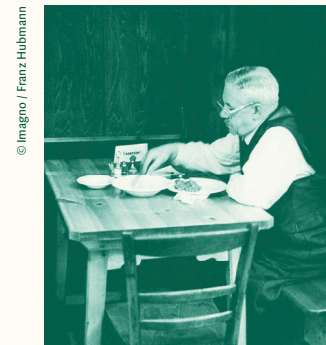


THE HOME OF THE SCHNITZEL

IN 1905, JOHANN FIGLMÜLLER OPENED UP A SMALL WINE TAVERN NEAR ST. STEPHEN'S CATHEDRAL



HOW THE HOUSE SPECIAL BECAME THE SYMBOL OF THE CITY

The story began when Johann Figlmüller opened the first wine tavern on Wollzeile in 1905. Just around the corner from St. Stephen's Cathedral, he established a place where people have been imbibing, chatting and eating great for the past 115 years. A glass of our homegrown wine is the perfect accompaniment to our interpretation of the Wiener Schnitzel, which has not only evolved into the house special, but also a symbol of the city of Vienna.

HOME IS WHERE EVERYBODY KNOWS YOUR NAME



AMA-Gastroseal 101 104

This axiom especially applies to our suppliers, who keep us stocked with regional ingredients. The AMA Gastro Seal guarantees to us and to you that our ingredients are always of the highest quality – absolutely essential if you are offering Vienna's most famous schnitzel. For our one of a kind schnitzel, Figlmüller cooks only use the best pork from the tenderloin – a high quality cut from the rear that hardly curls up on the edges when cooking. The cut delivers schnitzels that are significantly larger, thinner and crispier than usual. 250-gram cuts of tenderloin are pounded out by hand until they are razor-thin and ready to be dredged in egg and flour. The finishing touch is a coat fit for a Kaiser: breadcrumbs made from Kaiser rolls – made especially for Figlmüller – create a tantalizingly crispy schnitzel. To ensure the right fry, cooks need no fewer than three frying pans – it's how perfection is done!



Figlmüller ⁹⁷

DIE HEIMAT
DES SCHNITZELS
SEIT 1905

THE REST IS HISTORY

Figlmüller
Wollzeile

Figlmüller
Bäckerstraße

LUGECK
FIGLMÜLLER WIEN

joma
CAFÉ BRASSERIE BAR

figls

MENU

THE HOUSE SPECIAL

THE ORIGINAL

The Figlmüller-Schnitzel made of pork:

Our original since 1905 ^{CGA} 15.5

IN ADDITION WE RECOMMEND

Potato-field salad with pumpkin seed oil ^{LMO} – best in town! 4.9

Small mixed salad ^{LMO} 4.9

The Figlmüller Schnitzel – a relic of the “glory days of yore”. To please the appetites and expectations of guests more than a century ago, the schnitzel needed to go far beyond the edges of patrons’ plates. Figlmüller maintains the tradition to this day, serving up the massive Figlmüller Schnitzel today, just like it was served back then.

THAT BECAME A CITY SYMBOL

FURTHER RECOMMENDATIONS

Wiener Schnitzel of veal ^{CGA} 20.5

Viennese boiled beef in the pot

served with chive sauce, apple horseradish and browned potatoes ^{CGALMO} 21.9

DESSERT CLASSIC

Kaiserschmarrn with stewed plums ^{CGAF} 9.5

An excerpt of our regional producers and suppliers:

Bread from Felzl (Vienna), eggs from Josef Bleier (Weingraben, Burgenland), potatoes from Johannes Fiedler (Sitzendorf, Lower Austria), meat from Höllerschmid (Walkersdorf, Lower Austria) and Wiesbauer Gourmet (Sitzenberg-Reidling, Lower Austria), vegetables from K. Müllner (Vienna), poultry from Kornfeind (Vienna), coffee from Daniel Moser (Vienna)

DISHES

SOUPS & STARTERS

Clear beef broth with **semolina dumpling** or **sliced pancakes** ^{CGAL} 4.9

Cream of chanterelle soup ^{CGALO} 5.9

Beef tartare with classic marinade ^{CGAHMLO} 14.5

Baby spinach salad with pear, nuts, cream cheese, walnut oil and honey ^{GHO} 12.9

Choice of pan-fried **sweetbreads** with tartare sauce ^{CGAOM} 13.5

Sourdough bread made from 100% rye 2.8

Pairs perfectly with:

Caramelized sweet cream butter 1.5

PAN-FRIED SPECIALITIES

Figlmüller-Schnitzel: Our original made of pork since 1905 ^{CGA} 15.5

Chicken **cordon bleu** ^{CGA} 15.9

Calf’s liver pan-fried ^{CGA} 13.9

Wiener Schnitzel of veal ^{CGA} 20.5

Marinated Viennese chicken fried in small pieces ^{CGA} 14.5

Emmentaler pan-fried, tartare sauce ^{CGA} 9.8

MAIN DISHES

Viennese **boiled beef** in the pot with chive sauce, apple horseradish and browned potatoes ^{CGALMO} 21.9

