

ENGLISH

FOOD
&
DRINK



neuhäuser
am Gärtnerplatz

CAFE | RESTAURANT | BAR | PIZZA

22 FOOD

BREAKFAST

French breakfast 🌿 ^{3,17,18,Aa,I,K,M}	6,90
2 croissants with butter and jam	
Gärtnerplatz (weekends and public holidays) ^{6,9,9.1,18,Aa,G,M}	8,00
2 original Munich Weißwurst (veal sausages) with sweet mustard (Händlmaier) and pretzels	
Each additional Weißwurst	3,00
Avocado toast 🌿 ^{Aa,K}	10,50
Marinated Avocado and two fried eggs with lemon dressing on wholemeal toast	
Avocao toast with smoked salmon ^{Aa,Fi,K}	14,50
Marinated Avocado, smoked salmon, two fried eggs, beetroot and fresh goats' cheese hummus, lemon dressing and cherry tomatoes on wholemeal toast	
Farmer's breakfast ^{6,9,9.1,17,Aa,Ab,E,I,K}	12,50
Two fried eggs with fried bacon and fried potatoes, with butter and bread basket	
Fitness breakfast 🌿 ^{Aa,Ab,E,I,K}	14,50
Natural yoghurt with fresh fruit, marinated avocado, 1 boiled egg, butter, breadbasket and freshly squeezed orange juice (100 ml)	
Italian breakfast ^{Aa,Ab,E,I,K}	14,90
Parma ham, buffalo mozzarella and fresh tomatoes, thin omelette with spinach and Parmesan cheese filling, butter and bread basket	
Neuhauser special ^{6,9,9.1,17,Aabd,H,I,J,Jb,K}	15,50
Scrambled eggs with herbs, mountain cheese, Speck Alto Adige PGI, Swiss Birchermüsli with fresh fruit, jam, butter and bread basket	
Swiss Birchermüsli with fresh fruit 🌿 ^{Ad,H,I,J,Jb}	6,50
Cheese platter 🌿 ^I	7,50

EGGS & OMELETTES

Two plain scrambled or fried eggs 🌿 ^K	5,50
Two scrambled or fried eggs ^K	6,90
With your choice of bacon ^{6,9,9.1,17} Ham ^{6,9,9.1,17} Tomatoes Spinach 🌿	
Plain omelette 🌿 ^K	6,90
Omelette ^K	8,50
With your choice of fresh vegetables Cheese ^I and tomato 🌿 Ham ^{6,9,9.1,17} and mushroom	

INFO

Breakfast:

Monday to Friday 10:00 a.m. – 11:30 a.m.
Saturdays, Sundays and Public holidays 9:00 a.m. – 4:00 p.m.

STARTERS

Bruschetta Classic  ^{Aa, I}	6,90
Roasted bread with fresh tomatoes, onions, basil	
Tris di Bruschetta ^{Aa, I}	9,90
Roasted bread with Basil pesto, tomatoes Cream cheese, avocado, mountain cheese Olive pâté, Parma ham	
Mozzarella Caprese  ^I	13,90
Buffalo mozzarella Tomatoes Basil	
Burrata  ^I	13,90
Burrata cheese Artichokes alla Romana Cherry tomatoes Mint	
Grilled Goats' Cheese  ^{I, Jc}	14,50
With forest honey and walnuts on rocket lettuce	
Neuhauser Antipasti ^{6,9,9.1,17,I}	14,90
Speck Alto Adige PGI Grilled vegetables Mountain cheese Olives	
Vitello Tonnato ^{F, I, K, M, N}	15,90
Veal with homemade tuna sauce Capers	
Beef Carpaccio ^I	16,90
Thinly sliced raw beef Parmesan cheese Rocket lettuce	
Gambas  ^C	16,90
Prawns fried in garlic oil Fresh herbs Red chili	

SOUPS

Minestrone  ^{B, M, N}	6,90
Vegetable soup	
Zuppa di Pomodoro  ^{A, B, G, J, K}	6,90
Cream of tomato soup	

