

ENGLISH

FOOD  
&  
DRINK



neuhäuser  
am Gärtnerplatz

CAFE | RESTAURANT | BAR | PIZZA

# 22 FOOD

## BREAKFAST

<b>French breakfast</b> 🌿 2 croissants with butter and jam	<b>6,90</b>
<b>Gärtnerplatz</b> (weekends and public holidays) 2 original Munich Weißwurst (veal sausages) with sweet mustard (Händlmaier) and pretzels	<b>8,00</b>
<b>Each additional Weißwurst</b>	<b>3,00</b>
<b>Avocado toast</b> 🌿 Marinated Avocado and two fried eggs with lemon dressing on wholemeal toast	<b>11,50</b>
<b>Avocao toast with smoked salmon</b> Marinated Avocado, smoked salmon, two fried eggs, beetroot and fresh goats' cheese hummus, lemon dressing and cherry tomatoes on wholemeal toast	<b>15,90</b>
<b>Farmer's breakfast</b> Two fried eggs with fried bacon and fried potatoes, with butter and bread basket	<b>14,00</b>
<b>Fitness breakfast</b> 🌿 Natural yoghurt with fresh fruit, marinated avocado, 1 boiled egg, butter, breadbasket and freshly squeezed orange juice (100 ml)	<b>15,90</b>
<b>Italian breakfast</b> Parma ham, buffalo mozzarella and fresh tomatoes, scrambled eggs with spinach, butter and bread basket	<b>16,50</b>
<b>Neuhauser special</b> Scrambled eggs with herbs, mountain cheese, Speck Alto Adige PGI, Swiss Birchermüsli with fresh fruit, jam, butter and bread basket	<b>17,50</b>
<b>Swiss Birchermüsli with fresh fruit</b> 🌿	<b>7,50</b>
<b>Cheese platter</b> 🌿	<b>8,50</b>

## EGGS & OMELETTES

<b>Two plain scrambled or fried eggs</b> 🌿	<b>5,90</b>
<b>Two scrambled or fried eggs</b> With your choice of bacon   Ham   Tomatoes   Spinach 🌿	<b>7,50</b>
<b>Plain omelette</b> 🌿	<b>7,50</b>
<b>Omelette</b> With your choice of fresh vegetables   Cheese and tomato   🌿 Ham and mushroom	<b>9,50</b>

### INFO

#### Breakfast:

Monday to Friday 10:00 a.m. – 11:30 a.m.  
Saturdays, Sundays and Public holidays 9:00 a.m. – 4:00 p.m.

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## STARTERS

<b>Bruschetta Classic</b> 🌿	7,50
Roasted bread with fresh tomatoes, onions, basil	
<b>Tris di Bruschetta</b>	10,90
Roasted bread with Basil pesto, tomatoes   Cream cheese, avocado, mountain cheese   Olive pâté, Parma ham	
<b>Mozzarella Caprese</b> 🌿	13,90
Buffalo mozzarella   Tomatoes   Basil	
<b>Burrata</b> 🌿	15,50
Burrata cheese   Artichokes alla Romana   Cherry tomatoes   Mint	
<b>Grilled Goats' Cheese</b> 🌿	15,90
With forest honey and walnuts on rocket lettuce	
<b>Neuhauser Antipasti</b>	16,50
Speck Alto Adige PGI   Grilled vegetables   Mountain cheese   Olives	
<b>Vitello Tonnato</b>	17,50
Veal with homemade tuna sauce   Capers	
<b>Beef Carpaccio</b>	18,90
Thinly sliced raw beef   Parmesan cheese   Rocket lettuce	
<b>Gambas Aglio e Olio</b> 🌿	18,90
Prawns fried in garlic oil   Fresh herbs   Red chili	

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## SOUPS

<b>Minestrone</b> 🌿	7,50
Vegetable soup	
<b>Zuppa di Pomodoro</b> 🌿	7,50
Cream of tomato soup	

