



Starters

Mayer's asparagus salad **V**

mixed leaf salad with marinated Marchfeld organic asparagus and vegan sheep's cheese with spring herbs

€ 17,90

Gratinated goat's cheese **V**

with grilled green asparagus, Winzer – Antipasti – Pesto and Austrian organic walnuts

€ 18,90

Winzer carpaccio

Weinviertel raw ham with glazed walnuts, rocket savoury Asmonte and small pastry

€ 18,90

Beef tartare from pasture-fed ox **Bio**

served with homemade chive mayonnaise, salted farmer's butter, onions and crispy toast

as starter

as main course

€ 20,90

€ 28,90

From our soup kitchen

Marchfeld organic asparagus cream soup **V**

with crispy farmhouse bread croutons

€ 8,90

Clear beef broth from pasture-raised oxen **Bio**

with liver dumplings 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 additions provide variety.

Quality you can taste.

€ 7,90

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES FROM OUR EXTENSIVE BUFFET.

 *vegan* **V** *vegetarian*

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

Our spring delicacies

Marchfelder organic solo asparagus

served with parsley potatoes, in your favourite variation:

with homemade hollandaise sauce 

€ 24,90

with farmer's butter and breadcrumbs  *also available as a vegan option 

€ 24,90

with ham from Duroc straw pork and hollandaise sauce

€ 27,90

with cold-smoked Weinviertler raw ham and hollandaise sauce

€ 28,90

...we source our organic asparagus from the Brandenstein family farm in the Marchfeld region of Lower Austria. The primary aim there is to produce uncontaminated food with an unadulterated flavour. Quality you can taste - see for yourself.

Mayer's asparagus cordon bleu

Crispy – coated organic asparagus from Marchfeld
with ham of Duroc straw pork and hay milk cheese,
served with Mayer's house sauce and a small green salad
small portion
as main course

€ 21,90

€ 27,90

Waldviertel corn-fed chicken breast

with thyme jus, filled with meadow herb cream cheese
and served with potato – asparagus gröst'l

€ 27,90

Pasture-raised beef – buffalo mozzarella salad

Seared strips of pasture-raised beef on a mixed salad
with marinated buffalo mozzarella, braised cherry tomatoes
and toasted garlic farmhouse bread

€ 29,80

Pan-fried fillet of "Radlberg" salmon trout

on creamy asparagus risotto with Riesling foam and savoury asmonte

€ 28,90

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 asparagus risotto

with spicy Asmonte cheese and a green salad

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

€ 25,90

Ricotta gnocchi pan

with roasted vegetables, homemade pesto,
toasted pine nuts and a small green salad

€ 23,90

Viennese vegan mushroom sausages

with wine mustard, fresh horseradish and our coleslaw

Grown in Viennese coffee grounds, harvested by hand and processed with love.

€ 18,90

For our youngest guests

Small Schnitzel

from styrian free – range chicken with french fries and ketchup

€ 17,90

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 austrian pasture raised veal

€ 28,90

Mayer's 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

€ 19,90

€ 22,90

For this we recommend:

Potato salad, cucumber salad, cabbage salad, beetle bean salad or leaf salad

€ 5,90

**BACK AGAIN!
A SUMMER
CLASSIC**

Winzer – Duroc spare ribs – straw-fed pork

with spiced roast potatoes and two types of homemade sauces

€ 26,90

Mayer's legendary greaves dumplings

on lukewarm bacon - coleslaw with spicy caraway juice

€ 21,90

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

Mayer's strawberry dream

fresh Marchfeld strawberries with mascarpone cream

€ 11,90

Hay milk panna cotta

with homemade apricot compote

€ 10,90

Our legendary cream slice

according to an old house recipe

with *fruity berry purée*

€ 10,90

Mayer's Ice Cream – Specialities

Nuts – Winegrower – Affogato

creamy pistachio ice cream, topped with real espresso and a dash of our nut schnapps.

Served in a glass – a truly special treat.

€ 10,90

3 types 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.



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.



FANCY SOME ICE CREAM?

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