



# 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



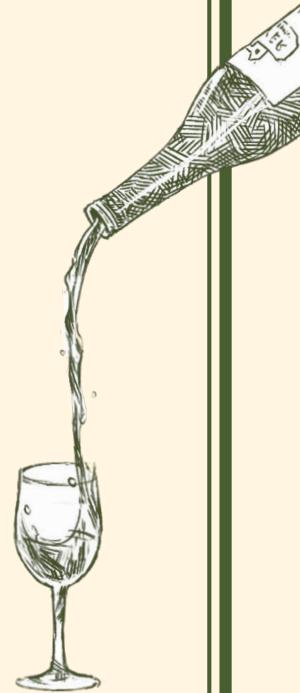
*To get started*

# APERITIF

<b>Vintner sparkling wine</b>	0,75l
<b>Sparkling Rosé</b>	0,75l
<b>Mayer's non – alcohol sparkling wine</b>	0,75l

## AVAILABLE BY THE GLASS

<b>Sparkling lime</b>
<b>Vineyard peach fizz</b>
<b>Vin Tonic</b>
<b>ORGANIC Limoncello Spritz</b>
<b>Zirberol Spritz</b>
<b>Mayer's Bowle (seasonal)</b>



## SET DIRECTLY AT THE TABLE

<b>Wiener Gemischter Satz DAC</b> , Mayer am Pfarrplatz	0,75l
<b>Grüner Veltliner "Grinzing"</b> , Mayer am Pfarrplatz	0,75l
<b>Wiener Gemischter Satz DAC „Nussberg“</b> , Rotes Haus	0,75l
<b>Grüner Veltliner „Nussberg“</b> , Rotes Haus	0,75l
<b>Riesling „Nussberg“</b> , Mayer am Pfarrplatz	0,75l
<b>Fräulein Rosé</b> , Mayer am Pfarrplatz	0,75l
<b>Zweigelt</b> , Mayer am Pfarrplatz	0,75l
<b>Pinot Noir</b> , Mayer am Pfarrplatz	0,75l
<b>Vöslauer mineral water</b> , non – sparkling	0,75l
<b>Vöslauer mineral water</b> , sparkling	0,75l
<b>Grape juice</b>	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 specialities, 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 specialities, 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 **V**

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 **V**

with Mayer's house sauce

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## Mayer's salad buffet

creamy cucumber **V** – potato salad & coleslaw **V**

## Farmhouse bread & crispy baguette **V**

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## Homemade Kaiserschmarren **V**

with homemade plum ragout

*Take it with...* **€ 48,00 PER PERSON**

## OUR VEGAN ALTERNATIVE

## Mayer's vegan cheese noodles **V**

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 **V**

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



## 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 graved 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

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### Mayer's salad buffet

creamy cucumber  – potato salad & coleslaw 

### Farmhouse bread & crispy baguette

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### 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 V**  
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 Schnitzerl**  
from Lower Austrian pasture-fed veal

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

**Mayer's vegan cheese noodles V**  
with potato - hummus filling and herb margarine

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

\*\*\*

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

**Farmhouse bread & crispy baguette V**

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

**Take it with... € 59,00 PER PERSON**

**THE PERFECT FINISH FOR GOURMETS...**

**Mayers cheese variation V**

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 “Winzerbrett” – 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

### **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

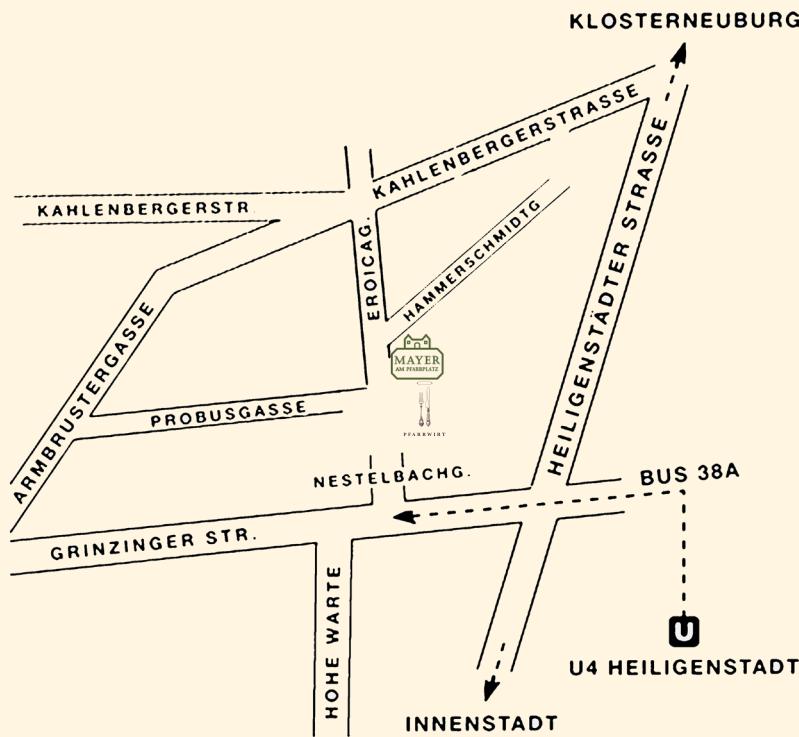
**Freshwater fish:** Salmon, salmon trout and carp from  
Eishken Estate

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 "Grinzingger 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

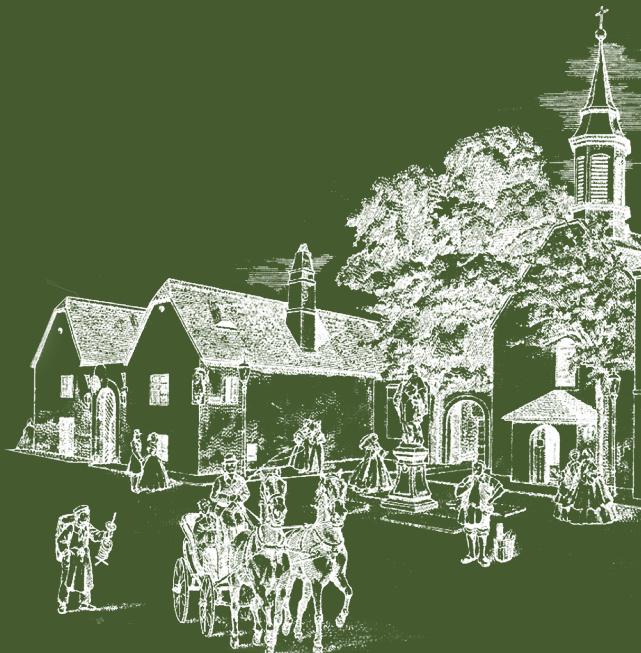
Enjoy our  
unique atmosphere  
in Vienna – Heiligenstadt

EVENTHOTLINE: 0800 700 010



# THE TRADITIONAL WINE TAVERN

*In the Beethovenhaus*



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