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## SALADS

<b>Insalata Mista</b> 🌿	7,50
Mixed salad	
<b>Insalata Pomodoro</b> 🌿	9,90
Fresh tomatoes with red onions and rocket lettuce	
<b>Insalata Caesar</b>	15,50
Romaine lettuce, Caesar dressing, cherry tomatoes, croûtons and Parmesan cheese 🌿	
Optionally with added turkey strips	17,50
or with added prawns	18,90
<b>Niçoise Salad</b>	16,50
Mixed salad with tuna, red onions, egg, olives and sweet corn	
<b>Insalata di Tacchino</b>	17,90
Mixed salad with breaded turkey strips	
<b>Neuhauser Salad</b>	16,50
Mixed salad with mushrooms in sweet chili sauce and sesame seeds with grilled vegetables 🌿	
Optionally with marinated turkey strips	17,90
or with prawns	18,90
<b>Rucola Gambas e Parmigiano</b>	18,90
Rocket lettuce with prawns, Parmesan cheese shavings and cherry tomatoes	

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## PASTA

<b>Penne Arrabiata</b> with tomato sauce and fresh garlic 🌿🌿	<b>12,90</b>
<b>Spaghetti Napoli</b> 🌿 with tomato sauce	<b>12,90</b>
<b>Spaghetti Aglio e Olio</b> 🌿🌿 with fresh garlic, peperoncino and olive oil	<b>12,90</b>
<b>Tagliatelle Emiliana</b> with peas, ham and mushrooms in cream sauce	<b>13,90</b>
<b>Spaghetti Amatriciana</b> with bacon, onions, tomato sauce, fresh basil	<b>14,50</b>
<b>Spaghetti Carbonara</b> with Speck Alto Adige PGI and eggs	<b>14,50</b>
<b>Spaghetti Bolognese</b> with ground beef	<b>15,50</b>
<b>Spaghetti Italiana</b> 🌿 with fresh cherry tomatoes, baby mozzarella and basil	<b>15,90</b>
<b>Whole Wheat Spaghetti Verdura</b> 🌿 with vegetables in light rosemary tomato sauce	<b>16,50</b>
<b>Rigatoni 4 Formaggi</b> with a cheesy cream sauce	<b>16,90</b>
<b>Lasagne</b> with ground beef, topped with melted cheese ( homemade)	<b>17,50</b>
<b>Orecchiette Salsiccia</b> with Italian sausage and Swiss chard in a white wine and tomato sauce, sun-dried tomatoes and grated Parmesan cheese	<b>17,90</b>
<b>Spaghetti Frutti di Mare</b> with seafood in tomato white wine sauce	<b>18,50</b>
<b>Strozzapreti con ragù di Vitello in bianco</b> with white veal ragout, carrots and celery in white wine sauce	<b>18,90</b>
<b>Tagliatelle Salmone e Avocado</b> with fresh salmon and avocado in a creamy tarragon and almond cream sauce	<b>19,50</b>
<b>Spaghetti Gambas e Spinaci</b> with prawns and spinach in tomato white wine sauce	<b>19,90</b>
<b>Tagliatelle di Manzo</b> with beef strips, mushrooms and cherry tomatoes in cream sauce	<b>20,90</b>
<b>Tortelloni al Tartufo</b> 🌿 in white truffle butter sauce with fine shavings of black Italian truffle	<b>22,50</b>

## VEGETARIAN PIZZA

INFO

All pizzas are made with homemade tomato sauce and original Galbani mozzarella (See ingredients list for exceptions)

<b>Pane</b> 🌿	9,50
Tomato sauce   Garlic   Basil	
<b>Margherita</b> 🌿	13,40
Tomato sauce   Mozzarella   Extra Virgin olive oil	
<b>Funghi</b> 🌿	14,50
Tomato sauce   Mozzarella   Mushrooms	
<b>Vegetariana</b> 🌿	16,50
Tomato sauce   Mozzarella   Courgette   Aubergine   Pepper   Mushrooms   Balsamic onions	
<b>Capra</b> 🌿	16,50
Tomato sauce   Mozzarella   Fresh goats' cheese   Cherry tomatoes   Rosemary	
<b>Caprese</b> 🌿	16,50
Tomato sauce   Mozzarella   Cherry tomatoes   Baby mozzarella   Basil	
<b>Contadina</b> 🌿	16,90
Tomato sauce   Mozzarella   Aubergine   Rocket lettuce   Parmesan cheese	
<b>Primavera</b> 🌿	17,50
Tomato sauce   Cherry tomatoes   Baby mozzarella   Rocket lettuce	
<b>Bufala</b> 🌿	17,90
Tomato sauce   Buffalo mozzarella   Oregano   Basil   Extra Virgin olive oil	
<b>Burrata</b> 🌿	18,90
Tomato sauce   Burrata cheese   Walnut   Basil pesto   Cherry tomatoes	
<b>4 Formaggi</b> 🌿	18,90
Without tomato sauce   Mozzarella   Gorgonzola cheese   Emmentaler   Parmesan cheese	
<b>Truffle</b> 🌿	22,50
Tomato sauce   Mozzarella   Black Italian truffle   Truffle oil	

