
WHITE 0,1L

LIGHT & FRUITY

2022 Riesling Grapes Selection
Rings, Pfalz...7.00

2023 Grauburgunder Grapes Selection
Rings, Pfalz...8.20

2024 Grüner Veltliner Lösterrassen
Bründlmayer, Kremstal...5.90

2023 Sauvignon Blanc
Andres, Pfalz...6.00

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

BIODYNAMIC & ORGANIC

2022 Haloze Blanc
Gross, Podravje...8.50

2021 Riesling
Birtok, Balaton...9.50

2022 Himmel auf Erden Grande Cuvée
Tschida, Neusiedlersee... 12.00

POWERFUL & SPICY

2023 Les Deux Albion
Château de Saint Cosme, Rhône...8.90

2023 Petite Lily
Château Climens, Bordeaux...9.90

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 Chardonnay Watson Ranch
Arnot-Roberts, Sonoma Valley... 18.50

2020 Saumur Blanc Clos du Moulin
Thierry Germain, Loire... 19.50

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

2020 Savigny-lès-Beaune 1er Cru Les Vergelesses
Françoise André, Burgund...22.50

2014 Riesling GG Reiterpfad
Christmann, Pfalz... 24.90

DESSERT WINES

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

2008 Le Mont Demi-Sec
Huet, Loire... 12.50/5cl

RED 0,1L

FRUITY & ELEGANT

2023 Pinot Noir
Heinrich, Neusiedlersee... 7.50

2022 Fleurie Origines
Hoppenot, Beaujolais... 8.90

BIODYNAMIC & ORGANIC

2022 Nu Côt
Clos Dauillac, Südwestfrankreich... 7.50

2021 Blaufränkisch aus dem Kalk
Wenzel, Neusiedlersee... 8.50

POWERFUL & SPICY

2020 Chianti Classico Terre di Prenzano
Vignamaggio, Toskana...9.50

2016 Viña Cubillo Crianza
R. Lopéz de Heredia, Rioja...9.90

2020 Château Brun
Château Brun, Bordeaux... 9.90

2015 Fiefs Vendéens Le Poire
Domaine St. Nicolas, Loire... 16.00

2014 Chante Coucou
Elian da Ros, Südwestfrankreich... 16.90

2016 Blaufränkisch Szapary
Schiefer, Eisenberg...17.50

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

2014 Cornas Les Chailles
Alain Voge, Rhône... 19.50

RENOWNED WINERIES & THEIR CRUS

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

2017 Barolo Lazzairasco
Guido Porro, Piemont... 19.50

2019 Chorey-lès-Beaune Tue Bouef
Françoise André, Burgund... 17.00

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 Rosé Le Vent Dans Les Voiles
Valerie Courreges, Provence...8.00

2023 Himmel auf Erden Rosé
Tschida, Neusiedlersee... 10.50

FOOD

WINEBAR CLASSICS

Trio of GRAPES PINCHOS ...9.50
Eggplant | goatcheese | mint
Pata Negra-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

Centro Iberico Pata-Negra-Ham...26.50
from butcher Navidul | cured
17 months aged | thinly sliced

Wild herb salad...16.00
rhubarb | goat cheese | pine nuts | bread chips

Beef tartare...18.50
carrot | miso | cucumber | roasted focaccia

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

Burrata...16.50
baby-leaf salad | vinaigrette | rhubarb

El Velero Anchovies ...17.50
roasted brioche | salted butter

Tarte flambée
bacon | onion... 16.00
green asparagus | watercress | goat cheese | lemon | purslane ...17.50

MAIN COURSE

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

Asparagus risotto...21.50
green asparagus | beech mushrooms | parmesan cheese | wild herbs

Grilled fillet of salmon 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

Blå Sparkling Tea, non-alcoholic

Copenhagen Sparkling Tea Company ... 9.90

2021 Blanc de Blancs Sekt Tradition Brut

Bamberger, Nahe ... 11.00

Espumante Rosé Bruto

Quinta Soalheiro, Vinho Verde ... 11.00

Sekt Karthäuserhof Brut

Karthäuserhof, Mosel ... 15.00

2021 Champagne Blanc de Blancs Brut Nature

Pernet & Pernet, Blancs-Coteaux ... 18.50

2020 Champagne Mailly Grand Cru Brut Nature

Francis Boulard, Faverolles-et-Coemy ... 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