

FOOD
&
DRINK



neuhouser
am Gärtnerplatz











CAFE | RESTAURANT | BAR | PIZZA

22 FOOD







MORNING TO EVENING

Breakfast	Monday to Friday Saturdays, Sundays, public holidays	from 10:00 a.m. to 11:30 a.m. from 9:00 a.m. to 4:00 p.m.
Lunch menu	Monday to Friday (excluding public holidays)	from 11:30 a.m. to 2:30 p.m.
	Soup of the day	6,50
	Pasta of the day	11,90
	Salad of the day	11,90
	Pizza of the day	11,90
	Dish of the day	11,90
Evening menu	Please also see our menu board!	






BREAKFAST

French breakfast 	<small>3,17,18,Aa,J,K,M</small>	6,90
2 croissants with butter and jam		
Gärtnerplatz (weekends and public holidays) 	<small>6,9,9.1,18,Aa,G,M</small>	8,00
2 original Munich Weißwurst (veal sausages) with sweet mustard (Händlmaier) and pretzels		
Each additional Weißwurst		3,00
Farmer's breakfast 	<small>6,9,9.1,17,Aa,Ab,E,I,K</small>	12,50
2 fried eggs with fried bacon and fried potatoes, with butter and a breadbasket		
Fitness breakfast 	<small>Aa,Ab,E,I,K</small>	14,50
Natural yoghurt with fresh fruit, marinated avocado, 1 boiled egg, butter, breadbasket and freshly squeezed orange juice (100 ml)		
Italian breakfast 	<small>Aa,Ab,E,I,K</small>	14,90
Parma ham, buffalo mozzarella and fresh tomatoes, thin omelette with spinach and parmesan filling, butter and breadbasket		
Neuhauser special 	<small>6,9,9.1,17,Aabd,H,I,J,Jb,K</small>	15,50
Scrambled eggs with herbs, mountain cheese, Speck Alto Adige PGI, Swiss Birchermüesli with fresh fruit, jam, butter and breadbasket		
Natural yoghurt with fresh fruit 	<small>I</small>	6,50
Swiss Birchermüesli with fresh fruit 	<small>Ad,H,I,J,Jb</small>	6,50
Smoked salmon with horseradish cream 	<small>6,17,18,F,I,N</small>	7,00
Cheese platter 	<small>I</small>	7,50


EGGS & OMELETTES

Two plain scrambled or fried eggs 	<small>K</small>	5,50
Two scrambled or fried eggs 	<small>K</small>	6,90
With your choice of bacon <small>6,9,9.1,17</small> Ham <small>6,9,9.1,17</small> Tomatoes Spinach 		
Plain omelette 	<small>K</small>	6,90
Omelette 	<small>K</small>	8,50
With your choice of fresh vegetables Cheese <small>I</small> and tomato  Ham <small>6,9,9.1,17</small> and mushroom		

STARTERS

Bruschetta Classic  ^{Aa, I}	6,90
Roasted bread with fresh tomatoes, onions, basil	
Tris di Bruschetta ^{Aa, I}	9,90
Roasted bread with Basil pesto, tomatoes Cream cheese, avocado, mountain cheese Olive pâté, Parma ham	
Mozzarella Caprese  ^I	13,90
Buffalo mozzarella Tomatoes Basil	
Burrata  ^I	13,90
Burrata cheese Artichokes alla Romana Cherry tomatoes Mint	
Grilled goats' cheese  ^{I, Jc}	14,50
With forest honey and walnuts on rocket salad	
Neuhauser antipasti ^{6,9,9.1,17, I}	14,90
Speck Alto Adige PGI Grilled vegetables Mountain cheese Olives	
Vitello Tonnato ^{F, I, K, M, N}	15,90
Veal with homemade tuna sauce Capers	
Beef carpaccio ^I	16,90
Thinly sliced raw beef Parmesan Rocket lettuce	
Gambas  ^C	16,90
Prawns fried in garlic oil Fresh herbs Red chili	