## PIZZA WITH FISH

<b>Tonno</b>	16,90
Tomato sauce   Mozzarella   Tuna   Red onions	
<b>Napoli</b>	16,90
Tomato sauce   Mozzarella   Olives   Anchovies   Capers	
<b>Avocado</b>	17,90
Tomato sauce   Mozzarella   Smoked salmon   Marinated avocado   Chives	
<b>Frutti di Mare</b>	17,90
Tomato sauce   Mozzarella   Seafood	
<b>Vitello Tonnato</b>	20,90
Tomato sauce   Mozzarella   Veal   Tuna sauce   Cherry tomatoes	
<b>Gambas</b>	22,40
Tomatensauce   Mozzarella   Gambas   Grated zucchini   Cherry tomatoes   Basil	

## PIZZA WITH MEAT

INFO

All pizzas are made with homemade tomato sauce and original Galbani mozzarella (See ingredients list for exceptions)

<b>Salami</b>	Tomato sauce   Mozzarella   Salami	<b>14,90</b>
<b>Prosciutto</b>	Tomato sauce   Mozzarella   Ham	<b>14,90</b>
<b>Casereccia</b> 🍷	Tomato sauce   Mozzarella   Gorgonzola cheese   Spicy Italian salami	<b>14,90</b>
<b>Turca</b> 🍷	Tomato sauce   Mozzarella   Spicy Turkish beef salami with garlic   Olives   Chili	<b>16,50</b>
<b>Regina   or as Calzone</b>	Tomato sauce   Mozzarella   Mushrooms   Ham	<b>15,50</b>
<b>Zola</b> 🍷	Tomato sauce   Mozzarella   Gorgonzola cheese   Spicy Italian salami	<b>16,40</b>
<b>Diavola</b> 🍷	Tomato sauce   Mozzarella   Olives   Chili   Spicy Italian salami	<b>16,40</b>
<b>Rustica</b>	Tomato sauce   Mozzarella   Bacon Onions   Peppers	<b>16,90</b>
<b>Tirol</b>	Tomato sauce   Mozzarella   Speck Alto Adige PGI   Balsamic onions   Mountain cheese	<b>17,50</b>
<b>Neuhauser</b>	Tomato sauce   Mozzarella   Rocket lettuce   Cherry tomatoes   Parma ham   Parmesan cheese	<b>17,90</b>
<b>Capricciosa</b> 🍷	Tomato sauce   Mozzarella   Olives   Artichoke   Mushroom   Peperoni   Ham	<b>17,90</b>
<b>Golosa</b> 🍷	Tomato sauce   Mozzarella   Artichokes   Spicy Italian salami   Olives   Onions	<b>17,90</b>
<b>Chef</b> 🍷	Tomato sauce   Mozzarella   Fresh cherry tomaoes   Rocket lettuce   Sheep's cheese   Spicy Italian salami	<b>18,90</b>
<b>Ela</b> 🍷	Tomato sauce   Mozzarella   fresh spicy Italian Salsiccia   Mushrooms   Dried tomatoes   Basil	<b>19,90</b>
<b>Pizza del Pizzaiolo</b> 🍷	Tomato sauce   Mozzarella   Ham   Spicy Italian Spianata salami   Rocket lettuce   Parmesan cheese	<b>19,90</b>
<b>Atila</b> 🍷	Tomato sauce   Buffalo mozzarella   Dried tomatoes   Turkish garlic sausage   Basil	<b>20,90</b>

## MEAT

<b>Piccata Milanese</b>	27,50
Parmesan cheese and egg coated veal medallions with spaghetti in tomato sauce and side salad	
<b>Wiener Schnitzel</b>	28,90
breadcrumbsed veal cutlet with cranberries, fried potatoes and side salad	
<b>Beef Sirloin Steak</b>	29,90
with fried potatoes, vegetables and herb butter	

