

Goose season at Mayer's

Mayer's creamy goose soup

with bread dumplings and root vegetables

€ 8,90

Crispy free-range goose

made according to our traditional recipe – fresh from the oven
with fluffy potato dumplings and apple and red cabbage

Our geese are reared on pastureland with plenty of space to roam, high-quality feed and absolutely no intensive fattening. The result: tender, juicy meat with a distinctive flavour – the perfect St. Martin's goose.

€ 36,90

We recommend serving with:

Chestnuts and cranberries

€ 4,90

OUR TAVERN ENCYCLOPAEDIA

Weidegansl, das

Noun | neutral

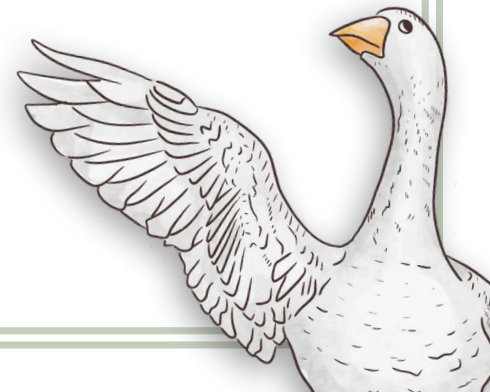
The story at Mayer's tells that just a few decades ago, St. Martin's Day was payday for the vineyard seasonal workers. To celebrate a successful harvest and, of course, to the delight of all involved, geese were slaughtered for the assembled farmhands and maidservants. This veritable feast marked the end of the season. For this reason, the Weidegansl meal is still a very special tradition in our wine tavern today.

WE SOURCE OUR AUSTRIAN PASTURE-RAISED GEESE FROM WOLFGANG SCHEIBLAUER (MEINEWEIDEGANS®) & STEIRISCH – GUTMANN

as well as Austrian game specialities and geese from Wiesbauer Gourmet.

 **vegan**  **vegetarisch**

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





Starters

Gratinated goat's cheese

with onion – Pinot – Noir chutney and a small pastry

€ 18,90

Mayer's Winzer Salad

mixed leaf salad with pickled pumpkin and glazed walnuts

€ 17,90

Creamy smoked salmon tartare

with quail's egg, wild herbs and crispy toast

€ 19,80

Raw venison ham – smoked over beech wood

with rocket, marinated figs and small pastries

€ 21,90

Beef tartare from pasture-fed ox

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

as starter

€ 20,90

as main course

€ 28,90

From our soup kitchen

Mayer's legendary mountain cheese soup

a creamy soup made with our mountain cheese,
matured in a rock cellar and crispy cubes of farmhouse bread

€ 8,90

Clear beef broth from pasture-raised oxen

with homemade game meat strudel 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*  *vegetarian*

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Mayer's wild delicacies

Savoury game ragout

featuring the finest cuts of red deer, wild boar and Weinviertel roe deer, enhanced with our Pinot Noir from the Nussberg, served with fluffy bread dumplings

€ 28,90

Pink-roasted venison saddle

with Bacon – Brussels sprouts, herb purée and Pinot Noir – juniper jus

€ 36,90

We recommend serving with:

Chestnuts & cranberries

€ 4,90

Homemade apple and red cabbage

€ 5,90

Not as wild...

Juicy grilled chicken breast

on a bed of pumpkin sweet potato purée,
served with a Pinot Noir – thyme jus

€ 27,90

Grilled fillet of 'Radlberg' salmon trout

on creamy beetroot risotto with horseradish and Riesling foam

€ 28,90

Viennese onion roast beef

prepared according to Mayer's traditional recipe using
pasture – raised beef – sirloin, roasted to a delicate pink, served with
spiced roast potatoes, Viennese gherkins and fried onions

...one of the finest cuts of beef, tenderly marbled and full of flavour.

€ 32,90

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Vegan & vegetarian

Creamy beetroot risotto

with horseradish – Riesling foam, aromatic Asmonte and a small leaf salad

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

€ 24,90

Roasted dumplings

with free-range egg and a small green salad, served in a skillet

€ 19,80

Mayer's pumpkin dumplings

with brown hay – fed milk butter, aromatic Asmonte and a small green salad

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

€ 24,90

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 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 cooked 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

€ 24,90

For this we recommend:

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

€ 5,90

Mayer's legendary greaves dumplings

on lukewarm bacon – coleslaw with savoury 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

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vegan



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Dessert

Mayer's Austrian curd cheese Schmarren

with homemade elderflower – apple compote, served in a skillet

€ 13,90

Our legendary cream slice

according to an old house recipe

with *fruity berry purée*

€ 10,90

Creamy chestnut rice

with fruity berry ragout, whipped cream and chocolate sauce

€ 13,90

Mayer's Choc O Lait

Hot Chocolate to stir, served on a stick, with hay milk and walnut nougat topping

Also available without the topping

€ 6,90

€ 5,90

