

Frauenhuber

Since 1824. Vienna's oldest coffee house

BREAKFAST MENU

8.00 - 12.00 PM

(SUNDAYS & PUBLIC HOLIDAYS: 10:00 AM - 1:00 PM)

Breakfast at Frauenhuber's

Frauenhuber Breakfast (A.C.D.G.O) 17,60

Toast, butter, smoked salmon, horseradish cream, tomatoes, and cucumber

Gourmet Breakfast (A.C.G.) 23,60

One Kaiser roll and one whole grain roll from Wachau, honey in a glass, a portion of butter, country-smoked ham, salami, and cheese, yogurt with fruit, a soft-boiled egg, and a glass of orange juice (1/8 l)

Beef Tartar Breakfast (A.C.M.G) 17,90

Toast, butter, Austrian beef tartar

Quick Breakfast (A.C.G.)

Served with jam or honey in a glass and a portion of butter

With Kaiser roll 6,90

With croissant 7,90

Basic Breakfast (A.C.G.) 8,90

Two Kaiser rolls from Wachau, jam or honey in a glass, butter, and a soft-boiled egg

Coffeehouse Breakfast (A.C.G.) 12,40

Buttered Kaiser roll from Wachau, two soft-boiled eggs in a glass, and a glass of freshly squeezed orange juice (1/8 l)

Business Breakfast (A.C.G.) 9,90

Whole grain roll from Wachau topped with country-smoked ham, cheese, butter, tomatoes, cucumbers, and salad

Healthy Breakfast with Egg (A.C.G.) 16,90

A Kornspitz from the Wachau region – sheep's cheese, tomatoes, cucumbers, and peppers with scrambled eggs made from two eggs – 1/4 cup orange juice

EGG VARIATIONS

Omelet or Scrambled Eggs (C.G.) 9,60

three eggs

Optional Add-ons:

Bacon 2,70

Ham 2,70

Cheese 2,70

Mushrooms 1,90

Spinach 1,90

Onion 1,90

Bell Pepper 1,90

Ham or Bacon & Eggs (C.) 13,90

Three eggs with country-smoked ham or Wachau bacon

Two Soft-Boiled Eggs in a Glass (C.) 5,60

With chives

Eggs Benedict (A.C.G.) 14,30

Butter brioche, country-smoked ham, two soft-boiled eggs, hollandaise sauce, and cress

Eggs Florentine im Glas (A.C.G.) 14,30

Butter-sautéed spinach, two soft-boiled eggs, hollandaise sauce, cress, and toasted rye bread

Eggs Royale (A.C.G.) 14,80

Smoked salmon tartare on brioche toast with avocado cream, one soft-boiled egg, hollandaise sauce, yogurt, and pea cress

BREAKFAST EXTRAS AND SANDWICHES

Sausage Scrambled Eggs ^(A.C.G.)	13,90	Ham Sandwich ^(A.G.)	7,80
One sliced Sacher sausage, pan-fried in scrambled eggs (three eggs)		With pickles and horseradish	
Porridge ^(A.G.)	15,40	Cheese Sandwich ^(A.G.)	7,80
With milk or oat milk and seasonal fruits		With cucumber and tomato	
Chives-Bread 3 pieces ^(A.G.)	6,80	Avocado Crostini ^(A.G.H.)	9,80
Butter Bread or Kaiser Roll ^(A.G.)	4,40	Toasted rye bread with avocado, lemon, dried tomato, chives, and cress	
		Ham & Cheese Toast ^(A.G.)	7,80

BREAKFAST BEVERAGES

Small Espresso or Small Espresso with milk	4,50	Cappuccino ^(G.)	6,90	Tea Specialties	7,20
		Espresso with hot milk and milk foam		by Julius Meinl	
Large Espresso or Large Espresso with milk	6,90	Latte Macchiato ^(G.)	7,20	Bio Rooiboss Classic Apfelstrudel	
		Espresso with lots of milk and milk foam		Darjeeling Himalaya	
Viennese Melange ^(G.)	6,90	Hot Chocolate ^(F.G.)	7,20	Assam TGBOP	
Extended espresso with hot milk and milk foam		with Whipped Cream		Bio Earl Grey	
Extended Coffee	6,90			Japan Chun Mee Grüntee	
black or with milk				Waldfrüchte Cocktail	
				Kamille - Kräutertee	
				Pfefferminze - Kräutertee	
				Bergkräuter Tee	
				Ingwer-Zitronengras Tee	
Mineral Water	5,80	Freshly Squeezed Orange Juice		Prosecco ^(O.)	6,90
0,33 l still sparkling		1/8 l	3,50	0,1 l	
Soda Lemon Elderflower	5,90	1/4 l	6,90	Raspberry Lemonade	6,90
0,5 l - Jugendgetränk				0,5 l - Made from raspberries and lemon juice	
Soda Water	4,50	Apple Juice			
0,5 l		Apple Juice 0,25 l	5,00		
Water	2,00	Sparkling Apple Juice 0,25 l	4,50		
0,5 l Service charge		Sparkling Apple Juice 0,5 l	6,90		

ADDITIONS & PASTRIES

Butter ^(G.)	1,70	Fruit Salad	6,50	Portion Schwarzbrot ^(A.F.N.)	1,90
		seasonal fruits		Kornspitz ^(A.F.N.)	2,90
Honey	2,90	Yogurt ^(G.)	6,50	Croissant ^(A.C.G.N.)	4,60
		with Fresh Fruits		Kaiser Roll ^(A.H.G.)	2,00
Jam	2,90	Ham	5,20	Salami	5,20
homemade		Portion		Portion	
Nutella ^(F.G.H.)	2,90	Cheese	5,20	Gluten-free roll	3,80
Boiled Egg ^(C.)	2,80	Portion		Waiting time: 15 minutes	

ALLERGENINFORMATION gemäß Codex-Empfehlungen: A|glutenhaltiges Getreide, B|Krebstiere, C|Ei, D|Fisch, E|Erdnuss, F|Soja, G|Milch oder Laktose, H|Schalenfrüchte, L|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.