilla sauce

Homemade chocolate mousse

with fruity berry ragout

*We are also happy to prepare this dish vegan for you and your guests.  

Take it with...

€ 59,00 PER PERSON

THE PERFECT FINISH FOR GOURMETS...

Mayers cheese variation

with the best Austrian cheese specialities, fruits & homemade
homemade fig mustard, served with fresh farmhouse bread

€ 9,50 per person



Heurigen platters

SET DIRECTLY AT THE TABLE.

WE ARE HAPPY TO OFFER OUR HEURIGEN PLATTERS FOR SHARING FOR GROUPS OF 8 TO 40 PEOPLE. PLEASE NOTE THAT ONE PLATTER IS INTENDED FOR AT LEAST 8 GUESTS AND IS CHARGED PER PERSON.

Mayers “Winzerbrettl” – as a starter or a little snack


Duroc ham, juicy caraway and roast pork from the Duroc straw pig, cheese specialities from the Heurigen buffet, our legendary Heurigen black pudding, homemade spread, horseradish, gherkins, peppers and farmhouse bread.

€ 18,90 per person

Mayer’s cold Heurigen platter

Sous vide cooked veal with Mayer’s house sauce, cold-smoked Emmerberger ham, fresh cheese roll from hay milk – goat cheese with young onion – herb vinaigrette, variation of Carinthian house sausages, juicy caraway - & surbraten from Duroc – straw pork, our legendary Heurigen black pudding, Duroc ham with freshly grated horseradish, homemade spread, gherkins, chilli and oven-fresh baguette.

€ 29,80 per person

*We would be pleased to prepare a vegetarian option. 

Mayer’s delicacy platter “Old Vienna”

juicy caraway roast from Duroc straw pork, grilled free-range chicken, Schnitzel from styrian straw pork, minced pork loin, fried vegetables – served with mixed salad, sauerkraut, dumplings, mustard, house sauce & freshly grated horseradish.

€ 36,00 per person

Our
Classic

Mayer’s delicacy platter “Viennese Gold”

Two kinds of roast pork, Mayer’s fried chicken, Schnitzel from veal, juicy grammel dumplings, minced meat and fried vegetables. Served with sauerkraut, dumplings, mustard, house sauce, freshly grated horseradish and mixed salad.




€ 39,00 pro Person

Mayer’s veggie platter

with homemade spinach strudel, baked vegetables, crispy chickpea vegetable balls and vegan mushroom sausages. Served with mixed salad, mustard, freshly grated horseradish and Mayer’s house sauce.

€ 32,00 per Person

Mayers strudel platter

Oven – fresh apple   and curd cheese strudel fresh from the oven 
according to Mayer’s traditional recipe
with vanilla sauce

€ 9,90 per Person



Additional services

To Entertain

We are happy to provide a projector and screen, a sound system with an amplifier, two speakers and a microphone . Price on request.



Our Music & Decor

We are happy to organise exclusive musical accompaniment and additional floral decorations for your event on request.



Mayer To take Home

IN OUR SHOP

Find the most beautiful gifts.



Special to take away

Our Giftcard

THE DELIGHTFUL GIFT IDEA!

Charge your gift card with your desired amount. Our service team will be happy to advise you.



Mayers Heurigen CD

“Heurigen – vibes” as a give away. The most beautiful Viennese songs played by our Heurigen musicians.

Our prized wines

TO THE ON YARD PRICES.

The award winning wines of our wineries „Mayer am Pfarrplatz“ and „Rotes Haus“ are also available for our on yard prices.



Our Gift Baskets

INDIVIDUAL & PERSONAL.

Put together your own personal gift basket in our gourmet shop – tailored to your taste! In our farm shop at Mayer at Pfarrplatz, you will find seasonal gourmet accessories, small treasures and fine wine gifts. Also available as giveaways for your guests.



FOR OUR YOUNGEST GUESTS

we offer our own playground and in winter, an indoor play area.

Children receive the following discounts at our buffets
when accompanied by full-price paying guests.



from 0 – 5 years: free of charge
from 6 – 10 years: – 30 % off our full price

OUR QUALITY ASSURANCE: REGIONAL & EXCELLENT.

