



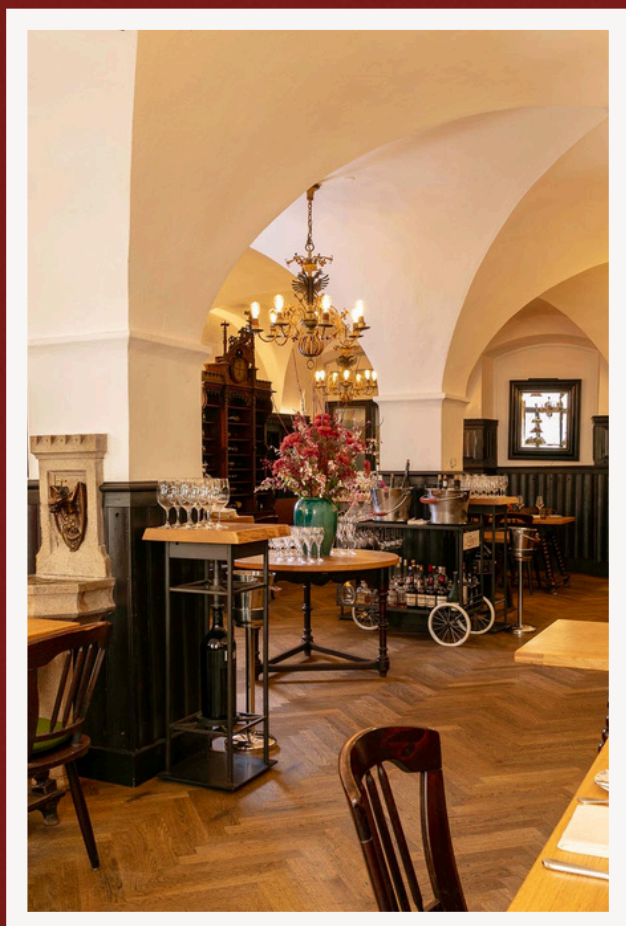
WEINHAUS NEUNER



OUR HOUSE

Weinhaus Neuner – a name that stands for hospitality, exquisite wines, and fine cuisine in Munich like few others. And it has done so for more than 100 years.

Since 1892, the listed townhouse from the 15th century has been family-owned and has served as a wine tavern – the oldest in the city. Even before that, guests of the Jesuit order were welcomed here



TRADITION MEETS MODERNITY

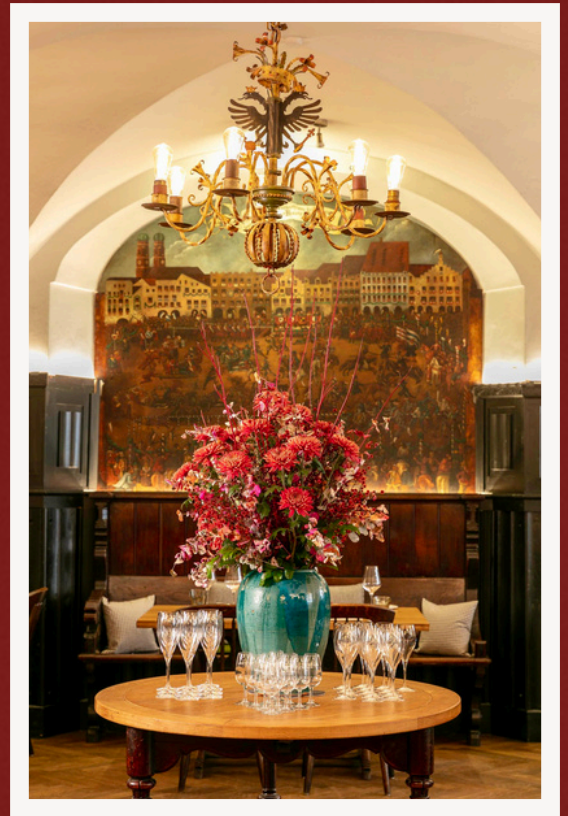
The unique charm of the house at Herzogspitalstraße 8, in the heart of Munich's Old Town, stems from its centuries-old preserved history. In 2016, the Neuner family, together with Fabrice Kieffer and his partner Christian Schretzlmeier, carried out a careful renovation and restoration of this historic establishment.

EVENT SPACES

Weinhaus Neuner offers two separate rooms with a total capacity of up to 120 guests.

