



Starters

Mayer's vintner salad **V**

colorful leaf salad with marinated beets, horseradish and fruity apple pieces

€ 17,90

Goat's cream cheese au gratin **V**

on sautéed winter vegetables with rocket and small pastries

€ 17,90

Tender smoked duck breast

on fruity orange - red cabbage salad

€ 18,90

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

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

€ 19,80

as main course

€ 26,90

From our soup kitchen

Clear beef soup from pasture-fed ox **Bio**

with semolina dumplings or liver dumplings

...wash the root vegetables, simmer for 3 - 6 hours over a moderate heat with the beef from the Weideochsen and refine - this is how and no other way to prepare our classic Viennese beef soup. Quality you can taste.

€ 7,90

Mayer's legendary cheese soup **V**

creamy soup with our mountain cheese matured in the rock cellar
and crispy farmhouse bread cubes

€ 8,50

Cream soup from Riesling Alsegg - Hernalis **V**

with pastry - cinnamon sticks

€ 8,90

TIP

ENJOY DELICIOUS HEURIGEN DELICACIES
FROM OUR EXTENSIVE BUFFET.

 vegan **V** vegetarian

Mayers wild delicacies

Mayer's wild boar roast „Waidmannsheil“

with strong Pinot Noir juniper sauce, fried potato noodles and red cabbage

€ 23,90

Viennese Cordon Bleu from the straw pig

filled with smoked bacon, onions and hay milk Emmental cheese,
served with potato mayonnaise salad

€ 23,80

Juicy grilled corn-fed chicken breast

with Pinot Noir thyme jus, served on creamed pumpkin vegetables and
gnocchi sautéed in brown butter

€ 26,90

Grilled fillet of Lower Austrian catfish

with sautéed root vegetables, parsley potatoes and garlic - herb butter

€ 27,90

Crispy pasture goose

according to our traditional recipe - fresh from the oven,
with fluffy potato dumplings and red cabbage

€ 32,90

Viennese roast onion

according to Mayer's traditional recipe from the Beiried, roasted until tender pink,
with spicy roast potatoes, Viennese gherkin and fried onions

...one of the best cuts of beef, tenderly marbled and strong in taste.

€ 28,90



TIP

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 *vegan*  *vegetarian*





Vegan & vegetarian

Vegan black pudding in crispy breadcrumbs **V**

prepared with the original Blutvurst from black pudding world champion Dormayer – served with onion mustard and our coleslaw

€ 18,90

Homemade pumpkin gnocchi **V**

with sautéed pumpkin, brown butter, spicy asmonte and small leaf salad

*We are also happy to make this dish vegan. 

€ 19,80

Gorgonzola - Pear - Walnut - Noodles **V**

in brown hay milk butter with glazed grapes,
served with a small leaf salad

€ 19,80

For our youngest guests

Small Schnitzel **Bio**

from styrian free – range chicken with french fries and ketchup

€ 15,90

Vegan “BEFLÜGEL” – Nuggets **V**

served with French fries and ketchup, in the basket

small portion (6 pieces)

large portion (12 pieces)

€ 15,90

€ 18,90

TIP

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 vegan **V**  vegetarian



Heurigen Classics

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

The original Viennese Schnitzel

from pasture raised veal

€ 24,90

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.*

small portion

as main course

€ 17,90

€ 21,50

For this we recommend:

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

€ 4,90

Mayers legendary greaves dumplings

on lukewarm bacon - coleslaw with spicy caraway juice

€ 18,90

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.

€ 18,90

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 vegan  vegetarian

Dessert

Winter gingerbread tiramisu **V**

served in a glass, with roasted nuts

€ 8,90

Mayer's nut pancakes **V**

with red wine - pear from our own Pinot Noir

€ 12,90

Drunken capuchin **V**

with marinated orange fillets and whipped cream

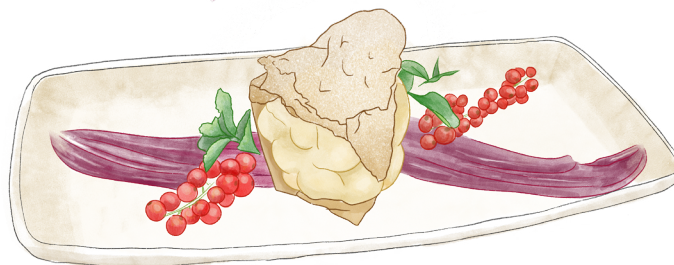
€ 12,90

Our legendary cream slice **V**

according to an old house recipe

with fruity berry purée

€ 9,80



TIP

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 vegan **V** vegetarian

