

ENGLISH

FOOD
&
DRINK



neuhauser

CAFE | RESTAURANT | BAR | HOLZOFENPIZZA

22 FOOD

MORNING TO NIGHT

Frühstück	Saturdays, Sundays, Public holidays	from 11:00a.m. to 4:00 p.m.
Lunch	Monday to Friday (except on public holidays)	from 11:30 a.m. to 2:30 p.m.
	Soup of the day	6,50
	Pasta of the day	10,90
	Salad of the day	10,90
	Pizza of the day	10,90
	Dish of the day	10,90
Dinner	Also note our menu board!	





BREAKFAST

Farmer's breakfast <small>6,9,9.1,17,Aa,Ab,E,I,K</small>		12,50
Two fried eggs with fried bacon and fried potatoes, with butter and a bread basket		
Avocado toast <small>Aa,K</small>		10,50
Marinated Avocado and two fried eggs with lemon dressing on wholemeal toast		
Avocao toast with smoked salmon <small>Aa,F,I,K</small>		14,50
Marinated Avocado, smoked salmon, two fried eggs, beetroot and fresh goats' cheese hummus, lemon dressing and cherry tomatoes on wholemeal toast		
Fitness breakfast <small>Aa,Ab,E,I,K</small>		14,50
Natural yoghurt with fresh fruit, marinated avocado, 1 boiled egg, butter, bread basket and freshly squeezed orange juice (100 ml)		
Cheese breakfast <small>Aa,Ab,E,I,K</small>		14,90
Boiled egg, jam, honey, cheese selection and grapes, butter and bread basket		
Italian breakfast <small>Aa,Ab,E,I,K</small>		14,90
Parma ham, buffalo mozzarella and fresh tomatoes, thin omelette with spinach and Parmesan cheese filling, butter and bread basket		
Neuhauser Spezial <small>6,9,9.1,17,Aabd,H,I,J,Jb,K</small>		15,50
freshly squeezed orange juice (0,1 l), 2 fried eggs with bacon or ham, plain natural yogurt with fresh fruit, jam, butter and a bread basket		
Boiled Egg <small>I</small>		1,50
Swiss Birchermüesli with fresh fruit <small>Ad,H,I,J,Jb</small>		6,50
Bread basket		2,50
Butter, Nutella, Honey, Jam (each)		1,20
Smoked salmon with creamed horseradish <small>6,17,18,F,I,N</small>		8,50




EGGS & OMELETTES

Two plain scrambled or fried eggs <small>K</small>		5,50
Two scrambled or fried eggs <small>K</small>		6,90
With your choice of Tomatoes Spinach <small>I</small>		
Bacon <small>6,9,9.1,17</small> Ham <small>6,9,9.1,17</small>		
Plain omelette <small>K</small>		6,90
Omelette <small>K</small>		8,50
With your choice of fresh vegetables Cheese <small>I</small> and tomato <small>I</small>		
Ham <small>6,9,9.1,17</small> and mushroom		

STARTERS

Bruschetta  ^{Aa, I}	6,90
Roasted bread Fresh tomatoes Onions Basil	
Mozzarella Caprese  ^I	12,50
Buffalo mozzarella Tomatoes Basil	
Antipasti Verdura  ^{I, C}	12,90
Grilled vegetables	
Vitello Tonnato ^{F, J, K, M, N}	15,90
Veal Homemade tuna sauce Capers	
Beef Carpaccio ^I	16,90
Thinly sliced raw beef Parmesan cheese Rocket lettuce	
Gambas Aglio e Olio  ^C	16,90
Marinated prawns 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	
Zuppa di Patate  ^{A, B, G, J, K}	7,50
Fresh creamy potato soup truffle oil	