Capacity: 120 people

Minimum Spend: €12,500



THE "SCHWEMME"

Casual, handcrafted high tables and a touch of Bordeaux add warmth and coziness to the Schwemme – making it the perfect spot to welcome your guests.

THE HISTORIC HALL

Historic wall paneling, intricate carvings, and beautiful murals create a unique atmosphere for your event, accommodating up to 75 guests.

Capacity: 75 people

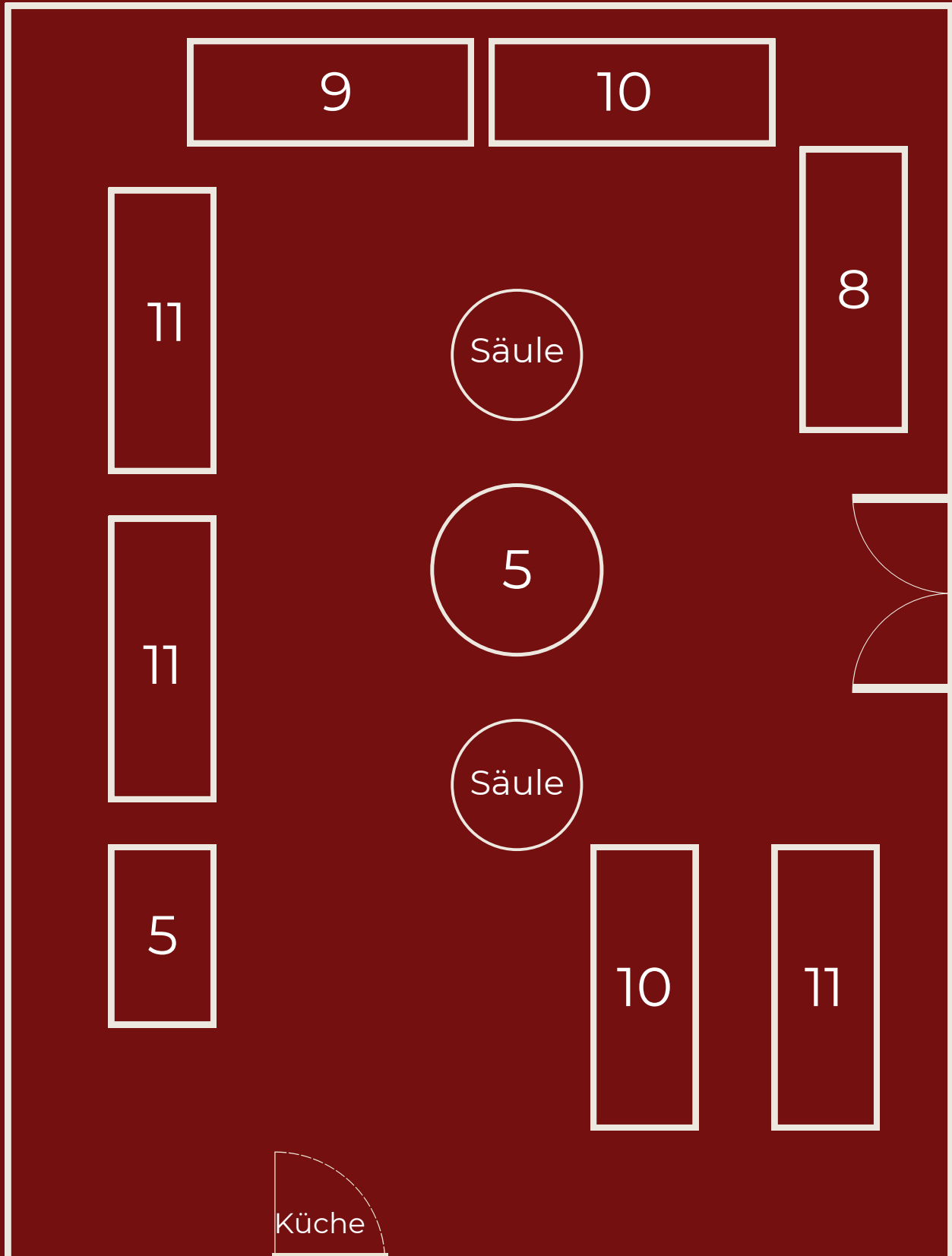
Minimum Spend: €9,500



RESTAURANT – TABLE LAYOUT

Capacity: 75 people

Minimum Spend: €9,500



THE "STÜBERL"

A charming alternative for smaller groups, featuring hand-painted grapevines on the walls.

