

## **Dear Guest,**

Thank you for your interest in our restaurant.

We have prepared a selection of possible menus which should help you to organise your festivity appropriate to the occasion.

These arrangements are meant to be suggestions and can be altered and adapted to your preferences. If you wish so we will gladly arrange a menu according to your preference.

Of course these proposed menus reflect only a small part of the many menus our team is capable of cooking.

To be able to prepare the requested menu in adequate quality we would like to ask you to let us know your choice of menu 8 days in advance and the exact number of guests 3 days in advance.

For larger parties of over 15 guests we would recommend to opt for one menu, since we want to make sure all guests are served each course simultaneously. For us, this is part of a festive meal. Should you prefer à la carte please don't hesitate to ask for the menu of the day.

The menus mentioned will be served for parties of more than 10 people. Changes can be due to the state of the market.

Your Weinhaus Neuner team

## History of the Weinhaus Neuner

The Weinhaus Neuner is definitely a historical sight in Munich. The history of the building goes back as far as the 15<sup>th</sup> century. It is one of the few buildings in Munich that still exhibits the original arches and vaulting in the restaurant as well as in the cellars, formerly so common in Northern Italy. The house itself is therefore a listed building.

In the 16<sup>th</sup> century Duke Wilhelm used the wine cellars for the court. From 1612 to 1806 the building was part of the catholic boarding school of the Gregorian order for young priests at the same time as a guest house used by the Jesuit Abbey across the road in the Kaufingerstrasse. The restaurant as you see today was the refectory for students and guests.

In 1852 the wine merchant Neuner bought the house and called it the Weinhaus Neuner.

Towards the end of the 19<sup>th</sup> century the rooms were decorated with paintings of historical scenes of Munich by the painter Eggert. These paintings are now of eminent historical value.

The building miraculously survived both World Wars undamaged.

The house has been the meeting place of many Munich celebrities. Just to mention a few who enjoyed a good glass of wine here. The painters Franz von Lenbach, Franz von Defregger and Carl Spitzweg, the musicians Richard and Siegfried Wagner, the comedians Karl Valentin, Liesl Karlstadt and Hans Moser, and many more.

The Weinhaus Neuner had been the local for the Guild of the Townsingers. The carnival and New Year parties by Munich artists were famous even outside Munich.

Traditionally, the house prides itself on its exquisite wines. No wonder already the first generation of wine merchants were given the title of "Purveyor of wine to the Royal Household". It is still the aim of the family Neuner to live up to the fame of its ancestors.

We will be pleased to welcome you in our restaurant full of living history as Munich's oldest wine house.

## Wir über uns

### Andreas Feuerstein

Küchenchef und Inhaber Weinhaus Neuner

- 1980 Kochlehre in Nürnberg
- 1 Sterne Restaurant Wilder Mann in Passau
- 1 Sterne Restaurant Säumerhof in Grafenau
- Restaurant Prielhof in München Meisterprüfung
- Küchenchef auf der Segeljacht SY Sea Cloud
- 1991 Küchenchef im Weinhaus Neuner
- seit 1998 Inhaber und Küchenchef Weinhaus Neuner

### Natalino Esposito Acanfora

Küchenchef und Inhaber Weinhaus Neuner

- 1986 Kochlehre in München
- Restaurant Halali in München
- 1 Sterne Restaurant Hotel Königshof München
- Hotel Adlon in Berlin
- Küchenchef im Restaurant Schloß Hohenkammer
- seit 2005 Inhaber und Küchenchef Weinhaus Neuner

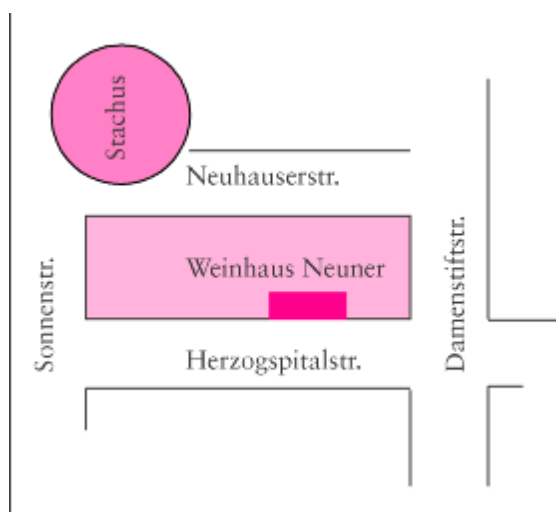
Als Ansprechpartner im Service stehen Ihnen zur Verfügung:

Restaurantleiter  
Servicemitarbeiter

Herr Guido Wenzel  
Frau Nadine Mensak  
Herr Markus Remplik

Bei Veranstaltungen jeglicher Art können Sie auch an Sonn- und Feiertagen in unsere Weinstube mit bis zu 50 Personen oder im Restaurant mit bis zu 100 Personen feiern und auf Wunsch stellen wir Ihnen ein individuelles Menü zusammen. Gerne bewirten wir Sie auch bei Ihrer privaten Feier zu Hause oder im Büro.

