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# WHITE 0,1L

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## 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

**2022 Sauvignon Blanc**  
Andres, Pfalz...6.00

**2022 Riesling Kabinett Karthäuserhofberg**  
Karthäuserhof, Mosel...8.90

## BIODYNAMIC & ORGANIC

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

**2016 Ungezogen**  
Triebaumer, Leithaberg...9.50

**2017 Riesling Potion Nr. 1366**  
Materne-Schmitt, Mosel...19.00

## POWERFUL & SPICY

**2022 Botijo Blanco**  
Frontonio, Aragon...7.50

**2022 Bourgogne Blanc Petit Aigle**  
Champy, Burgund...10.00

**2021 Grüner Veltliner Hochrain**  
Veyder-Malberg, Wachau...17.00

**2015 Terra Vermella**  
Nin-Ortiz, Penedes...18.90

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

## RENOWNED WINERIES & THEIR CRUS

**2015 Viña Gravonia Crianza**  
López de Heredia, Rioja...15.00

**2021 Riesling Altenberg**  
Knauss, Württemberg...15.50

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

**2020 Fixin Blanc**  
Bertrand-Messenger, Burgund...27.00

**2018 Blanc ETC**  
Dagueneau, Loire...23.50

## DESSERT WINES

**2015 Beerenaulese Cuvée**  
Triebaumer, Leithaberg...9.90/5cl

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

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# RED 0,1L

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## FRUITY & ELEGANT

**2021 Tire-Bouchon**  
Domaine d'Ouréa, Rhône...7.50

**2022 Spätburgunder vom Löss**  
Keller, Baden...7.90

## BIODYNAMIC & ORGANIC

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

**2018 Cabernet Franc Racines du Ciel**  
Pearl Morissette, Niagara Peninsula...16.50

## POWERFUL & SPICY

**2022 Flores de Callejo**  
Callejo, Ribera del Duero...7.90

**2019 Sangiovese Amaranto**  
Podere San Cristoforo, Toscana...9.00

**2017 Château Paloumey**  
Cru Bourgeois, Haut-Médoc...9.90

**2013 Blaufränkisch Kirchholz Alte Reben**  
Weninger, Mittelburgenland...15.00

**2020 Saumur-Champigny La Haye Dampierre**  
Sanzay, Loire...15.50

**2020 Lemberger Altenberg**  
Knauss, Württemberg...16.50

**2018 Barolo Bussia**  
Fenocchio, Piemont...22.00

## RENOWNED WINERIES & THEIR CRUS

**2020 Monthélie Aux Fournereaux**  
Pierrick Bouley, Burgund...18.90

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

**2019 Pinot Noir Tongue N Cheek**  
Lingua Franca, Oregon...23.00

**2014 Gevrey-Chambertin**  
Arlaud, Burgund...31.50

**1999 Cabernet Sauvignon**  
Dalla Valle, Napa Valley...69.90

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# ROSÉ 0,1L

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

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# FOOD

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## WINEBAR CLASSICS

**Trio of GRAPES PINCHOS** ...9.50  
**Beetroot** | dried olive | cream cheese  
**Iberico 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

**Iberico Bellota-Ham**...26.50  
from Butcher Vazquez | cured  
24 months aged | thinly sliced  
+0,1l 2022 UBE Miraflores, Bodega Cota 45 ...9.50

**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**...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  
chantrelle mushrooms | leeks | mashed potato | Jurançon

**Crustacean risotto**...25.00  
pulpo | prawn | parmesan cheese

**Grilled fillet of gold trout** ...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

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# SPARKLING WINE

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## THE PERFECT START

0,1L

**Lyserød Sparkling Tea, non-alcoholic**  
Copenhagen Sparkling Tea Company ... 9.50

**2022 PétNat El Bandito I Wish I Was A Ninja**  
Testalonga, Swartland ... 9.90

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

**2019 Cava Rosé Reserva Mirgin Brut Nature**  
Alta Alella, Katalonien ... 11.00

**Champagne Les Jeunes Pousses Brut**  
Copin-Cautel, Vandières ... 17.00

**Champagne Cuvée Nr. 747 Extra Brut**  
Jacquesson, Dizy ... 27.50

## CATCH OF THE DAY

of our wine cellar  
0,1l 9.90

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

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# SPECIAL EVENTS

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

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## SCHNITZELMONTAG

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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