SOUPS

Minestrone  ^{B, M, N}	6,90
Vegetable soup	
Zuppa di Pomodoro  ^{A, B, G, J, K}	6,90
Cream of tomato soup	

SALADS

Insalata Mista  ^{B, G, I, M}	6,90
Mixed salad	
Insalata Pomodoro 	8,90
Fresh tomatoes with red onion and rocket	
Insalata Caesar ^{18, Aa, B, F, G, I, K, M}	13,90
Romaine lettuce, Caesar dressing, cherry tomatoes, croûtons and parmesan 	
Optionally with added turkey strips	15,90
or with added prawns ^C	16,90
Niçoise salad ^{F, K}	14,90
Mixed salad with tuna, red onions, egg, olives and sweetcorn	
Insalata di Tacchino ^{Aa, K}	15,90
Mixed salad with breaded turkey strips	
Neuhauser salad ^{18, E}	14,90
Mixed salad with mushrooms in sweet chili sauce and sesame seeds with grilled vegetables 	
Optionally with marinated turkey strips	15,90
Or with prawns ^C	16,90
Rucola Gambas e Parmigiano ^{C, I}	16,90
Rocket salad with prawns, parmesan shavings and cherry tomatoes	

PASTA





Penne Arrabiata ^{Aa,M} Penne with tomato sauce and fresh garlic 🌿🌿	11,90
Spaghetti Aglio e Olio ^{Aa,M} Spaghetti with fresh garlic, peperoncino and olive oil 🌿🌿	11,90
Spaghetti Italiana 🌿 ^{Aa,I,M} Spaghetti with fresh cherry tomatoes, baby mozzarella and basil	14,90
Spaghetti Carbonara ^{6,9,9.1,Aa,I,K,M} Spaghetti with Speck Alto Adige PGI, eggs and parmesan	14,90
Tagliatelle Bolognese ^{Aa,B,M} Tagliatelle with ground beef	14,90
Linguine Integrale 🌿 ^{Aa,I} Wholewheat linguine with pesto rosso and fresh seasonal vegetables	14,90
Lasagne ^{Aa,B,I,K,M} Homemade with ground beef, topped with melted cheese	15,50
Orecchiette Salsiccia ^{6,9,9.1,Aa,I,M,N} Orecchiette with Italian sausage and Swiss chard in a white wine and tomato sauce, sun-dried tomatoes and grated parmesan	15,90
Strozzapreti con ragù di Vitello in bianco ^{Aa,B,G,I,M,N} Strozzapreti with white veal ragout, carrots and celery in white wine sauce	16,90
Tagliatelle Salmone e Avocado ^{Aa,F,G,I,Ja,K,M} Tagliatelle with fresh salmon and avocado in a creamy tarragon and almond cream sauce	17,50
Tortellacci Nero ^{Aa,C,J,K,L} Black tortellacci with shrimp and creamy ricotta cheese filling in a creamy lobster sauce with fresh cherry tomatoes and chives	18,90
Spaghettoni e Gamberoni 🌿 ^{Aa,C,M} Spaghettoni with black tiger prawns in white wine sauce, fresh cherry tomatoes and fresh garlic	19,90
Caramelle al Tartufo 🌿 ^{9,18,Aa,B,C,F,G,H,I,J,K,L,M} Caramelle in white truffle butter sauce with fine shavings of black Italian truffle	19,90

VEGETARIAN PIZZA

INFO

Pane  ^{Aa}	8,50
Tomato sauce Garlic Basil	
Margherita  ^{Aa,I}	11,90
Tomato sauce Mozzarella Extra Virgin olive oil	
Funghi  ^{Aa,I}	13,90
Tomato sauce Mozzarella Mushroom	
Vegetariana  ^{3,Aa,I,N}	14,90
Tomato sauce Mozzarella Courgette Aubergine Pepper Mushroom Balsamic onion	
Capra  ^{Aa,I}	15,40
Tomato sauce Mozzarella Fresh goats' cheese Golden cherry tomatoes Rosemary	
Caprese  ^{Aa,I}	15,90
Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Basil	
Contadina  ^{Aa,I}	15,90
Tomato sauce Mozzarella Aubergine Rocket lettuce Parmesan	
4 Formaggi  ^{Aa,I}	16,90
Without tomato sauce Mozzarella Gorgonzola Emmentaler Parmesan	
Bufala  ^{Aa,J}	16,90
Tomato sauce Buffalo mozzarella Oregano Basil Extra Virgin olive oil	
Truffle  ^{Aa,I}	18,90
Tomato sauce Mozzarella Black Italian truffle Truffle oil	