## FISH

<b>Luccio alle Mediterranea</b>	27,50
pike-perch fillet with vegetables of the season and butter potatoes	
<b>Babycalamari alla Griglia</b>	27,50
grilled baby squid served with a side salad	
<b>Salmone alla Griglia</b>	29,90
grilled salmon steak served with a side salad	

## DESSERT

<b>Panna Cotta</b>	7,50
<b>Tiramisù</b>	7,50
<b>Crema Catalana</b>	7,50
Catalan cream dessert topped with a crunchy caramel layer and with almonds	
<b>Tartufo Nero</b>	8,50
Classic semifreddo made with sabayon and chocolate cream, topped with cocoa and small, candied hazelnut pieces	
<b>Tortino al Cioccolato</b>	8,50
Chocolate soufflé with a liquid centre and mango sorbet	
<b>Cake</b>	6,50
<b>Please ask our staff what's on offer!</b>	



# 22 DRINKS

# DRINKS

## — APERITIFS

<b>Aperol Spritz</b>	7,90
Aperol   Prosecco   Soda   Orange	
<b>Campari Spritz</b>	7,90
Campari   Prosecco   Soda   Orange	
<b>Sarti Spritz</b>	7,90
Sarti (Italian blood orange)   Prosecco   Soda   Lime	
<b>Neuhauser Spritz</b>	7,90
Rosé wine   Elderflower syrup   Mint   Soda   Lime	
<b>Hugo</b>	7,90
Prosecco   Elderflower syrup   Mint   Soda   Lime	
<b>Lillet Berry</b>	7,90
Lillet Blanc   Schweppes Russian wild berry   Seasonal berries	
<b>Cassis Spritz</b>	7,90
Cassis liqueur   Prosecco   Soda   Lemon   Mint	
<b>Limoncello Spritz</b>	7,90
Limoncello   Prosecco   Soda   Lemon   Mint	
<b>Negroni</b>	10,90
Gin   Campari   Red Vermouth   Orange	

## — APERITIFS NON-ALCOHOLIC

<b>Diva</b>	6,90
Sanbitter   Pink grapefruit juice   Soda   Orange	
<b>Passione</b>	6,90
Crodino   Passion fruit juice*   Orange   Mint	
<b>Virgin Hugo</b>	7,90
Ginger ale   Elderflower syrup   Soda   Mint   Lime	
<b>Virgin Mule</b>	7,90
Ginger beer   Lime juice   Cucumber   Lime	
<b>Bernstein Spritz</b>	7,90
Amber tonic lavender   Soda   Lime   Rosemary	
<b>Rubin Tonic</b>	7,90
Rubin juniper hibiscus   Soda   Lime   Berries	

## — LONGDRINKS

<b>Campari Soda</b>	7,90
<b>Campari Orange</b>	9,90
<b>Moscow Mule</b>	10,90
Vodka   Ginger beer   Lime   Cucumber	
<b>Munich Mule</b>	10,90
Gin   Ginger beer   Lime   Cucumber	
<b>Gin and Tonic</b>	10,90
Gin   Tonic water   Lime	
<b>Cuba Libre</b>	10,90
Rum   Coca Cola   Lime	

## — SOURS

<b>Whiskey Sour</b>	10,90
Bourbon Whiskey   Lemon juice   Sugar syrup	
<b>Amaretto Sour</b>	10,90
Amaretto   Lemon juice   Sugar syrup	
<b>Aperol Sour</b>	10,90
Aperol   Orange juice   Lemon juice   Powder sugar	

## — COCKTAILS

<b>Espresso Martini</b>	10,90
Vodka   Coffee liqueur   Espresso	
<b>Negroni Sbagliato</b>	10,90
Campari   Prosecco   Red Vermouth   Orange	
<b>Gin Fizz</b>	10,90
Gin   Lemon juice   Sugar syrup   Soda	
<b>Mojito</b>	10,90
Rum   Lime juice   Brown sugar   Soda   Mint	

