

FOOD
&
DRINKS



neuhauser
am Kurfürstenplatz

CAFE | RESTAURANT | BAR | HOLZOFENPIZZA

22 FOOD DOOD

A list of all additives and allergenic substances used is available from our staff upon request.

BREAKFAST

INFO

Breakfast:
Monday to Friday from 10.00 a.m. to 4.00 p.m.
Saturdays, Sundays, Public holidays from 9.00 a.m. to 4.00 p.m.

French breakfast 🌿 2 croissants with butter and jam	6,90
Schwabing (weekends and public holidays) 2 original Munich Weißwurst (veal sausages) with sweet mustard (Händlmaier) and pretzels Each additional Weißwurst	8,00 3,00
Avocado toast 🌿 Marinated Avocado and two fried eggs with lemon dressing on wholemeal toast	11,50
Avocao toast with smoked salmon Marinated Avocado, smoked salmon, two fried eggs, beetroot and fresh goats' cheese hummus, lemon dressing and cherry tomatoes on wholemeal toast	15,90
Farmer's breakfast 2 fried eggs with fried bacon and fried potatoes, served with butter and a bread basket	14,00
Fitness breakfast 🌿 Natural yoghurt with fresh fruit, marinated avocado, 1 boiled egg, butter, bread basket and freshly squeezed orange juice (100 ml)	15,90
Italian breakfast Parma ham, buffalo mozzarella and fresh tomatoes, scrambled eggs with spinach, butter and bread basket	16,50
Neuhauser special Scrambled eggs with herbs, mountain cheese, Speck, homemade muesli with fresh fruit, jam, butter and bread basket	17,50

YOGURT & MÜSLI

Greek yogurt 🌿 with fresh fruit, honey and walnuts	7,90
Homemade Muesli 🌿 with fresh fruit and greek yogurt	8,50
Homemade Muesli 🌿 with fresh fruit and oat milk	8,50

EGGS & OMELETTES

Two plain scrambled or fried eggs 🌿	5,90
Two scrambled or fried eggs With your choice of bacon Ham Tomatoes Spinach 🌿	7,50
Omelette nature 🌿	7,50
Omelette With your choice of fresh vegetables Cheese and tomato 🌿 Ham and mushroom	9,50

STARTERS

Bruschetta 🌿	7,50
Roasted bread Fresh tomatoes Onions Basil	
Mozzarella Caprese 🌿	13,90
Buffalo mozzarella Tomatoes Basil	
Antipasti Verdura 🌿	14,50
Grilled vegetables	
Grilled Goats' Cheese 🌿	15,90
Goat's cheese Forest honey Walnuts Rocket lettuce	
Vitello Tonnato	17,50
Veal Homemade tuna sauce Capers	
Beef Carpaccio	18,90
Thinly sliced raw beef Parmesan cheese Rocket lettuce	
Gambas Aglio e Olio 🌿	18,90
Marinated prawns in garlic oil Fresh herbs Red chili	

SOUPS

Minestrone 🌿	6,90
Vegetable soup	
Zuppa di Pomodoro 🌿	6,90
Cream of tomato soup	

SALADS

Side salad 🌿	6,50
Insalata Pomodoro 🌿	8,90
Fresh tomatoes with red onions and rocket lettuce	
Insalata Caesar	14,50
Romaine lettuce, Caesar dressing, cherry tomatoes, croûtons and Parmesan cheese 🌿	
Optionally with added turkey strips	16,50
or with added prawns	17,90
Niçoise salad	15,50
Mixed salad with tuna, red onions, egg, olives and sweet corn	
Insalata di Tacchino	16,90
Mixed salad with breaded turkey strips, with yogurt sweet chili dip	
Neuhauser salad	
Mixed salad with mushrooms in sweet chili sauce and sesame seeds with grilled vegetables 🌿	15,50
Optionally with marinated turkey strips	16,90
or with prawns	17,90
Rucola e Gambas	17,90
rocket lettuce with fresh tomatoes, prawns and marinated avocado	
Insalata Salmone e Pecora	17,90
Mixed salad with smoked salmon, grilled sheep's cheese and creamed horseradish	



