



Starters

Winter cottage salad **V**

colorful leaf salad with glazed grapes, walnuts and fresh goat cheese

€ 17,90

Alpine hut crostini

baked grain roll crostini with smoked bacon, hay milk - Emmentaler, onions and pepperoni - served with horseradish and mustard

€ 15,90

Fisherman's hut duet "char and trout"

with horseradish mousse, marinated beetroot and wild herb salad

€ 18,90

Carpaccio of sous vide-cooked veal boiled fillet

with lime - Riesling cream and pickled Pinot Noir onions

€ 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

Tyrolean cheese dumpling soup **V**

according to the original recipe of our Tyrolean dairyman

€ 8,50

Creamy parsnip soup **V**

with crispy white bread croutons

€ 7,90

Hearty cabin dishes

Hearty lentils with farmers bacon

served with homemade bread dumplings

€ 17,90

Mayer's potato goulash

with hearty, double-smoked sausage,
hay milk – sour cream and pickles

€ 18,90

Marjoram meat from the straw pig

served with herb noodles in a pan

€ 22,90

TIP

Fried beef from pasture-fed ox

served with potato – mayonnaise salad

€ 25,90

Waldviertel corn-fed chicken breast

filled with herb cottage cream cheese,
served on a potato – vegetable roast with thyme jus

€ 26,90

Grilled arctic char

on beetroot risotto with horseradish foam

€ 27,90



Vegan & vegetarian

Mayers cheese noodles

Homemade noodles with our mountain cheese matured in the rock cellar and crispy onions

€ 19,80

Roasted dumplings

with free-range egg and small leaf salad

€ 17,90

Creamy beetroot risotto

with horseradish foam, aromatic asmonte and small leaf salad

€ 18,90

For our youngest guests

Small Schnitzel

from styrian free – range chicken with french fries and ketchup

€ 15,90

Vegan “BEFLÜGEL” – Nuggets

served with French fries and ketchup, in the basket

small portion (6 pieces)

large portion (12 pieces)

€ 15,90

€ 18,90



Heurigen Classics

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

The original Viennese Schnitzel

from pasture raised veal

€ 25,90

Mayers 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

€ 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



Dessert

Mayer's poppy seed noodles 
with homemade apple sauce

€ 10,90

TIP

Glazed curd cheese pancakes 
with roasted plums

€ 12,90

Our legendary cream slice
with fruity berry purée

€ 9,80