## BEER

<b>Hacker-Pschorr Münchner Hell</b> lager on tap	500 ml	<b>4,90</b>
<b>Hacker-Pschorr Münchner Kellerbier</b> unfiltered lager	500 ml	<b>5,30</b>
<b>Paulaner Münchner Hell alkoholfrei</b> non-alcoholic lager	500 ml	<b>4,90</b>
<b>Paulaner Hefe-Weißbier Naturtrüb</b> naturally cloudy wheat beer on tap	500 ml	<b>5,30</b>
<b>Paulaner Hefe-Weißbier Dunkel</b> dark wheat beer	500 ml	<b>5,30</b>
<b>Paulaner Hefe-Weißbier Leicht</b> light wheat beer	500 ml	<b>5,30</b>
<b>Paulaner Hefe-Weißbier alkoholfrei</b> non-alcoholic wheat beer	500 ml	<b>5,30</b>
<b>Fürstenberg Premium Pilsener</b>	330 ml	<b>4,30</b>
<b>Lemon wheat beer</b>	500 ml	<b>5,30</b>
<b>Shandy</b>	500 ml	<b>4,90</b>

## SOFT DRINKS

<b>Juices &amp; Nectars*</b> Naturally cloudy apple   Pink grapefruit*   Orange   Mango   Passion fruit*   Black currant*   Rhubarb*	200 ml	<b>3,90</b>
<b>Fruit juice spritzers</b> (your choice)	400 ml	<b>4,80</b>
<b>Elderflower spritzer</b> (with syrup)	400 ml	<b>4,80</b>
<b>Freshly squeezed orange juice</b>	200 ml	<b>4,50</b>
<b>Red Bull   Sugar   free Red Edition</b>	250 ml	<b>4,90</b>
<b>Tonic water   Bitter lemon   Ginger ale   Ginger beer</b>	200 ml	<b>3,90</b>
<b>Coca Cola   zero   light   Fanta</b>	200 ml	<b>3,90</b>
<b>Sanbittèr</b>	100 ml	<b>3,00</b>
<b>Crodino</b>	100 ml	<b>3,00</b>
<b>Lemonade</b>	400 ml	<b>4,80</b>
<b>Paulaner Spezi</b>	400 ml	<b>4,80</b>
<b>Iced tea</b> Peach   Lemon   Pomegranate	330 ml	<b>4,50</b>

**INFO**  
All nectars are marked with a star

## WATER

<b>San Pellegrino</b>	Sparkling mineral water	250 ml	<b>3,60</b>
<b>San Pellegrino</b>	Sparkling mineral water	750 ml	<b>7,30</b>
<b>Acqua Panna</b>	Still mineral water	250 ml	<b>3,60</b>
<b>Acqua Panna</b>	Still mineral water	750 ml	<b>7,30</b>
<b>Table water</b>		200 ml	<b>2,00</b>
<b>Table water</b>		400 ml	<b>4,00</b>

## HOT DRINKS

<b>Coffee</b>			<b>3,50</b>
<b>Espresso</b>			<b>2,30</b>
<b>Espresso macchiato</b>			<b>2,50</b>
<b>Espresso doppio</b>			<b>4,60</b>
<b>Espresso doppio macchiato</b>			<b>4,80</b>
<b>Cappuccino</b>			<b>3,80</b>
<b>Large cappuccino</b>			<b>4,50</b>
<b>Latte macchiato</b>			<b>4,50</b>
<b>Affogato</b> (Espresso with vanilla ice-cream)			<b>4,80</b>
<b>Chai latte</b>			<b>4,90</b>
<b>Hot chocolate</b> (with milk and cream)			<b>4,90</b>
<b>Hot lemon with fresh lemon juice</b>			<b>4,90</b>
<b>Fresh ginger with honey</b>			<b>4,90</b>
<b>Organic teas from Julius Meinl</b>			<b>4,90</b>
Darjeeling   Green Tea   Mint   Mountain Herbs   Fruit Symphony			

### INFO

We are happy to serve all of our coffees as decaf  
or with lactose-free milk (surcharge of 0.60)  
or with vegan oat milk (surcharge of 0.60)

## SPIRITS

### GIN

<b>Tanqueray Ten</b> (47,3 %)	40 ml	<b>8,00</b>
<b>Malfy</b> (41 %) Gin Originale   con Limone   Rosa   con Arancia	40 ml	<b>8,00</b>
<b>Sipsmith London</b> (41,6 %)	40 ml	<b>9,00</b>
<b>The Duke</b> (45 %)	40 ml	<b>9,00</b>
<b>Hendrick's</b> (44 %)	40 ml	<b>10,00</b>
<b>Beefeater 24</b> (40 %)	40 ml	<b>10,00</b>
<b>Monkey 47</b> (47 %)	40 ml	<b>11,00</b>
<b>The Illusionist</b> (45 %)	40 ml	<b>11,00</b>
<b>Gin Sul</b> (43 %)	40 ml	<b>11,00</b>
<b>Gin Mare</b> (42,7 %)	40 ml	<b>12,00</b>