Capacity: 50 people

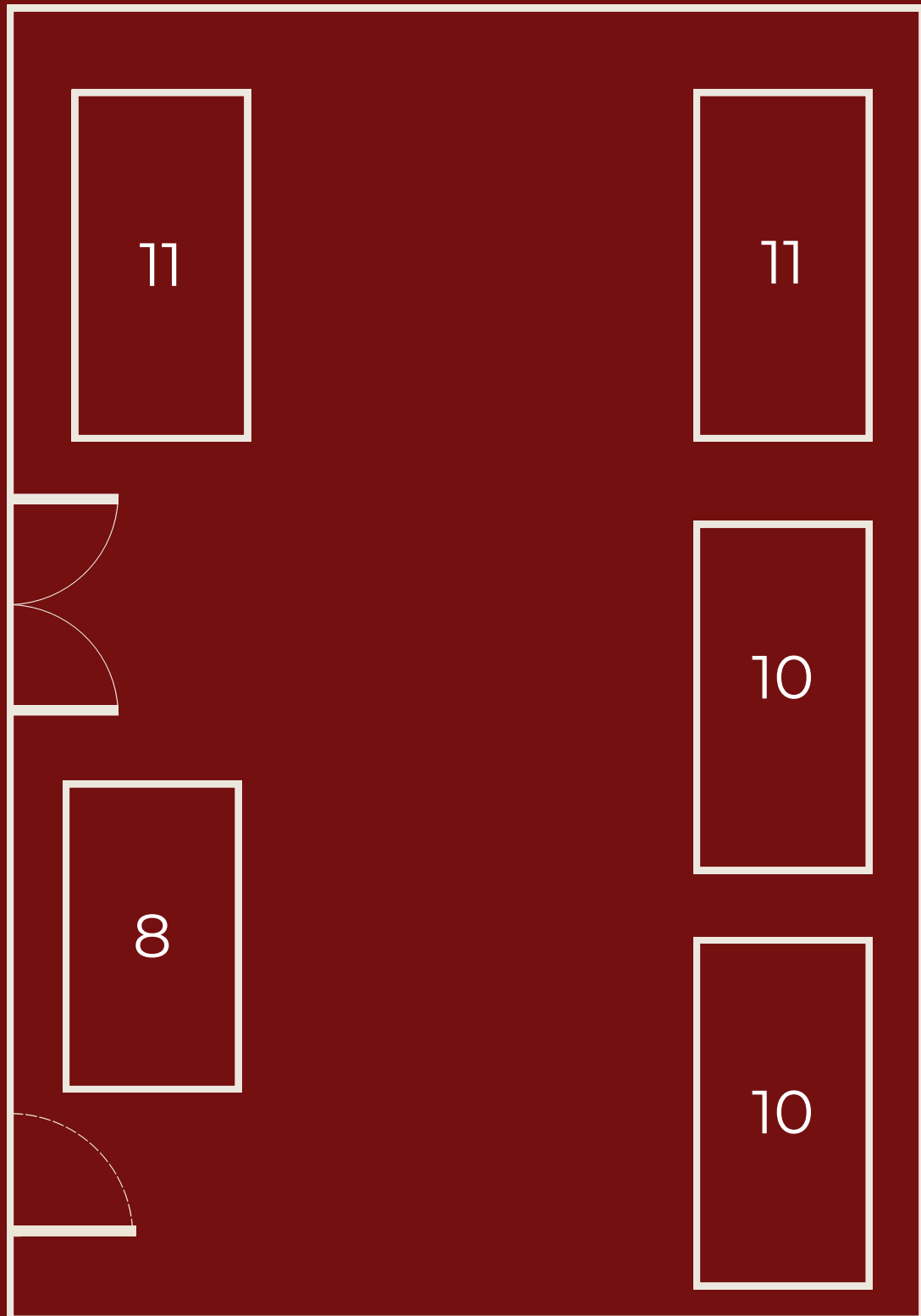
Minimum Spend: €3,500



"STÜBERL" – TABLE LAYOUT

Capacity: 50 people

Minimum Spend: €3,500



THE TERRACE

Located in the heart of Munich –
the perfect place to enjoy the
afternoon with an aperitif or a
glass of wine in hand.

