



MENU



Schnitzel, steaks,
Carinthian specialities
and much more ...


www.fruhmann.at

Handmade & homemade since 1925

Following old family recipes



We are more than just a butchers.
We are the home of takeaway delicacies.



Our products are made according to traditional recipes into special delicacies that are more than just food. Every bite gives you pleasant memories and the feeling of coming home. Quality, master butcher expertise and regional food. We've not just become regional today - we always have been.

You'll find our **"Schmankerl" Delicacies and Butchers** directly opposite!

Opening Hours
Monday - Friday, 07:00 - 19:00
Saturday, 07:00 - 17:00

Your favourite dishes from the restaurant are also available to take home with you!



A delicacy a day

Every week on these days only

Maybe it's your
lucky day?

Lamb **Monday**

Tender lamb from Carinthian alpine pastures (Glabischnig family, Millstätter Alm), roasted or grilled

Agnello | tenero agnello da alpeggio carinziano (Famiglia Glabischnig, Millstätter Alm)

Agnello arrosto o agnello alla griglia € 18,⁹⁰

Dumplings with Meat **Tuesday**

2 dumplings with crispy bacon pieces and sauerkraut

Ravioli Kudel Mudel | 2 pezzi di ravioli di carne con speck croccante e crauti

..... € 13,⁹⁰

BBQ Ribs **Wednesday**

Barbecue ribs, seasoned with barbecue marinade, baked potato wedges and a savoury barbecue sauce

Costine | con salsa barbecue, patate al forno e salsa saporita € 17,⁹⁰

Fried Chicken **Thursday**

3 pieces of fried chicken with rice

Pollo fritto | 3 pezzi di pollo fritto con riso € 13,⁹⁰

9 pieces of fried chicken with rice (almost 1 whole chicken)

Giovedì - pollo fritto | 9 pezzi di pollo fritto con riso (quasi un pollo intero) € 22,⁹⁰

Carinthian Fish Fillet **Friday**

Grilled Carinthian fish fillet, with parsley potatoes and herb butter

Pesce carinziano | Filetti di pesce carinziano alla griglia, con

patate lesse prezzemolo e burro alle erbe € 19,⁹⁰

Beef **Saturday**

Boiled beef from our own butcher's, with roasted potatoes and horseradish sauce

Manzo | Manzo lessato della nostra macelleria con patate arrosto e salsa al rafano (kren) € 17,⁹⁰

Roast Veal **Sunday and Holidays**

Carinthian milk-fed veal in gravy, with vegetables and rice

Arrosto di vitello da latte carinziano con riso e verdure € 18,⁹⁰

Frühmann's Soups

Fresh beef soup every day.
Cooked with lots of beef.

Liver dumpling soup

Minestra con canederli di fegato € 5,⁴⁰

Beef soup with pancake strips

Minestra con omelette a fettine € 4,⁹⁰

Meat strudel soup

Minestra con strudel di carne € 4,⁹⁰

Our classic soups
in one pot!



Soup Pot Liver dumpling and meat strudel soup

*Canederlo di fegato e
strudel di carne I nostri
classici in una pentola!*



€ 7,⁹⁰



ALLERGEN INFORMATION

Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service personnel.

Antipasti

Indulgences from our home of delicacies transformed into tasty, light antipasti.

Steak Tartare

from Carinthian veal calves from our own butchers, with butter, toast & Asbach Uralt brandy

Tartare di manzo di vitello carinziano, dalla nostra macelleria! Con burro, pane tostato & brandy Asbach Uralt

150 g € 19,⁹⁰

100 g € 13,⁹⁰

Beetroot carpaccio

Thinly sliced beetroot with walnuts, pesto, rocket, feta cheese & toast.

Carpaccio di barbabietola | barbabietola a fettine sottili servita con noci, pesto, rucola, feta e pane tostato

new!