PIZZA WITH FISH & SEAFOOD

Tonno  ^{Aa,F,I}	15,90
Tomato sauce Mozzarella Tuna Red onions	
Avocado  ^{Aa,F,I}	15,90
Tomato sauce Mozzarella Smoked salmon Marinated avocado Chives	
Napoli  ^{Aa,F,I}	15,90
Tomato sauce Mozzarella Olives Anchovies Capers	
Frutti di Mare  ^{Aa,D,F,I,J}	16,90
Tomato sauce Mozzarella Seafood	

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

PIZZA WITH MEAT

INFO

Salami Milano <small>6,9,9.1,Aa,I,G</small>	14,90
Tomato sauce Mozzarella Original Milano salami	
Prosciutto Arrosto <small>6,9,9.1,17,Aa,I</small>	14,90
Tomato sauce Mozzarella Grilled Italian ham Extra Virgin olive oil	
Casereccia <small>6,9,9.1,Aa,I</small>	14,90
Tomato sauce Mozzarella Gorgonzola Spicy Italian Spianata salami	
Zola <small>6,9,9.1,Aa,I</small>	15,90
Tomato sauce Mozzarella Gorgonzola Spicy Italian Spianata salami	
Diavola <small>6,9,9.1,Aa,I</small>	15,90
Tomato sauce Mozzarella Olives Chili Spicy Italian Spianata salami	
Turca <small>6,9,9.1,14,18,Aa,I</small>	15,90
Tomato sauce Mozzarella Spicy Turkish beef salami with garlic Olives Chili	
Tirol <small>3,6,9,9.1,17,Aa,I,N</small>	15,90
Tomato sauce Mozzarella Speck Alto Adige PGI Balsamic onion Mountain cheese	
Neuhauser <small>Aa,I</small>	15,90
Tomato sauce Mozzarella Rocket Cherry tomatoes Parma ham Parmesan	
4 Stagioni <small>6,9,9.1,17,Aa,I</small>	15,90
Tomato sauce Mozzarella Grilled Italian ham Mushroom Peperoni Olives	
Capricciosa <small>6,9,9.1,17,Aa,I</small>	15,90
Tomato sauce Mozzarella Olives Artichoke Mushroom Peperoni Grilled Italian ham	
Regina or Calzone <small>Aa,I,6,9,9.1</small>	16,90
Tomato sauce Mozzarella Mushroom Grilled Italian ham	
Golosa <small>Aa,I,6,9,9.1</small>	16,90
Tomato sauce Mozzarella Artichokes Spicy Italian Spianata salami Olives Onions	
Chef <small>Aa,I,6,9,9.1</small>	17,90
Tomato sauce Mozzarella Fresh cherry tomaoes Rocket lettuce Sheep's cheese Spicy Italian Spianata salami	
Pizza del Pizzaiolo <small>Aa,I,6,9,9.1</small>	17,90
Tomato sauce Mozzarella Grilled italian ham Spicy Italian Spianata salami Rocket lettuce Parmesan	
Atila <small>Aa,I,6,9,9.1,14</small>	18,90
Tomato sauce Buffalo mozzarella Dried tomatoes Turkish garlic sausage Basil	

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

MEAT

Wiener Schnitzel ^{Aa,K} **25,90**
Veal with cranberries, fried potatoes and side salad

Entrecôte steak **27,90**
With rosemary and caper salsa and potatoes

FISH

Babycalamari alla Griglia ^L **24,50**
Grilled baby squid served with fresh mixed salad

