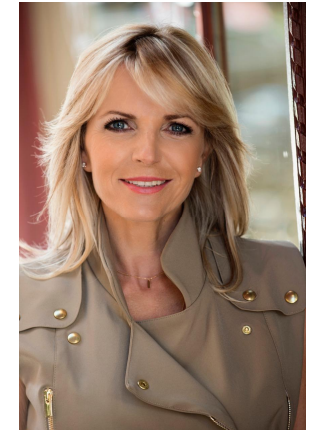


The Führich, in the heart of Vienna, is well known to locals and guests from abroad and has long been a popular meeting place for young and old. Because Petra Führich attaches great importance to making every guest feel comfortable.

Top service, top food and many satisfied regulars.

Many satisfied guests enjoy the creative, high-quality Austrian cuisine regularly. Even gourmets who eat gluten-free and lactose-free, find a colourful, rich selection of fine Austrian specialties and will gladly come again and again.



### Take away for our guests ( homemade )

Spice mix		6,8
Vingegar-Oil		12,8
Organic ginger-lime syrup	0,75l	18
Organic iced tea syrup	0,75l	18
Organic Olive Oil from Greece	0,25l	10
	5l	90

Restaurant Tester.wien  
<http://restauranttester.wien>  
 find us on:

Our gluten-free dishes can contain traces of gluten

## Starter

„Wurzelspeck-Snack“ appetizer austrian, smoked bacon 5,5  
gluten-free

## Aperitif

“Primosecco” Muskateller - Hagn 0,1 l – 5,4

“Fall- dream“ with sparkling wine and pomegranate 6,8

Martini Bianco & tonic -, orange, fresh mint 12

Alpen Mojito - Alpsynth, soda, fresh lime, mint and brown sugar 8,5

Finetime Aperol - Prosecco, soda shot, orange and Aperol 6,2

Finetime Watermelon - Prosecco, soda shot, watermelon and fresh basil 6,2

Non-alcoholic Führich Aperol - soda, fresh orange 5

## Führichs Homemade Lemonade

Homemade organic Ice tea 0,5 l – fresh mint and lime 5,8

Homemade ginger-lime lemonade 0,5 l – fresh mint and lime 5,8

Birch water organic 0,5 l fresh mint and lemon 5,8

Elderflower & lime lemonade 0,5 l – soda, fresh mint and lime 5,8

Watermelon & basil lemonade 0,5 l – fresh basil, watermelon and lime 5,8

## Coffee

small espresso / small espresso with milk 3

Melange /espresso-with frothed milk 4,5

large espresso / large espresso with milk 4,5

Café latte 5

Hot chocolate - 0,25 l Cup 4,8

all of our coffees can be served with lactose-free milk

Hot ginger-lime lemonade 0,25 l Cup 4,2

## Tea Time

Luxury Selection Teas – 1 Cup 5

Assam, Peppermint, Chamomile, Fruits, Herbal, Green, Rooibos Vanilla (decaffeinated)

## Digestif

Special Spirits of Reisetbauer

Rowan berry brandy 2 cl 12

Apricot brandy 2 cl 6

Pear brandy 2 cl 6

Plum brandy 2 cl 6

Hennessy Cognac 4 cl 12

Chivas Regal Scotch Whiskey 4 cl 11

Jameson Irish Whiskey 4 cl 11

Four Roses Bourbon Whiskey 4 cl 10

Havana Club Rum 4 cl 9

Bombay Gin 4 cl 7

Martini Bianco 4 cl 7

Martini Extra Dry 4 cl 7

Grappa Riserva 2 cl 6

Bortolo Nardini

Jägermeister 4 cl 6

Campari 4 cl 5

Stolichnaya Wodka 4 cl 9 / 0,35 l bottle 41

## Non-alcoholic drinks

Römerquelle 0,33 l bottle – sparkling / still 3,4

Römerquelle 0,75 l bottle – sparkling / still 6,2

Apple juice - naturally cloudy 0,25 l 4,2

Coca Cola / Coca Cola Zero 0,33 l bottle 4,2

Currant juice 0,2 l bottle 4,2

Homemade ginger-lime lemonade 0,5 l - fresh mint and lime 5,8

Homemade organic Ice Tea 0,5 l - fresh mint and lemon 5,8

Herbs lemonade 0,33 l glas 4

Soda lemon 0,25 l glas – soda, fresh lemon 3

Thomas Henry tonic water 0,2 l bottle 5

## Beer

Stiegl Pils – draft beer – small 0,2l glass 3,2 medium 0,33l glass 4,2 large 0,5l glass 5,2

Organic Stiegl Paracelsus beer [gluten-free](#) 0,33l bottle 4,2

Radler beer with herbal lemonade 0,33 l glass 4,- / 0,5 l glass 4,8

Dark beer 0,5 l bottle 4,8

Stiegl Weisse 0,5 l bottle – naturally cloudy 4,8

Stiegl Freibier - non-alcoholic 0,5 l bottle 4,8

## Sparkling

Hugo Spritzer 0,25l glass – white wine, soda, elderflower, lime and fresh mint 5,9

