



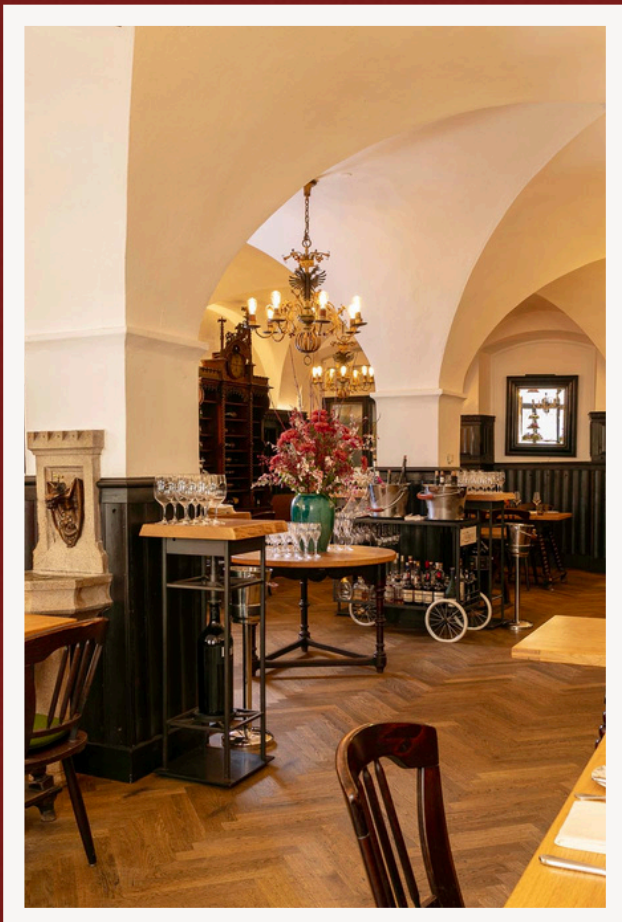
WEINHAUS NEUNER



# 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

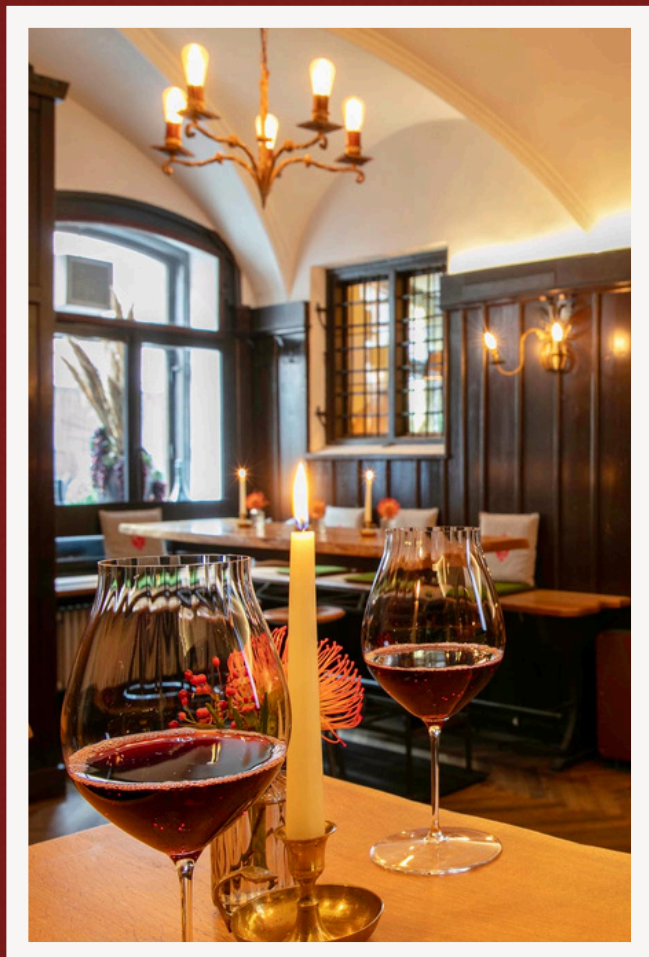
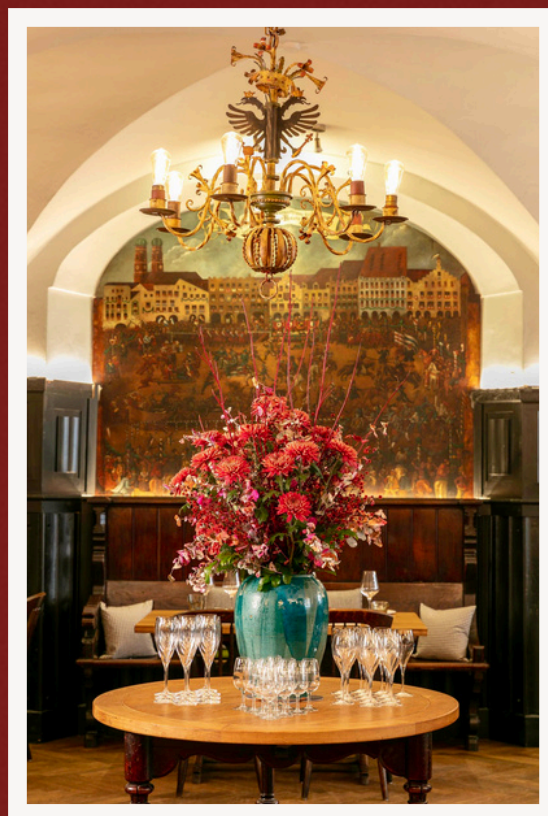
The unique charm of the house at Herzogspitalstraße 8, in the heart of Munich's Old Town, stems from its centuries-old preserved history. In 2016, the Neuner family, together with Fabrice Kieffer and his partner Christian Schretzlmeier, carried out a careful renovation and restoration of this historic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