## Anfahrtsbeschreibung / Öffnungszeiten



Sie finden in unmittelbarer Umgebung die Parkhäuser „Parkhaus am Stachus“ (ca. 5 min. Fußweg) und das „Hackerparkhaus“ (ca. 2 min. Fußweg)

Mit öffentlichen Verkehrsmitteln erreichen Sie uns z.B. mit U- und S-Bahn, Haltestelle Stachus bzw. Marienplatz (Fußweg je ca. 5 min.)

### Öffnungszeiten:

Mo - Sa 12:00 - 15:00 Uhr / Küche bis 14:00 Uhr  
18:00 - 24:00 Uhr / Küche bis 22:00 Uhr

## Aperitif- und Weinempfehlungen Weinhaus Neuner

	<b>Euro</b>	
Hauscocktail	0,1l	6.00
Hausgemachter Holunderblütensirup mit Sekt aufgegossen		
Quittensecco	0,1l	7,00
Sekt von fränkischen Quitten		
Alkoholfreier Cocktail	0,1l	6,00
Glas Prosecco di Conegliano, Valdobbiadene	0,1l	6.00
Glas Cremant de Loire « Brut »	0,1l	7.00
Bouvet Ladubay		
Glas Cremant de Loire « Rosé »	0,1l	7.00
Bouvet Ladubay		
<b>APERITIFWEINE</b>	0,1l	
2010 Gelber Muskateller / Klassik		5.00
Weingut Erwin Sabathi / Südsteiermark		
2009 „Vom Haus“ Welschriesling & Müller-Thurgau		3.50
Weingut Ebner-Ebenauer / Niederösterreich		

## Weißweine

2008	Würzburger Stein-Harfe Riesling / Kabinett / trocken Bürgerspital zum Heiligen Geist / Franken	32.00
2008	Maximin Grünhäuser / Riesling / trocken C. von Schubertsche Schloßkellerei / Mosel	29.00
2009	Rheingau Riesling / trocken Weingut Robert Weil, Rheingau	35.00
2009	Grüner Veltliner Rosensteig Geyerhof, Kremstal	29.00
2009	Steirische Klassik / Sauvignon Blanc Weingut Manfred Tement / Steiermark	35.00
2008	Zamò Bianco / I.G.T. Le Vigne de Zamò / Friaul	29.00
2008	Gavi di Gavi / D.O.C. Weingut Morgassi / Piemont	38.00
2008	Pouilly Fumé La Tuilerie A.C. Cave Pouilly / Loire	38.00

## Rotweine

0,75l

2008	Ahrweiler Spätburgunder Qba. trocken J.J. Adeneuer, Ahr	29.00
2007	Assmannshäuser Hinterkirch Spätburgunder Qba. trocken Weingut Fritz Allendorf, Rheingau	32,00
2007	Wiener Trilogie Fritz Wieninger, Wien	34.00
2008	Rubin Carnuntum Hans & Philipp Grassl / Carnuntum	39.00
2007	Barbera d'Alba Ruvei D.O.C. Marchesi di Barolo, Piemont	32.00
2009	Sator / Montescudaio Casa di Terra / Toskana	37.00
2006	Château Barreyres / Crus Bourgeois Haut-Medoc	42.00

Änderungen der Jahrgänge behalten wir uns vor.

## FINGERFOOD RECEPTION

– served in a glass

	apiece	€
<b>Potatomousse with truffle</b> on leekcream and marinated brisket of beef		3.00
<b>Antipasti “modern style”</b> peppermousse with grilled zucchini and Bresaola		3.00
<b>Jellied prime boiled beef</b> with pumpkincream and chives vinaigrette		3.00
<b>Tomato–couscous–salad</b> with sauted prawn skewer and coriander dip		3.00

## BAVARIAN TAPAS

– roasted farmhouse bread

with homemade liverwurst and red onion jam		3.00
with dressed steak tataré and egg		3.00
with Liptauer ( butter–curd–spread with pepper and gherkin )		2.80
with chives sour cream and pumpkinseeds		2.80

# MENUSUGGESTIONS

Autumn / Winter 2011/2012

## MENU 1

Seasonal leaves salad with fine Tyrolean bacon  
tomatovinaigrette und Parmesan

or

Creamy pumpkinsoup with ginger and crouton

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Prime boiled veal medium roasted in whole  
with savoy cabbage, Madeira sauce and potato cookies

or

Filet of pikeperch crispy roasted on its skin  
with ceps –pearl barley–Risotto, leek and champagne sauce