PASTA

Penne Arrabiata 🌿🔥 with spicy tomato sauce, garlic	11,90
Spaghetti Aglio e Olio 🌿🔥 with fresh garlic, peperoncino and olive oil, slightly spicy	11,90
Spaghetti Napoli 🌿 with tomato sauce	11,90
Tagliatelle Emiliana with peas, ham and mushrooms in cream sauce	12,90
Spaghetti Carbonara with bacon, egg and cream sauce	13,50
Spaghetti Amatriciana with bacon, onions, tomato sauce, fresh basil	13,50
Spaghetti Bolognese with ground beef	14,50
Spaghetti Italiana 🌿 with cherry tomatoes, baby mozzarella and basil	14,90
Whole Wheat Spaghetti Verdura 🌿 with vegetables in light rosemary tomato sauce	15,50
Rigatoni 4 Formaggi 🌿 with a cheesy cream sauce	15,90
Gnocchi Tartufata 🌿 with truffle cream sauce and shaved Parmesan	15,90
Lasagne with ground beef, topped with melted cheese (homemade)	16,50
Rigatoni al Pasticcio with ham, mushrooms, peas, and ground beef, in tomato cream sauce, topped with melted cheese	16,90
Tagliatelle Salmone e Zucchine with fresh salmon and zucchini in aurora sauce	16,90
Spaghetti Frutti di Mare with seafood in tomato garlic sauce	17,50
Spaghetti Gambas e Spinaci with prawns and spinach in tomato garlic sauce	18,90
Tagliatelle di Manzo with beef strips, mushrooms and cherry tomatoes in cream sauce	19,90



WOOD FIRED PIZZA

VEGETARIAN

INFO

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

Pizza Pane 	7,90
Tomato sauce Garlic Basil	
Margherita 	10,90
Tomato sauce Mozzarella	
Funghi 	11,90
Tomato sauce Mozzarella Mushrooms	
Caprese 	13,90
Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Basil	
Romeo und Julia 	13,90
Tomato sauce Mozzarella Cherry tomatoes Ricotta Spinach	
Vegetariana 	13,90
Tomato sauce Mozzarella Zucchini Mushrooms Eggplant Spinach Peppers	
Italia 	14,50
Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Spinach	
Contadina 	14,50
Tomato sauce Mozzarella Eggplant Rocket lettuce Parmesan cheese	
Tartufata 	14,50
without Tomato sauce Mozzarella Mushrooms Rocket lettuce Parmesan cheese Truffle oil	
Primavera 	14,90
Tomato sauce Mozzarella Cherry tomatoes Baby mozzarella Rocket lettuce	
4 Formaggi 	15,90
without Tomato sauce Mozzarella Gorgonzola cheese Emmentaler Parmesan cheese	
Bufala 	16,90
Tomato sauce Buffalo mozzarella Oregano Fresh basil	

WOOD FIRED PIZZA

WITH FISH AND SEAFOOD

Tonno	12,90
Tomato sauce Mozzarella Tuna Red onions	
Napoli	12,90
Tomato sauce Mozzarella Black olives Anchovies Capers	
Pantera Rosa	13,50
Tomato sauce Mozzarella Smoked salmon Spinach	
Frutti di Mare	13,90
Tomato sauce Mozzarella Seafood	
Mamma Mia	13,90
Tomato sauce Mozzarella Tuna Peppers Sweet corn Onions	
Mare Monte	17,40
Tomato sauce Mozzarella Seafood Green olives Red onions Cherry tomatoes Rocket lettuce	

