
WHITE 0,1L

LIGHT & FRUITY

2022 Riesling Grapes Selection
Rings, Pfalz...7.00

2022 Riesling Bruno Kabinett feinherb
Karthäuserhof, Mosel...6.90

2022 Sauvignon Blanc
Andres, Pfalz...6.00

2022 Allo
Quinta de Soalheiro, Vinho Verde...6.00

2022 Grüner Veltliner Klassik
Fritz, Wagram...5.90

BIODYNAMIC & ORGANIC

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

2022 Muskateller Velue
Johannes Zillinger, Weinviertel...6.90

POWERFUL & SPICY

2022 Bourgogne Aligoté
Gilles Bouton, Burgund...8.50

2022 Grauburgunder Oberrotweil
Peter Wagner, Baden...9.50

2020 Coucou Blanc
Eliau da Ros, Südwestfrankreich...10.50

2015 Nosiola Largiller
Cantina Toblino, Trentino...19.00

2021 Completer
Schifferli, Bündner Herrschaft...22.50

2022 Mainque Chardonnay
Bodega Chacra, Patagonien...25.00

RENOWNED WINERIES & THEIR CRUS

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

2020 Saumur Blanc Clos David
Arnaud Lambert, Loire...18.00

2016 Riesling GG Karthäuserhofberg
Karthäuserhof, Mosel...19.50

2021 Saint-Romain Le Jarron
Mark Haisma, Burgund...20.00

DESSERT WINES

2017 Late Bottled Vintage Port (Red)
Graham's, Douro ... 8.90/5cl

2020 Riesling Schöner
Veyder-Malberg, Wachau... 8.00/5cl

2015 Sua Sponte
Eliau da Ros, Südwestfrankreich...9.90/5cl

2022 Picolit
Marco Sara, Friaul... 10.50/5cl

RED 0,1L

FRUITY & ELEGANT

2022 Pinot Noir Hofweingarten
Paul Achs, Neusiedlersee...6.90

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

BIODYNAMIC & ORGANIC

2022 Nero Rosso
Seckinger, Pfalz ... 5.90

2020 It Üzüm
Gelveri, Zentralanatolien...9.90

POWERFUL & SPICY

2019 Sangiovese Amaranto
Podere San Cristoforo, Toscana...8.90

2016 Château Puygueraud
George Thienpont, Côtes de Francs... 9.50

2018 Tinta Barocca Treinspoor
Sadie Family, Swartland...16.50

2019 Saumur-Champigny Les Poyeux
Sanzay, Loire... 17.50

2015 St. Laurent Donnerskirchen
Rosi Schuster, Leithaberg ... 17.50

2018 Nit de Nin Mas d'en Cacador
Nin-Ortiz, Priorat...27.00

2019 Boca
Le Piane, Piemont... 28.00

RENOWNED WINERIES & THEIR CRUS

2017 Saumur-Champigny Terres chaudes
Domaine des Roches Neuves, Loire...16.00

2011 Viña Tondonia Reserva
R. López de Heredia, Rioja...18.00

2012 Pinot Noir Dutton Ranch
Dutton-Goldfield, Sonoma ...24.50

2008 Pinot Noir Spirithouse
Argyle, Oregon...30.00

2017 Vosne-Romanée
Confuron-Cotetidot, Burgund... 27.50

1996 Cabernet Sauvignon
Dalla Valle, Napa Valley, ... 69.90

ROSÉ 0,1L

2022 Emotions Rosé
Mentone, Provence...7.00

2022 Rosé
Beurer, Württemberg...4.90

FOOD

WINEBAR CLASSICS

Trio of GRAPES PINCHOS ...10.50

Beech Mushrooms | truffel creme | chervil

Beef tartare | pickled vegetables

Braised Caponata vegetables | anchovy | capers

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 desde1932

from Butcher Vazquez | cured

24 months aged | thinly sliced...26.50

Tarte flambée

bacon | onion | crème fraîche...16.00

green asparagus | goat cheese | arugula | pomegranate...17.50

Wild herb salad...16.00

marinated pear | goat cheese | pine nuts | vegetable chips

Beef tartare...18.50

carrot | miso | cucumber | brown bread chip

Cold smoked salmon...16.50

jonagold apple | chervil
homemade brioche

EVERY THURSDAY

**Homemade Pâté en Croûte from Benjamin Chmura
from the kitchen from Restaurant Tantris****

Wild herb salad | Mustardjus ...28.50

For pairing it:

2015 Nosiola Largiller, Toblino +19.00

Champagne & Extra Brut LC21, La Closerie +33.00

MAIN COURSE

Homemade mushroom ravioli...24.50

Morels | forest mushrooms | leeks | crème fraîche | Jurançon

Crustacean risotto...25.00

saffron | chard | parmesan cheese

Grilled salmon trout ...32.50

cabbage | tarragon | crustacean broth

Bœuf bourguignon...29.50

bacon | pearl onion | mushrooms | mashed potatoes

Beef filet from Butcher Klobeck...38.00

red wine jus | wild broccoli

Our side dishes...6.50

Spicy broccoli
mashed potatoes
grilled vegetables

Late night menu from 11 p.m

SPARKLING WINE

THE PERFECT START

0,1L

Von Wiesen Brombeerblatt und Apfel, non-alcoholic

Griesel, Hessische Bergstraße ... 8.90

2021 Blanc de Blancs Sekt Tradition Brut

Bamberger, Nahe ... 11.00

2019 Rosé Gran Reserva Mirgin Brut Nature

Alta Alella, Katalonien ... 11.00

Champagne R serve Brut

Fournier, Festigny ... 16.50

Champagne Brut Extra

Pierre Gimmonnet, Cuis ... 17.90

Champagne Cuv e des Cray res Brut

Eric Rodez, Ambonnay ... 24.50

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

GRAPES
WEINBAR

Tantris

MAISON CULINAIRE

as of now every Thursday, exclusively in our wine bar, we serve you a small culinary aper u, prepared by Benjamin Chmura himself, head chef at the legendary **Tantris**** restaurant in Munich.

The P t  en cro te in a crisp pastry coating is a small masterpiece of cuisine, which requires a lot of craftsmanship, intuition and above all 48 hours of time.

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

SCHNITZELMONTAG

GRAPES
WEINBAR