



Weinhaus Neuner Menu

amuse bouche

sour dough bread from Julius Brantner

marinated boiled veal

pickled pumpkin / beet root / pumpkin hollandaise

2022 Muscadet Sèvre-et-Maine sur lie "Les Gras Moutons"

Domaine de la Pépière, Loire 0,1L 9,-

spelt spinach spätzle

goat- and mountain cheese / melt and roast onions

2020 Grauburgunder „Oberbergener Bassgeige“ trocken

Weingut Franz Keller-Schwarzer Adler, Baden 0,1L 9,50

glazed monkfish

pumpkin / wild rice / ginger beurre blanc

2021 Vermentino di Monteverro

Monteverro, Toskana 0,1L 9,-

fried bavarian duck breast

red cabbage / potato dumpling

2018 Bourgogne Hautes Côtes de Nuits „Cuvée Louis Auguste“

Domaine David Duband, Burgund 0,1L 12,-

tyrolean nut cake

caramel sauce / crème fraîche / cranberry sorbet

2017 Beerenauslese SW

Weingut Velich, Burgenland 5cl 10,-

5 course menu 95,-

4 course menu 82,-

3 course menu 69,-

starter and soup

*marinated boiled veal
pickled pumpkin / beet root / pumpkin hollandaise
21,-*

*beef tartare of bavarian ox
fried egg / toasted brown bread / truffle
23,-*

*lettuce for two
crôutons / radish
7,50 p.p.*

*sword fish
tatar and tataki / wood mushroom / green peas
23,-*

*Neuner's beef consommé
sausage strudel / vegetable julienne
12, -*

*spelt spinach spätzle
goat- and mountain cheese / melt and roast onions
16,-*

main courses

*glazed monkfish
pumpkin / wild rice / ginger beurre blanc
38,-*

*fried bavarian duck breast
red cabbage / potato dumpling
30,-*

*braised beef shoulder
beans / bacon / parsnip / potato donuts
31,-*

*cap of rump boiled in stock
spinach / boiled potatoes / horseradish with apple
30,-*

*Viennese veal schnitzel,
potato salad or pan-fried potatoes,
cranberry–horseradish dip
34,-*

*Weinhaus Neuner special
Munich truffled chicken fricassee | puff pastry crust
29,-*

dessert

curd dumpling
plum compote / nougat
14,-

nut cake
caramel sauce / crème fraîche / cranberry sorbet
14,-

*“Kaiserschmarrn” oven-fresh
apple compote/ raisins / almonds / vanilla ice cream
from 2 persons – 25 min. time of preparing
28, -*

*cheese selection from Maître Affineur Günther Abt
raw milk cheese selection / ticino fig mustard
degustation (5 pc)
22,-*

*wine recommendation for dessert & cheese
2019 Gewürztraminer Grand Cru Winzenberg, Domaine Kieffer, Elsaß 0,1L 11,-
Port Tawny 20 years Graham`s 5cl 12,-*