# EVENT SPACES

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

Capacity: 120 people

Minimum Spend: €13,000



## THE "SCHWEMME"

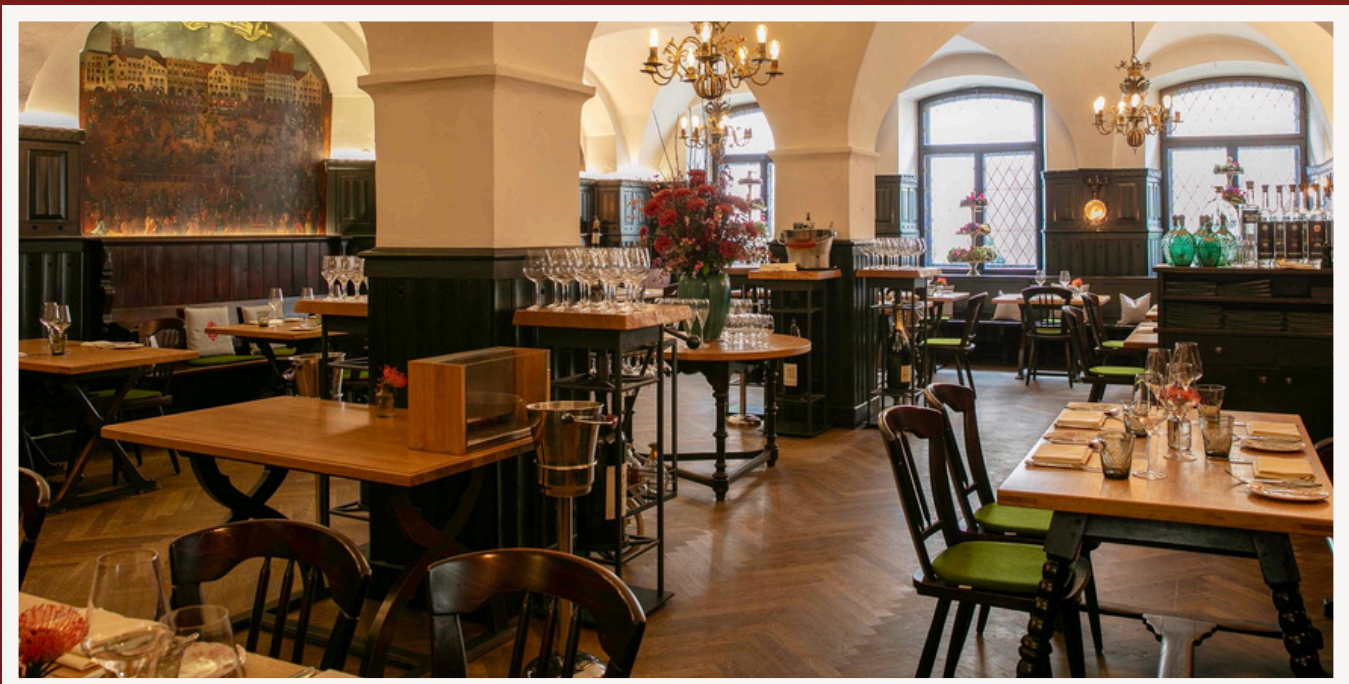
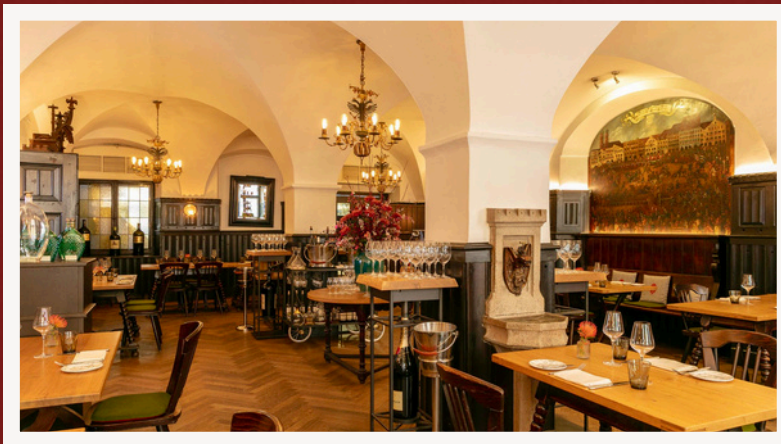
Casual, handcrafted high tables and a touch of Bordeaux add warmth and coziness to the Schwemme – making it the perfect spot to welcome your guests.