\*\*\*\*

Caramelized cream Schmarrn  
with apple ragout and rum–raison–icecream

44,00 €

## MENU 2

**Medium roasted prime boiled veal – cold –**  
with wild mushrooms, marinated pumpkin and mache

or

**Consommé with vegetables, semolina dumpling and chives**

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**Crispy Bavarian duck**  
with red cabbage, apple–cranberry–ragout and ceps–napkin dumpling

or

**Arctic char**  
with sauted winter asparagus, champagnesauce and potato gnocchi

\*\*\*\*

**Lebkuchenmousse**  
with quincesragout and black currant icecream

44,00 €

## MENU 3

Deerterrine with black nuts  
quincevinaigrette and mache

or

Fluffy celerysoup  
with white trufflesoil and croutons

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Braised flat shoulder of veal  
with baked confection of oxtail and parsley root puree

or

Filet of codfish with a ceps crust  
on leaves spinach, chives sauce and organic potatoes

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Crème Brûlée of nougat  
with pineappleragout and pineapple icecream

44,00 €

## MENU 4

**Steak tataré of salmon and smoked Ikarimi salmon**  
with crispy bread chips, mustard-honey-dillsauce and mache

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**Potato Ravioli**  
with white trufflescream and Belper Knolle

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**Medium roasted Bavarian tenderloin**  
with a ceps crust  
on celerypuree and potato strudel

or

**Loup de mer**  
with braised saffronfennel, basil, Proseccosauce and potato gnocchi

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**Iced champagnemousse**  
with citrus fruits and brittle

48,00 €

## MENU 5

### Sauted tail of King Prawn

with lemon-couscous, purple curryfoam and salad

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### Risotto of black chanterelles

with crispy Panchetta and Parmesan foam

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### Medallions of venison with junipercreamsauce

on creamy savoy cabbage, vinegar cherries and curd spätzle

or

### Filet of turbot with artichoke-tomatoragout

basilsauce and baked potato ravioli

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### Lukewarm chocolate tarte

with marinated cherries and white chocolate icecream

54,00 €

## VEGETARIAN MENU

**Red peppermousse**  
with eggplant tataré, basil and rocket salad

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**Filled spinach–noddleroll**  
with tomatoconfit and sautéed king oyster mushroom

or

**Baked pumpkin ravioli filled with goat cheese**  
on Beaujolais spinach and pumpkin straw

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**Braised zucchini**  
with tomatoes, Tofu and olives on sautéed bell peppers

or

**Potato–cream cheese–Cannelloni**  
on roasted black salsifies with ceps and Parmesan au gratin

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**Dessert of the menu suggestion**  
( please make your choice )

44,00 €

## **General terms and conditions of trade.**

Naturally we have them, too. They are prerequisites of good trading.

Our terms of trade for banquet events.

The following terms of trade apply for all events, which take place within the premises of the restaurant Weinhaus Neuner in Munich.

Formation of contract:

The booking of rooms as well as service will become valid for both parties with the written confirmation of both partners.

### **1. Number of guests.**

We expect an estimate number of guests 3 days before and an exact number one day before. All ordered menus will be billed.

### **2. Food and drinks.**

Drinks will be billed according to prices of the current price list.

No food or drinks may be brought into the restaurant from outside the restaurant.

In special cases a written contract may be arranged.

In this case a service charge will be billed.

### **3. Liability.**

In case the person ordering isn't the organiser he's still liable as co-debtor as well as the organiser towards the restaurant.

The restaurant can not be held liable for valuables, money, clothes, musical instruments etc. brought into the restaurant.

### **4. Withdrawal.**

The restaurant is entitled to cancel the contractual relationship if the festivity endangers the name and the security of the house.

The same applies for force majeure or another important cause.

### **5. Prices and payment.**

Our prices are retail prices containing VAT and service charge. Rising VAT must be passed on to organiser.

In case of a longstanding order we reserve the right to maybe recalculate depending on the state of market.

The bills have to be paid net within 10 days.

Any default of payment will result in default interest of 10% per month.

Fees for musicians and artists have to be paid by the organiser directly to the artists.

### **6. Cancellation.**

In case of a cancellation at short notice, we reserve the right to bill the placing of goods at the disposal and operating profit from service and profits due to ordered service.

### **7. Jurisdiction.**

In case of a lawsuit, court of jurisdiction is Munich.

### **8. Final provisions.**

Should certain terms of our conditions of trade be ineffective for certain events, the rest of our terms of trade will not be affected. Instead of the ineffective terms the next valid term is valid.

Different arrangements or special side deals need written confirmation to be valid