SALADS

Insalata Mista  ^{B, G, I, M}	6,90
Mixed salad	
Insalata Pomodoro 	8,90
Fresh tomatoes with red onions and rocket lettuce	
Rucola e Parmigiano 	11,40
Rocket lettuce with freshly shaved Parmesan cheese and cherry tomatoes	
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 beef strips	16,90
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 Pollo ^{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 beef strips	16,90
or with prawns ^C	16,90
Rucola e Gambas ^{C, J}	16,90
rocket lettuce with fresh tomatoes, prawns and marinated avocado	
Insalata Salmone e Pecora ^{Aa, K}	16,90
Mixed salad with smoked salmon, grilled sheep's cheese and creamed horseradish	

PASTA

Penne Arrabiata  <small>Aa,M</small>	11,90
with spicy tomato sauce, garlic	
Tagliatelle Emiliana <small>6,9,9.1,Aa,I,K,M</small>	12,40
with peas, ham and mushrooms in cream sauce	
Tagliatelle Salmone e Zucchine	15,90
with fresh salmon and zucchini in aurora sauce	
Tagliatelle di Manzo	18,90
with beef strips, mushrooms and cherry tomatoes in cream sauce	
Spaghetti Aglio e Olio  <small>Aa,M</small>	11,90
with fresh garlic, peperoncino and olive oil, slightly spicy	
Spaghetti Napoli 	11,90
with tomato sauce	
Spaghetti Carbonara <small>6,9,9.1,Aa,I,K,M</small>	12,90
with bacon, egg and cream sauce	
Spaghetti Amatriciana <small>6,9,9.1,17,Aa,B,M</small>	12,90
with bacon, onions, tomato sauce, fresh basil	
Spaghetti Italiana  <small>Aa,I,M</small>	13,40
with cherry tomatoes, baby mozzarella and basil	
Spaghetti Bolognese <small>Aa,B,M</small>	13,90
with ground beef	
Whole Wheat Spaghetti Verdura  <small>Aa,I</small>	14,90
with vegetables in light rosemary tomato sauce	
Spaghetti Frutti di Mare <small>6,9,9.1,Aa,I,M,N</small>	16,50
with seafood in tomato white wine sauce	
Spaghetti Gambas e Spinaci <small>Aa,B,G,I,M,N</small>	17,90
with prawns and spinach in tomato white wine sauce	
Lasagne <small>Aa,B,I,K,M</small>	15,50
with ground beef, topped with melted cheese (homemade)	
Rigatoni 4 Formaggi 	14,90
with a cheesy cream sauce	
Rigatoni al Pasticcio	15,90
with ham, mushrooms, peas, and ground beef, in tomato cream sauce, topped with melted cheese	

RICE

Risotto Boscaiola  <small>Aa,M</small>	16,50
with mushrooms, onions, tomatoes and herbs in white wine cream sauce	
Risotto Frutti de Mare	16,50
with seafood in tomato white wine sauce	

**BIS 17:00 UHR GIBT ES PIZZA WAHLWEISE KLEIN (CA. 28 CM) ODER GROSS (CA. 38 CM).
AB 17:00 UHR GIBT ES PIZZA AUSSCHLIESSLICH GROSS.**

INFO

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

WOOD FIRED PIZZA VEGETARIAN

	KLEIN	GROSS
Pizza Pane ^{Aa} Tomato sauce Garlic Basil	7,50	8,50
Margherita ^{Aa,I} Tomato sauce Mozzarella	10,90	12,40
Funghi ^{Aa,I} Tomato sauce Mozzarella Mushrooms	11,40	12,90
Caprese ^{Aa,I} Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Basil	13,40	14,90
Romeo und Julia ^{Aa,I} Tomato sauce Mozzarella Cherry tomatoes Ricotta Spinach	13,40	14,90
Vegetariana ^{Aa,I} Tomato sauce Mozzarella Zucchini Mushrooms egg-plant Spinach Peppers	13,40	14,90
Italia ^{Aa,I} Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Spinach	13,90	15,40
Contadina ^{Aa,I} Tomato sauce Mozzarella Egg-plant Rocket lettuce Parmesan cheese	13,90	15,40
Tartufata ^{Aa,I} without Tomato sauce Mozzarella Mushrooms Rocket lettuce Parmesan cheese Truffle oil	13,90	15,40
Primavera ^{Aa,I} Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Rocket lettuce	14,40	15,90
4 Formaggi ^{Aa,I} without Tomato sauce Mozzarella Gorgonzola cheese Emmentaler Parmesan cheese	15,40	16,90
Bufala ^{Aa,I} Tomato sauce Buffalo mozzarella Oregano Fresh basil	15,90	17,40