Salmone alla Griglia ^F **26,50**
Grilled salmon served with your choice of fresh mixed salad **or** grilled seasonal vegetables

Scampi alla Griglia ^C **28,50**
Grilled king prawns served with fresh mixed salad

DESSERT

Tiramisù ^{3,4,Aa,I,Ja,K} **6,90**

Crema Catalana ^{I,Ja,K} **6,90**
Catalan cream dessert topped with a crunchy caramel layer and with almonds

Tartufo Nero ^{Aa,I,J,Jb,K,M} **7,50**
Classic semifreddo made with sabayon and chocolate cream, topped with cocoa and small, candied hazelnut pieces

Tortino al Cioccolato ^{Aa,B,C,D,E,F,G,H,I,J,K,L,M,N} **7,50**
Chocolate soufflé with a liquid centre and mango sorbet

Cake ^{Aa,J,K} **5,90**

Please ask our staff what's on offer!

22 DRINKS

APERITIFS

Aperol Spritz ^{2,3,N}	9,50
Aperol Prosecco Soda Orange	
Campari Spritz ^{2,3,N}	9,50
Campari Prosecco Soda Orange	
Sarti Spritz ^{3,N}	9,50
Sarti (Italian blood orange) Prosecco Soda Lime	
Neuhauser Spritz ^{3,9,N}	9,50
Rosé wine Elderflower syrup Mint Soda	
Hugo ^{3,9,N}	9,50
Prosecco Elderflower syrup Mint Soda	
Lillet Berry ^{2,18,N}	9,50
Lillet Blanc Fever-Tree Premium wild berry Seasonal berries	
Rosato Bella ^{2,3,18}	9,50
Ramazotti Rosato Fever-Tree Premium wild berry Lemon	
Limoncello Spritz ^{3,6,N}	9,50
Villa Massa Limoncello Prosecco Soda Lemon Mint	
Negroni ^{2,3,11,17,N}	11,90
Tanqueray gin Campari Antica Formula Vermouth Orange	

NON-ALCOHOLIC APERITIFS

Diva ³	6,90
Sanbitter Pink grapefruit juice Soda Orange	
Passione ^{2,3}	6,90
Crodino Passion fruit juice* Orange Mint	
Virgin Hugo ^{3,9,18}	7,90
Fever-Tree ginger ale Elderflower syrup Soda Mint	
Virgin Mule ^{6,18}	7,90
Fever-Tree ginger beer Lime juice Cucumber	

LONG DRINKS

Moscow Mule ^{6,18}	12,50
Absolut Vodka Fever-Tree ginger beer Lime Cucumber	
Munich Mule ^{6,18}	12,50
Tanqueray gin Fever-Tree ginger beer Lime Cucumber	
Gin and Tonic ^{2,18}	12,50
Tanqueray gin Fever-Tree Indian tonic water Lime	
Cuba Libre ^{3,4,18}	12,50
Havana Club 7 Años Coca Cola Lime	

BEER

Hacker-Pschorr Münchner Hell lager on tap ^{Ac}	500 ml	5,10
Hacker-Pschorr Münchner Kellerbier unfiltered lager ^{Ac}	500 ml	5,50
Paulaner Münchner Hell alkoholfrei non-alcoholic lager ^{Ac}	500 ml	5,10
Paulaner Hefe-Weißbier Naturtrüb naturally cloudy wheat beer on tap ^{Aa,Ac}	500 ml	5,50
Paulaner Hefe-Weißbier Dunkel dark wheat beer ^{Aa,Ac}	500 ml	5,50
Paulaner Hefe-Weißbier Leicht light wheat beer ^{Aa,Ac}	500 ml	5,50
Paulaner Hefe-Weißbier alkoholfrei non-alcoholic wheat beer ^{Aa,Ac}	500 ml	5,50
Fürstenberg Premium Pilsener ^{Ac}	330 ml	5,10
Lemon wheat beer ^{18,Aa,Ac}	500 ml	5,50
Shandy ^{3,6,17,18,Ac}	500 ml	5,10