SALADS

Insalata Mista  ^{B, G, I, M}	6,90
Mixed salad	
Insalata Pomodoro 	8,90
Fresh tomatoes with red onions and rocket lettuce	
Insalata Caesar ^{18, Aa, B, F, G, I, K, M}	13,90
Romaine lettuce, Caesar dressing, cherry tomatoes, croûtons and Parmesan cheese 	
Optionally with added turkey strips	15,90
or with added prawns ^C	16,90
Niçoise Salad ^{F, K}	14,90
Mixed salad with tuna, red onions, egg, olives and sweet corn	
Insalata di Tacchino ^{Aa, K}	15,90
Mixed salad with breaded turkey strips	
Neuhauser Salad ^{18, E}	14,90
Mixed salad with mushrooms in sweet chili sauce and sesame seeds with grilled vegetables 	
Optionally with marinated turkey strips	15,90
or with prawns ^C	16,90
Rucola Gambas e Parmigiano ^{C, I}	16,90
Rocket lettuce with prawns, Parmesan cheese shavings and cherry tomatoes	

PASTA

Penne Arrabiata ^{Aa,M} with tomato sauce and fresh garlic 🌿🌿	11,90
Spaghetti Napoli ^{Aa,M} with tomato sauce	11,90
Spaghetti Aglio e Olio ^{Aa,M} with fresh garlic, peperoncino and olive oil	11,90
Tagliatelle Emiliana ^{6,9,9.1,17,Aa,I,M} with peas, ham and mushrooms in cream sauce	12,40
Spaghetti Amatriciana ^{6,9,9.1,17,Aa,B,M} with bacon, onions, tomato sauce, fresh basil	12,90
Spaghetti Carbonara ^{6,9,9.1,Aa,I,K,M} with Speck Alto Adige PGI and eggs	13,40
Spaghetti Italiana ^{Aa,I,M} with fresh cherry tomatoes, baby mozzarella and basil	14,40
Penne 4 Formaggi ^{Aa,I,N} with a cheesy cream sauce	14,90
Tagliatelle Bolognese ^{Aa,B,M} with ground beef	14,90
Linguine Integrale ^{Aa,I} Wholewheat linguine with pesto rosso and fresh seasonal vegetables	14,90
Lasagne ^{Aa,B,I,K,M} with ground beef, topped with melted cheese (homemade)	15,50
Orecchiette Salsiccia ^{6,9,9.1,Aa,I,M,N} with Italian sausage and Swiss chard in a white wine and tomato sauce, sun-dried tomatoes and grated Parmesan cheese	15,90
Strozzapreti con ragù di Vitello in bianco ^{Aa,B,G,I,M,N} with white veal ragout, carrots and celery in white wine sauce	16,90
Tagliatelle Salmone e Avocado ^{Aa,F,G,I,Ja,K,M} with fresh salmon and avocado in a creamy tarragon and almond cream sauce	17,50
Tagliatelle di Manzo ^{Aa,I} with beef strips, mushrooms and cherry tomatoes in cream sauce	18,90
Spaghettoni e Gamberoni ^{Aa,C,M} with black tiger prawns in white wine sauce, fresh cherry tomatoes und fresh garlic	19,90
Caramelle al Tartufo ^{9,18,Aa,B,C,F,G,H,I,J,K,L,M} in white truffle butter sauce with fine shavings of black Italian truffle	19,90






VEGETARIAN PIZZA

INFO

Pane  ^{Aa}	8,50
Tomato sauce Garlic Basil	
Margherita  ^{Aa,I}	11,90
Tomato sauce Mozzarella Extra Virgin olive oil	
Funghi  ^{Aa,I}	12,90
Tomato sauce Mozzarella Mushrooms	
Vegetariana  ^{3,Aa,I,N}	14,90
Tomato sauce Mozzarella Courgette Aubergine Pepper Mushrooms Balsamic onions	
Capra  ^{Aa,I}	14,90
Tomato sauce Mozzarella Fresh goats' cheese Golden cherry tomatoes Rosemary	
Caprese  ^{Aa,I}	14,90
Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Basil	
Contadina  ^{Aa,I}	15,40
Tomato sauce Mozzarella Aubergine Rocket lettuce Parmesan cheese	
Primavera  ^{Aa,I}	15,90
Cherry tomatoes Baby mozzarella Rocket lettuce	
Bufala  ^{Aa,I}	15,90
Tomato sauce Buffalo mozzarella Oregano Basil Extra Virgin olive oil	
Burrata  ^{Aa,I}	16,90
Tomato sauce Burrata cheese Walnut Basil pesto Golden cherry tomatoes	
4 Formaggi  ^{Aa,I}	16,90
Without tomato sauce Mozzarella Gorgonzola cheese Emmentaler Parmesan cheese	
Truffle  ^{Aa,I}	19,90
Tomato sauce Mozzarella Black Italian truffle Truffle oil	