€ 12,⁹⁰

 also available as a vegan dish

Vitello tonnato

Roast veal, thinly sliced and coated with a spicy and tender tuna sauce, with olives & crispy garlic bread

Con olive e pane all'aglio croccante

Main piatto principale € 15,⁹⁰

Starter primo piatto € 12,⁹⁰



Beetroot carpaccio

Friulano



Italian classic,
Weingut Scarbolo

Friulano | Classico italiano

pairing



The original Fruhmann "Jause"

Unique, homemade
cold plates

Carinthian venison sausage, smoked ham, roasted meat, Fruhmann bacon, venison salami, Glunden cheese, bacon jam, farmhouse cheese, brown bread and butter

Tagliere alla carinziana | con salsiccia di cervo, prosciutto affumicato, arrosto, speck Fruhmann, salame di cervo, formaggio Glundener, battuta di carne, formaggio contadino, pane nero e burro

€ 16,⁹⁰



New:
Ask about
our gluten
free bread!

pairing

Fruhmann's House Beer

dark, light or mixed beer

Birra della casa di Fruhmann



Pickled meats

Beef, sliced thinly, with plenty of fresh Carinthian snack onion rings, vinegar, oil and bread rolls

Carne all'aceto | carne di manzo succulenta, tagliata a fettine sottili, con tanti anelli di cipolla sottaceto, aceto olio di girasole e panini.

Main secondo € 13,⁹⁰

Starter antipasto € 9,⁹⁰

Our Tip: The portion is also enough for two persons!



THE ART OF SMOKING

Smoking meat and meat products is one of the oldest preservation methods in food processing. The typical smoked aroma and the appealing colour of our smoked specialities are created in particular through the use of selected quality meats and the inherited knowledge of traditional smoking.

Carinthian bacon is a coveted speciality known far beyond the borders of Carinthia. The mild and nutty flavour as well as the tender consistency of our bacon are thanks to the slow and gentle processig.

Would you like to find out more?
Come and see us in our smokehouse.



You can find everything in our delicatessen shop directly opposite!

Salads

Crisp salads with
homemade dressing

Fitness plate

Mixed salad plate with boiled egg and a tasty cocktail dressing

Insalata mista con uovo sodo e gustosa salsa cocktail rosa

with turkey steak strips *con fettine di tacchino* € 14,⁹⁰

with scampi skewer *con spiedino di scampi* € 18,⁹⁰

Salad basket

Baked basket with crispy fresh salad and
homemade herb dressing

*Cestino di insalata / cestino di pane al forno
con insalate fresche e croccanti e condimento
alle erbe fatto in casa* € 9,⁹⁰

pairing | Garlic bread
2 pieces, crispy baked
*Servito con pane all'aglio 2
pezzi, croccante al forno* € 2,⁹⁰



Farmer's Salad

Farmer's salad

Fresh, crispy salads in a salad basket,
with boiled egg, fried bacon strips,
house marinade and crispy garlic bread

*insalate fresche e croccanti in cestini di pane, con insalata
uovo sodo, strisce di pancetta fritta, marinata
della casa e pane all'aglio croccante* € 12,⁹⁰



Mixed salad

Mixed salad

Cabbage salad, carrot salad, leaf salad
and other crispy-fresh salads with
homemade white balsamic salad dressing
or with homemade yoghurt, cocktail
or house dressing

Insalata mista € 5,⁹⁰

Fresh green salad

Insalata verde fresca € 4,⁹⁰

Homemade cabbage salad

Insalata di cavolo fatta in casa € 4,⁹⁰

Schnitzel

Classic, crispy & delicious

Viennese Schnitzel

baked crispy, juicy & tender, with French fries

Croccante, succosa e tenera, con patatine fritte

pairing

Lingonberry sauce

Aggiunta di mirtilli rossi € 2,-

pork *di maiale* € 14,⁹⁰

turkey *di tacchino* € 16,⁹⁰

Schnitzel salad

Hot, baked Wiener Schnitzel turkey strips, served with a salad basket and spicy yoghurt dressing

Strisce di Wiener schnitzel cotte al forno

di tacchino, servite con insalata con

salsa speziata allo yogurt € 16,⁹⁰



Schnitzel salad

Cordon Bleu

Pork schnitzel filled with mild ham and melt-in-the-mouth cheese, baked and served served with French fries

Cotoletta di maiale ripiena di prosciutto e formaggio € 17,⁹⁰

For the Kids

Choose your favourite dish

Viennese Schnitzel or Nuggets or Frankfurter

with French fries, a soda and a surprise

Combo per bambini | 1 cotoletta o nuggets o wurstel con

patatine fritte 1 limonata e 1 sorpresa € 12,⁹⁰



Also visit
our giant
children's
playground!