### VODKA

<b>Absolut Vodka</b> (40 %)	40 ml	<b>7,00</b>
<b>Belvedere</b> (40 %)	40 ml	<b>9,00</b>
<b>Grey Goose</b> (40 %)	40 ml	<b>10,00</b>

### BITTER

<b>Fernet Branca</b> (39 %)	40 ml	<b>5,90</b>
<b>Jägermeister</b> (35 %)	20 ml	<b>3,50</b>
<b>Ramazzotti</b> (30 %)	40 ml	<b>5,90</b>
<b>Averna</b> (29 %)	40 ml	<b>5,90</b>

### GRAPPA

<b>Nonino Chardonnay</b> (41 %)	20 ml	<b>6,50</b>
<b>Nonino Moscato</b> (41 %)	20 ml	<b>6,50</b>
<b>Nonino Merlot</b> (41 %)	20 ml	<b>6,50</b>
<b>Gaja Barolo</b> (42 %)	20 ml	<b>15,50</b>

### LIQUEURS

<b>Sambuca Molinari</b> (40 %)	20 ml	<b>3,50</b>
<b>Baileys Irish Cream</b> (17 %)	40 ml	<b>6,50</b>
<b>Limoncello</b> (28 %)	20 ml	<b>4,00</b>
<b>Frangelico Haselnuss, Barbero</b> (20 %)	20 ml	<b>4,00</b>

### WHISKY & WHISKEY

<b>Jim Beam</b> (40 %)	40 ml	<b>7,00</b>
<b>Jack Daniel's</b> (40 %)	40 ml	<b>7,00</b>
<b>Elijah Craig</b> (47 %)	40 ml	<b>10,00</b>
<b>Johnnie Walker Black Label</b> (40 %)	40 ml	<b>8,00</b>
<b>Chivas Regal, 12 Years</b> (40 %)	40 ml	<b>8,00</b>
<b>Glengoyne Highlands, 10 Years</b> (40 %)	40 ml	<b>9,00</b>
<b>Glenmorangie The Original Highlands, 10 Years</b> (40 %)	40 ml	<b>10,00</b>
<b>Glenfiddich Speyside, 12 Years</b> (40 %)	40 ml	<b>9,00</b>
<b>Jura Islands, 12 Years</b> (40 %)	40 ml	<b>11,00</b>
<b>Lagavulin Islay, 16 Years</b> (43 %)	40 ml	<b>21,00</b>
<b>Dalmore Highlands, 15 Years</b> (40 %)	40 ml	<b>22,00</b>
<b>John Jameson</b> (40 %)	40 ml	<b>7,00</b>
<b>Red Breast, 12 Years</b> (40 %)	40 ml	<b>13,00</b>
<b>Teeling</b> (46 %)	40 ml	<b>10,00</b>
<b>Pike Creek, 10 Years</b> (42 %)	40 ml	<b>8,00</b>

#### INFO

Our range includes other spirits.  
Ask our staff for yours  
desired drink.

# *R* WINES



WHITE WINE

INFO

All wines and sparkling wines contain sulphites

	100 ml	200 ml	750 ml
<b>Custoza Terre in Fiore D.O.C.</b> Veneto, Italy   Cantina di Custoza Dry   Fruity   Harmonious	4,50	6,90	24,50
<b>Grauburgunder Tradition QW</b> Palatinate, Germany   Bergdolt-Reif & Nett Dry   Light   Lively acidity	4,50	6,90	24,50
<b>Chardonnay QW</b> Mosel, Germany   Weingut Klaus Lotz Dry   Fresh   Pleasant acidity   Fruity nose	4,50	6,90	24,50
<b>Ayler Riesling Schiefermineral</b> Saarland, Germany   Weber Margarethenhof Dry   Vineyard peach   A hint of Mango   Refreshing acidity   Mineral	4,70	7,50	25,50
<b>San Vigilio Lugana D.O.C</b> Lombardy, Italy   Selva Capuzza Dry   Young   Fresh   Drinkable	5,10	7,90	26,50
<b>Grüner Veltliner Löss QW</b> Kamptal, Austria   Weingut Jurtschitsch <b>Organic</b>   Dry   Elegant   Fresh	5,10	7,90	26,50

