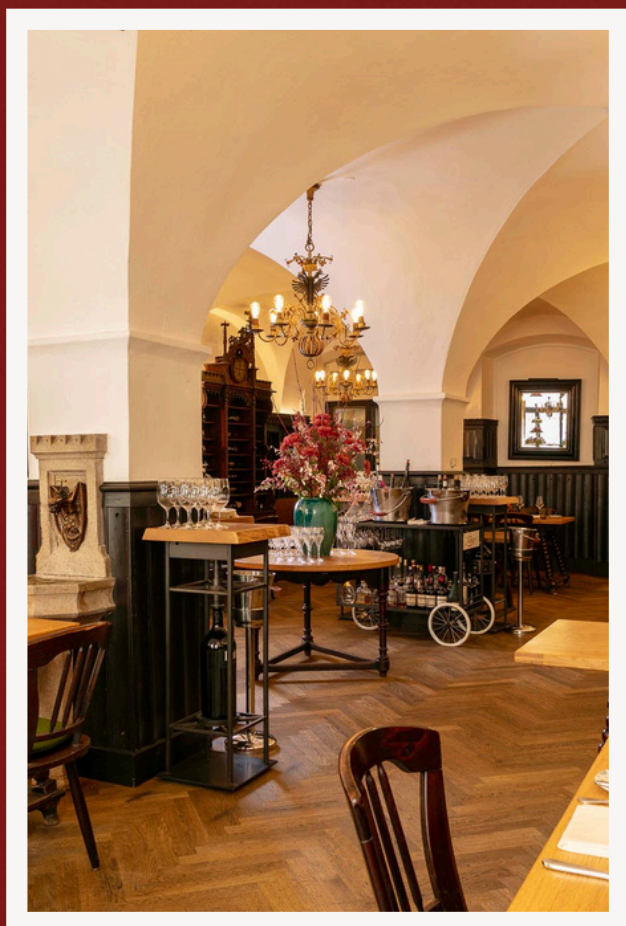
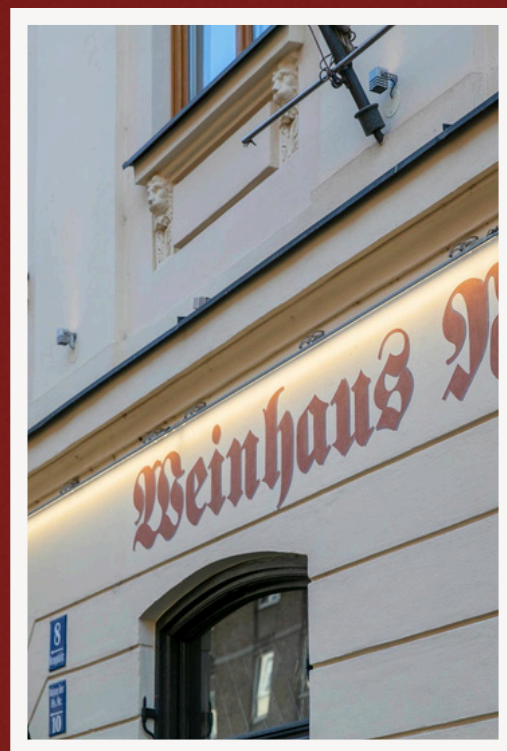