Carinthian Delicacies

Straight from the oven
to your table

Roast pork with cabbage and dumplings

Freshly roasted every day, with the best of
Carinthia's sauerkraut and dumplings

*Arrosto di maiale con crauti e canederli | arrosto fresco di giornata,
con i migliori crauti della Carinzia e canederli*.....

€ 14,⁹⁰

Goulash with dumplings

Beef goulash, prepared with lots of fine onions and paprika

Gulasch di manzo con canederli | preparato con molte cipolle tagliate fine e paprika

€ 13,⁹⁰

Probably
the largest
ham hock
in the land

Best to book in advance -
when it's gone, it's gone!



Grilled ham hock

Grilled ham hock

with home-made dumplings and tasty sauerkraut

Stinco alla griglia | con canederli fatti in casa e crauti saporiti

€ 24,⁹⁰

savoury and juicy, with french fries & gravy

con gustoso e speziato sugo di arrosto e patatine fritte

€ 22,⁹⁰

with bread, mustard, horseradish, pearl onions and gherkins

con pane, senape, rafano, cipolline e cetriolini

€ 19,⁹⁰

Carinthian Dumplings

Homemade & unique!



Mushroom dumplings

 **vegan**

2 pieces of homemade Carinthian

Mushroom dumplings, filled with potatoes, mushrooms, pine nuts, olive oil & basil pesto

2 ravioli funghi fatti in casa, con patate,

funghi e pinoli, olio d'oliva e pesto di basilico **€ 12,⁹⁰**

Carinthian dumpling plate

- Curd cheese & herbs,
- Spinach & sheep's cheese
- Potato & mushroom

with chive butter and basil pesto

Raviolone al formaggio (ricotta ed erbe), raviolone agli spinaci e formaggio di pecora, raviolone ai funghi e patate | con burro all'erba cipollina, pesto di basilico

Choose from our varieties:

Scegli tra le nostre varietà:

2 pieces/pezzi **€ 12,⁹⁰**

3 pieces/pezzi **€ 13,⁹⁰**

+ mixed salad/insalata **€ 5,⁹⁰**



A DUMPLING LIKE NO OTHER: Carinthian „Kasnudel“

The traditional Carinthian dumpling is made from a thinly rolled out pasta dough. The main ingredients for the filling are low-fat curd cheese (known as „Kas“ in Carinthia), potato flakes and mint. We also have many other fillings, including a purely vegan option – our „Schwammernudl“. Nevertheless, the most famous feature of Carinthian dumplings is the crimped edge.

Can you already “krendl’n“?

Our dumplings are traditionally crimped individually by hand, known as “Krendeln”, which is the sealing of the edges of the dough

by pressing them together in a serrated pattern. The saying that circulated in Carinthia is indicative of the importance that was attached to a nicely crimped edge in the past:

“Only those who can crimp can marry!”

Grilled Masterpieces

Specialties with fire and flame

Baked potatoes ^{gluten-free}

with herb & garlic curd cheese and mixed grilled vegetables

Patata al forno | con formaggio fresco alle erbe e aglio e verdure grigliate miste..... € 9,⁹⁰

with bacon

con speck € 11,⁹⁰

with turkey strips

con strisce di tacchino € 14,⁹⁰

Bull burger

200g grilled burger patty from Fruhmann beef, on a sesame bun with tomatoes, lettuce, cheese, bacon, BBQ sauce, onions and fries

Hamburger di toro | 200 g di hamburger, fatto in casa con carne di manzo Fruhmann grigliato, su panino al sesamo con pomodori, lattuga, formaggio, speck, salsa barbecue, cipolle e patatine fritte..... € 17,⁹⁰



Bull burger

Grilled ribs

Spicy grilled ribs with mustard pickle, crispy garlic bread and super-tasty corn on the cob

Costine alla griglia | Costine aromatizzate grigliate, con salsa di senape, pane all'aglio croccante e gustoso trancio di pannocchia di mais € 17,⁹⁰



Grilled ribs

Fruhmann mixed grill

Juicy pork loin and tender turkey from the grill with fried bacon strips, French fries and grilled sausages

Piatto alla griglia Fruhmann | Succosa lonza di maiale e tenero tacchino alla griglia con strisce di pancetta e patatine fritte e wurstel € 16,⁹⁰

Choose one of our homemade sauces!