SOFT DRINKS

Wolfra juices & nectars* Naturally cloudy apple Pink grapefruit Currant* Mango Passion fruit* Orange Rhubarb*	200 ml	3,90
Fruit juice spritzers (your choice)	400 ml	4,80
Elderflower spritzer (with syrup) ^{3,9}	400 ml	4,80
Freshly squeezed orange juice	200 ml	5,50
Red Bull ^{3,4,5,15,18} Sugar free ^{1,3,4,5,13,15,18} Red Edition ^{3,4,5,15,18}	250 ml	4,90
Fever-Tree Indian tonic water ^{2,18} Mediterranean tonic water ^{2,18} Bitter lemon ^{2,6,18} Ginger ale ^{3,18} Ginger beer ^{6,18}	200 ml	4,50
Coca Cola ^{3,4,18} zero ^{1,3,4,13,18} light ^{1,3,4,13,18} Fanta ^{3,6,17,18}	200 ml	3,90
Sanbittèr ³	100 ml	3,00
Crodino ^{2,3}	100 ml	3,00
Lemonade ¹⁸	400 ml	4,80
Paulaner Spezi ^{3,4,6,17,18}	400 ml	4,80
Trade Islands iced tea Peach ^{9,18} Mango-Passion ^{3,9,18} Pomegranate ^{3,6,9,18}	330 ml	4,50

INFO
All nectars are marked with a star

WATER

San Pellegrino	Sparkling mineral water	250 ml	3,60
San Pellegrino	Sparkling mineral water	750 ml	7,30
Acqua Panna	Still mineral water	250 ml	3,60
Acqua Panna	Still mineral water	750 ml	7,30
Tafelwasser		200 ml	2,30
Tafelwasser		400 ml	4,10

HOT DRINKS

Coffee ⁴			3,90
Espresso ⁴			2,80
Espresso macchiato ^{4,i}			3,00
Espresso doppio ⁴			4,60
Espresso doppio macchiato ^{4,i}			4,80
Cappuccino ^{4,i}			4,30
Flat white ^{4,i}			4,90
Large café au lait ^{4,i}			4,80
Latte macchiato ^{4,i}			4,80
Chai latte ¹			5,50
Hot chocolate (with milk and cream) ¹			5,50
Hot lemon with fresh lemon juice			5,50
Fresh ginger with honey			5,50
Organic teas from Julius Meinl			5,50
Darjeeling Happy Valley Chun Mee Green Tea Refreshing 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

Tanqueray Ten	40 ml	8,00
Malfy	40 ml	8,00
Gin Originale con Limone Rosa con Arancia		
Sipsmith London	40 ml	9,00
The Duke	40 ml	9,00
Hendrick's	40 ml	10,00
Beefeater 24	40 ml	10,00
Monkey 47	40 ml	11,00
The Illusionist	40 ml	11,00
Gin Sul	40 ml	11,00
Gin Mare	40 ml	12,00

VODKA

Absolut Vodka	40 ml	7,00
Belvedere	40 ml	9,00
Grey Goose	40 ml	10,00

BITTER

Fernet Branca	20 ml	3,50
Jägermeister	20 ml	3,50
Ramazzotti	20 ml	3,50
Averna	20 ml	3,50

GRAPPA

Nonino Chardonnay^N	20 ml	6,50
Nonino Moscato^N	20 ml	6,50
Nonino Merlot^N	20 ml	6,50
Gaja Barolo^N	20 ml	15,50

LIQUEURS

Sambuca Molinari	20 ml	3,50
Baileys Irish Cream^{3,4,18,1}	40 ml	6,50
Villa Massa Limoncello^{3,6}	20 ml	4,00
Frangelico^{3,1b}	20 ml	4,00