OUR HOUSE

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

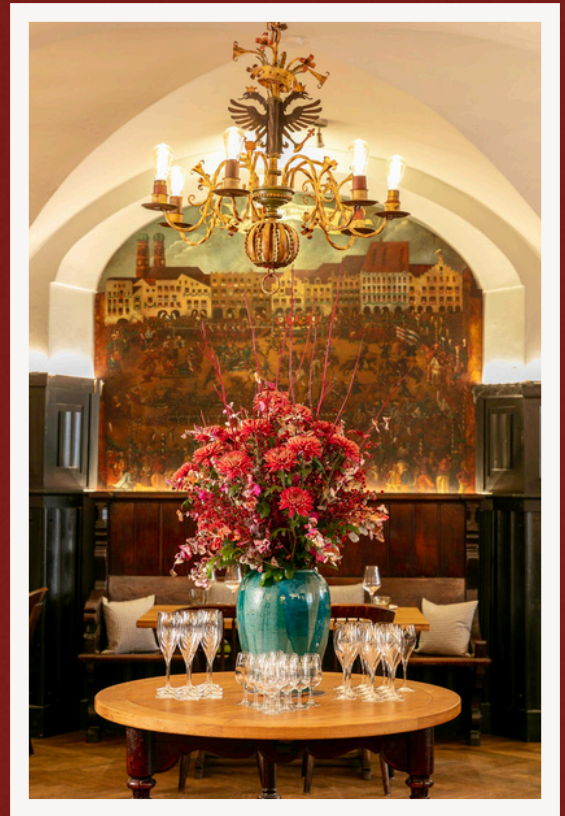
The unique charm of the house at Herzogspitalstraße 8, in the heart of Munich's Old Town, stems from its centuries-old preserved history. In 2016, the Neuner family, together with Fabrice Kieffer and his partner Christian Schretzlmeier, carried out a careful