Curry, cocktail, BBQ or garlic



House steak platter

Schnitzel, turkey steaks, beef steak, baked potato wedges, French fries, rice, vegetables, corn on the cob, savoury barbecue sauces

for 2 people and lots of hungry children

Piatto di bistecche della casa (fino a 8 persone) | Cotoletta al forno, bistecche di tacchino, bistecca di manzo, patate al forno, patatine fritte, riso, verdure, pannocchie, salse barbecue saporite | Porzione per famiglia € 42,⁹⁰

for every additional person

per ogni persona in più € 15,⁹⁰



— pairing —

2 homemade grilled sausages on top!

Aggiunta di due wurstel € 3,⁹⁰



XL Butcher's Steaks

Juicy & tender - they simply taste great!

Classic steak

Steak with Café de Paris butter & baked potatoes with herbal curd cheese.

Bistecca con burro aromatizzato Café de Paris e patate al forno con quark alle erbe

Choose from | Potete scegliere tra:

Rump steak 280 g

Bistecca di scamone 280 g € 29,⁹⁰

Fillet steak 250 g

Filetto 250 g € 39,⁹⁰

Rib-eye steak 320 g

Bistecca Ribeye 320 g € 24,⁹⁰

Turkey steak 300 g

Bistecca di tacchino 300 g € 21,⁹⁰

pairing

crispy fried bacon

Panacetta croccante € 2,⁵⁰

pairing

mixed grilled vegetables

Verdure miste alla griglia € 2,⁹⁰

“Landskron” castle pepper steak

Steak with pepper cream sauce, vegetables & baked potato wedges

Bistecca con salsa al pepe, verdura e patate al forno.

Choose from | Potete scegliere tra:

Rump steak 280 g

Bistecca di scamone 280 g € 32,⁹⁰

Fillet steak 250 g

Filetto 250 g € 42,⁹⁰

Rib eye steak 320 g

Bistecca Ribeye 320 g € 27,⁹⁰

Turkey steak 300 g

Bistecca di tacchino 300 g € 24,⁹⁰

The best
steaks far
& wide!
Le meglio
bistecche del
circondario!

Steak ABCs

from the master butcher

Rump steak

from the lower beef loin, extra tender,
with a strong flavour of its own

*Costata - o anche lombata, dalla posteriore del manzo,
solo da Fruhmann super tenera,
con un sapore sostanzioso!*

Rib-eye steak

or roast beef steak, from the upper back,
extra juicy steak with marbling

*Costata di manzo - o bistecca di roast-beef, dal
dalla parte posteriore alta del manzo, bistecca extra
succosa con linea di grasso!*

Fillet steak

made from beef fillet, an extra fine steak with a
particularly high protein content. Our butcher's
steaks come mainly from pasture-fed calves from
Styria & Carinthia!

*Filetto - nota anche come bistecca di controfiletto, dal
filetto di manzo, il pezzo nobile del manzo, con un
contenuto proteico particolarmente elevato. Le bistecche
provengono principalmente da vitelli al pascolo dalla Stiria
e dalla Carinzia!*



Our steaks are best enjoyed
best enjoyed with
with a strong red wine!

Da gustare con un corposo vino rosso!

pairing

Our steak wine

RED PANTHER - Blauer Wildbacher
from Schilcherland region

Vino rosso dello Schilcherland



Desserts

Pastries & ice cream delicacies

Carinthian cinnamon doughnuts

Hot doughnut, baked with fruity plums
Krapfen alla cannella carinziani „Liwanzen“ / Krapfen caldo, cotto al forno, con marmellata di prugne arrostiti fatte in casa

3 pieces	€ 9, ⁹⁰
2 pieces	€ 7, ⁹⁰
1 piece	€ 6, ⁹⁰

Kaiserschmarrn

Shredded, sugared pancakes, caramelised and homemade

Kaiserschmarrn (pancake alto, tagliato a pezzi) caramellato e fatto in casa

large / grande	€ 14, ⁹⁰
medium / medio	€ 12, ⁹⁰
mini / mini	€ 9, ⁹⁰

Pimp up your Kaiser!

Dai un tocco di classe al tuo Kaiser!

