Frauenhuber

Since 1824. Vienna's oldest coffee house

SOUPS

Viennese Soup Pot (A.C.G.L) 14,50
served in a large bowl
with pancake strips, beef, noodles and fresh vegetables

Goulash Soup (A.G)
large cup 14,00
small cup 10,50
with bread roll, beef pieces and potatoes

Soup in a Large Cup (A.C.G.L)
strong beef broth with garnish and fresh vegetables:

pancake strips 8,90
noodles 8,90
liver dumpling 8,90
cheese dumplings 2 pcs. 8,90

WHAT THE VIENNESE EAT

Bratwurst (A.O) 16,90
with sauerkraut and sautéed potatoes

Cabbage Pasta (A.C.G.O.M) 16,90
with green salad

Ham Pasta Squares (A.C.G.L.M.O) 17,90
baked with green salad

Crackling Dumplings (A.C.G.O) *homemade* 18,50
with gravy and sauerkraut

Plaice Fillet (A.C.D.G.M.O) 21,50
breaded, with potato salad and tartar sauce

Eiernockerl (A.C.G.M.O) 16,90
egg dumplings, green salad

Creamed Spinach (A.C.G) 16,40
with 2 fried eggs and sautéed potatoes

Breaded Mushrooms (A.C.G.M.O) 16,90
with tartar sauce

Fried House Toast (A.C.G.M) 15,90
filled with ham and cheese, ketchup, mayonnaise and French fries

homemade
VIENNESE CLASSICS

Original Wiener Schnitzel (A.C.G) 28,90
of veal

Schnitzel (A.C.G) 17,90
pork or chicken, breaded

Cordon Bleu (A.C.G) 18,90
pork or chicken, breaded

Tafelspitz (A.C.G.L.M.O) 29,90
Austrian pasture-raised boiled beef with apple horseradish, hash browns and chive sauce

Onion Roast Beef (A.G.M.O) 32,80
Austrian pasture-raised sirloin, braised, with roast potatoes, gherkin and crispy onions

Veal Butter Patty (A.C.G) 22,80
mashed potatoes, veal jus and sugar snap peas

Large Viennese Beef Goulash (A.C.G.O) 25,90
hearty beef goulash with pickled peppers, fried egg, gherkin and bread dumpling

Bacon Lentils (A.C.G.L.M.O) 16,50
with bacon and bread dumplings

Small Goulash (A.G) 16,90
pasture-raised beef with bread roll

Augsburger with Rösti (A.C.G) 15,90
breaded or pan-fried

LARGE SALADS

Fried Chicken Salad (A.C.G.M.O) 21,80
with potato salad, cucumber, tomatoes, greens and pumpkin seed oil

Salad Bowl 10,20
leafy greens, cucumber, peppers, tomatoes, radishes
with house dressing (A.C.G.L.M)
or Caesar dressing (A.C.D.F.G.L.)

ADD-ONS
+ grilled chicken (A.L.M) 18,90
+ tuna and olives (D) 18,50
+ feta cheese, olives and red onions (G) 16,50

SIDE DISHES

Classic Combo (M.O.G) 9,00
parsley potatoes | lingonberries | salad

Potato & Lamb's Lettuce (M.O) 5,90

Seasonal 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 (C.M.O) 6,50

French Fries 5,90
in a copper pot

Bread Dumpling (A.C.G) 5,50

Roast Potatoes (C.G) 5,90

Parsley Potatoes (C.G) 5,90

SMALL DISHES

Smoked Salmon (A.D.F.G.O) 18,50
from the North Sea, with horseradish cream, two slices of toast and butter

Mayonnaise Egg (C.G.M.O) 10,50
with ham rosette and vegetable salad

Sacher Sausages or Debreziner (long) (A.M.O) 15,90
with goulash sauce, gherkin, mustard, horseradish and a Kaiser roll

Beef Tartare (A.C.G.M) 18,50
toast, butter, Austrian beef with capers and onions

Puffer Royal (A.C.D.G) 20,90
smoked salmon on potato pancake, with avocado cream and yogurt-lemon-dill sauce

Breaded Emmental (A.C.G.M.O) 16,90
with tartar sauce
+ a portion of lingonberries 1,90

homemade
VIENNESE DESSERTS

Warm Apple or Curd Strudel (A.C.G.O) 7,10
+ vanilla sauce 3,80

Warm Chocolate-Hazelnut Cake (A.C.F.G.H) 11,50
with chocolate sauce and whipped cream

Dukatenbuchteln with Vanilla Sauce (A.C.G.O) 13,80

Palatschinken (A.C.G)
two pancakes
curd or chocolate with cream 9,80
apricot jam 8,90

Curd Dumplings | 2 pcs. (A.C.G.O) 11,90
with buttered breadcrumbs and homemade plum compote

Kaiserschmarrn (A.C.G.O) 14,50
with plum compote and apple sauce

ALLERGEN INFORMATION according to Codex recommendations: A|cereals containing gluten, B|crustaceans, C|egg, D|fish, E|peanuts, F|soy, G|milk or lactose, H|tree nuts, L|celery, M|mustard, N|sesame, O|sulphites, P|lupins, R|molluscs.
Important allergen information: Despite careful preparation, our dishes may contain traces of other substances used in our kitchen in addition to the ingredients listed.