renovation and restoration of this historic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

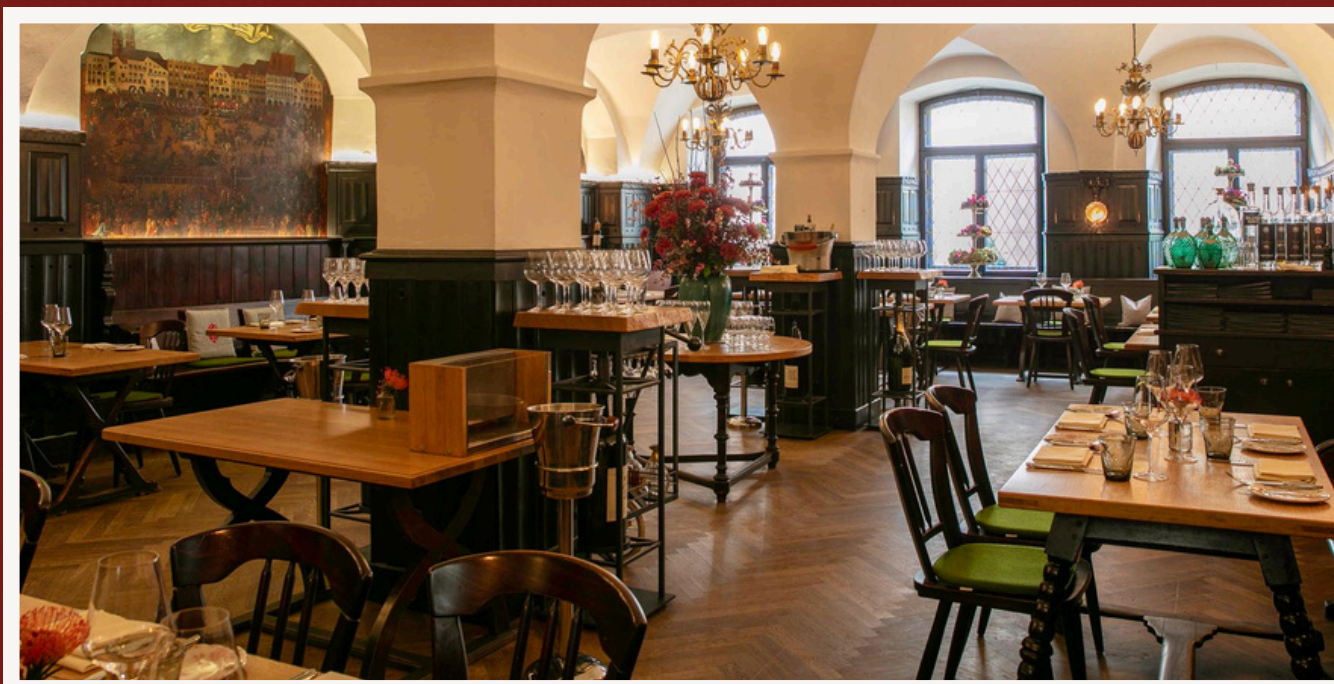
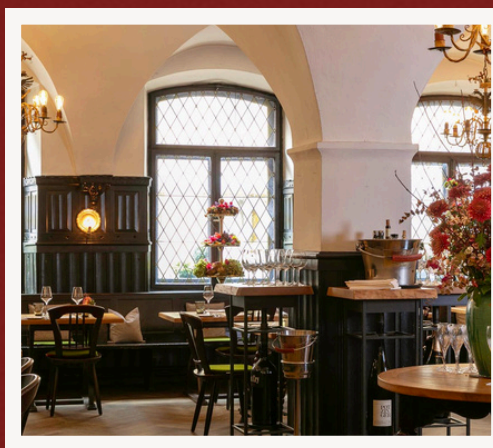
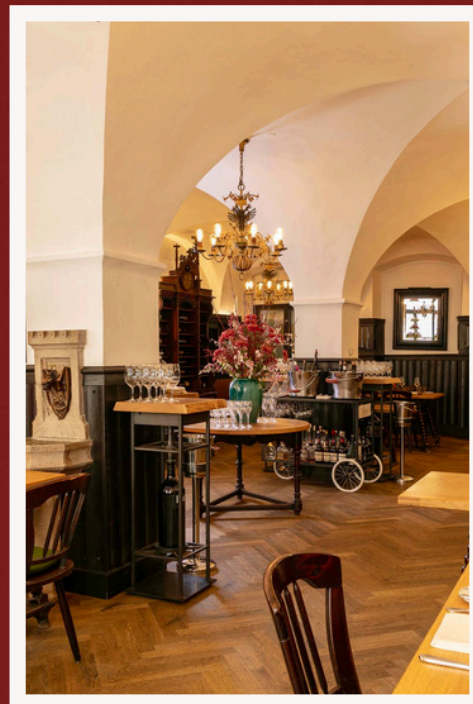
Casual, handcrafted high tables and a touch of Bordeaux add warmth and coziness to the Schwemme – making it the perfect spot to welcome your guests.