All pizzas are made with homemade tomato sauce
and original Galbani mozzarella
(See ingredients list for exceptions)

PIZZA WITH FISH

Tonno  ^{Aa,F,I}	14,90
Tomato sauce Mozzarella Tuna Red onions	
Napoli  ^{Aa,F,I}	14,90
Tomato sauce Mozzarella Olives Anchovies Capers	
Avocado  ^{Aa,F,I}	15,90
Tomato sauce Mozzarella Smoked salmon Marinated avocado Chives	
Vitello Tonnato  ^{Aa,F,I}	18,90
Tomato sauce Mozzarella Veal Tuna sauce Cherry tomatoes	
Gambas  ^{Aa,C,I}	19,90
Tomatensauce Mozzarella Gambas Grated zucchini Golden cherry tomatoes Basil	

PIZZA WITH MEAT

INFO

Salami ^{6,9,9.1,Aa,I}	13,40
Tomato sauce Mozzarella Salami	
Prosciutto ^{6,9,9.1,17,Aa,I}	13,40
Tomato sauce Mozzarella Ham	
Regina or as Calzone ^{6,9,9.1,Aa,I}	13,90
Tomato sauce Mozzarella Mushrooms Ham	
Casereccia ^{6,9,9.1,Aa,I}	14,40
Tomato sauce Mozzarella Gorgonzola cheese Spicy Italian Spianata salami	
Turca ^{6,9,9.1,14,18,Aa,I}	14,90
Tomato sauce Mozzarella Spicy Turkish beef salami with garlic Olives Chili	
Zola ^{6,9,9.1,Aa,I}	15,90
Tomato sauce Mozzarella Gorgonzola cheese Spicy Italian Spianata salami	
Diavola ^{6,9,9.1,Aa,I}	15,90
Tomato sauce Mozzarella Olives Chili Spicy Italian Spianata salami	
Tirol ^{3,6,9,9.1,17,Aa,I,N}	15,90
Tomato sauce Mozzarella Speck Alto Adige PGI Balsamic onions Mountain cheese	
Capricciosa ^{6,9,9.1,17,Aa,I}	15,90
Tomato sauce Mozzarella Olives Artichoke Mushroom Peperoni Ham	
Neuhauser ^{Aa,I}	16,40
Tomato sauce Mozzarella Rocket lettuce Cherry tomatoes Parma ham Parmesan cheese	
Golosa ^{6,9,9.1,Aa,I}	16,40
Tomato sauce Mozzarella Artichokes Spicy Italian Spianata salami Olives Onions	
Chef ^{6,9,9.1,Aa,I}	16,90
Tomato sauce Mozzarella Fresh cherry tomaoes Rocket lettuce Sheep's cheese Spicy Italian Spianata salami	
Ela ^{6,9,9.1,Aa,I}	17,90
Tomato sauce Mozzarella fresh spicy Italian Salsiccia Mushrooms Dried tomatoes Basil	
Pizza del Pizzaiolo ^{6,9,9.1,Aa,I}	17,90
Tomato sauce Mozzarella Ham Spicy Italian Spianata salami Rocket lettuce Parmesan cheese	
Atila ^{6,9,9.1,14,Aa,I}	18,90
Tomato sauce Buffalo mozzarella Dried tomatoes Turkish garlic sausage Basil	

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and original Galbani mozzarella
(See ingredients list for exceptions)

MEAT

Piccata Lombarda ^N	24,50
Veal medaillons with lemon in white wine sauce and vegetables	
Wiener Schnitzel ^{Aa,K}	25,90
Veal with cranberries, fried potatoes and side salad	
Entrecôte steak	26,90
With rosemary and caper salsa and potatoes	
Tagliata di Manzo	26,90
Beef sirloin steak with rocket lettuce, grated Parmesan cheese and balsamic creme	

FISH

Babycalamari alla Griglia ^L	24,50
Grilled baby squid served with fresh mixed salad	
Salmone alla Griglia ^F	26,50
Grilled salmon served with your choice of fresh mixed salad or grilled seasonal vegetables	
Scampi alla Griglia ^C	28,50
Grilled king prawns served with fresh mixed salad	