# 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

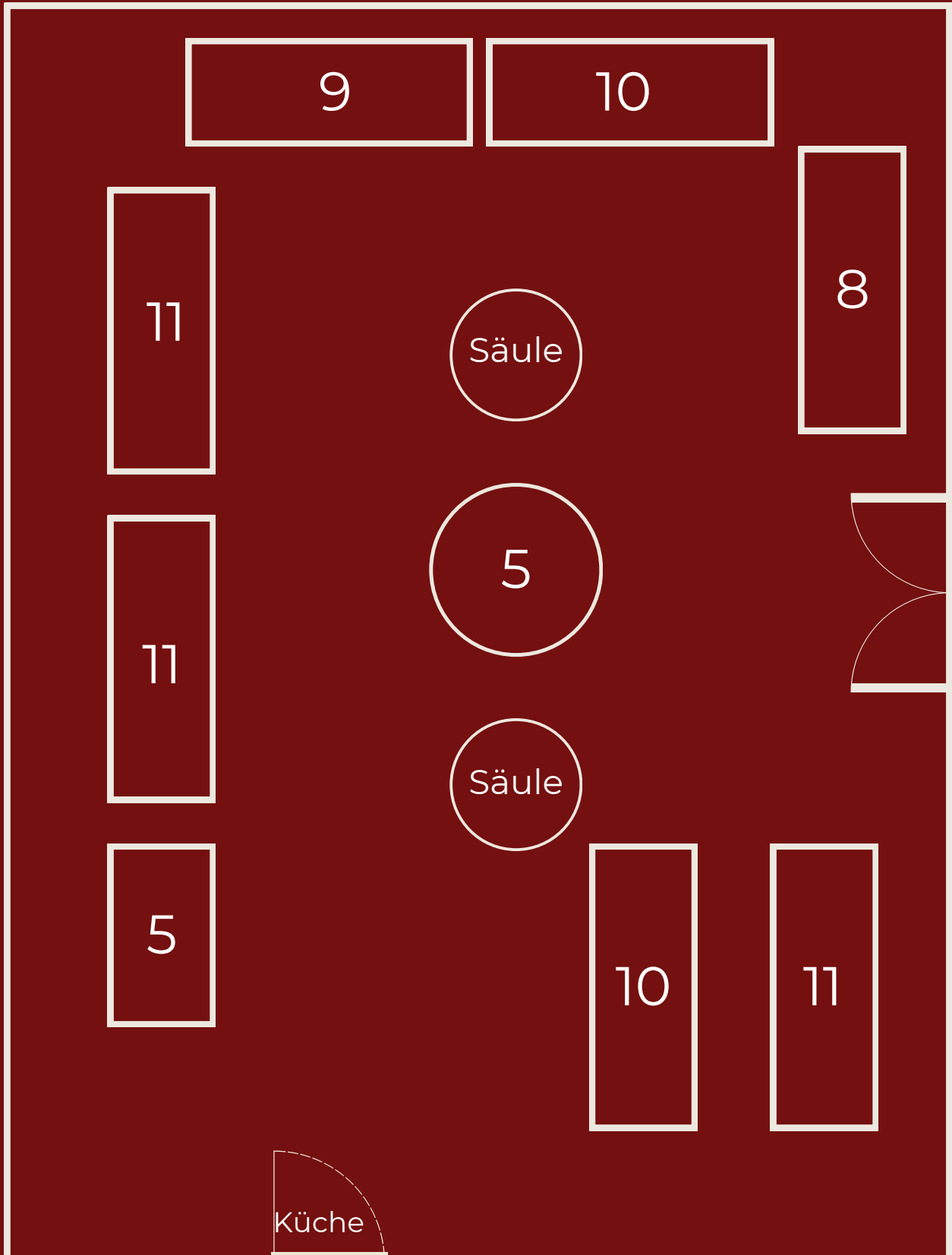
Minimum spend: €10,500



# RESTAURANT – TABLE LAYOUT

Capacity: 75 people

Minimum spend: €10,500



# THE "STÜBERL"

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

Capacity: 50 people

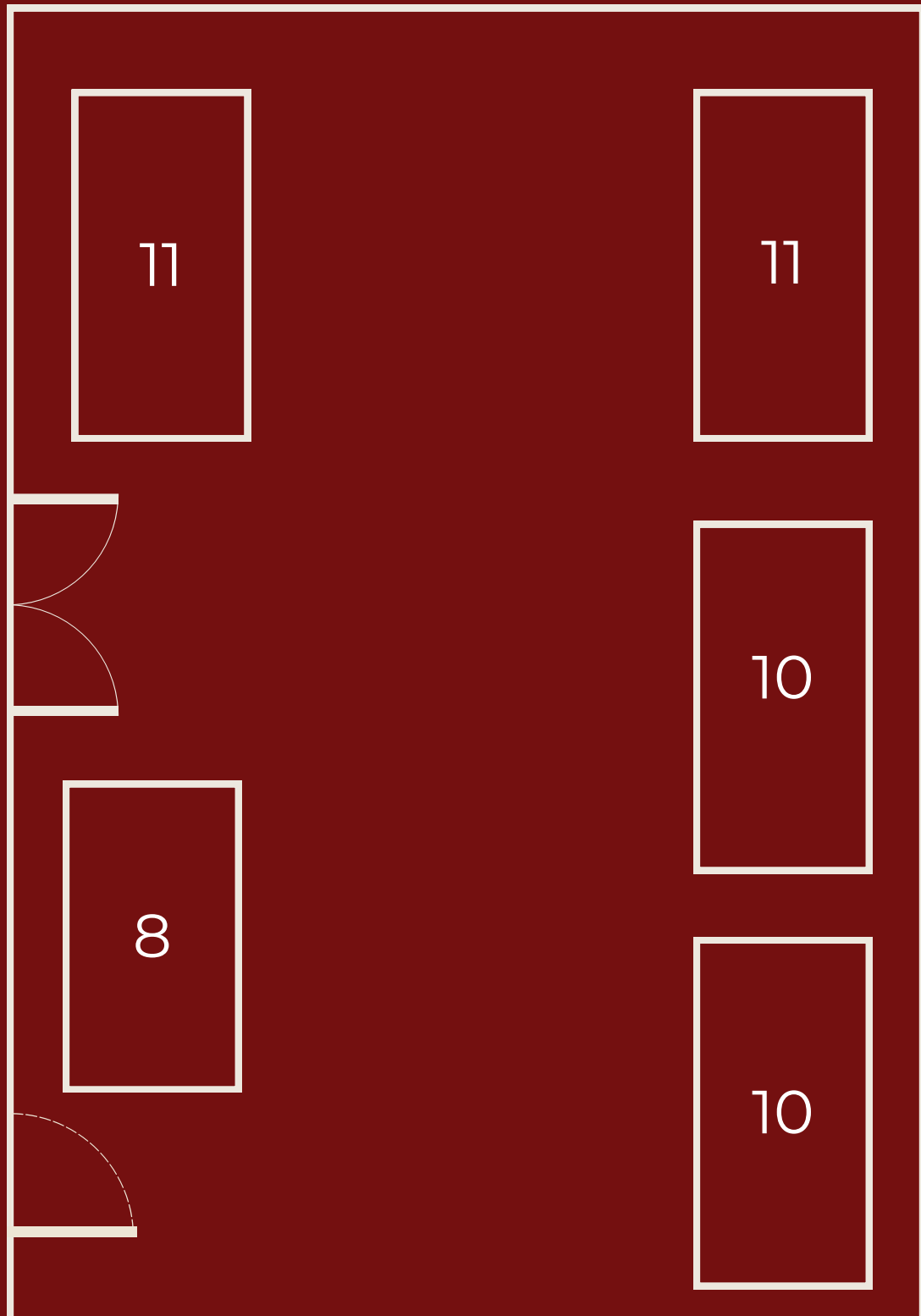
Minimum Spend: €3,500



# "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.



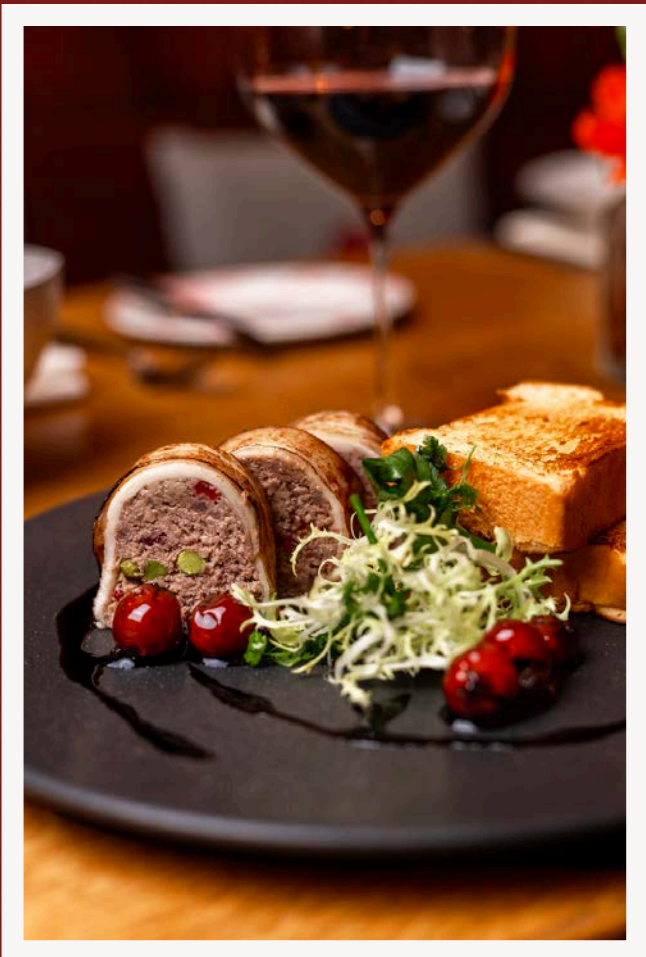
## FRANK GLÜER HOST & MANAGING DIRECTOR

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.

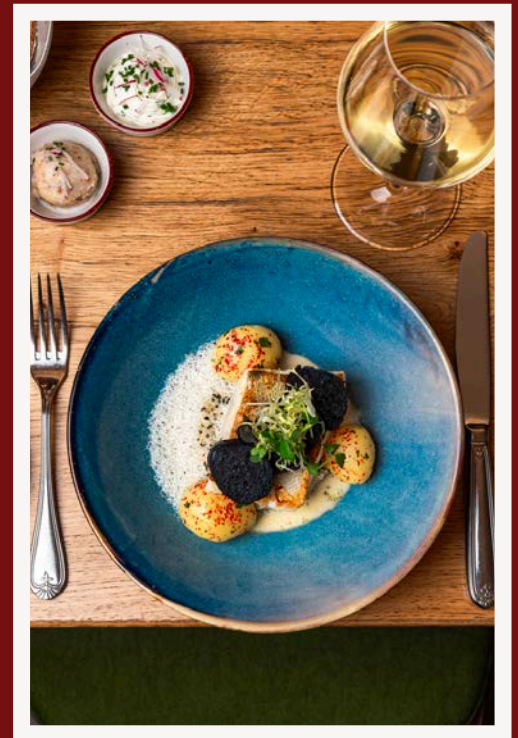


## BENJAMIN KUNZ HEAD CHEF

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-ALCOHOLIC .....	0,1L 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

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BEEF CONSOMMÉ IN A GLASS

VEGETARIAN SOUP IN A GLASS

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GUACAMOLE WITH SUN-DRIED TOMATOES

BARLEY SALAD WITH PICKLED BEETROOT

COUSCOUS SALAD

€4.50 PER PIECE

# MENU SUGGESTIONS

## topseller menu

lukewarm salmon trout  
apple / cornichons / shallot

\*\*\*

beef consommé  
stuffed dumpling / vegetable julienne

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medallions of veal loin  
potato rosemary gratin / celeriac mousseline / truffle jus

\*\*\*

warm chocolate cake  
berries / vanilla ice cream

85.00 € per person  
71.00 € without 2nd course



# MENU SUGGESTIONS

## menu II

beef tartare from pasture-raised ox  
fried egg / toasted rustic bread / truffle

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tagliatelle  
chanterelles / lovage / sherry

\*\*\*

monkfish medallion  
artichoke / tomato / caper butter

\*\*\*

pan-fried corn-fed poussin  
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 III

mildly smoked veal tartare  
Pommery mustard / wild herbs

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pea foam soup  
mint / cucumber / hazelnut

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arctic char fillet  
wild rice / caviar sauce / dill