WHISKY & WHISKEY

Jim Beam	40 ml	7,00
Jack Daniel's	40 ml	7,00
Elijah Craig	40 ml	10,00
Johnnie Walker Black Label³	40 ml	8,00
Chivas Regal, 12 Years³	40 ml	8,00
Glengoyne Highlands, 10 Years³	40 ml	9,00
Glenmorangie The Original Highlands, 10 Years³	40 ml	10,00
Glenfiddich Speyside, 12 Years³	40 ml	9,00
Jura Islands, 12 Years³	40 ml	11,00
Lagavulin Islay, 16 Years³	40 ml	21,00
Dalmore Highlands, 15 Years³	40 ml	22,00
John Jameson³	40 ml	7,00
Red Breast, 12 Years³	40 ml	13,00
Teeling	40 ml	10,00
Pike Creek, 10 Years³	40 ml	8,00

R WINES

SPARKLING WINES

INFO

All wines and sparkling wines contain sulphites

	100 ml	750 ml
<p>Soligo Prosecco Frizzante D.O.C. Treviso, Italy Cantina Colli del Soligo Dry Full-bodied Lightly carbonated Spicy finish</p>	4,90	28,00
<p>Prosecco „Solicum“ Cuvee Millesimato D.O.C.G. Treviso, Italy Cantina Colli del Soligo Vegan Extra dry Smooth Fresh flavour</p>		35,00
<p>Vina‘0° le Classic Pétillant France Organic Vegan Non-alcoholic sparkling wine Mellow Sweet Fruity Harmonious</p>		33,00
<p>Chandon Garden Spritz Mendoza, Argentina Moët & Chandon Cuvée from Chardonnay, Pinot Noir & Sémillion grapes flavored with Orangenbitter bright rosé</p>		49,00
<p>Veuve Clicquot Reserve Cuvee Reims, France Veuve Clicquot Dry Fine bubbles Balanced Aromatic</p>		85,00
<p>Moët Chandon ICE Impérial Épernay, France Moët & Chandon Sweet Intense Fruity</p>		95,00
<p>R de Ruinart Brut Reims, France Maison Ruinart Dry Fine Fresh Fruity</p>		99,00
<p>Ruinart Brut Rosé Reims, France Maison Ruinart Dry Full-bodied Gentle bubbles</p>		119,00
<p>Ruinart Blanc de Blancs Reims, France Maison Ruinart Dry Delightful freshness Intense flavour</p>		119,00
<p>Dom Perignon Blanc Épernay, France Moët & Chandon Dry Lively Vivacious Tart</p>		339,00

WHITE WINE

INFO

All wines and sparkling wines contain sulphites

	100 ml	200 ml	750 ml
Custoza Terre in Fiore D.O.C. Veneto, Italy Cantina di Custoza Dry Fruity Harmonious	4,50	6,90	24,50
Grauburgunder Tradition QW Palatinate, Germany Bergdolt-Reif & Nett Dry Light Lively acidity	4,50	6,90	24,50
Chardonnay QW Mosel, Germany Weingut Klaus Lotz Dry Fresh Pleasant acidity Fruity nose	4,50	6,90	24,50
San Vigilio Lugana D.O.C Lombardy, Italy Selva Capuzza Dry Young Fresh Drinkable	5,10	7,90	26,50
Entre Deux Mers A.C. Bordeaux, France Chateau Valade Dry Fresh Fruity			24,50
Pinot Grigio Martagona D.O.C. Friuli, Italy Monviert Dry Intense Tart			26,50
Grüner Veltliner Löss QW Kamptal, Austria Weingut Jurtschitsch Organic Dry Elegant Fresh			26,50
Riesling trocken VDP Gutswein Rheingau, Germany Weingut Robert Weil Dry Fine fruit Elegant acidity			29,90
Chardonnay Puglia I.G.T Apulia, Italy Tormaresca Contrada Torre d Isola Dry Lively Refreshing			27,50
Lugana D.O.C. Lombardy, Italy Azienda Agricola Bulgarini Dry Fruity Elegant			28,50