Chose a topping: / Scegliete una guarnizione:

- + Plum / marmellata di prugne
- + Apple sauce / mousse di mele
- + Nutella

Hausg'mächtes Schokoherz vulgo „Mohr im Hemd“

mit schmelzendem Schokokern, Schläg und unserer hausg'mächtn Schokosoße

Cuore di cioccolato fatto in casa / con centro di cioccolato fuso, panna montata e

salsa al cioccolato fatta in casa € 8,⁹⁰

+ vanilla ice cream / Gelato alla vaniglia .. € 1,⁹⁰



Served with the best espresso
north of Tarvisio

Espresso Costador

Servito con il miglior espresso

a nord di Tarvisio

€ 2,⁶⁰

Apple strudel *fluffy and light*

homemade, with vanilla sauce | *Strudel di mele / con salsa alla vaniglia, fatta in casa* € 5,⁹⁰

with whipped cream | *con panna montata* € 4,⁹⁰

+ vanilla ice cream / Gelato alla vaniglia

€ 1,⁹⁰

Buchteln

Fluffy doughnuts with apricot jam filling and hot vanilla sauce

Buchteln | Soffici

krappen con ripieno di marmellata di albicocche e salsa calda alla vaniglia

3 pieces	€ 9, ⁹⁰
2 pieces	€ 8, ⁹⁰
1 piece	€ 6, ⁹⁰

Chocolate doughnut

Sponge cake filled with whipped cream and with tasty chocolate sauce

Indiano con panna montata | Pan di

Spagna farcito con panna montata

e con gustosa salsa al cioccolato € 5,⁹⁰

Chocolate mousse

Homemade with hot raspberries & whipped cream

Mousse al cioccolato | fatta in casa

con lamponi caldi e panna montata € 8,⁹⁰

vegan, lactose-free & gluten-free!

Ice cream pancake

1 hot pancake, filled with vanilla ice cream, sprinkled with grated almonds and covered with hot homemade chocolate sauce

Crêpe con gelato | Una crêpe calda con gelato alla vaniglia e scaglie di mandorle, ricoperta

di salsa al cioccolato fatta in casa € 8,⁹⁰

Carinthian Ice Cream and Walnut "Reindling"

Homemade Carinthian ice cream speciality with cinnamon, nuts and egg liqueur (served in a glass)

Gelato al Reindling carinziano con noci | Specialità

carinziana di gelato fatto in casa, con

cannella, noci e servito con un

bicchierino liquore all'uovo € 8,⁹⁰

Our favourite
ice cream delicacy!



Carinthian farm ice cream

directly from the Huber farm in Sauregggen

Gelato carinziano di fattoria | direttamente dalla fattoria Huber, Sauregggen

Sorts: Strawberry, chocolate-hazelnut, blackberry-yoghurt & coffee-cream

Gusti: fragola, cioccolato-nocciola, mora-yogurt e caffè-crema

Ice cream sundae with homemade sesame waffle and whipped cream

2 scoops of your choice € 3,⁹⁰

1 scoop of your choice € 2,⁹⁰

All ice cream sorts are gluten-free!
Strawberry is lactose-free!

Drinks

Fruit juices, coffee, beer & wine

Soft drinks | *Bevande analcoliche*

Coca-Cola Classic or Coca-Cola Light, Herbal lemonade 0.33 l	€ 4,20
Cola, Spezi, Orangeade or Lemonade Limonate alla Cola, Spezi, Erbe, Arancia e Limone 0.3 l	€ 3,90
0.5 l	€ 4,90
Red Bull, 0.25 l	€ 4,20

Spring water | *Acqua carinziana*

Carinthian water filtered through the rock masses of the Millstätter Alpe mountain
*filtrata attraverso le masse rocciose delle alpi di Millstatt
acqua di sorgente di montagna testata*

sparkling or still <i>frizzante o liscia</i> 0.3 l	€ 3,20
0.7 l	€ 6,20

Homemade Lemonades



mixed with soda Limonate fatte in casa con aggiunta soda with elderflower & mint <i>con sambuco e menta</i> 0.5 l	€ 5,20
with raspberry & lemon <i>con lampone e limone</i> 0.5 l	€ 5,20

Coffee | *Il caffè*

Espresso	€ 2,60
Americano <i>Americano</i> black <i>nero</i>	€ 2,70
white <i>con latte</i>	€ 3,40
Caffè Latte	€ 3,60
Espresso with milk <i>piccolo</i>	€ 2,90
Double epresson with milk <i>grande</i>	€ 3,90

Fresh juices



Peach, pear, redcurrant or strawberry
from the Gangl fruit farm, southern Styria
*Succhi di frutta naturali, Varietà: pesca, pera, ribes rosso,
Fragola dell'agriturismo Gangl, Stiria del sud*