WOOD FIRED PIZZA

WITH MEAT

Salami	12,40
Tomato sauce Mozzarella Salami	
Prosciutto	12,40
Tomato sauce Mozzarella Ham	
Casereccia 🍷	12,90
Tomato sauce Mozzarella Spicy Italian salami	
Regina or as Calzone	12,90
Tomato sauce Mozzarella Mushrooms Ham	
Hawaii	12,90
Tomato sauce Mozzarella Ham Pineapple	
Rustica	13,50
Tomato sauce Mozzarella Bacon Onions Peppers	
Americana	13,50
Tomato sauce Mozzarella Mushrooms Salami Sweet corn	
O Sole Mio	13,90
Tomato sauce Mozzarella Ham Salami Egg	
Zola e Salame Piccante 🍷	13,90
Tomato sauce Mozzarella Gorgonzola cheese Spicy Italian salami	
Diavola 🍷	13,90
Tomato sauce Mozzarella Spicy Italian salami Black olives Peperoni	
Aladin 🍷	13,90
Tomato sauce Mozzarella Spicy beef salami Black olives Peperoni	

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 (See ingredients list for exceptions)



WOOD FIRED PIZZA WITH MEAT

Turca 🍕	13,90
Tomato sauce Mozzarella Turkish garlic beef sausage Black olives Peperoni	
4 Stagioni	13,90
Tomato sauce Mozzarella Mushrooms Ham Black olives Peperoni	
Mister Pizza	14,50
Tomato sauce Mozzarella Bacon Gorgonzola cheese Black olives Red onions	
Golosa 🍕	14,50
Tomato sauce Mozzarella Artichokes Spicy Italian salami Black olives Onions	
Capricciosa	14,50
Tomato sauce Mozzarella Mushrooms Ham Peperoni Black olives Artichokes	
Braccio di Ferro 🍕	14,90
Tomato sauce Mozzarella Spinach Sheep's cheese Egg Spicy Italian salami	
Chef 🍕	14,90
Tomato sauce Mozzarella Cherry tomatoes Rocket lettuce Sheep's cheese Spicy Italian salami	
Dolce e Piccante 🍕	14,90
Tomato sauce Mozzarella Spicy Italian salami Gorgonzola Apples Walnuts	
Calabrese 🍕	14,90
Without tomato sauce Mozzarella Gorgonzola cheese Spicy Italian salami Peperoni Black olives	
Neuhauser	15,50
Tomato sauce Mozzarella Parma ham Rocket lettuce Cherry tomatoes Parmesan cheese	
Parmigiana	15,50
Tomato sauce Mozzarella Eggplant Gorgonzola cheese Ham Parmesan cheese	
Pizza del Pizzaiolo 🍕	16,50
Tomato sauce Mozzarella Ham Spicy Italian salami Rocket lettuce Parmesan cheese	
Ela 🍕	16,50
Tomato sauce Mozzarella Fresh Italian Salsiccia piccante Porcini mushrooms Dried tomatoes Basil	
Atilla 🍕	17,50
Tomato sauce Mozzarella Buffalo mozzarella Dried tomatoes Turkish garlic beef sausage Basil	
Bufala e Parma	17,50
Tomato sauce Mozzarella Buffalo mozzarella Olive oil Parma ham	



MEAT

Turkey Schnitzel

breadcrumbs turkey with potatoe salad

16,90

Piccata Milanese

Parmesan cheese and egg coated veal medaillons with spaghetti in tomato sauce and side salad

27,50

Wiener Schnitzel

breadcrumbs veal cutlet with cranberries, fried potatoes and side salad

28,90

Beef Sirloin Steak

with fried potatoes, vegetables and herb butter

29,90

FISH

Luccio alle Mediterranea

pike-perch fillet with vegetables of the season and butter potatoes

27,50

Salmone alla Griglia

grilled salmon steak served with a side salad

29,90

DESSERT

Panna Cotta

7,50

Tiramisù

7,50

Profiterol Scuro

Brandteigkugeln, 3 Stück, mit Schokolade

7,50

Tartufo Nero

Classic semifreddo made with sabayon and chocolate cream, topped with cocoa and small, candied hazelnut pieces

8,50

Cake

6,50

Please ask our staff what's on offer!

DRINKS

A list of all additives and allergenic substances used is available from our staff upon request.

