

Frauenhuber

Since 1824. Vienna's oldest coffee house

LUNCH MENU

Monday to Friday

Main Course: 12,50
Main Course & Daily Soup: 15,50

SOUPS

Viennese Soup Pot ^(A.C.G.L)	13,90
Served in a large bowl with sliced pancakes, beef, noodles, and fresh vegetables	
Goulash Soup ^(A.G)	11,50
With bread, beef pieces, and potatoes	
Soup in a large cup ^(A.C.G.L)	
Hearty beef broth with garnish and fresh vegetables:	
<i>Sliced pancakes</i>	7,90
<i>Noodles</i>	7,90
<i>Liver dumpling</i>	7,90
<i>Cheese dumplings (2 pieces)</i>	8,90

SMALL DISHES

Smoked Salmon ^(A.C.G.D)	17,90
With horseradish cream, two slices of toast, and butter	
Mayonnaise Egg ^(C.G.M.O)	9,50
With ham rose and vegetable salad	
Baked House Toast ^(A.C.G.M)	14,90
Filled with ham and cheese, served with ketchup, mayonnaise, and French fries	
Sacher Sausage or Debreziner (long) ^(A.H.M)	14,90
Served with goulash gravy, pickles, mustard, horseradish, and a Wachau Kaiser roll	
Beef Tatar ^(A.C.G.M)	15,90
With toast, butter, Austrian beef, capers and onions	
Ham & Eggs ^(C.G)	13,90
three eggs with ham	
Bacon & Eggs ^(C.G)	13,90
three eggs with bacon	
Smoked salmon ^(C.G)	19,60
on potato pancakes, with avocado cream and yogurt-lemon-dill sauce	

GEBÄCK

Kaiser Roll ^(A.H.G)	2,00
Whole Grain Roll ^(A.F.N.)	2,90
Gluten-free roll	2,80
Waiting time: 15 minutes	

VIENNESE CLASSICS

Original Wiener Schnitzel ^(A.C.G)	
from veal	27,90
Recomendation:	
+ Classic Combo: Parsley potatoes / cranberries /leaf salad	9,00
+ <i>Potato & Lamb's Lettuce Salad</i>	5,90
Breaded Schnitzel ^(A.C.G)	16,90
Pork or Chicken	
Cordon Bleu ^(A.C.G)	18,90
Pork or Chicken	
Boiled Beef (Tafelspitz) ^(A.C.G.L.M.O)	28,90
Austrian pasture-raised beef with apple horseradish, potato rösti, and chive sauce	
Onion Roast Beef ^(A.G.M.O)	28,90
Austrian pasture-raised beef (sirloin), braised, with roast potatoes, pickles, and fried onions	
Coachman's Goulash ^(A.C.G.O)	22,90
Hearty beef goulash with sausage, pepperoni, fried egg, pickles, and bread dumpling	
Small Goulash ^(A.G.H)	14,90
Austrian pasture-raised beef with Wachau bread	
Veal Butter Schnitzel ^(A.C.G)	22,80
With mashed potatoes, veal jus, and sugar snap peas	

WIENER DESSERTS

Kaiserschmarrn ^(A.C.G.O)	14,50
With plum compote and applesauce	
Warm Chocolate-Hazelnut Cake ^(A.C.F.G.H)	10,50
With chocolate sauce and whipped cream	
Pancakes ^(A.C.G)	
two pieces	
<i>Curd filling</i>	9,80
<i>Apricot jam</i>	8,30
<i>Chocolate & whipped cream</i>	9,80

Yeast Buns with Vanilla Sauce ^(A.C.G.O)	12,80
Warm Apple or Curd Strudel ^(A.C.G.O)	7,10
+ <i>Vanilla sauce</i>	4,00

SIDE DISHES

Seasonal Leaf Salad ^(M.O)	5,90
Mixed Salad ^(M.O)	5,90
Potato Salad ^(M.O)	5,90
Cucumber or Tomato Salad ^(M.O)	5,90
Mayonnaise Salad ^(M.O)	5,90
Pommes Frites	5,90
im Kupferkübel	
Buttered Rice ^(G)	5,50
Bread Dumpling ^(A.C.G)	5,50
Roast Potatoes ^(A.C.G)	5,90
Parsley Potatoes ^(A.C.G)	5,90

MORE CLASSICS

Grilled Sausage ^(A.O)	16,90
With sauerkraut and roast potatoes	
Augsburger with Rösti ^(A.C.G)	14,90
fried or grilled	
Lentils with Bacon ^(A.C.G.L.M.O)	15,90
Served with Wachau bacon and bread dumplings	
Ham noodles ^(A.C.G.L)	17,90
baked with a leaf salad	
Pork Dumplings ^(A.C.G.O)	18,50
with Gravy and Sauerkraut	
Crispy Chicken Salad ^(A.C.G)	19,80
With potato salad, cucumber, tomatoes, leaf salad, and pumpkin seed oil	
Breaded Plaice Fillet ^(A.C.D.G.M.O)	19,90
With potato salad and tartar sauce	
Egg Dumplings ^(A.C.G.M.O)	15,40
With green salad	
Spinach ^(A.C.G)	15,90
With two fried eggs and roast potatoes	
Breaded Mushrooms ^(A.C.G.M.O)	15,90
with Sauce Tartare	
Breaded Emmental Cheese	16,90
Three pieces with tartar sauce ^(A.C.G.M.O)	
+ <i>cranberry sauce</i>	1,90
Cabbage Pasta ^(A.C.G.O.M)	15,90
with leaf salad	

ALLERGENINFORMATION gemäß Codex-Empfehlungen: A|glutenhaltiges Getreide, B|Krebstiere, C|Ei, D|Fisch, E|Erdnuss, F|Soja, G|Milch oder Laktose, H|Schalenfrüchte, I|Sellerie, M|Senf, N|Sesam, O|Sulfite, P|Lupinen, R|Weichtiere.