10/2026

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Juices & Homemade Drinks

Raspberry Lemonade 0,5 l *homemade* 6,90
raspberries and lemon juice

Lime Soda 0,5 l *homemade* 6,90
lime juice, limes
and brown sugar

Homemade Iced Tea 0,4 l 6,90
fruit tea with mango purée *homemade*

Fresh Apricot 0,5 l 6,90
apricot juice, soda, lemon juice
and mint

Fresh Blackcurrant 0,5 l 6,90
blackcurrant juice, soda, lime slices and
mint

Fresh Mango 0,5 l 6,90
mango juice, soda, lime juice, lime slices
and mint

Apple Juice
cloudy 0,25 l 5,00
cloudy, with soda 0,25 l 4,50
cloudy, with soda 0,5 l 6,90

Fresh Orange Juice
1/8 l 3,80
1/4 l 7,10

Blackcurrant Juice 0,2 l 5,20

Apricot Juice 0,2 l 5,20

Mango Juice 0,2 l 5,20

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

Bitter Lemon 0,2 l 5,80

Tonic 0,2 l 5,80

Water & Sodas

Mineral Water 0,33 l 5,80
still or sparkling

Soda Lemon | Elderflower 0,5 l 5,90
youth drink

Soda Water 0,5 l 4,50

Viennese Tap Water 0,5 l 2,00
service charge

Coffee

Small Espresso or
Small Espresso with Milk (G.) 4,50

Double Espresso or
Double Espresso with Milk (G.) 7,20

Viennese Melange (G.) 6,90
long espresso with hot milk
and milk foam

Long Espresso (G.)
black or with milk 6,90

Cappuccino (G.) 6,90
espresso with hot milk
and milk foam

Latte Macchiato (G.) 7,40
espresso with plenty of milk
and milk foam

Hot Chocolate (F.G.) 7,20
a mug of hot chocolate
with whipped cream

Choco-Cappuccino (F.G.) 7,70
a delicious combination
of finest hot chocolate and
cappuccino, served
with whipped cream

Tea

Julius Meinl tea specialities served by the pot 7,20

Organic Rooibos Apple Strudel
Darjeeling Himalaya
Assam TGBOP
Organic Earl Grey
Japan Chun Mee Green Tea
Forest Fruit Cocktail
Chamomile – herbal tea
Peppermint – herbal tea
Mountain Herb Tea
Ginger-Lemongrass Tea

Aperitif

Aperol Spritz (O.) ¼ l 9,80
Prosecco, soda and 5 cl Aperol

Campari Soda 8,80
4 cl Campari and soda

Campari Orange 11,50
4 cl Campari with freshly
squeezed orange juice

Gin Tonic 13,00
4 cl gin and 0,2 l tonic water

Averna Sour 6,90
4 cl Averna and fresh lemon juice

Beer

Gösser Märzen (A.)
0,2 l 4,60
0,3 l 5,60
0,4 l 6,10

Gösser Stiftsbräu (A.)
bottle 0,5 l 7,30

Gösser Naturgold (A.)
bottle 0,5 l (non-alcoholic) 7,30

Gösser Naturradler (A.)
bottle 0,5 l 7,30

Edelweiss Hefetrüb (A.)
bottle 0,5 l 7,30

Wine & Sparkling

Heuriger (O.) ⅛l 4,70

Blaufränkischer (O.) ⅛l 4,70

Rosé (O.) ⅛l 4,70

G'spritzter (O.) ¼l 5,80
⅛ white or red | ⅛ soda water

Kabinett Grüner Veltliner DAC (O.)
Weinkellerei Pittner, Drasenhofen
1/8 l 6,50
0,75 l 40,00

Gelber Muskateller (O.)
Weinkellerei Pittner, Drasenhofen
1/8 l 6,50
0,75 l 40,00

Riesling "Exclusiv" (O.)
Weinkellerei Pittner, Drasenhofen
1/8 l 6,50
0,75 l 40,00

Blauer Zweigelt (O.)
Weinkellerei Pittner, Drasenhofen
1/8 l 6,50
0,75 l 40,00

Schlumberger Sparkling Klassik Brut (O.)
0,2 l 15,90
0,75 l 55,00

Prosecco (O.) 0,1 l 6,90

Spirits

Wachau Fruit Brandies 4 cl 8,50
apricot
Williams pear
mixed fruit

Cognac "Hennessy" 4 cl 11,00

Whisky "Black Label" 5 cl 11,00