WOOD FIRED PIZZA WITH FISH AND SEAFOOD

Tonno ^{Aa,F,I} Tomato sauce Mozzarella Tuna Red onions	12,40	13,90
Napoli ^{Aa,F,I} Tomato sauce Mozzarella Black olives Anchovies Capers	12,40	13,90
Pantera Rosa Tomato sauce Mozzarella Smoked salmon Spinach	12,90	14,40
Frutti di Mare Tomato sauce Mozzarella Seafood	13,40	14,90
Mamma Mia Tomato sauce Mozzarella Tuna Peppers Sweet corn Onions	13,40	14,90
Mare Monte Tomato sauce Mozzarella Seafood Green olives Red onions Cherry tomatoes Rocket lettuce	16,40	17,90

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**WOOD FIRED PIZZA
WITH MEAT**

	KLEIN	GROSS
Salami ^{6,9,9.1,Aa,I,G} Tomato sauce Mozzarella Salami	11,90	13,40
Prosciutto ^{6,9,9.1,17,Aa,I} Tomato sauce Mozzarella Ham	11,90	13,40
Casereccia ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Spicy Italian salami	12,40	13,90
Regina or as Calzone ^{Aa,I,6,9,9.1} Tomato sauce Mozzarella Mushrooms Ham	12,40	13,90
Hawaii ^{Aa,I,6,9,9.1} Tomato sauce Mozzarella Ham Pineapple	12,40	13,90
Rustica Tomato sauce Mozzarella Bacon Onions Peppers	12,90	14,40
Americana Tomato sauce Mozzarella Mushrooms Salami Sweet corn	12,90	14,40
O Sole Mio ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Ham Salami Egg	13,40	14,90
Zola e Salame Piccante ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Gorgonzola cheese Spicy Italian salami	13,40	14,90
Diavola ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Spicy Italian salami Black olives Peperoni	13,40	14,90
Aladin ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Spicy beef salami Black olives Peperoni	13,40	14,90
Turca ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Turkish garlic sausage Black olives Peperoni	13,40	14,90
4 Stagioni ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Mushrooms Ham Black olives Peperoni	13,40	14,90
Tropea ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Salami Egg Black olives Red onions	13,40	14,90
Mister Pizza ^{6,9,9.1,Aa,I} Tomato sauce Mozzarella Bacon Gorgonzola cheese Black olives Red onions	13,90	15,40