ROSÉ WINE

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

RED WINE

INFO

All wines and sparkling wines contain sulphites

	100 ml	200 ml	750 ml
Montepulciano D.O.C. Abruzzo, Italy Cantina Tollo Dry Fruity Smooth	3,90	5,90	20,50
Primitivo di Puglia I.G.T. Apulia, Italy A Mano Dry Complex Smooth tannins Fine barrique notes	4,50	6,90	24,50
Syrah Vin de Pays d' OC Languedoc, France Domaine De La Baume Dry Fruity Balanced	4,50	6,90	24,50
Chianti Classico D.O.C.G. Tuscany, Italy Borgo Scopeto Dry Vibrant Long finish	4,70	7,50	25,50
Nero d'Avola Sicilia IGT Feudo d'Elimi Sicily, Italy Concilio Dry Smooth tannins Robust			22,50
Fabelhaft Tinto D.O.C. Duoro, Portugal Niepoort Dry Smooth Elegant Balanced			25,50
Merlot Selezione Alto Adige DOC South Tyrol, Italy Elena Walch Dry Intense Fruity Elegant			28,90
Ripasso Monterè Valpolicella Superiore D.O.P. Veneto, Italy Ca' De Rocchi Casa Vitivinicola Tinazzi Dry Lovely barrique notes Smooth tannins			29,90
Intriga Cabernet Sauvignon Maipo Valley, Chile Intriga Winery Dry Rounded tannins Elegant Robust			31,90
Château Lafitte A.C. Bordeaux, France Côtes de Bordeaux Dry Rich body Harmonious			32,90

WINE SPRITZERS

	200 ml	400 ml
Wine spritzers (white, rosé, red)	5,50	8,90

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 a.m. (Kitchen closes at 11:00 p.m.)
Saturdays, Sundays, public holidays	9:00 a.m. – 1:00 a.m.
- **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.

FOOD ADDITIVES USED

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| <ul style="list-style-type: none"> 1 With sweeteners 2 Contains quinine 3 With colourants <ul style="list-style-type: none"> 3.1 May affect children's activity and attention 4 Contains caffeine <ul style="list-style-type: none"> 4.1 Contains caffeine. Not suitable for children, pregnant women and persons who are sensitive to caffeine 5 With taurine 6 With antioxidants 7 With phosphate 8 With protein <ul style="list-style-type: none"> 8.1 With milk protein, 8.2 Starch 9 With preservatives <ul style="list-style-type: none"> 9.1 With nitrate salting mix, 9.2 With nitrate | <ul style="list-style-type: none"> 10 Waxed 11 Sulphur dioxide (greater than 10 mg/kg or 10 mg/l) 12 Blackened 13 Contains a source of phenylalanine (e.g. aspartame) 14 With flavour enhancer 15 High caffeine content. Not recommended for children or women who are pregnant or breastfeeding (drinks with more than 150 mg of caffeine per litre – here 300 mg) 16 Made from ground meat 17 Stabilisers 18 Acidifiers / acidity regulators 19 Genetically modified |
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ALLERGENIC SUBSTANCES

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| <ul style="list-style-type: none"> A Cereals containing gluten and products thereof (a. wheat, b. rye, c. barley, d. oats, e. spelt, f. kamut, hybrids of the above) B Celery and products thereof C Crustaceans and products thereof D Lupin and products thereof E Sesame seeds and products thereof F Fish and products thereof G Mustard and products thereof H Peanuts and products thereof | <ul style="list-style-type: none"> I Milk and dairy products (incl. lactose) J Nuts and nut products (a. almond, b. hazelnut, c. walnut, d. cashew, e. pecan, f. Brazil nut, g. pistachio, h. macadamia nut o. i. Queensland nut) K Eggs and products thereof L Molluscs and products thereof M Soybeans and products thereof N Sulphite (at concentrations of at least 10 mg/kg or 10 mg/l) |
|--|--|

LOCATIONS

NEUHAUSEN

Schulstraße 28 | 80634 Munich

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CITY CENTER

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SCHWABING

An der Münchner Freiheit

Münchner Freiheit 18 | 80802 Munich

Expected to open

in the 1st quarter of 2023

ONLINE-RESERVATION:

www.cafeneuhauser.de

neuhauser
am Gärtnerplatz

CAFE | RESTAURANT | BAR | PIZZA

08/2022