
WHITE 0,1L

LIGHT & FRUITY

2022 Riesling Grapes Selection
Rings, Pfalz...7.00

2023 Grauburgunder Grapes Selection
Rings, Pfalz...8.20

2023 Grüner Veltliner Reserve
Bauer, Weinviertel...5.90

2023 Sauvignon Blanc
Andres, Pfalz...6.00

2022 Riesling Kabinett Monzingen
Emrich-Schönleber, Nahe...8.50

BIODYNAMIC & ORGANIC

#03 Cuvée Kurt
Dennis Wolf, Pfalz...5.90

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

2017 Riesling Potion Nr. 1366
Materne-Schmitt, Mosel...16.90

POWERFUL & SPICY

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

2021 TO
Velich, Neusiedlersee...9.50

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

2016 Tros Saleres
Alfredo Arribas, Montsant...19.00

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

RENOWNED WINERIES & THEIR CRUS

2011 Riesling GG Karthäuserhofberg
Karthäuserhof, Mosel...21.00

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

2018 Blanc ETC
Dagueneau, Loire...23.50

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

2020 Fixin
Bertrand-Messenger, Burgund...27.00

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 vom Löss
Keller, Baden...7.90

BIODYNAMIC & ORGANIC

2021 Bernvalley
Collective Z, Pfalz...9.90

2020 De Toute Beauté
Ganevat, Jura...13.50

POWERFUL & SPICY

2020 Barbera d'Alba Superiore
Fantino, Piemont...8.50

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

2016 Château Puygueraud
Nicolas Thienpont, Côtes de Francs...9.90

2020 Saumur-Champigny Les Terres Rouges
Sanzay, Loire...15.50

2007 Merlot
White Oak Winery, Napa Valley...16.90

2020 Lemberger Altenberg
Knauss, Württemberg...16.50

2013 Blaufränkisch Ried Oberer Wald
Triebaumer, Leithaberg...19.00

RENOWNED WINERIES & THEIR CRUS

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

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

2018 Barolo Bussia
Fenocchio, Piemont...22.00

2014 Gevrey-Chambertin
Arlaud, Burgund...31.50

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

ROSÉ 0,1L

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

2023 Rosé Le Vent dans les Voiles
Valerie Courreges, Provence...7.90

FOOD

WINEBAR CLASSICS

Trio of GRAPES PINCHOS ...9.50
Beetroot | dried olive | cream cheese
Lomo de Bellota-Ham | herbs | olive
Braised Caponata vegetables | anchovy | capers

Marinated vegetables...12.00
bellpepper | mushrooms | eggplant | rosemary focaccia

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

Lomo de Bellota-Ham...26.50
from Butcher Vazquez | cured
24 months aged | thinly sliced

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

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

Sea bass ceviche...17.50
fennel | coriander | red onion | grapefruit

Burrata...16.50
lamb's lettuce | fig vinaigrette | grapes

Sardines Ville Bleue...17.50
roasted brioche | salted butter

Tarte flambée
bacon | onion | crème fraîche...16.00
pumpkin | goat cheese | watercress | pumpkin seeds...17.50

MAIN COURSE

Poached Egg...24.50
porcini mushrooms | leeks | mashed potato

Porcini risotto...21.50
porcini mushrooms | parmesan cheese

Grilled fillet of char ...32.50
cabbage | saffron 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

Von Wiesen Brombeerblatt & Apfel, non-alcoholic

Griesel, Hessische Bergstraße ... 9.50

2021 Blanc de Blancs Sekt Tradition Brut

Bamberger, Nahe ... 11.00

2019 Cava Rosé Reserva Mirgin Brut Nature

Alta Alella, Katalonien ... 11.00

Champagne Réserve Brut

Fournier, Festigny ... 16.50

Champagne Terre d'Origine Blanc de Blancs Brut

Sadi Malot, Villers-Marmery ... 17.50

Champagne Cuvée Nr. 747 Extra Brut

Jacquesson, Dizy ... 27.50

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