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	KLEIN	GROSS
Golosa 🌙 Tomato sauce Mozzarella Artichokes Spicy Italian salami Black olives Onions	13,90	15,40
Capricciosa Tomato sauce Mozzarella Mushrooms Ham Peperoni Black olives Artichokes	13,90	15,40
Braccio di Ferro 🌙 Tomato sauce Mozzarella Spinach Sheep's cheese Egg Spicy Italian salami	14,40	15,90
Chef 🌙 Tomato sauce Mozzarella Cherry tomatoes Rocket lettuce Sheep's cheese Spicy Italian salami	14,40	15,90
Calabrese 🌙 Without tomato sauce Mozzarella Gorgonzola cheese Spicy Italian salami Peperoni Black olives	14,40	15,90
Neuhauser Tomato sauce Mozzarella Parma ham Rocket lettuce Cherry tomatoes Parmesan cheese	14,90	16,40
Parmigiana Tomato sauce Mozzarella Egg-plant Gorgonzola cheese Ham Parmesan cheese	14,90	16,40
Biancaneve Without tomato sauce Mozzarella Gorgonzola cheese Egg-plant Sheep's cheese Parma ham	15,40	16,90
Pizza del Pizzaiolo 🌙 Tomato sauce Mozzarella Ham Spicy Italian salami Rocket lettuce Parmesan cheese	15,90	17,40
Ela 🌙 Tomato sauce Mozzarella Fresh Italian Salsiccia piccante Porcini mushrooms Dried tomatoes Basil	15,90	17,40
Valtellina Tomato sauce Mozzarella Bresaola Baby mozzarella Cherry tomatoes	16,90	18,40
Bresaola Tomato sauce Mozzarella Bresaola Rocket lettuce Parmesan cheese	16,90	18,40
Atilla 🌙 Tomato sauce Mozzarella Buffalo mozzarella Dried tomatoes Turkish garlic sausage	17,40	18,90
Bufala e Parma Tomato sauce Mozzarella Buffalo mozzarella Olive oil Parma ham	17,40	18,90

MEAT

Piccata Milanese ^{Aa,I,K,M}	24,50
Parmesan cheese and egg coated veal medallions with spaghetti in tomato sauce and side salad	
Wiener Schnitzel ^{Aa,K}	25,90
breadcrumbsed veal cutlet with cranberries, fried potatoes and side salad	
Beef Sirloin Steak ^{Aa,I,K}	26,90
with fried potatoes, vegetables and herb butter	
Tagliata di Manzo	26,90
Beef sirloin steak with rocket lettuce, grated Parmesan cheese and balsamic cream	

FISH

Luccio alle Mediterranea ^{I,L}	24,50
pike-perch fillet with vegetables of the season and butter potatoes	
Babycalamari alla Griglia ^L	24,50
grilled baby squid served with a side salad	
Salmone alla Griglia ^F	26,50
grilled salmon steak served with a side salad	
Scampi alla Griglia ^C	28,50
grilled king prawns served with a side salad	

DESSERT

Panna Cotta ^I	6,90
Tiramisù ^I	6,90
Profiterol Scuro ^{Aa,I,K,M}	6,90
Brandteigkugeln, 3 Stück, mit Schokolade	
Tartufo Nero ^{Aa,I,Jb,K,M}	7,50
Classic semifreddo made with sabayon and chocolate cream, topped with cocoa and small, candied hazelnut pieces	
Tartufo Bianco ^{Aa,I,K,M}	7,50
Italian ice-cream speciality with white chocolate ice-cream and a coffee centre with meringue topping	
Cake	5,90
Please ask our staff what's on offer!	

22 DRINKS

— APERITIFS

Martini (5cl) ^{2,3,N} bianco (14,4 %), rosso (14,4%)	6,90
Aperol Spritz ^{2,3,N} Aperol Prosecco Soda Orange	8,50
Campari Spritz ^{2,3,N} Campari Prosecco Soda Orange	8,50
Sarti Spritz ^{3,N} Sarti (Italian blood orange) Prosecco Soda Lime	8,50
Neuhauser Spritz ^{3,9,N} Rosé wine Elderflower syrup Mint Soda Lime	8,50
Hugo ^{3,9,N} Prosecco Elderflower syrup Mint Soda Lime	8,50
Lillet Berry ^{2,18,N} Lillet Blanc Fever-Tree Premium wild berry Seasonal berries	8,50
Cassis Spritz ^N Cassis liqueur Prosecco Soda Lemon Mint	8,50
Limoncello Spritz ^{3,N} Pallini Limoncello Prosecco Soda Lemon Mint	8,50
Negroni ^{2,3,11,17,N} Gin Campari Red Vermouth Orange	11,90