DESSERT

Panna Cotta ^I	6,90
Tiramisù ^{3,4,Aa,I,Ja,K}	6,90
Crema Catalana ^{I,Ja,K}	6,90
Catalan cream dessert topped with a crunchy caramel layer and with almonds	
Tartufo Nero ^{Aa,I,J,Jb,K,M}	7,50
Classic semifreddo made with sabayon and chocolate cream, topped with cocoa and small, candied hazelnut pieces	
Tortino al Cioccolato ^{Aa,B,C,D,E,F,G,H,I,J,K,L,M,N}	7,50
Chocolate soufflé with a liquid centre and mango sorbet	
Cake ^{Aa,I,K}	5,90
Please ask our staff what's on offer!	

22 DRINKS

DRINKS

— APERITIFS

Aperol Spritz ^{2,3,N}	8,50
Aperol Prosecco Soda Orange	
Campari Spritz ^{2,3,N}	8,50
Campari Prosecco Soda Orange	
Sarti Spritz ^{3,N}	8,50
Sarti (Italian blood orange) Prosecco Soda Lime	
Neuhauser Spritz ^{3,9,N}	8,50
Rosé wine Elderflower syrup Mint Soda Lime	
Hugo ^{3,9,N}	8,50
Prosecco Elderflower syrup Mint Soda Lime	
Lillet Berry ^{2,18,N}	8,50
Lillet Blanc Fever-Tree Premium wild berry Seasonal berries	
Cassis Spritz ^N	8,50
Cassis liqueur Prosecco Soda Lemon Mint	
Limoncello Spritz ^{3,N}	8,50
Pallini Limoncello Prosecco Soda Lemon Mint	
Negroni ^{2,3,11,17,N}	11,90
Gin Campari Red Vermouth Orange	

— APERITIFS NON-ALCOHOLIC

Diva ³	6,90
Sanbitter Pink grapefruit juice Soda Orange	
Passione ^{2,3}	6,90
Crodino Passion fruit juice* Orange Mint	
Virgin Hugo ^{3,9,18}	7,90
Ginger ale Elderflower syrup Soda Mint Lime	
Virgin Mule ^{6,18}	7,90
Ginger beer Lime juice Cucumber Lime	
Bernstein Spritz	7,90
Amber tonic lavender Soda Lime Rosemary	
Rubin Tonic	7,90
Rubin juniper hibiscus Soda Lime Berries	

— LONGDRINKS

Campari Soda ³	8,50
Campari Orange ³	10,50
Moscow Mule ^{6,18}	11,50
Vodka Ginger beer Lime Cucumber	
Munich Mule ^{6,18}	11,50
Gin Ginger beer Lime Cucumber	
Gin and Tonic ^{2,18}	11,50
Gin Tonic water Lime	
Cuba Libre ^{3,4,18}	11,50
Rum Coca Cola Lime	

— SOURS

Whiskey Sour	11,90
Bourbon Whiskey Lemon juice Sugar syrup	
Amaretto Sour ³	11,90
Amaretto Lemon juice Sugar syrup	
Aperol Sour ³	11,90
Aperol Orange juice Lemon juice Powder sugar	

— COCKTAILS

Espresso Martini	11,90
Vodka Coffee liqueur Espresso	
Negroni Sbagliato ³	11,90
Campari Prosecco Red Vermouth Orange	
Gin Fizz	11,90
Gin Lemon juice Sugar syrup Soda	
Berry-Mojito	11,90
Rum Lime juice Brown sugar Seasonal berries Soda Mint	

BEER

Hacker-Pschorr Münchner Hell lager on tap ^{Ac}	500 ml	5,10
Hacker-Pschorr Münchner Kellerbier unfiltered lager ^{Ac}	500 ml	5,50
Paulaner Münchner Hell alkoholfrei non-alcoholic lager ^{Ac}	500 ml	5,10
Paulaner Hefe-Weißbier Naturtrüb naturally cloudy wheat beer on tap ^{Aa,Ac}	500 ml	5,50
Paulaner Hefe-Weißbier Dunkel dark wheat beer ^{Aa,Ac}	500 ml	5,50
Paulaner Hefe-Weißbier Leicht light wheat beer ^{Aa,Ac}	500 ml	5,50
Paulaner Hefe-Weißbier alkoholfrei non-alcoholic wheat beer ^{Aa,Ac}	500 ml	5,50
Fürstenberg Premium Pilsener ^{Ac}	330 ml	4,50
Lemon wheat beer ^{18,Aa,Ac}	500 ml	5,50
Shandy ^{3,6,17,18,Ac}	500 ml	5,10