We source our products fresh and of the highest quality from the following
regions as well as mainly in ORGANIC quality:

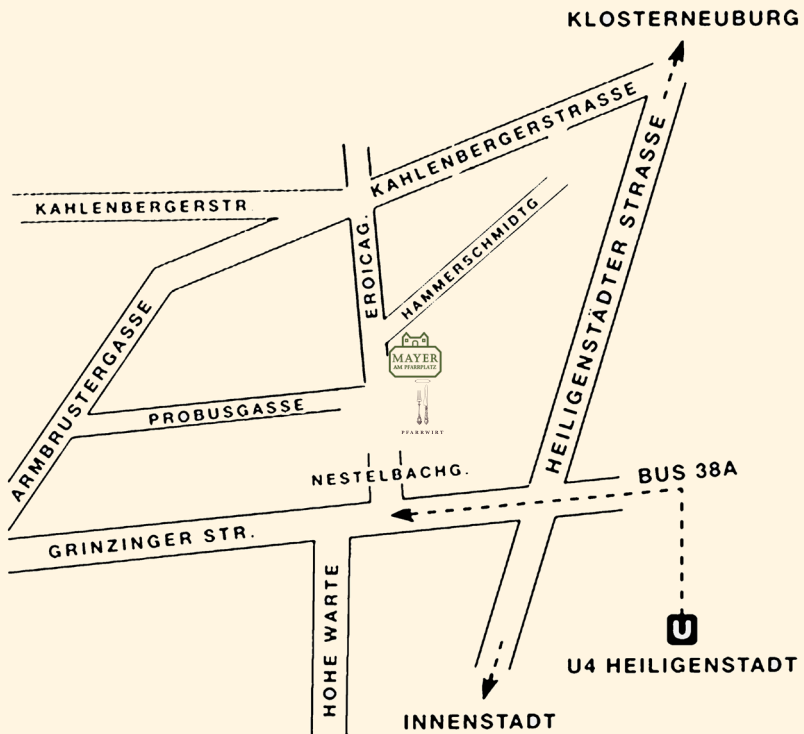
| | |
|---------------------------------|--|
| Beef: | Wiesbauer Gourmet, Reidling |
| Durac – Straw pig: | Wiesbauer Gourmet, Reidling |
| Chicken: | Steirisches Frischgeflügel Tschiltsch, Weistrach |
| Milk and dairy products: | From Austria with AMA – Gütesiegel |
| Eggs from barn farming : | Bauernhof Gerhard & Martina Burger, Moosbierbaum |
| Potatoes | Landwirtschaft Schiel, Enzersfeld im Weinviertel |
| Root vegetables: | Marchfelder Gemüse via K. Müllner |
| Freshwater fish: | Salmon, salmon trout and carp from Eishken Estate |

Furthermore, we source the finest Emmerberger raw ham from the Schneebergland,
Zander from Lake Neusiedl as well as 100% natural and handmade
Missi Ice Cream from Kitzbühel.

„Typical regional raw material: Gemischter Satz DAC from own production“ and
„Products from the GenussRegion: Styrian horseradish and Marchfelder asparagus.“

For food preparation and the use of regional raw materials
we were awarded the “AMA Gastrosiegel”.





You can reach us from the city center via “Heiligenstädter Straße” and then turn left into “Grinzinger Straße”. After 200m just turn right into “Nestelbachgasse/Pfarrplatz”.

When using public transport, take the U4 to the final stop „Heiligenstadt“.

From there, take the bus “38A” to direction “Kahlenberg” and get off at the station „Fernsprechamt/Pfarrplatz“. Other lines that lead you to us are the tram 37 to „Hohe Warte“ or line D in the direction of “Nussdorf”. By taxi you just drive 10 - 15 minutes from the city center.



THE OLDEST RESTAURANT IN VIENNA.

Pfarrplatz 5, 1190 Vienna
+43 (1) 370 73 73
info@pfarrplatz.at
www.pfarrwirt.com



THE VINE TAVERN.

Kahlenberger Str. 213, 1190 Vienna
+43 664 7555 6667
nussberg@pfarrplatz.at
www.mayeramnussberg.at
Open april – october



YOUR EVENT AT PFARRPLATZ

Enjoy our
unique atmosphere
in Vienna – Heiligenstadt

EVENTHOTLINE: 0800 700 010



THE TRADITIONAL WINE TAVERN

In the Beethovenhaus



PFARRPLATZ 2, 1190 VIENNA

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www.heuriger.at