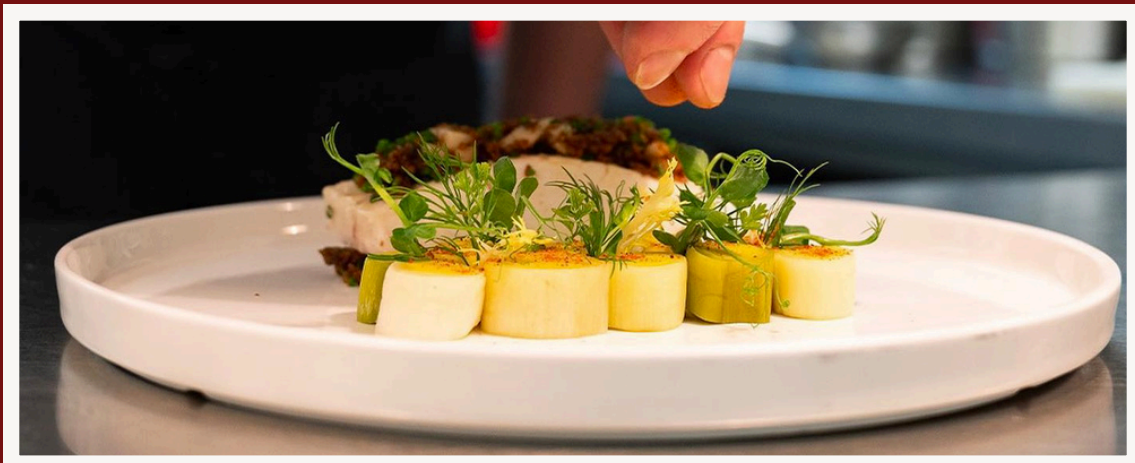
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braised beef cheeks  
roman gnocchi / summer vegetables / burgundy sauce  
gremolata / chanterelles

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chocolate crème brûlée  
yogurt ice cream / strawberries

107.00 € per person  
85.00 € without 3rd course  
68.00 € without 2nd and 3rd course



# MENU SUGGESTIONS

## menu IV

Munich market salad  
berry vinaigrette / herb croutons / berries

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

\*\*\*

Kaiserschmarrn  
raisins / almonds / vanilla ice cream / apple compote

58.00 € per person



# MENU SUGGESTIONS

## **vegetarian options**

melon variation  
feta cheese / onion / hazelnut

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chilled cucumber soup with garnish  
dill / piment d'espelette

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tagliatelle  
chanterelles / lovage / sherry

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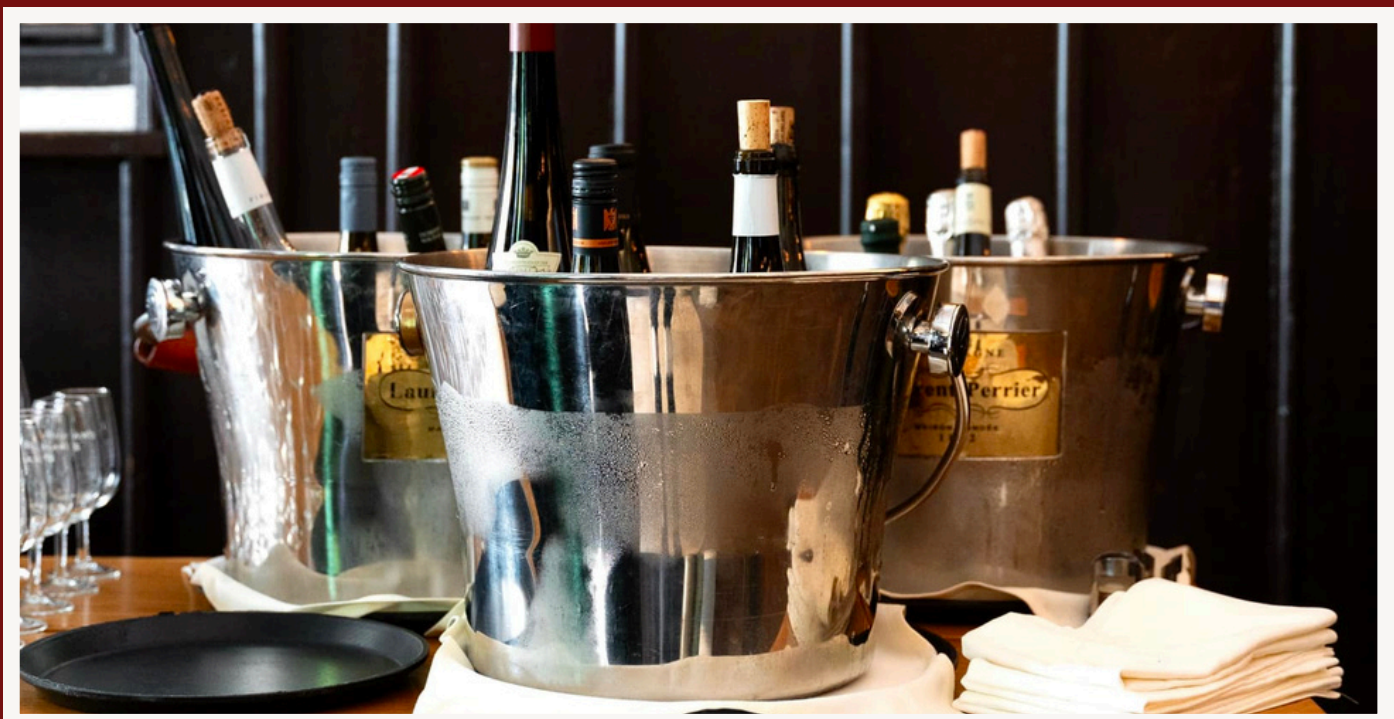
parsley barley risotto  
summer vegetables / parmesan