Wichtige Info zu Allergenen: Trotz sorgfältiger Herstellung unserer Gerichte können neben den gekennzeichneten Zutaten auch Spuren anderer Stoffe enthalten sein, die im Produktionsprozess der Küche verwendet werden.

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Fruchtsäfte & Hausgemachtes

Himbeerlimonade 0,5 l aus Himbeeren und Zitronensaft	6,90
Limesoda 0,5 l Limettensaft, Limetten und brauner Zucker	6,90
Hausgemachter Eistee 0,4 l Früchtetee mit Mangopüree	6,90
Fresh Marille 0,5 l Marillensaft, Soda, Zitronensaft und Minze	6,90
Fresh Johannisbeere 0,5 l Johannisbeersaft, Soda, Limettenscheiben und Minze	6,90
Fresh Mango 0,5 l Mangosaft, Soda, Limettensaft Limettenscheiben und Minze	6,90
Apfelsaft naturtrüb 0,25 l naturtrüb gespritzt 0,25 l naturtrüb gespritzt 0,5 l	5,00 4,50 6,90
Frisch gepresster Orangensaft 1/8 l 1/4 l	3,50 6,90
Johannisbeersaft 0,2 l	5,00
Marillensaft 0,2 l	5,00
Mangosaft 0,2 l	5,00

Softdrinks

Coca-Cola 0,33 l	5,80
Coca-Cola Zero 0,33 l	5,80
Almdudler 0,33 l	5,80
Frucade 0,33 l	5,80
Bitterlemon 0,2 l	5,80
Tonic 0,2 l	5,80
Red Bull 0,2 l	5,80

Wasser & Sodas

Vöslauer Mineralwasser 0,33 l still prickelnd	5,50
Soda Lemon Elderflower 0,5 l Jugendgetränk	5,90
Soda Water 0,5 l	4,50
Water 0,5 l Servicepauschale	2,00

Kaffee

Small Espresso or Small Epresso with Milk	4,50
Double Espresso or Double Espresso with Milk	6,90
Viennese Melange ^(G.) Extended espresso with hot milk and milk foam	6,90
Extended Coffee black or with milk	6,90
Cappuccino ^(G.) Espresso with hot milk and milk foam	6,90
Latte Macchiato ^(G.) Espresso with a lot of hot milk and milk foam	7,20
Hot Chocolate ^(F.G.) with whipped cream	7,20
Choco-Cappuccino ^(F.G.) A combination of hot chocolate and cappuccino with whipped cream	7,20

Tee

Tee-Spezialitäten von Julius Meinel in der Kanne	6,90
Bio Rooibos Classic Apfelstrudel	
Darjeeling Himalaya	
Assam TGBOP	
Bio Earl Grey	
Japan Chun Mee Grüntee	
Waldfrüchte Cocktail	
Kamille - Kräutertee	
Pfefferminze - Kräutertee	
Bergkräuter Tee	
Ingwer-Zitronengras Tee	

Aperitif

Aperol Sprizz ^(O.) 1/4 l Prosecco, Soda and 5 cl Aperol	8,90
Campari Soda 4 cl Campari and Soda	8,80
Campari Orange 4 cl Campari and freshly squeezed orange juice	9,50
Gin Tonic 4 cl Gin and Tonic Water	13,00
Averna Sour 4 cl Averna and freshly squeezed lemon	5,90

Bier

Gösser Märzen ^(A.) 0,2 l 0,33 l 0,4 l	4,30 5,30 5,90
Gösser Stiftsbräu ^(A.) Bottle 0,5 l	6,50
Gösser Natur Gold ^(A.) Bottle 0,5 l (alkoholfrei)	6,50
Gösser Natur Radler ^(A.) Bottle 0,5l	6,50
Edelweiß Hefetrüb ^(A.) Bottle 0,5 l	6,50

Wein & Sekt

Heuriger ^(O.) 1/8 l	4,20
Blaifränkischer ^(O.) 1/8 l	4,20
Rosé ^(O.) 1/8 l	4,20
G'spritzer ^(O.) 1/8 l weiß oder rot	5,50
Kabinett Grüner Veltliner DAC ^(O.) Weinkellerei Pittner, Drasenhofen 1/8 l 0,75 l	6,50 36,60
Gelber Muskateller ^(O.) Weinkellerei Pittner, Drasenhofen 1/8 l 0,75 l	6,50 36,60
Riesling "Exclusiv" ^(O.) Weinkellerei Pittner, Drasenhofen 1/8 l 0,75 l	6,50 36,60
Blauer Zweigelt ^(O.) Weinkellerei Pittner, Drasenhofen 1/8 l 0,75 l	6,50 36,60
Schlumberger Sparkling Klassik Brut ^(O.) 0,2 l 0,75 l	14,90 48,00
Prosecco ^(O.) 0,1 l	6,90

Spirituosen

Wachauer Obstbrände 4 cl Marillie Williamsbirne Obstler	8,50
Cognac "Hennesy" 4 cl	9,80
Whiskey "Black Label" ^(O.) 5 cl	9,50

Scan me for the English menu