— APERITIFS
NON-ALCOHOLIC

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

DRINKS

— LONGDRINKS

Campari Soda ³	8,50
Campari Orange ³	10,50
Vodka Lemon	11,50
Vodka Red Bull	11,50
Whiskey Cola	11,50
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

Caipirinha	11,90
Cachaça Lime juice Brown sugar Lime	
Mojito	11,90
Rum Limes Fresh mint Brown sugar Soda	
Sex on the Beach ³	12,90
Vodka Peach liqueur Pineapple juice Orange juice Lemon juice Grenadine	
Touch Down ³	12,90
Vodka Apricot Brandy Orange juice Lemon juice Passion fruit juice Grenadine	
Piña Colada	12,90
Brown Rum White Rum Coconut syrup Cream Pineapple juice	
Mai Tai	13,90
Brown Rum White Rum Apricot Brandy Lime juice Almond syrup Lemon juice Pineapple juice	

— COCKTAILS NON-ALCOHOLIC

Virgin Colada	8,90
Pineapple juice Cream Coconut syrup	
Ipanema	8,90
Lime Ginger Ale Brown sugar	
Neuhauser Fruit Punch ³	8,90
Lemon juice Orange juice Pineapple juice Passion fruit juice Grenadine	

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

Alle Nektare sind mit einem Sternchen gekennzeichnet

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) ^{3,4,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			

COLD DRINKS

Ice Coffee (with vanilla ice-cream and cream) ^{3,4,i}			6,90
Ice Chocolate (with vanilla ice-cream and cream) ^{3,4,i}			6,90

INFO

Alle unsere Kaffeegetränke servieren wir gerne entkoffiniert
oder mit laktosefreier Milch (Aufpreis 0,60)
oder mit veganem Haferdrink (Aufpreis 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
Williams-Christ-Birne (40 %)	20 ml	3,50
Bodensee Obstler (38 %)	20 ml	3,50

LIQUEURS

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

INFO

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

TEQUILA

Olmeca Blanco (38 %)	20 ml	4,00
Olmeca Reposado (38 %)	20 ml	4,00

COGNAC & BRANDY

Vecchia Romagna Nera (38 %)	20 ml	5,50
Hennessy V.S.O.P. (40 %)	20 ml	5,50

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 Red Label (40 %) ³	40 ml	7,00
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
Nikka from the Barrel (51,4 %)	40 ml	11,00
Pike Creek, 10 Years (42 %)	40 ml	8,00

R WINES

SPARKLING WINES

INFO

All wines and sparkling wines contain sulphites

	100 ml	750 ml
Soligo Prosecco Frizzante D.O.C. Treviso, Italy Cantina Colli del Soligo Dry Full-bodied Lightly carbonated Spicy finish	4,90	28,00
Veuve Clicquot Reserve Cuvee Reims, France Veuve Clicquot Dry Fine bubbles Balanced Aromatic		85,00

WHITE WINES

	200 ml	750 ml	Take away
Trebbiano DOP Abruzzi, Italy Rocca Ventosa, Cantina Tollo Dry Light Fresh	5,90	20,50	14,50
Pinot Grigio IGT Venetia, Italy Terre di Romeo Dry Light Fresh	6,90	23,50	17,50
Custoza „Terre in Fiore“ DOC Veneto, Italy Cantina di Custoza Dry Fruity Harmonious	6,90	24,50	18,50
Sauvignon Blanc „les Maries“ IGP Pays d’Oc, France Domaine de la Baume Dry Strong	8,40	27,50	21,50
Chardonnay DOC Friuli, Italy Cantina Concilio Dry Fruity Elegant	8,40	27,50	21,50
San Vigilio Lugana D.O.C Lombardy, Italy Selva Capuzza Dry Young Fresh Drinkable	8,40	27,50	21,50

ROSÉ WINES

	200 ml	750 ml	Take away
Bardolino Chiaretto D.O.C Veneto, Italy Cantina di Custoza Dry Fruity Drinkable	5,90	19,50	13,50
Rosé vom Zweigelt QW Kamptal, Austria Weingut Johann Topf Dry Refreshing Fruity	6,90	24,50	18,50