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

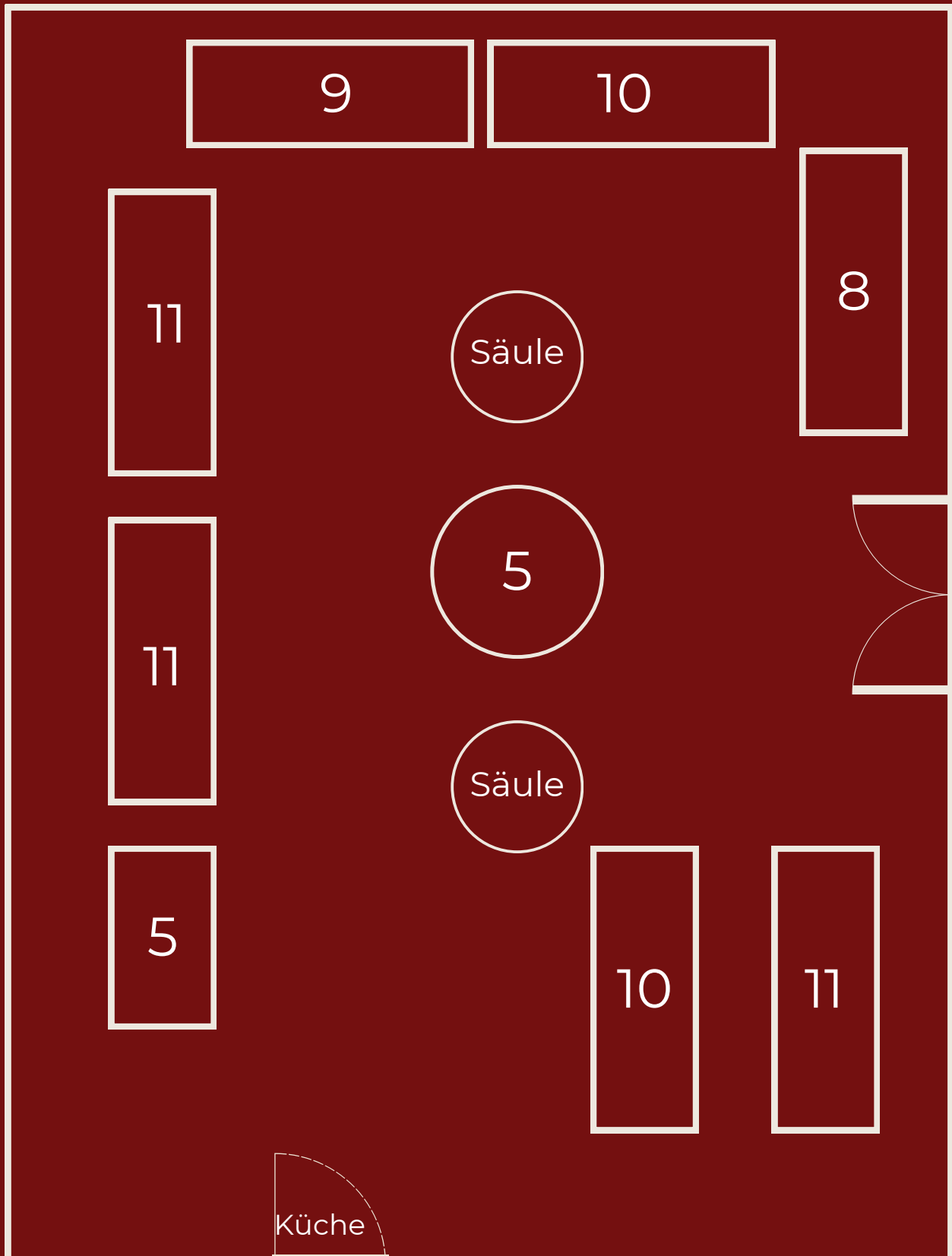
Minimum Spend: €9,500



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

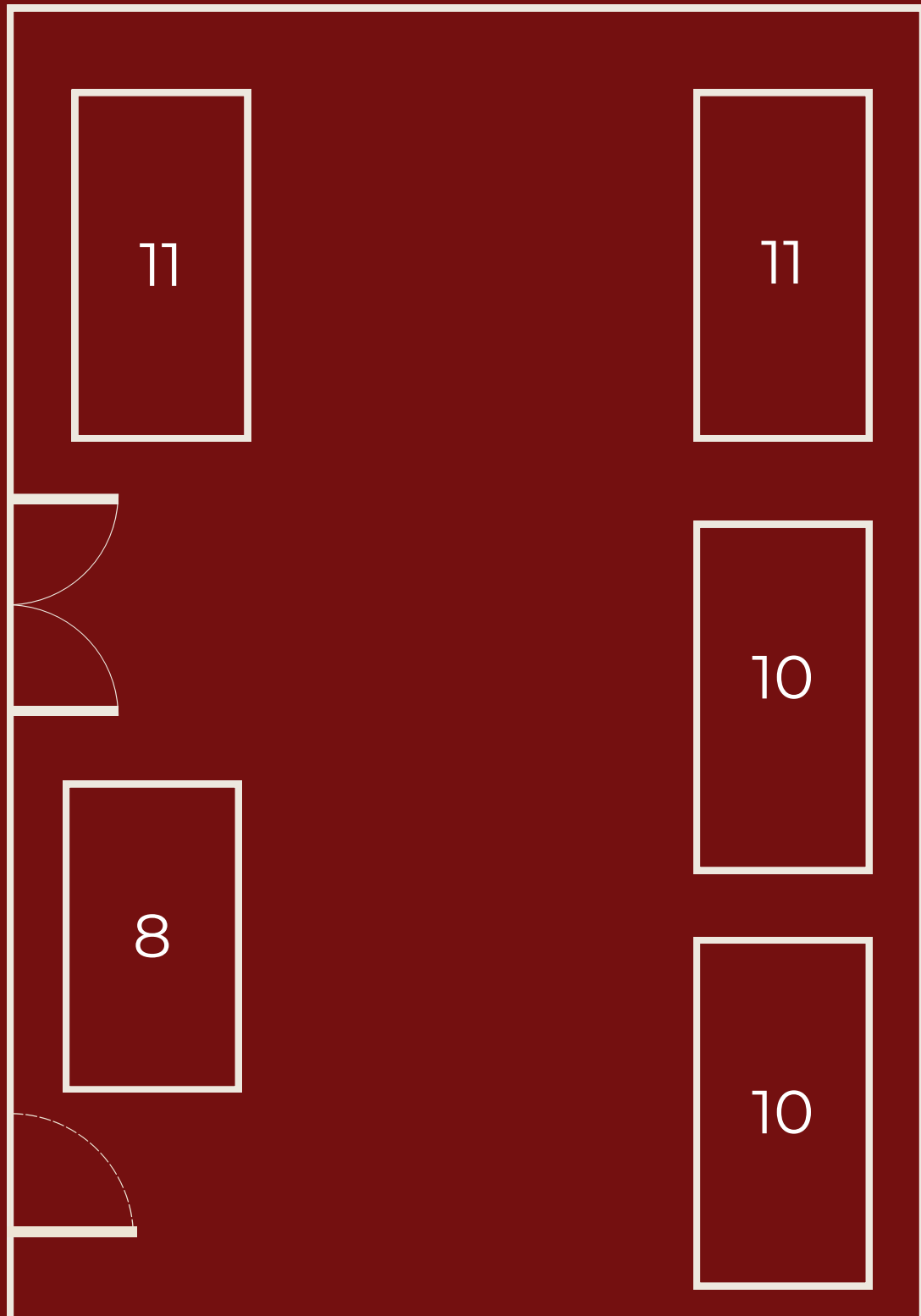
Minimum Spend: €3,500



"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

LIMONCELLO SPRITZ

REISETBAUER LIMONCELLO BUDDHAS HAND / CRÉMANT / TONIC

14,50

APEROL SPRITZ

APEROL / CRÉMANT / SODA/ ORANGE

14,50

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€ / 0,75 L 65,00€

CRÉMANT D'ALSACE

ROSÉ BRUT DOMAINE HENRI KIEFFER FILS

0,1L 12,00€ / 0,75 L 69,00€

TAITTINGER BRUT RÉSERVE

0,75 L 115,00€ / 1,5 L 235,00€

TAITTINGER PRESTIGE ROSÉ BRUT

0,75 L 135,00€

RUINART BLANC DE BLANCS BRUT

0,75 L 165,00€

RUINART BRUT ROSÉ

0,75 L 165,00€

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

fjord trout tartar
cucumber / sour cream / dill

beef consommé
veal dumpling / julienne vegetables

veal loin medallions
celery mousseline / seasonal vegetables / potato gratin / truffle jus

warm chocolate cake
berries / vanilla ice cream

€89.00 per person
€76.00 without the 2nd course



MENU SUGGESTIONS

menu II

smoked eel
potato-lamb's lettuce salad / crème fraîche

homemade duck ravioli
madeira sauce / winter truffle

char fillet
pumpkin risotto / white truffle foam

pink roasted saddle of venison
chestnut spaetzle / red cabbage salad / celery / spiced jus