Capacity: 50 people
Not available for private events



THE FACES

Frank Glüer is our host in the Stüberl, Schwemme, and restaurant – bringing the attentiveness and passion every guest hopes for. With a wealth of knowledge and experience as a sommelier and restaurant manager, he has honed his craft in several Michelin-starred restaurants, including EssZimmer in the BMW Welt, Restaurant Überfahrt on Lake Tegernsee, and the renowned Schwarzwaldstube at Traube Tonbach.



FRANK GLÜER HOST & MANAGING DIRECTOR

Multiple award-winner as Sommelier of the Year and Maître of the Year, Frank Glüer leads the service team with passion, warmth, expertise, and a good sense of humor.



THE FACES

From Sous Chef at Les Deux to Head Chef at the same esteemed restaurant – and now holding that very position at Weinhaus Neuner – there's little more that needs to be said about Benjamin Kunz's skill and commitment to quality.



BENJAMIN KUNZ HEAD CHEF

Benjamin Kunz blends creativity with culinary craftsmanship as he reimagines classic Bavarian and Austrian dishes. With just the right touch of technique and tradition, he brings new life to time-honored recipes – and if you're lucky, he might even invite regular guests for a behind-the-scenes look at his stove.



THE CUISINE

Our menu brings together Alpine and Alsatian culinary traditions in an exciting fusion: Head Chef Benjamin Kunz and his team delight guests with classics such as our beloved Wiener Schnitzel or the exquisite beef tartare made from pasture-raised ox.



APERITIF SUGGESTIONS

OLD FASHIONED.....14,50€

MARKER'S MARK / VANILLE / ANGOSTURA BITTER / ORANGE BITTERS

NEGRONI.....13,50€

GIN / CAMPARI / RED VERMOUTH

WHITE PORT TONIC.....13,50€

WHITE PORT / TONIC / MINT / LIME

PALOMA.....13,50€

TEQUILA / LIME / GRAPEFRUIT / SALT

BASIL YUZU SPRITZ.....13,50€

YUZU SAKE / BASIL / CRÉMANT / SODA

BASILIKA (NON-ALCOHOLIC).....11,50€

CRANBERRY / LIME / BASIL

APFEL SEKT „POMME PURE ELSTAR“

NON-ALCOHOLIC0,1L 9,00€

CRÉMANT D'ALSACE

BLANC DE BLANCS BRUT DOMAINE HENRI KIEFFER FILS.....0,1L 11,50€ / 65,00€

CRÉMANT D'ALSACE

ROSÉ BRUT DOMAINE HENRI KIEFFER FILS.....0,1L 12,00€/ 69,00€

TAITTINGER BRUT RÉSERVE.....0,1L 18,50€

FINGERFOOD

MINI FLAMMKUCHEN

BEEF TARTARE ON TOASTED BREAD

TROUT TARTARE ON HAPPY SPOON

DUCK RILLETTE WITH BRIOCHE

CANAPÉ WITH SMOKED SALMON

PUMPERNICKEL WITH SMOKED TROUT

OR

HERB CREAM CHEESE

BEEF CONSOMMÉ IN A GLASS
VEGETARIAN SOUP IN A GLASS

GUACAMOLE WITH SUN-DRIED TOMATOES

BARLEY SALAD WITH PICKLED BEETROOT

COUSCOUS SALAD

€4.50 PER PIECE

MENU SUGGESTIONS

topseller menu

lukewarm salmon trout
apple / gherkins / shallot

beef consommé
sausage meat strudel / vegetable julienne

médallions of veal loin
potato and rosemary gratin / celery mousseline / truffle jus

warm chocolate cake
berries / vanilla ice cream

83,00 € per person
71,00 € without 2nd course



MENU SUGGESTIONS

menu I

briefly seared swordfish
melon / cottage cheese / verbena vinaigrette

pea foam soup
mint / hazelnut / shrimp

monkfish medallion
artichoke / tomato / caper butter

roasted corn poulard
chanterelle risotto / balsamic jus / herb oil

homemade lemon tart
walnut / chocolate ice cream

110,00 € per person
90,00 € without 3rd course
74,00 € without 2nd and 3rd course