RED WINES

	200 ml	750 ml	Take away
Montepulciano D.O.C. Abruzzo, Italy Cantina Tollo Dry Fruity Smooth	5,90	20,50	14,50
Chianti Colli Senesi D.O.C.G. Tuscany, Italy Torre Terza – Colli Senesi, Tenute Toscane di Baroncini Bruna Ruby red color Fragrant bouquet Juicy Smooth Harmonious	6,90	24,50	18,50
Primitivo di Puglia I.G.T. Apulia, Italy A Mano Dry Complex Smooth tannins Fine barrique notes	6,90	24,50	18,50
Merlot D.O.C. Veneto, Italy Cantina di Custoza Dry Smooth Elegant	6,90	24,50	18,50
Syrah „la Jeunesse“ I.G.P. Pays d’Oc, Languedoc-Roussillon, Frankreich Domaine De La Baume Red robe A fragrant bouquet of ripe fruit and green pepper Round and fruity on the palate	6,90	24,50	18,50

WINE SPRITZERS

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

INFO

All wines and sparkling wines contain sulphites

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 Sunday	11:00 a.m. – 1:00 p.m.
	(Kitchen closes at 11:00 p.m.)
- **Breakfast:**

Saturdays, Sundays, Public holidays	11:00 a.m. – 4:00 p.m.
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- **Lunch:**

Monday to Friday (except on public holidays)	11:30 a.m. – 2:30 p.m.
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

- | | |
|--|--|
| 1 With sweeteners | 10 Waxed |
| 2 Contains quinine | 11 Sulphur dioxide (greater than 10 mg/kg or 10 mg/l) |
| 3 With colourants | 12 Blackened |
| 3.1 May affect children's activity and attention | 13 Contains a source of phenylalanine (e.g. aspartame) |
| 4 Contains caffeine | 14 With flavour enhancer |
| 4.1 Contains caffeine. Not suitable for children, pregnant women and persons who are sensitive to caffeine | 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) |
| 5 With taurine | 16 Made from ground meat |
| 6 With antioxidants | 17 Stabilisers |
| 7 With phosphate | 18 Acidifiers / acidity regulators |
| 8 With protein | 19 Genetically modified |
| 8.1 With milk protein, 8.2 Starch | |
| 9 With preservatives | |
| 9.1 With nitrate salting mix, | |
| 9.2 With nitrate | |

ALLERGENIC SUBSTANCES USED

- | | |
|---|--|
| A Cereals containing gluten and products thereof (a. wheat, b. rye, c. barley, d. oats, e. spelt, f. kamut, hybrids of the above) | I Milk and dairy products (incl. lactose) |
| B Celery and products thereof | 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) |
| C Crustaceans and products thereof | K Eggs and products thereof |
| D Lupin and products thereof | L Molluscs and products thereof |
| E Sesame seeds and products thereof | M Soybeans and products thereof |
| F Fish and products thereof | N Sulphite (at concentrations of at least 10 mg/kg or 10 mg/l) |
| G Mustard and products thereof | |
| H Peanuts and products thereof | |

LOCATIONS

NEUHAUSEN

Schulstraße 28 | 80634 Munich

Phone: +49 89 20 20 88 57

info@cafeneuhauser.de

SCHWABING

am Kurfürstenplatz

Belgradstraße 1 | 80796 Munich

Phone: +49 89 52 03 36 68

schwabing@cafeneuhauser.de

CITY CENTER

am Gärtnerplatz

Corneliusstraße 2 | 80469 Munich

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gaertnerplatz@cafeneuhauser.de

MÜNCHNER FREIHEIT

Münchner Freiheit 18 | 80802 Munich

Expected to open
at the end of 2023

ONLINE-RESERVATION:

www.cafeneuhauser.de

neuhauser