gingerbread mousse
spiced oranges / orange sorbet / speculoos

€102.00 per person

€85.00 without the 2nd course

€74.00 without the 2nd and 3rd course



MENU SUGGESTIONS

menu III

lamb's lettuce
bacon potato dressing / croutons

boiled beef (tafelspitz)
root vegetables / boiled potatoes / horseradish sauce

“kaiserschmarrn” (shredded pancake)
raisins / almonds / vanilla ice cream / applesauce

€57.00 per person



MENU SUGGESTIONS

winter menu (from november)

venison terrine
balsamic cherry / brioche

chestnut soup
cognac cream / chestnut chips

pink roasted bavarian duck breast
red cabbage / potato dumpling / mugwort jus

coupe denmark
vanilla ice cream / chocolate sauce / granola

€83.00 per person



MENU SUGGESTIONS

vegetarian options

beetroot carpaccio
citrus flavors / feta cheese / herb salad

mushroom tartar
lovage cream / hibiscus popcorn

chestnut soup
with cognac cream / chestnut chips

tagliatelle
winter truffle / white truffle foam

pumpkin risotto
candied pumpkin seeds / forest mushrooms / parmesan

homemade schlutzkräpfen
spinach / potato / alpine cheese



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

2025 Silvaner trocken.....	95,00€
Winzerhof Stahl, Franken	
2025 Müller-Thurgau „Hasennest“ trocken.....	95,00€
Winzerhof Stahl, Franken	
2024 Grauburgunder „Oberbergener Bassgeige“ trocken.....	95,00€
Weingut Franz Keller-Schwarzer Adler, Baden	
2023 Weissburgunder trocken.....	105,00€
Weingut Jochen Dreissigacker, Rheinhessen	
2020 Ruppertsberg Riesling Village trocken.....	110,00€
Weingut Dr.Bürklin-Wolf, Pfalz	
2024 Grüner Veltliner Federspiel „Kollmitz“ trocken.....	95,00€
Domaine Wachau, Österreich	
2021 Sauvignon Blanc „Ehrenhausener“ Fassreserve.....	105,00€
Weingut Tement, Südsteiermark	
2023 Wiener Gemischter Satz Ried Ulm Nussberg.....	110,00€
Weingut Wieninger, Wien	
2024 Albariño.....	110,00€
Fefiñanes, Rías Baixas, Spanien	
2023 Bourgogne Chardonnay Réserve du Bastion.....	110,00€
Chanson, Burgund	
2024 Terlaner.....	95,00€
Cantina Terlan, Südtirol	
2025 By Ott Rosé Côtes de Provence.....	89,00€
Domaine Ott, Provence	

OUR HOUSE BANQUET WINES

Wines from Magnum Bottles

Redwine

o.J. Vintages rot (Spätburgunder & St. Laurent).....	120,00€
Weingut Jochen Dreissigacker, Rheinhessen	
2019 Blaufränkisch.....	95,00€
Uwe Schiefer, Burgenland	
2022 Chianti Classico Ama (Sangiovese).....	120,00€
Castello di Ama, Toskana	
2023 Insoglio (Cabernet Sauvignon, Cabernet Franc, Merlot).....	130,00€
Tenuta di Biserno, Anthori, Toskana	
2021 Marqués de Murrieta (Tempranillo).....	120,00€
Rioja Reserva, Spanien	
2022 Côtes du Rhône "Sélection" (Syrah).....	95,00€
Château de Saint Cosme, Rhône	
2021 Château Peyrat (Cabernet Sauvignon, Cabernet Franc, Merlot).....	95,00€
Graves, Bordeaux	
2017 „Entre Nous“ Cuvée Prestige.....	90,00€
(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.

CONTACT

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Email: office@weinhaus-neuner.de

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