Creamy veal goulash with butter dumplings “spätzle” ^{CGAL} 16.9

Glazed calf’s liver with fried onion rings, baked apple and browned potatoes ^{CGALO} 15.5

Sirloin steak with onions and fried potatoes ^{CALOM} 19.5

Minced veal butter schnitzel with potato puree ^{CGALO} 14.5

Homemade **spinach dumplings** with brown butter and parmesan ^{CGA} 12.9

Vegetable lentils with roasted brioche dumpling ^{CGALMO} 9.9

Filet of Schneeberg Alpine salmon with almond butter and parsley potatoes ^{DGAH} 22.5

SALADS

Small mixed salad ^{LMO} 4.9

Please choose from our 12 freshly made salads:

Lettuce ^{LMO}, Potato salad ^{LMO}, Tomato salad ^{MO}, White cabbage salad ^O, Red endive salad ^{MO}, Cucumber salad ^O, Frisée salad ^{MO}, Field salad ^{MO}, Rocket salad ^{MO}, Lollo rosso ^{MO}, Lollo verde ^{MO} or Carrot salad ^O

EXTRAS

Figlmüller Fries 4.0

Parsley potatoes ^G 4.0

Butter rice ^G 4.0

Ketchup ^O / Mustard ^{MO} / Mayonnaise ^{CMO} 1.0

Lingonberry jam 2.0

Tartar sauce ^{CGOM} 2.0

DESSERTS

Warm chocolate cake with warm chocolate sauce and whipped cream ^{CGAHF} 6.9

Kaiserschmarrn with stewed plums ^{CGAF} 9.5

Sacher Cube with whipped cream ^{CGAH} 5.9

DRINKS

APERITIF °

Hibiscus mint spritzer 0.25 6.5

Vienna’s Best Brut local sparkling wine,

Dr. Georg Wailand 0.1 5.9

Local sparkling wine with apricot nectar 0.1. 6.5

Campari with soda 0.25 4.9

Campari with sparkling wine 0.1 6.5

Burschik Vermouth classic or dry,

Viennese Vermouth 5 cl 5.2

NATURAL JUICE

Apple juice “Jonathan”, Obsthof Dietrich 0.25 3.3

Apple spritzer “Jonathan”,

Obsthof Dietrich 0.25 2.8

Pear nectar “Williams Christ”,

Obsthof Dietrich 0.2 3.9

Apricot nectar,

Obsthof Reisinger 0.2 4.5

GRAPE JUICE, SOFT DRINKS & MORE

Grape juice (from Figlmüller’s vineyard) 0.25 3.3

Grape juice spritzer 0.25 2.8

Hibiscus mint lemonade 0.5 5.9

Organic raspberry rhubarb fizzy pop 0.33 ... 4.0

Soda water with freshly squeezed

lemon juice 0.25 2.4

Almdudler (herb-flavored soft drink) 0.35 .. 3.5

Soda water 0.25 1.9

Mineral water still or sparkling

0.33 / 0.75 3.1 / 5.5

BEER ^A

Ottakringer Lager 0.33 / 0.5 3.9 / 4.9

Null Komma Josef, non-alcoholic beer 0.33 . 3.5

Radler (beer with lemonade) 0.5 4.6

FIGLMÜLLER WHITE WINES 1/8 °

Grüner Veltliner 4.2

Wiener Riesling 4.2

Weissburgunder 4.1

Sauvignon Blanc 4.9

Prälattenwein (floral house wine) 3.0

Neuburger-Welschriesling

barrique (dessert wine) 1/16 4.8

White wine spritzer (an equal mixture

of wine and soda water) 1/4 3.3

FIGLMÜLLER RED WINES 1/8 °

Blaufränkisch 3.9

Zweigelt 4.2

Zweigelt Barrique 4.8

Cabernet Sauvignon Barrique 4.8

SPARKLING WINES 0.75 L °

Vienna’s Best Brut, Dr. Georg Wailand, Vienna 39.0

Blanc de Blancs Zero Dosage 2010,

Weingut Ebner-Ebenauer, Weinviertel 70.0

Laurent Perrier Cuvée Rosé Brut 125.0

SCHNAPPS & SPIRITS 2 CL

Apricot, Schosser 4.5

Apple, Schosser 5.0

Old apple / Old plum, Gölles 4.5

Pear, Retter 4.5

Pear, Schosser 4.5

Quince, Pirker 4.5

Wild plum, Gölles 4.5

Raspberry / Rowan berry, Pirker 6.6

Pear, Gölles 4.5

Grappa, Bortolo Nardini 4.1

Brandy Private Reserve 4.1

Vodka / Avena 2.9

COFFEE & TEA

Espresso single / double 2.9 / 4.6

Melange ^G / Cappuccino ^G 4.1

Caffè Latte ^G 4.7

Hot chocolate ^G 4.5

Black tea, Peppermint tea, Green tea,

Fruit tea, Herbal tea 3.9