Starters

Mayer's fall salad 🕡 🝆

colorful leaf salad with pickled pumpkin and vegan feta cheese

Goat's cheese au gratin V

with braised hokkaido pumpkin, roasted pumpkin seeds, rocket and small pastries € 17,90

€ 17,50

€ 7,50

Beef tartare from pastured oxen Bio

served with homemade chives mayonnaise,
salted farmer's butter, onions and crispy toast
as starter

as main course

€ 19,80
€ 25,90

From our soup kitchen

Pumpkin-apple cream soup **(V)**

with roasted pumpkin seeds and styrian pumpkin seed oil € 7,90

Clear beef soup from pasture-raised ox Bio

with homemade spleen slices or pancakes

...wash the root vegetables, with the beef from the pasture ox simmer for 3 - 6 hours over a moderate heat and refine - this is how and no other way is how our classic Viennese beef soup is prepared. Variety is provided by our traditional garnishes. Quality you can taste

Mayer's cucumber cold dish

with hay milk dill foam € 7,90

TIP



Our seasonal delicacies

€ 25,90 on tagliatelle with porcini mushrooms á la créme and thyme

Mayer's Vintner burger

juicy grilled loaf of Waldviertel beef, hay milk Emmental cheese, crispy fried bacon, fresh vine tomatoes, onions and salad - served with crispy potato wedges and € 24,90 two types of homemade sauces











Vegan & vegetarian

Creamy pumpkin risotto V

with braised cherry tomatoes, aromatical Asmonte cheese and green salad € 19,80 *also available vegan

Homemade pumpkin pies V

on sautéed pumpkin with nut butter and a small green salad *also available vegan € 19,80

Pumpkin "veggie bleu" V

Hearty pumpkin stuffed with chopped pumpkin seeds, herb gherkins and hay milk Emmentaler cheese, served with house sauce and a green salad € 23,90

Mayer's porcini mushroom tagliatelle **W**

with porcini mushrooms à la crème, aromatic Asmonte cheese and green salad € 23,90

Viennese mushroom sausages 🕡 🛚

with wine mustard, fresh horseradish and our coleslaw Grown in the Viennese coffee grounds, harvested by hand and prepared with love. € 18,90

For our youngest guests

Small Schnitzel Bio

from styrian free - range chicken with french fries and ketchup € 15,90

Vegan "BEFLÜGEL" – Nuggets 🕡 🝆

served with French fries and ketchup, in the basket € 15,90 small portion (6 pieces) € 18,90 large portion (12 pieces)







Heurigen Classics

The most famous delicacies of Viennese cuisine - prepared according to our traditional recipes.

The original Viennese Schnitzel

€ 24,90 from pasture raised veal

Mayers Fried Chicken Bio

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. € 17,90 small portion € 21,50 as main course

For this we recommend:

Potato salad, cucumber salad, cabbage salad, Beetle bean salad or leaf salad € 4,90

Mayers legendary greaves dumplings

€ 18,90 on lukewarm bacon - coleslaw with spicy caraway juice

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.

€ 17,90

TIP





Dessert

Homemade plum dumpling **V**

with butter crumbs (1 piece)

€ 8,90

Two sorts of chocolate mousse V

with homemade berry ragout and mint

€ 9,80

Our legendary cream slice

according to an old house recipe with fruity berry puree

€ 8,90

Mayers Ice Cream - Specialties

Nut – Vintner – Affogato V

creamy pistachio ice cream, infused with real espresso and topped with our nut schnapps. Served in a glass - a very special treat.

€ 10,90

3 kinds of homemade sorbet **(7)**

apricot, raspberry and lemon

€ 9,80



TIP