SOFT DRINKS

Juices & Nectars* Naturally cloudy apple Pink grapefruit* Orange Mango Passion fruit* Black currant* Rhubarb*	200 ml	3,90
Fruit juice spritzers (your choice)	400 ml	4,80
Elderflower spritzer (with syrup) ^{3,9}	400 ml	4,80
Freshly squeezed orange juice	200 ml	4,90
Red Bull ^{3,4,5,15,18} Sugar free ^{1,3,4,5,13,15,18} Red Edition ^{3,4,5,15,18}	250 ml	4,90
Fever-Tree Indian tonic water ^{2,18} Mediterranean tonic water ^{2,18} Bitter lemon ^{2,6,18} Ginger ale ^{3,18} Ginger beer ^{6,18}	200 ml	4,50
Coca Cola ^{3,4,18} zero ^{1,3,4,13,18} light ^{1,3,4,13,18} Fanta ^{3,6,17,18}	200 ml	3,90
Sanbittèr ³	100 ml	3,00
Crodino ^{2,3}	100 ml	3,00
Lemonade ¹⁸	400 ml	4,80
Paulaner Spezi ^{3,4,6,17,18}	400 ml	4,80
Trade Islands iced tea Peach ^{9,18} Mango-Passion ^{3,9,18} Pomegranate ^{3,6,9,18}	330 ml	4,50

INFO
All nectars are marked with a star

WATER

San Pellegrino	Sparkling mineral water	250 ml	3,60
San Pellegrino	Sparkling mineral water	750 ml	7,30
Acqua Panna	Still mineral water	250 ml	3,60
Acqua Panna	Still mineral water	750 ml	7,30
Tafelwasser		200 ml	2,30
Tafelwasser		400 ml	4,10

HOT DRINKS

Coffee ⁴			3,90
Espresso ⁴			2,80
Espresso macchiato ^{4,i}			3,00
Espresso doppio ⁴			4,60
Espresso doppio macchiato ^{4,i}			4,80
Cappuccino ^{4,i}			4,30
Large cappuccino ^{4,i}			4,80
Latte macchiato ^{4,i}			4,80
Affogato (Espresso with vanilla ice cream) ^{4,i}			4,80
Chai latte ¹			5,50
Hot chocolate (with milk and cream) ¹			5,50
Hot lemon with fresh lemon juice			5,50
Fresh ginger with honey			5,50
Organic teas from Julius Meinl			5,50
Darjeeling Green Tea Mint Mountain Herbs Fruit Symphony			

INFO

We are happy to serve all of our coffees as decaf
or with lactose-free milk (surcharge of 0.60)
or with vegan oat milk (surcharge of 0.60)

SPIRITS

GIN

Tanqueray Ten (47,3 %)	40 ml	8,00
Malfy (41 %) Gin Originale con Limone Rosa con Arancia	40 ml	8,00
Sipsmith London (41,6 %)	40 ml	9,00
The Duke (45 %)	40 ml	9,00
Hendrick's (44 %)	40 ml	10,00
Beefeater 24 (40 %)	40 ml	10,00
Monkey 47 (47 %)	40 ml	11,00
The Illusionist (45 %)	40 ml	11,00
Gin Sul (43 %)	40 ml	11,00
Gin Mare (42,7 %)	40 ml	12,00

VODKA

Absolut Vodka (40 %)	40 ml	7,00
Belvedere (40 %)	40 ml	9,00
Grey Goose (40 %)	40 ml	10,00

BITTER

Fernet Branca (39 %)	40 ml	5,90
Jägermeister (35 %)	20 ml	3,50
Ramazzotti (30 %)	40 ml	5,90
Averna (29 %)	40 ml	5,90

GRAPPA

Nonino Chardonnay (41 %) ^N	20 ml	6,50
Nonino Moscato (41 %) ^N	20 ml	6,50
Nonino Merlot (41 %) ^N	20 ml	6,50
Gaja Barolo (42 %) ^N	20 ml	15,50

