



## **Weinhaus Neuner Wiesn Menu**

*amuse bouche*

*sour dough bread from Julius Brantner*

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*“Steckerlfisch”*

*pickled and flamed mackerel*

*radish / green apple / beet root*

*2021 Riesling „Schilfsandstein“ trocken*

*Weingut Jochen Beurer, Württemberg 0,1L 10,-*

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*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*

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*homemade pike dumplings*

*dill sauce / wild broccoli*

*2021 Müller-Thurgau „Hasennest“ trocken*

*Winzerhof Stahl, Franken 0,1L 7,50*

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*fried bavarian duck breast*

*red cabbage / potato dumpling*

*2020 Markgräfler Spätburgunder trocken*

*Weingut Martin Wassmer, Baden 0,1L 9,-*

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*curd dumpling*

*plum compote / nougat*

*2017 Beerenauslese SW*

*Weingut Velich, Burgenland 5cl 10,-*

*5 course menu 95,-*

*4 course menu 82,-*

*3 course menu 69,-*

***starter and soup***

*“Steckerlfisch”*

*pickled and flamed mackerel  
radish / green apple / beet root*

*19,-*

*beef tartare of bavarian ox*

*fried egg / toasted brown bread / truffle*

*23,-*

*lettuce for two*

*croutons / radish*

*7,50 p.p.*

*aspic of boiled beef*

*carrot / horse raddish / pumpkin seed oil*

*16,-*

*Neuner's beef consommé*

*sausage strudel / vegetable julienne*

*12, -*

*tagliatelle with chanterelles*

*tomato / lovage / sherry*

*18,-*

***main courses***

homemade pike dumplings  
dill sauce / wild broccoli / boiled potatoes  
32,-

*white halibut*  
*saffron risotto / salicorn / lobster bisque*  
36,-

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

*braised beef cheek*  
*chanterelles / tomato / gremolata*  
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,-

*tarte tatin from peach*  
*almond / yoghurt ice cream*  
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,-*