# 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 Silvaner trocken.....	95,00€
Winzerhof Stahl, Franken	
2023 Müller-Thurgau „Hasennest“ trocken.....	95,00€
Winzerhof Stahl, Franken	
2022 Grauburgunder „Oberbergener Bassgeige“ trocken.....	120,00€
Weingut Franz Keller-Schwarzer Adler, Baden	
2023 Weissburgunder trocken.....	120,00€
Weingut Jochen Dreissigacker, Rheinhessen	
2021 Ruppertsberg Riesling Village trocken.....	120,00€
Weingut Dr.Bürklin-Wolf, Pfalz	
2022 Grüner Veltliner Federspiel „Kollmitz“ trocken.....	110,00€
Domaine Wachau, Österreich	
2021 Sauvignon Blanc „Ehrenhausener“ Fassreserve.....	120,00€
Weingut Tement, Südsteiermark	
2021 Wiener Gemischter Satz „Ried Ulm Nussberg“.....	155,00€
Château Jean Faux, Bordeaux	
2024 Terlaner.....	120,00€
Cantina Terlan, Südtirol	
2023 Saint-Veran „Les Mures“.....	155,00€
Domaine Carette Le Martelet	
2022 Albariño.....	120,00€
Attis Bodegas y Vinedos, Rias Baixas, Spanien	
2025 By Ott Rosé Côtes de Provence.....	89,00€
Domaine Ott, Provence	

# OUR HOUSE BANQUET WINES

## Wines from Magnum Bottles

### Red Wine

o.J. Vintages rot (Spätburgunder & St. Laurent).....	130,00€
Weingut Jochen Dreissigacker, Rheinhessen	
2020 Merlot „Schützner Stein“ .....	130,00€
Weingut Georg Prieler, Burgenland	
2019 Blaufränkisch.....	110,00€
Uwe Schiefer, Burgenland	
2023 Pèppoli Chianti Classico.....	110,00€
Marchesi Antinori, Toskana	
2021 Verruzzo di Monteverro Toscana Rosso IGT.....	140,00€
(Cabernet Sauvignon, Cabernet Franc, Merlot) Monteverro, Toskana	
2022 Rioja “Sela” (Tempranillo,Garnacha).....	140,00€
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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# VISIT US AT LES DEUX AS WELL

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80333 Munich, Germany

Phone: +49 (0)89 710 407 373  
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Phone: +43 5356 72887  
Email: [info@lesdeux-kitzbuehel.at](mailto:info@lesdeux-kitzbuehel.at)

# VISIT US AT AUGUSTINER SCHÜTZENGARTEN AS WELL

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