LIQUEURS

Sambuca Molinari (40 %)	20 ml	3,50
Baileys Irish Cream (17 %) ^{3,4,18,1}	40 ml	6,50
Pallini Limoncello (28 %) ^{3,6}	20 ml	4,00
Frangelico Haselnuss, Barbero (20 %) ^{3,1b}	20 ml	4,00

WHISKY & WHISKEY

Jim Beam (40 %)	40 ml	7,00
Jack Daniel's (40 %)	40 ml	7,00
Elijah Craig (47 %)	40 ml	10,00
Johnnie Walker Black Label (40 %) ³	40 ml	8,00
Chivas Regal, 12 Years (40 %)	40 ml	8,00
Glengoyne Highlands, 10 Years (40 %) ³	40 ml	9,00
Glenmorangie The Original Highlands, 10 Years (40 %)	40 ml	10,00
Glenfiddich Speyside, 12 Years (40 %) ³	40 ml	9,00
Jura Islands, 12 Years (40 %)	40 ml	11,00
Lagavulin Islay, 16 Years (43 %) ³	40 ml	21,00
Dalmore Highlands, 15 Years (40 %) ³	40 ml	22,00
John Jameson (40 %) ³	40 ml	7,00
Red Breast, 12 Years (40 %)	40 ml	13,00
Teeling (46 %)	40 ml	10,00
Pike Creek, 10 Years (42 %)	40 ml	8,00

INFO

Our range includes other spirits.
Ask our staff for yours
desired drink.

ZZ WINES

SPARKLING WINES

INFO

All wines and sparkling wines contain sulphites

	100 ml	750 ml
<p>Soligo Prosecco Frizzante D.O.C. Treviso, Italy Cantina Colli del Soligo Dry Full-bodied Lightly carbonated Spicy finish</p>	4,90	28,00
<p>Chandon Garden Spritz Mendoza, Argentina Moët & Chandon Cuvée from Chardonnay, Pinot Noir & Sémillion grapes flavored with Orangenbitter bright rosé</p>		49,00
<p>Veuve Clicquot Reserve Cuvee Reims, France Veuve Clicquot Dry Fine bubbles Balanced Aromatic</p>		85,00
<p>Moët Chandon ICE Impérial Épernay, France Moët & Chandon Sweet Intense Fruity</p>		95,00
<p>R de Ruinart Brut Reims, France Maison Ruinart Dry Fine Fresh Fruity</p>		99,00
<p>Ruinart Brut Rosé Reims, France Maison Ruinart Dry Full-bodied Gentle bubbles</p>		119,00
<p>Ruinart Blanc de Blancs Reims, France Maison Ruinart Dry Delightful freshness Intense flavour</p>		119,00
<p>Dom Perignon Blanc Épernay, France Moët & Chandon Dry Lively Vivacious Tart</p>		339,00

WHITE WINE

INFO

All wines and sparkling wines contain sulphites

	100 ml	200 ml	750 ml
Custoza Terre in Fiore D.O.C. Veneto, Italy Cantina di Custoza Dry Fruity Harmonious	4,50	6,90	24,50
Grauburgunder Tradition QW Palatinate, Germany Bergdolt-Reif & Nett Dry Light Lively acidity	4,50	6,90	24,50
Chardonnay QW Mosel, Germany Weingut Klaus Lotz Dry Fresh Pleasant acidity Fruity nose	4,50	6,90	24,50
Ayler Riesling Schiefermineral Saarland, Germany Weber Margarethenhof Dry Vineyard peach A hint of Mango Refreshing acidity Mineral	4,70	7,50	25,50
San Vigilio Lugana D.O.C Lombardy, Italy Selva Capuzza Dry Young Fresh Drinkable	5,10	7,90	26,50
Grüner Veltliner Löss QW Kamptal, Austria Weingut Jurtschitsch Organic Dry Elegant Fresh	5,10	7,90	26,50

ROSÉ WINE

	100 ml	200 ml	750 ml
Bardolino Chiaretto D.O.C Veneto, Italy Cantina di Custoza Dry Fruity Drinkable	3,90	5,90	19,50
Rose vom Zweigelt QW Kamptal, Austria Weingut Johann Topf Dry Refreshing Fruity	4,50	6,90	24,50
Whispering Angel A.O.P. Provence, France Cave d'Esclans Dry Mineral Balanced	6,50	11,90	39,90

