

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.)	14,50
Served in a large bowl with sliced pancakes, beef, noodles, and fresh vegetables	
Goulash Soup (A.G.)	11,90
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>	8,90
<i>Noodles</i>	8,90
<i>Liver dumpling</i>	8,90
<i>Cheese dumplings (2 pieces)</i>	8,90

SMALL DISHES

Smoked Salmon (A.C.G.D.)	18,50
With horseradish cream, two slices of toast, and butter	
Mayonnaise Egg (C.G.M.O.)	10,50
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.)	15,90
Served with goulash gravy, pickles, mustard, horseradish, and a Wachau Kaiser roll	
Beef Tatar (A.C.G.M.)	17,90
With toast, butter, Austrian beef, capers and onions	
Smoked salmon (G.G.)	19,60
on potato pancakes, with avocado cream and yogurt-lemon-dill sauce	

homemade VIENNESE CLASSICS

Original Wiener Schnitzel (A.C.G.)	
from veal	27,90
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	
Lentils with Bacon (A.C.G.L.M.O.)	15,90
Served with Wachau bacon and bread dumplings	
Augsburger with Röstl (A.C.G.)	14,90
fried or grilled	

SALAD BOWLS

Crispy Chicken Salad (A.C.G.)	21,80
With potato salad, cucumber, tomatoes, leaf salad, and pumpkin seed oil	
Salad Bowl	10,20
Leafy greens, cucumbers, peppers, tomatoes, radishes	
<i>with house dressing</i> (A.C.G.L.M.)	
<i>or Caesar dressing</i> (A.C.D.F.G.L.)	
ADD ONS	
+ grilled chicken (A.L.M.)	18,90
+ Tuna and olives (N)	18,50
+ Feta cheese, olives and red onions (G)	16,50

SIDE DISHES

Classic Combo	9,00
Parsley potatoes cranberries leaf salad	
Potato & Lamb's Lettuce Salad (M.O.)	5,90
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.)	6,50
Pommes Frites	5,90
im Kupferküberl	
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.G.)	16,90
With sauerkraut and roast potatoes	
Cabbage Pasta (A.C.G.O.M.)	16,90
with leaf salad	
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	
Breaded Plaice Fillet (A.C.D.G.M.O.)	19,90
With potato salad and tartar sauce	
Egg Dumplings (A.C.G.M.O.)	15,90
With green salad	
Spinach (A.C.G.)	16,40
With two fried eggs and roast potatoes	
Breaded Mushrooms (A.C.G.M.O.)	16,90
with Sauce Tartare	
Breaded Emmental Cheese	16,90
Three pieces with tartar sauce (A.C.G.M.O.)	
+ cranberry sauce	1,90

homemade VIENNESE DESSERTS

Warm Apple or Curd Strudel (A.C.G.O.)	7,10	Yeast Buns with Vanilla Sauce (A.C.G.O.)	13,80	Curd dumplings 3 pc. (A.C.G.O.)	13,50
+ Vanilla sauce		4,00	Pancakes (A.C.G.)	two pieces	with buttered breadcrumbs and homemade plum compote
Warm Chocolate-Hazelnut Cake (A.C.F.G.H.)	11,50	<i>Curd filling</i>	9,80	Kaiserschmarrn (A.C.G.O.)	14,50
With chocolate sauce and whipped cream		<i>Apricot jam</i>	8,30	With plum compote and applesauce	
		<i>Chocolate & whipped cream</i>	9,80		

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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FRUIT JUICES & HOMEMADE

Raspberry lemonade 0,5 l made from raspberries and lemon juice	6,90
Limesoda 0,5 l Lime juice, limes and brown sugar	6,90
Homemade iced tea 0,4 l Fruit tea with mango puree	6,90
Fresh Apricot 0,5 l Apricot juice, soda water, lemon juice and mint	6,90
Fresh blackcurrant 0,5 l Blackcurrant juice, soda water, lime slices and mint	6,90
Fresh Mango 0,5 l Mango juice, soda water, lime juice, lime slices and mint	6,90
apple juice Naturally cloudy 0.25 l	5,00
Naturally cloudy sparkling water 0.25 l	4,50
Naturally cloudy sparkling water 0.5 l	6,90
Freshly squeezed orange juice 1/8 l	3,50
1/4 l	6,90
blackcurrant juice 0,2 l	5,00
apricot juice 0,2 l	5,00
Mango juice 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

Water & Sodas

Mineralwater 0,33 l still Sparkling	5,80
Soda Lemon Elderflower 0,5 l Jugendgetränk	5,90
Soda Water 0,5 l	4,50
Water 0,5 l Servicepauschale	2,00

COFFEE

Small Espresso or Small Espresso 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	9,80
Campari Soda 4 cl Campari and Soda	8,80
Campari Orange 4 cl Campari and freshly squeezed orange juice	9,80
Gin Tonic 4 cl Gin and Tonic Water	13,00
Averna Sour 4 cl Averna and freshly squeezed lemon	5,90

BEER

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

WEIN & SEKT

Heuriger (O.) 1/8 l	4,20
Blaufränkischer (O.) 1/8 l	4,20
Rosé (O.) 1/8 l	4,20
G'spritzer (O.) 1/8 l weiß oder rot	5,80
Kabinett Grüner Veltliner DAC (O.) Weinkellerei Pittner, Drasenhofen 1/8 l	6,50
0,75 l	36,60
Gelber Muskateller (O.) Weinkellerei Pittner, Drasenhofen 1/8 l	6,50
0,75 l	36,60
Riesling "Exclusiv" (O.) Weinkellerei Pittner, Drasenhofen 1/8 l	6,50
0,75 l	36,60
Blauer Zweigelt (O.) Weinkellerei Pittner, Drasenhofen 1/8 l	6,50
0,75 l	36,60
Schlumberger Sparkling Klassik Brut (O.) 0,2 l	14,90
0,75 l	48,00
Prosecco (O.) 0,1 l	6,90

SPIRITUOSEN

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

SCAN ME FOR THE ENGLISH MENU