MENU SUGGESTIONS

menu II

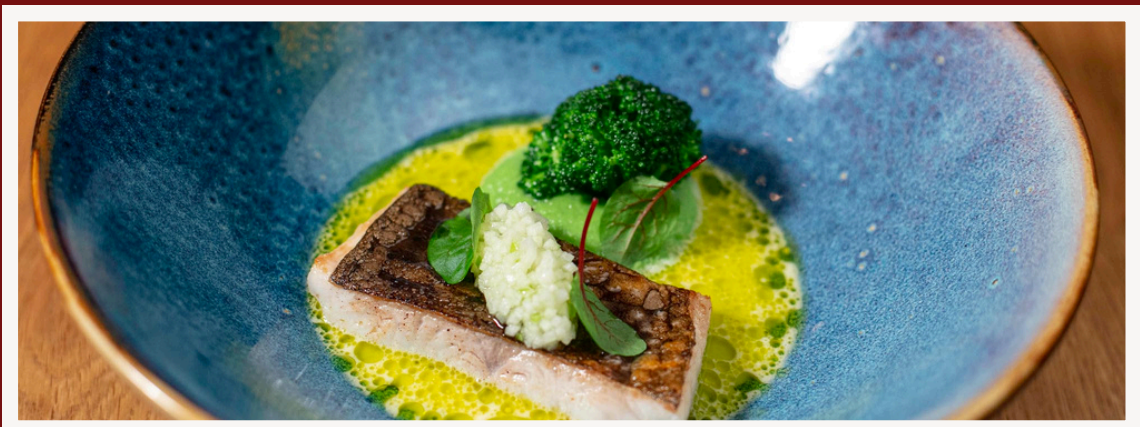
mildly smoked veal tartare
pommery mustard / wild herbs

char fillet
wild rice / caviar sauce / dill

braised beef cheeks
roman dumplings / summer vegetables / burgundy sauce
cremolata / chanterelles

chocolate crème brûlée
yoghurt ice cream / strawberries

85,00 € per person
68,00 € without 2nd course



MENU SUGGESTIONS

menu III

Munich market salad
berries vinaigrette / herbs croutons / berries

boiled beef from Allgäu pasture cattle
root vegetables / boiled potatoes / horseradish sauce

Kaiserschmarrn
raisins / almonds / vanilla ice cream / apple sauce

58,00 € per person



MENU SUGGESTIONS

menu IV

beef tartare from young Bavarian bull
quail egg / toasted gray bread / truffle

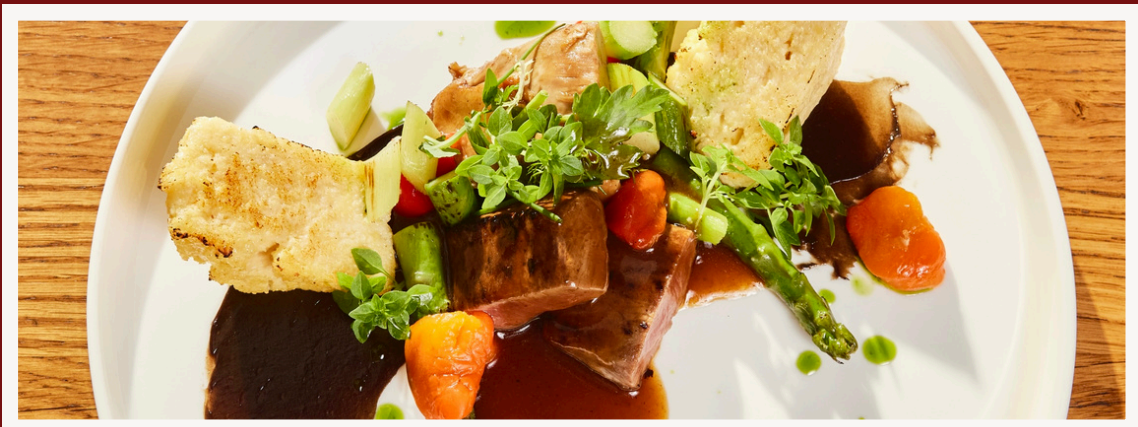
tagliolini with sautéed chanterelles
lovage / sherry

local zander
beet pearl barley / green apple / beurre blanc

pink roasted duck breast
cauliflower mousseline / lavender jus / quinoa / peach

buttermilk parfait
blueberry / white chocolate

110,00 € per person
92,00 € without 2nd course



MENU SUGGESTIONS

vegetarian options

variation of melon
feta cheese / onion / hazelnut

cucumber cold dish with own garnish
dill piment d'espelette

tagliolini with sautéed chanterelles
lovage / sherry

parsley and barley risotto
summer vegetables / parmesan



THE WINES

Our wine cellar offers a unique selection of fine wines to suit every taste.