RED WINE

	100 ml	200 ml	750 ml
Montepulciano D.O.C. Abruzzo, Italy Cantina Tollo Dry Fruity Smooth	3,90	5,90	20,50
Primitivo di Puglia I.G.T. Apulia, Italy A Mano Dry Complex Smooth tannins Fine barrique notes	4,50	6,90	24,50
Syrah Vin de Pays d' OC Languedoc, France Domaine De La Baume Dry Fruity Balanced	4,50	6,90	24,50
Chianti Classico D.O.C.G. Tuscany, Italy Borgo Scopeto Dry Vibrant Long finish	4,70	7,50	25,50
Ripasso Montere Valpolicella Superiore D.O.P. Veneto, Italy Ca' De Rocchi Casa Vitivinicola Tinazzi Dry Lovely barrique notes Smooth tannins	5,90	9,50	34,50

INFO

All wines and
sparkling wines
contain sulphites

WINE SPRITZERS

	200 ml	400 ml
Wine spritzers (white, rosé, red)	5,50	8,90

GENERAL

- All prices in euros including statutory VAT.
- Vegetarian dishes are indicated by 🌿, spicy dishes are indicated by 🌶️.
- Modifications / extras subject to a surcharge.
- **Dishes from the pizzeria and the kitchen are served separately, which may mean it is not possible for all dishes for one table to be served together.**
- **Opening hours:**

Monday to Friday	10:00 a.m. – 1:00 p.m. (Kitchen closes at 11:00 p.m.)
Saturdays, Sundays, Public holidays	9:00 a.m. – 1:00 a.m.
- **Breakfast:**

Monday to Friday	10:00 a.m. – 11:30 a.m.
Saturdays, Sundays, Public holidays	9:00 a.m. – 4:00 p.m.
- **Lunch:**

Monday to Friday (except on Public holidays)	11:30 a.m. – 2:30 p.m.
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Please ask our staff according to our current lunch dishes
- **Pizzeria:**

Monday to Thursday and Sundays	11:30 a.m. – 11:00 p.m.
Fridays and Saturdays	11:30 a.m. – 12:00 a.m.
- **Dinner:** Also note our menu board!

ADDITIVES USED

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| <ul style="list-style-type: none"> 1 With sweeteners 2 Contains quinine 3 With colourants <ul style="list-style-type: none"> 3.1 May affect children's activity and attention 4 Contains caffeine <ul style="list-style-type: none"> 4.1 Contains caffeine. Not suitable for children, pregnant women and persons who are sensitive to caffeine 5 With taurine 6 With antioxidants 7 With phosphate 8 With protein <ul style="list-style-type: none"> 8.1 With milk protein, 8.2 Starch 9 With preservatives <ul style="list-style-type: none"> 9.1 With nitrate salting mix, 9.2 With nitrate | <ul style="list-style-type: none"> 10 Waxed 11 Sulphur dioxide (greater than 10 mg/kg or 10 mg/l) 12 Blackened 13 Contains a source of phenylalanine (e.g. aspartame) 14 With flavour enhancer 15 High caffeine content. Not recommended for children or women who are pregnant or breastfeeding (drinks with more than 150 mg of caffeine per litre – here 300 mg) 16 Made from ground meat 17 Stabilisers 18 Acidifiers / acidity regulators 19 Genetically modified |
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ALLERGENIC SUBSTANCES USED

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| <ul style="list-style-type: none"> A Cereals containing gluten and products thereof (a. wheat, b. rye, c. barley, d. oats, e. spelt, f. kamut, hybrids of the above) B Celery and products thereof C Crustaceans and products thereof D Lupin and products thereof E Sesame seeds and products thereof F Fish and products thereof G Mustard and products thereof H Peanuts and products thereof | <ul style="list-style-type: none"> I Milk and dairy products (incl. lactose) J Nuts and nut products (a. almond, b. hazelnut, c. walnut, d. cashew, e. pecan, f. Brazil nut, g. pistachio, h. macadamia nut o. i. Queensland nut) K Eggs and products thereof L Molluscs and products thereof M Soybeans and products thereof N Sulphite (at concentrations of at least 10 mg/kg or 10 mg/l) |
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LOCATIONS

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Expected to open
at the end of 2023

ONLINE-RESERVATION:

www.cafeneuhauser.de



neuhauser
am Gärtnerplatz