

# WHITE 0,1L

## LIGHT & FRUITY

**2022 Riesling Grapes Selection**  
Rings, Pfalz...7.00

**2022 Riesling Bruno Kabinett feinherb**  
Karthäuserhof, Mosel...6.90

**2022 Sauvignon Blanc**  
Andres, Pfalz...6.00

**2022 Allo**  
Quinta de Soalheiro, Vinho Verde...6.00

**2022 Grüner Veltliner Lössterrassen**  
Bründlmayer, Kremstal...5.90

## BIODYNAMIC & ORGANIC

**#03 Cuvée Kurt**  
Dennis Wolf, Pfalz...5.90

**2022 Muskateller Velue**  
Johannes Zillinger, Weinviertel...6.90

## POWERFUL & SPICY

**2022 Bourgogne Aligoté**  
Gilles Bouton, Burgund...8.50

**2022 Grauburgunder Oberrotweil**  
Peter Wagner, Baden...9.50

**2020 Coucou Blanc**  
Eliau da Ros, Südwestfrankreich...10.50

**2015 Nosiola Largiller**  
Cantina Toblino, Trentino...19.00

**2021 Completer**  
Schifferli, Bündner Herrschaft...22.50

**2022 Mainque Chardonnay**  
Bodega Chacra, Patagonien...25.00

## RENOWNED WINERIES & THEIR CRUS

**2015 Viña Gravonia Crianza**  
López de Heredia, Rioja...15.00

**2020 Saumur Blanc Clos David**  
Arnaud Lambert, Loire...18.00

**2017 Riesling GG Jungfer**  
Peter Jakob Kühn, Rheingau...18.50

**2021 Saint-Romain Le Jarron**  
Mark Haisma, Burgund...20.00

## DESSERT WINES

**2017 Late Bottled Vintage Port (Red)**  
Graham's, Douro ... 8.90/5cl

**2020 Riesling Schöner**  
Veyder-Malberg, Wachau... 8.00/5cl

**2015 Sua Sponte**  
Eliau da Ros, Südwestfrankreich...9.90/5cl

**2022 Picolit**  
Marco Sara, Friaul... 10.50/5cl

# RED 0,1L

## FRUITY & ELEGANT

**2022 Pinot Noir Hofweingarten**  
Paul Achs, Neusiedlersee...6.90

**2021 Tire-Bouchon**  
Domaine d'Ouréa, Rhône...7.50

## BIODYNAMIC & ORGANIC

**2022 Nero Rosso**  
Seckinger, Pfalz ... 5.90

**2020 It Üzüm**  
Gelveri, Zentralanatolien...9.90

## POWERFUL & SPICY

**2019 Sangiovese Amaranto**  
Podere San Cristoforo, Toskana...8.90

**2016 Château Puygueraud**  
George Thienpont, Côtes de Francs... 9.50

**2018 Tinta Barocca Treinspoor**  
Sadie Family, Swartland...16.50

**2019 Saumur-Champigny Les Poyeux**  
Sanzay, Loire... 17.50

**2015 St. Laurent Donnerskirchen**  
Rosi Schuster, Leithaberg ... 17.50

**2018 Nit de Nin Mas d'en Cacador**  
Nin-Ortiz, Priorat...27.00

**2019 Boca**  
Le Piane, Piemont... 28.00

## RENOWNED WINERIES & THEIR CRUS

**2017 Saumur-Champigny Terres chaudes**  
Domaine des Roches Neuves, Loire...16.00

**2011 Viña Tondonia Reserva**  
R. López de Heredia, Rioja...18.00

**2012 Pinot Noir Dutton Ranch**  
Dutton-Goldfield, Sonoma ...24.50

**2008 Pinot Noir Spirithouse**  
Argyle, Oregon...30.00

**2017 Vosne-Romanée**  
Confuron-Cotetidot, Burgund... 27.50

**1996 Cabernet Sauvignon**  
Dalla Valle, Napa Valley, ... 69.90

# ROSÉ 0,1L

**2022 Emotions Rosé**  
Mentone, Provence...7.00

**2022 Rosé**  
Beurer, Württemberg...4.90

# FOOD

## WINEBAR CLASSICS

**Trio of GRAPES PINCHOS** ...10.50

**Beech Mushrooms** | truffel creme | chervil

**Beef tartare** | pickled vegetables

**Braised Caponata vegetables** | anchovy | capers

**Marinated Cerignola Olives** ...5.50

**Cheese variation** | fig mustard | walnuts ...14.50

**Sourdough bread** (Julius Brantner) | butter | fleur de sel...5.50

**Iberico Bellota-Ham desde1932**

from Butcher Vazquez | cured

24 months aged | thinly sliced...26.50

**Tarte flambée**

bacon | onion | crème fraîche...16.00

green asparagus | goat cheese | arugula | lemon | pomegranate...17.50

**Wild herb salad**...16.00

marinated pear | goat cheese | pine nuts | vegetable chips

**Beef tartare**...18.50

carrot | miso | cucumber | brown bread chip

**Cold smoked salmon**...16.50

jonagold apple | chervil  
homemade brioche

## EVERY THURSDAY

**Homemade Pâté en Croûte from Benjamin Chmura  
from the kitchen from Restaurant Tantris\*\***

Wild herb salad | Mustardjus ...28.50

**For pairing it:**

2015 Nosiola Largiller, Toblino +19.00

Champagne & Extra Brut LC21, La Closerie +33.00

## MAIN COURSE

**Homemade mushroom ravioli**...24.50

Morels | forest mushrooms | leeks | crème fraîche | Jurançon

**Crustacean risotto**...25.00

saffron | chard | parmesan cheese

**Norwegian Cod fish** ...32.50

cabbage | tarragon | crustacean broth

**Bœuf bourguignon**...29.50

bacon | pearl onion | mushrooms | mashed potatoes

**Beef filet from Butcher Klobeck**...38.00

red wine jus | wild broccoli

**Our side dishes**...6.50

Spicy broccoli  
mashed potatoes  
grilled vegetables

Late night menu from 11 p.m

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# SPARKLING WINE

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## THE PERFECT START

0,1L

**Von Wiesen Brombeerblatt und Apfel, non-alcoholic**

Griesel, Hessische Bergstraße ... 8.90

**2021 Blanc de Blancs Sekt Tradition Brut**

Bamberger, Nahe ... 11.00

**2019 Rosé Gran Reserva Mirgin Brut Nature**

Alta Alella, Katalonien ... 11.00

**Champagne R serve Brut**

Fournier, Festigny ... 16.50

**Champagne Brut Extra**

Pierre Gimmonnet, Cuis ... 17.90

**Champagne Cuv e des Cray res Brut**

Eric Rodez, Ambonnay ... 24.50

**CATCH OF THE DAY**

of our wine cellar

0,1l 9.90

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ASK FOR OUR WINE MENU / OUR WINES CONTAIN SULFITES / IF YOU HAVE ALLERGIES, PLEASE ASK OUR STAFF FOR THE ALLERGENIC MENU

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# SPECIAL EVENTS

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GRAPES  
WEINBAR

**Tantris**

MAISON CULINAIRE

as of now every Thursday, exclusively in our wine bar, we serve you a small culinary aper u, prepared by Benjamin Chmura himself, head chef at the legendary **Tantris\*\*** restaurant in Munich.

The P t  en cro te in a crisp pastry coating is a small masterpiece of cuisine, which requires a lot of craftsmanship, intuition and above all 48 hours of time.

IN ADDITION TO THAT:  
...every Monday...

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# SCHNITZELMONTAG

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GRAPES  
WEINBAR