From fruity white wines from Europe's most renowned wine regions to full-bodied reds and elegant sparkling wines for special occasions – there's something to delight every palate.



OUR HOUSE BANQUET WINES

Wines from Magnum Bottles

White Wine and Rosé

2023 Leiwener Kloostergarten Riesling Kabinett off-dry.....	110.00€
Weingut Josef Rosch, Mosel	
2023 Silvaner dry.....	95.00€
Winzerhof Stahl, Franconia	
2023 Müller-Thurgau "Hasennest" dry.....	95.00€
Winzerhof Stahl, Franconia	
2022 Grauburgunder "Oberbergener Bassgeige" dry.....	120.00€
Weingut Franz Keller-Schwarzer Adler, Baden	
2023 Weissburgunder dry.....	120.00€
Weingut Jochen Dreissigacker, Rheinhessen	
2022 Riesling "Schilfsandstein" dry.....	130.00€
Weingut Jochen Beurer, Württemberg	
2022 Grüner Veltliner Federspiel "Kollmitz" dry.....	110.00€
Domaine Wachau, Austria	
2021 Sauvignon Blanc "Ehrenhausener" barrel reserve.....	120.00€
Weingut Tement, Southern Styria	
2021 Wiener Gemischter Satz "Ried Ulm Nussberg".....	155.00€
Château Jean Faux, Bordeaux	
2023 Saint-Véran "Les Mures".....	155.00€
Domaine Carrette Le Martelet	
2022 Albariño.....	120.00€
Attis Bodegas y Viñedos, Rías Baixas, Spain	
2021 Vermentino di Monteverro.....	120.00€
Monteverro, Tuscany	
2023 Whispering Angel Côtes de Provence Rosé.....	130.00€
Château D'Esclans, Provence	

UNSERE OFFENEN BANKETTWEINE

Wines from Magnum Bottles

Red Wine

NV Vintages Red (Spätburgunder & St. Laurent).....	130.00€
Weingut Jochen Dreissigacker, Rheinhessen	
2019 Blaufränkisch.....	110.00€
Uwe Schiefer, Burgenland	
2022 Barbera d'Alba "Vigneto Pugnane".....	155.00€
Mario Marengo, Piedmont	
2021 Verruzzo di Monteverro Toscana Rosso IGT.....	140.00€
(Cabernet Sauvignon, Cabernet Franc, Merlot)	
Monteverro, Tuscany	
2020 Rioja "Sela" (Tempranillo, Garnacha).....	155.00€
Saint-Émilion Grand Cru, Bordeaux	
2022 Côtes du Rhône "Sélection" (Syrah).....	95.00€
Saint-Émilion Grand Cru, Bordeaux	
2020 Château Peyrat (Cabernet Sauvignon, Cabernet Franc, Merlot).....	110.00€
Graves, Bordeaux	
2017 "Entre Nous" Cuvée Prestige.....	110.00€
(Cabernet, Merlot, Syrah, Grenache)	
Fabrice Kieffer & Moritz Haake	
Domaine de Thun, Gaillac	

TERMS & CONDITIONS

From 12:00 AM onwards, we charge a staff fee of €250.00 per hour or part thereof. For organizational reasons, please inform us in advance of your event's planned end time.

If the agreed minimum spend is not met, the difference will be charged as a room rental fee.

Payment is made by invoice and must be settled within 4 weeks.

The invoice can only be issued 1–2 days after the event, following the daily closing.

All items on the invoice will be listed individually, including applicable VAT rates.

CANCELLATION POLICY

Up to 10 business days before the reservation:
No cancellation fee

9–6 business days before the reservation:
30% cancellation fee

5–3 business days before the reservation:
50% cancellation fee

2 business days before the reservation:
75% cancellation fee

1 business day before or on the day of the reservation:
100% cancellation fee

For exclusive reservations, the cancellation fee is based on the agreed minimum spend.

For regular reservations, it is based on the menu price.

Please note that we charge a cover fee of €3.00 per person for bread and spreads.

For events, a 10% tip for kitchen and service will be added to the total invoice.

CONTACT

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