

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)	12,50
Served in a large bowl with sliced pancakes, beef, noodles, and fresh vegetables	
Goulash Soup (A.G)	10,50
With bread, beef pieces, and potatoes	
Soup in a large cup (A.C.G.L)	
Hearty beef broth with garnish and fresh vegetables:	
Sliced pancakes	6,60
Noodles	6,60
Liver dumpling	6,60
Cheese dumplings (2 pieces)	8,20

SMALL DISHES

Smoked Salmon (A.C.G.D)	17,60
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)	14,50
Filled with ham and cheese, served with ketchup, mayonnaise, and French fries	
Sacher Sausage or Debreziner (long) (A.H.M)	14,00
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	

GEBÄCK

Kaiser Roll (A.H.G)	2,00
Whole Grain Roll (A.F.N.)	2,90

VIENNESE CLASSICS

Original Wiener Schnitzel (A.C.G)	
from veal	26,90
Recomendation:	
+ Classic Combo: Parsley potatoes / cranberries / leaf salad	9,00
+ Potato & Lamb's Lettuce Salad	5,60
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)	21,50
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)	13,90
With plum compote and applesauce	
Warm Chocolate-Hazelnut Cake (C.F.G.H)	9,80
With chocolate sauce and whipped cream	
Pancakes (A.C.G)	
two pieces	
Curd filling	9,80
Apricot jam	8,30
Chocolate & whipped cream	9,80
Yeast Buns with Vanilla Sauce (A.C.G.O)	12,80
Warm Apple or Curd Strudel (A.C.G.O)	6,80
+ Vanilla sauce	4,00

Portion of Toast (A.F.N.)	1,70
Portion of Rye Bread (A.H.)	1,90

SIDE DISHES

Seasonal Leaf Salad (M.O)	5,60
Mixed Salad (M.O)	5,60
Potato Salad (M.O)	5,60
Cucumber or Tomato Salad (M.O)	5,60
Mayonnaise Salad (M.O)	5,60
Pommes Frites	5,60
im Kupferkübel	
Buttered Rice (G)	5,20
Bread Dumpling (A.C.G)	5,20
Roast Potatoes (A.C.G)	5,20
Parsley Potatoes (A.C.G)	5,20

MORE CLASSICS

Grilled Sausage (A.O)	16,90
With sauerkraut and roast potatoes	
Augsburger with Rösti (A.C.G)	13,90
fried or grilled	
Lentils with Bacon (A.C.G.L.M.O)	15,40
Served with Wachau bacon and bread dumplings	
Meat Pancake „Hortobágy“ (A.C.G.L)	15,20
Pork Dumplings (A.C.G.O)	16,50
with Gravy and Sauerkraut	
Crispy Chicken Salad (A.C.G)	19,20
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)	14,90
with Sauce Tartare	
Breaded Emmental Cheese	15,40
Three pieces with tartar sauce (A.C.G.M.O)	
+ cranberry sauce	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 Früchtetea 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	5,00
naturtrüb gespritzt 0,25 l	4,50
naturtrüb gespritzt 0,5 l	6,90
Frisch gepresster Orangensaft 1/8 l	3,50
1/4 l	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	5,50
Coca-Cola Zero 0,33 l	5,50
Almdudler 0,33 l	5,50
Frucade 0,33 l	5,50
Bitterlemon 0,2 l	5,50
Tonic 0,2 l	5,50
Red Bull 0,2 l	5,50

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 Espresso with Milk	4,20
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 Wien Gin and Tonic Water	13,00
Averna Sour 4 cl Averna and freshly squeezed lemon	5,90

BIER

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	6,50
Gösser Natur Gold (A.) Bottle 0,5 l (alkoholfrei)	6,50
Gösser Natur Radler (A.) Bottle 0,5 l	6,50
Edelweiß Hefetrüb (A.) Bottle 0,5 l	6,50

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	5,50
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

