

WHITE 0,1L

LIGHT & FRUITY

2022 Riesling Grapes Selection
Rings, Pfalz...7.00

2023 Grauburgunder Grapes Selection
Rings, Pfalz...8.20

2023 Grüner Veltliner Sandstein
Fritz, Wagram...5.90

2023 Sauvignon Blanc
Andres, Pfalz...6.00

2023 Riesling Maximin feinherb
Maximin Grünhaus, Mosel...6.90

BIODYNAMIC & ORGANIC

2021 Saroto
Arribas Wine Company, Trás-os-Montes...7.00

2022 Haloze Blanc
Gross, Podravje...8.50

2019 Agez Vergessenheit
Nährer, Vergessene Gärten, Traisental...14.50

POWERFUL & SPICY

2022 Rioja Blanco
Gómez-Cruzado, Rioja...7.90

2021 TO
Velich, Neusiedlersee...9.50

2016 Terra Vermella
Nin-Ortiz, Penedes...18.90

2019 Petit Charme
Niepoort, Douro...19.00

2021 Grüner Veltliner Weitenberg
Veyder-Malberg, Wachau...22.50

RENOWNED WINERIES & THEIR CRUS

2020 Saumur Blanc Les Chapaudaises
Stater-West, Loire...16.90

2016 Riesling GG Karthäuserhofberg
Karthäuserhof, Mosel...21.00

2017 Pinot Gris Clos Windsbuhl
Zind-Humbrecht, Elsass...21.00

2022 Auxey-Duresses Les Hautés
Arthur Gras, Burgund...22.00

2018 Chardonnay Sanford & Benedict Vineyard
Au Bon Climat, Central Coast...26.00

DESSERT WINES

Tawny Port 10 Years Old
Niepoort, Douro...9.90/5cl

2003 Riesling Spätlese Karthäuserhofberg
Karthäuserhof, Mosel...12.50/5cl

RED 0,1L

FRUITY & ELEGANT

2022 Bobal Clos Lojen
Ponce, Kastilien-La Mancha...6.50

2022 Spätburgunder
Ziereisen, Baden...6.90

BIODYNAMIC & ORGANIC

2022 Nu Côt
Clos Dauillac, Südwestfrankreich...7.50

2021 El Bandito Monkey Gone To Heaven
Testalonga, Swartland...14.00

POWERFUL & SPICY

2023 Flores de Callejo
Felix Callejo, Ribera del Duero...8.50

2023 Barbera d'Alba Lavai
Ghiomo, Piemont...8.90

2017 La Raison d'Hêtre
Château L'Hêtre, Côtes de Castillon...10.50

2011 Bourgueil Les Grands Monts
Phiton-Paillé, Loire...13.00

2019 Lemberger Altenberg
Knauss, Württemberg...16.50

2019 Autour de Jonquières
Mas Jullien, Languedoc-Roussillon...18.50

2016 Blaufränkisch Szapary
Schiefer, Eisenberg...17.50

RENOWNED WINERIES & THEIR CRUS

2012 Viña Tondonia Reserva
R. López de Heredia, Rioja...19.00

2014 Barbaresco Roncaglio
Poderi Colla, Piemont...19.00

2017 Pernand-Vergelesses 1er Cru En Caradeux
Françoise André, Burgund...19.90

2014 Nuits-Saint-Georges 1er Cru Chaignots
Chevillon, Burgund...39.00

2005 Bahans Haut-Brion
Château Haut-Brion, Pessac-Léognan...57.00

ROSÉ 0,1L

2023 Clarete Karman
Gómez-Cruzado, Rioja...5.00

2023 Rosé Haschdott
Lukas Hammelmann, Pfalz...8.90

FOOD

WINEBAR CLASSICS

Trio of GRAPES PINCHOS ...9.50
Beetroot | dried olive | cream cheese
Serrano Gran Reserva-Ham | herbs | olive
Braised Caponata vegetables | anchovy | capers

Trio of dips ...12.00
bellpepper | mushroom | eggplant-anchovy | focaccia

Marinated Cerignola Olives ...5.50
Cheese variation | fig mustard | walnuts ...14.50
Sourdough bread (Julius Brantner) | butter | fleur de sel...5.50

Serrano Gran Reserva-Schinken...26.50
veredelt von Gregorio Cruz | luftgetrocknet
15 Monate gereift | hauchdünn aufgeschnitten

Wild herb salad...16.00
pumpkin | marinated pear | goat cheese | pine nuts | bread chips

Beef tartare...18.50
carrot | miso | cucumber | brown bread chip

Cauliflower variation...16.50
cauliflower hummus | pickeld cauliflower
curry-almonds | herbal oil | brown bread chip

Burrata...16.50
lamb's lettuce | vinaigrette | figs

Tarte flambée
bacon | onion | crème fraîche...16.00
potato carpaccio | winter truffle | rosemary | crème fraîche...18.50

MAIN COURSE

Cauliflower Steak...22.50
cauliflower hummus | almonds | pomegranate | salsa verde

Risotto rosso...21.50
creamy taleggio | radicchio trevisano | red wine reduction

Grilled fillet of gold trout ...32.50
spinach | beurre blanc

Boeuf bourguignon...29.00
bacon | pearl onion | mushrooms | mashed potatoes

Beef filet from Butcher Klobeck...38.00
red wine jus | wild broccoli | mashed potatoes

Late night menu from 11 p.m

SPARKLING WINE

THE PERFECT START

0,1L

Lyserød Sparkling Tea, non-alcoholic
Copenhagen Sparkling Tea Company ... 9.90

2021 Blanc de Blancs Sekt Tradition Brut
Bamberger, Nahe ... 11.00

Cremant Rosé Jean-Fritz Brut
Jülg, Pfalz ... 11.00

Champagne Réserve Brut
Fournier, Festigny ... 16.50

Champagne La Petite Montagne Extra Brut
Maxime Ponson, Coulommès-la-Montagne ... 18.90

Champagne L'Échappée Belle Extra Brut
Etienne Calsac, Avize ... 21.00

CATCH OF THE DAY

of our wine cellar
0,1l 9.90

ASK FOR OUR WINE MENU / OUR WINES CONTAIN SULFITES / IF YOU HAVE ALLERGIES, PLEASE ASK OUR STAFF FOR THE ALLERGENIC MENU

SPECIAL EVENTS

IN ADDITION TO THAT:
...every Monday...

SCHNITZELMONTAG

Every Monday our focus lies on a very special dish. A classic Austrian-style Wiener Schnitzel. Therefore we use best-quality saddle of veal from Austrian Butcher „Metzger Klobeck“. We then fry it in clarified butter and serve it the classical styrian way with a side dish of green and potato salad, marinated with some pumpkin seed oil from styrias picturesque Vulkanland-region. We are looking forward to treat you with this austrian classic.

Your Grapes Weinbar-Team

HOUSE WINE

2022 Riesling Grapes Selection
Rings & Grapes Weinbar
0,1L... 7.00 | 0,75L... 42.00 | 1,5L... 79.00

2023 Grauburgunder Grapes Selection
Rings & Grapes Weinbar
0,1L... 8.20 | 0,75L... 49.00

GRAPES
WEINBAR

📍 GRAPESMUNICH