ROSÉ WINE

	100 ml	200 ml	750 ml
<b>Bardolino Chiaretto D.O.C</b> Veneto, Italy   Cantina di Custoza Dry   Fruity   Drinkable	3,90	5,90	19,50
<b>Rose vom Zweigelt QW</b> Kamptal, Austria   Weingut Johann Topf Dry   Refreshing   Fruity	4,50	6,90	24,50
<b>Whispering Angel A.O.P.</b> Provence, France   Cave d'Esclans Dry   Mineral   Balanced	6,50	11,90	39,90



## RED WINE

	100 ml	200 ml	750 ml
<b>Montepulciano D.O.C.</b> Abruzzo, Italy   Cantina Tollo Dry   Fruity   Smooth	<b>3,90</b>	<b>5,90</b>	<b>20,50</b>
<b>Primitivo di Puglia I.G.T.</b> Apulia, Italy   A Mano Dry   Complex   Smooth tannins   Fine barrique notes	<b>4,50</b>	<b>6,90</b>	<b>24,50</b>
<b>Syrah Vin de Pays d' OC</b> Languedoc, France   Domaine De La Baume Dry   Fruity   Balanced	<b>4,50</b>	<b>6,90</b>	<b>24,50</b>
<b>Chianti Classico D.O.C.G.</b> Tuscany, Italy   Borgo Scopeto Dry   Vibrant   Long finish	<b>4,70</b>	<b>7,50</b>	<b>25,50</b>
<b>Ripasso Montere Valpolicella Superiore D.O.P.</b> Veneto, Italy   Ca' De Rocchi Casa Vitivinicola Tinazzi Dry   Lovely barrique notes   Smooth tannins	<b>5,90</b>	<b>9,50</b>	<b>34,50</b>

**INFO**

All wines and sparkling wines contain sulphites

## WINE SPRITZERS

	200 ml	400 ml
<b>Wine spritzers</b> (white, rosé, red)	<b>5,50</b>	<b>8,90</b>

## GENERAL

- All prices in euros including statutory VAT.
- Vegetarian dishes are indicated by 🌿, spicy dishes are indicated by 🌶️.
- Modifications / extras subject to a surcharge.
- **Dishes from the pizzeria and the kitchen are served separately, which may mean it is not possible for all dishes for one table to be served together.**
- **Opening hours:**

Monday to Friday	10:00 a.m. – 1:00 p.m.
	(Kitchen closes at 11:00 p.m.)
Saturdays, Sundays, Public holidays	9:00 a.m. – 1:00 a.m.
- **Breakfast:**

Monday to Friday	10:00 a.m. – 11:30 a.m.
Saturdays, Sundays, Public holidays	9:00 a.m. – 4:00 p.m.
- **Lunch:**

Monday to Friday (except on Public holidays)	11:30 a.m. – 2:30 p.m.
Please ask our staff according to our current lunch dishes	
- **Pizzeria:**

Monday to Thursday and Sundays	11:30 a.m. – 11:00 p.m.
Fridays and Saturdays	11:30 a.m. – 12:00 a.m.
- **Dinner:** Also note our menu board!



## LOCATIONS

### NEUHAUSEN

Schulstraße 28 | 80634 Munich

Phone: +49 89 20 20 88 57

[info@cafeneuhauser.de](mailto:info@cafeneuhauser.de)

### SCHWABING

**am Kurfürstenplatz**

Belgradstraße 1 | 80796 Munich

Phone: +49 89 52 03 36 68

[schwabing@cafeneuhauser.de](mailto:schwabing@cafeneuhauser.de)

### CITY CENTER

**am Gärtnerplatz**

Corneliusstraße 2 | 80469 Munich

Phone: +49 89 24 21 25 25

[gaertnerplatz@cafeneuhauser.de](mailto:gaertnerplatz@cafeneuhauser.de)

### MÜNCHNER FREIHEIT

Münchner Freiheit 18 | 80802 Munich

Expected to open in 2024

ONLINE-RESERVATION:

[www.cafeneuhauser.de](http://www.cafeneuhauser.de)



**neuhauser**  
am Gärtnerplatz