Aperol Spritzer 0,25 l glass – Aperol, soda, white wine and orange 5,9

Watermelon Spritzer 0,25 l glass – white wine, soda, watermelon juice, lime and fresh basil 5,9

White Spritzer 0,25 l glass white wine and soda 4,2

## Starters

The little MOOH – lettuce salad, buffalo mozzarella cheese, avocado, baby tomato, pesto and date cider vinegar 15,8

[gluten-free, vegetarian](#)

Avocado – sweet potato – salad with leaf lettuce, mint, pine nuts, pomegranate, date cider vinegar 15,8

[gluten-& lactose-free & vegan](#)

Beef Tartar – red onion, truffle - butter, capture, quail egg, toasted focaccia bread small 14,8 / large 17,8

[gluten-& lactose-free on request](#) [regional from Austria](#)

Potato dumplings stuffed with greaves and caramelized coleslaw, pepper bacon small 14,80 / large 17,8

Tuna Tartar with avocados, herb butter, mustard caviar, toasted focaccia small 14,8 / Large 17,8 [gluten-free](#)

## Soups

Tomato cream soup with basil oil 5,8

[gluten-& lactose free & vegan](#)

Homemade beef broth with sliced pancake 5,8

[gluten-free on request](#)

Hokkaido - pumpkin - cream soup with braised tomato 5,8

[gluten-& lactose free & vegan](#)

Gulash soup with bread 7,8

## Main Course

Red curry - with vegetables, cashew nuts, lemongrass lime, coriander and basmati-rice 14,8 or with chicken 18,8 / or with black tiger prawns 23,8

[gluten-free, lactose-free / spicy](#) 🌶️

Noodles with diced ham and green salad 13,8

[lactose-free](#)

Führich Bratwurst - traditional grilled sausage, fried potatoes, warm cabbage salad with bacon, mustard 14,8

[Lactose- & gluten-free on request](#) [regional from Austria](#)

Corn-fed chicken breast with sweet potato puree and leaf lettuce, lime vinaigrette 20,8

[gluten- & lactose free](#) [regional from Austria](#)

Führich- Pulled-Pork – fried potatoes, coleslaw, onion, sour cream, red wine onion rings, lettuce / or in burger bread 17,8

on request gluten-free regional from Austria

Wiener Schnitzel from pork with potato salad and cranberries 16,8

gluten- & lactose-free on request regional from Austria

Wiener Schnitzel from veal with potato salad and cranberries 23,8

gluten- & lactose-free on request regional from Austria

Führich Beef Burger deluxe - beef, brioche bread, red wine onion rings and salad, serves with regular or sweet potatoes fries 17,8

regional from Austria

Tuna steak with vegetable risotto, arugula and parmesan 33

gluten-free

Beef steak fillet with spring vegetables, leek and sweet potato fries – 200g 38 / or with black tiger prawns 44

gluten-free, lactose-free on request

Minced patties with mashed potatoes and salad 13,8

gluten-free

Cauliflower barbecue wings with rice and salad 14,2

gluten-& lactose-free, vegan

Creamy pumpkin risotto with caramelized goat cheese, parmesan, leaf lettuce 15,8

or with chicken 18,8 / or with black tiger prawns 23,8

gluten-free

Homemade Tagliatelle Pasta with vegetables, cherry tomatoes and parmesan 17,8

or with beef fillet strips 23,8 / or with black tiger prawns 23,8

## Dessert

Crème brûlée – soft vanilla cream with crunchy caramel crust 8,5

gluten-free

Chocolate soufflé with soft chocolate core, raspberries and whipped cream 9,2

gluten-free

Homemade “Kaiserschmarrn” (sliced pancake) with plum roaster and apple sauce 9,8

gluten-free

Homemade fluffy almond carrot cake 5,8

gluten-free and on request lactose-free

Sorbet variation 8,8

gluten-& lactose-free

Mascarpone mousse tart with basil and cherry ragout 8,5

gluten-free

## White wine – open

1/8 glas 1/4 glas

Grüner Veltliner “Hundschupfen” Hagn / Mailberg / Weinviertel 4,9 9,8

Wiener Gemischter Satz DAC “BIO” Wieninger / Stammersdorf / Wien 5,5 11

Gelber Muskateller Landessieger Hagn / Mailberg / Weinviertel 5,5 11

## Rose wine – open

Rosé vom Bründlmayer Langenlois / Niederösterreich 4,9 9,8

## Red wine – open

Chiraz Classic Black Pepper / Pfneisl / Burgenland 5,5 11

BIO - Zweigelt Toni Hartl / Leithaberg / Neusiedlersee 5,5 11

Blaufränkisch “Hochäcker” Kerschbaum / Horitschon / Mittelburgenland 4,9 9,8

## Sweet wine – open

Beerenauslese “Cuvée” 1/16 l - Kracher/ Illmitz/ Neusiedlersee 6,4

## Sparkling Wine & Champagner

0,1 l glas 0,75 l bottle

„Frizzante rosado“ 5,4 28

Sekt Brut Mayer am Pfarrplatz 5,4 38

„Primosecco“ Muskateller Hagn / Mailberg / Weinviertel 5,4 38

Roederer Champagne Premiere Brut 0,375l bottle 38 72,