0.25 l pure or mixed mixed with spring water <i>allungato con acqua di sorgente</i> 0.5 l	€ 4,30
mixed with soda <i>allungato con soda</i> 0.3 l	€ 4,30
0.5 l	€ 5,20

Fruit juices | *Succhi di frutta*

1 l fruit juice & 1 l spring water free	€ 13,90
<i>1 litro di succo di frutta e 1 litro di acqua di sorgente gratis</i>	

Apple juice | *Succo di mela*

pure <i>puro</i> 0.3 l	€ 3,90
0.5 l	€ 5,20

mixed with spring water <i>allungato con acqua di sorgente</i> 0.5 l	€ 4,30
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mixed with soda <i>allungato con soda</i> 0.3 l	€ 3,90
0.5 l	€ 4,90

Elderflower or lemon juice

<i>Succo di sambuco o di limone</i>	
mixed with spring water <i>allungato con acqua di sorgente</i> 0.5 l	€ 2,70
mixed with soda <i>allungato con soda</i> 0.5 l	€ 3,20

Beer | Birra

Fruhmann house beer

Birra bionda della casa Fruhmann

0.3l € 4,20

0.5l € 4,90

Fruhmann house beer, dark

Birra scura Fruhmann

0.3l € 4,40

0.5l € 5,40

Fruhmann house beer, mixed

Birra della casa Fruhmann mista

0.3l € 4,40

0.5l € 5,40

Non-alcoholic beer

Birra analcolica

0.5l € 4,90

Wheat beer (alcoholic/non-alcoholic)

Birra Weizen (con o senza alcol)

0.5l € 5,40

Spritz & Frizzante | spritz e frizzante

Aperol spritz | Aperol spritz

0.3l € 4,90

White wine spritz | spritz liscio

0.25l € 3,90

Muskateller Frizzante

moscato frizzante

0.1l € 3,90

Prosecco

0.1l € 3,90

Hugo spritz | Hugo spritz

*White wine, soda, mint, lemon,
elderflower*

Vino bianco, soda, menta,

limone, sambuco € 5,20

Fruhmann's house spritz

*Rosé wine Schilcher, soda, elderflower
and iced berries*

Spritz della casa di Fruhmann,

Vino rosato Schilcher, soda, sambuco

e frutti di bosco congelati € 5,20

House wine | Vino della casa

Fruhmann's house wine

*White – Cuvée, Garber vineyard,
Western Styria*

Bianco - Cuvée, Cantina Garber, Weststeiermark

*Rosé Wein Schilcher – Garber vineyard,
Western Styria*

Vino rosato Schilcher - Weingut Garber, Weststeiermark

Rot – Merlot, Tocai Winemakers

Rosso - Merlot, Cantina Tocai

Bottle | Bottiglia € 21,90

Glass, 1/8 l / Bicchiere, 1/8 l € 3,90

White wine | Vini bianchi

Friulano - Italian classic

Tocai Winemakers

fruity, dry, mellow

Grüner Veltliner | Vino da messa

Göttweig Monastery vineyard, Kremstal

natural, light, dry and fruity

Gelber Muskateller | moscato giallo

Garber vineyard, Southern Styria (Schilcherland)

dry, full-bodied, mint-lime flavour

Bottle 0.7 l | Bottiglia 0,75 l € 22,90

Glass 1/8 l / Bicchiere, 1/8 l € 4,20

Red wine | Vini rosso

Zweigelt „Zwei 1“

Halbturn Castle vineyard, Neusiedlersee

dark ruby garnet, ripe cherry, mild

Carnuntum Cuvée (Zweigelt & Pinot noir)

Markowitsch vineyard, Göttlesbrunn-Carnuntum

ruby red, aroma of cherry and spices, elegant

Red Panther

*Garber vineyard, pleasant fruity flavour,
ideal with beef and game dishes*

Bottle 0.7 l | Bottiglia 0,75 l € 22,90

Glass 1/8 l / Bicchiere, 1/8 l € 4,20

Cider & Schnapps | Sidro e grappa

Apple cider | Sidro di mele

0.5 l € 3,90

Various schnapps | Varie grappe

2 cl € 3,60

*Tips are not expected, but of course,
they are always warmly appreciated!*



www.fruhmann.at

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