



Starters

Gratinated goat's cheese

with blood orange chutney, wild herbs and small pastries

€ 17,90

Watermelon – buffalo mozzarella – salad

with marinated rocket and fresh mint

FOR FOODIES: With our Emmerberg raw-cured ham

€ 18,90

+ € 4,00

Beef tartare from pasture-fed ox

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

as starter

as main course

€ 20,90

€ 28,90

From our soup kitchen

Traditional Viennese soup pot

with beef from pasture-raised cattle, root vegetables and soup noodles

€ 7,90

Mayer's Winzer Gazpacho

served cold with buffalo mozzarella, fresh cucumbers and wild herb pesto

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

€ 8,90

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.



Our seasonal delicacies

Mayer's Winzer Bowl

with Austrian organic bulgur, fresh peppers, baby spinach leaves, cherry tomatoes, pomegranate seeds and lime dressing, served in your favourite variation:

- with crispy chickpea balls and vegan feta 
- with pan-fried pieces of salmon trout and hay-fed yoghurt – meadow herb sauce
- with grilled strips of free-range beef fillet and hay-fed yoghurt – meadow herb sauce

€ 19,80

€ 25,90

€ 27,90

Styrian Fried Chicken Salad

with Potatoes – Lamb's Lettuce Salad with fillets of organic free-range chicken in a pumpkin seed coating and pumpkin seed oil

€ 19,80

Slow cured cordon bleu from Duroc straw – fed pork

stuffed with Emmerberg raw ham and hay-fed Emmental cheese, served with potato and mayonnaise salad

€ 26,90

Mayer's Winzerburger

juicy grilled patty of Waldviertel pasture-raised beef, hay – fed Emmental cheese, crispy fried bacon, fresh vine tomatoes, caramelized onions and salad served with crispy potato wedges and two types of homemade sauces

€ 26,90

Grilled fillet of “Radlberg” salmon trout

served with creamy herb risotto and Riesling foam

€ 28,90

Winzersteak – A truly unique culinary delight.

Dry-aged rib-eye from organic veal (250g), cooked to a delicate pink served with crispy potato slices, Pinot – Noir salt flakes, pan – fried green beans with bacon and Mayer's pepper cream sauce

€ 38,50

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 vegan  vegetarian

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Vegan & vegetarian

Mayer's Veggie Burger

with grilled halloumi, antipasti vegetables, caramelised onions and chilli-garlic mayonnaise, served with crispy potato wedges and two types of homemade sauces

€ 24,90

Hearty Gnocchi pan

with winemaker's antipasto pesto, market-fresh vegetables and a small leaf salad

€ 24,90

Mayer's Riesling risotto

infused with our Riesling Ried Alsegg, with baby spinach leaves, cherry tomatoes, toasted pine nuts and spicy Asmonte. Served with a small leaf salad

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

€ 23,90

Viennese vegan mushroom sausages

with onion mustard, fresh horseradish and our coleslaw.

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

€ 18,90

For our younger 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

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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 our fried chicken is that you cook it out slowly to perfection
so we would like to draw your attention to 20 minutes of enjoyment in advance.*

small portion

as main course

€ 19,90

€ 23,90

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 crispy roast potato wedges 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

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Dessert

Refreshing sour cream – lime mousse

with homemade apricot compote

€ 10,90

Mayer's cream strawberries

with whipped cream

€ 10,90

Warm chocolate cake

with a melted centre, served with cream and strawberries

€ 13,90

Our legendary cream slice

according to an old house recipe

with fruity berry purée

€ 10,90

Mayer's Ice Cream – Specialities

Nuts – Winzer – Affogato

creamy pistachio ice cream, topped with real espresso, whipped cream 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

€ 11,90

Cold Nutty – Nougat Coffee

Cold espresso served in a glass with ice cubes, whipped cream, fresh hay milk and a walnut nougat topping

**Also available without the topping.*

€ 6,90

€ 5,90

The saying 'Cold coffee makes you beautiful' refers to a time when make-up was still sensitive to heat and would easily smudge when exposed to hot coffee. That is why members of the nobility used to drink cold coffee to protect their make-up. The saying therefore has nothing to do with the actual effect of cold coffee on the skin, but rather with the make-up practices of that era.

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**FANCY SOME
ICE CREAM?**

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