DRINKS

— APERITIFS

Aperol Spritz	8,90
Aperol Prosecco Soda Orange	
Campari Spritz	8,90
Campari Prosecco Soda Orange	
Sarti Spritz	8,90
Sarti (Italian blood orange) Prosecco Soda Lime	
Neuhauser Spritz	8,90
Rosé wine Elderflower syrup Mint Soda Lime	
Hugo	8,90
Prosecco Elderflower syrup Mint Soda Lime	
Lillet Berry	8,90
Lillet Blanc Wild berry Seasonal berries	
Cassis Spritz	8,90
Cassis liqueur Prosecco Soda Lemon Mint	
Limoncello Spritz	8,90
Limoncello Prosecco Soda Lemon Mint	
Negroni	11,90
Gin Campari Red Vermouth Orange	
Lillet Cocoberry	8,90
Lillet Blanc Red Bull White Edition (Coconut-Blueberry) Seasonal berries	
Sparkling Red Bull	8,90
Prosecco Red Bull Energy Drink Mint	

— APERITIFS NON-ALCOHOLIC

Diva	7,90
Sanbitter Pink grapefruit juice Soda Orange	
Passione	7,90
Crodino Passion fruit juice* Orange Mint	
Virgin Hugo	8,90
Ginger ale Elderflower syrup Soda Mint Lime	
Virgin Mule	8,90
Ginger beer Lime juice Cucumber Lime	

— LONGDRINKS

Campari Soda	8,90
Campari Orange	11,90
Gin Lemon	11,90
Whiskey Cola	11,90
Moscow Mule	11,90
Wodka Ginger beer Lime Cucumber	
Munich Mule	11,90
Gin Ginger beer Lime Cucumber	
Gin Tonic	11,90
Gin Tonic water Lime	
Cuba Libre	11,90
Rum Coca Cola Lime	
Wodka Lemon	11,90
Wodka Red Bull	11,90

— COCKTAILS & SOURS

Espresso Martini	11,90
Wodka Coffee liqueur Espresso	
Negroni Sbagliato	11,90
Campari Prosecco Red Vermouth Orange	
Gin Fizz	11,90
Gin Lime juice Sugar syrup Soda	
Mojito	11,90
Rum Limes Brown sugar Soda Mint	
Whiskey Sour	11,90
Bourbon Whiskey Lemon juice Sugar syrup	
Aperol Sour	11,90
Aperol Orange juice Lemon juice Powder sugar	



BEER

Hacker-Pschorr Münchner Hell lager on tap	500 ml	4,90
Paulaner Münchner Hell alkoholfrei non-alcoholic lager	500 ml	4,90
Paulaner Hefe-Weißbier Naturtrüb naturally cloudy wheat beer on tap	500 ml	5,30
Paulaner Hefe-Weißbier alkoholfrei non-alcoholic wheat beer	500 ml	5,30
Fürstenberg Premium Pilsener	330 ml	5,30
Shandy	500 ml	4,90
Shandy alcohol free	500 ml	4,90
Lemon wheat beer	500 ml	5,30
Lemon wheat beer alcohol free	500 ml	5,30

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)	200 ml 400 ml	3,00 4,80
Elderflower spritzer (with syrup)	400 ml	4,80
Freshly squeezed orange juice (daily until 4:00 pm)	200 ml	4,50
Tonic Water Bitter Lemon Ginger Ale Ginger Beer Wild Berry	200 ml	3,90
Coca Cola zero	200 ml	3,90
Sanbittèr	100 ml	3,00
Crodino	100 ml	3,00
Paulaner Spezi on tap	400 ml	4,80
Paulaner Lemonade orange	330 ml	4,50
Iced tea Peach Pomegranate	330 ml	4,50
Red Bull Energy Drink Sugar free White Edition	250 ml	4,90

INFO

All nectars are
marked with
a star

WATER

Bad Brambacher Gourmet sparkling	250 ml	3,60
	750 ml	7,30
Bad Brambacher Gourmet naturell	250 ml	3,60
	750 ml	7,30
Table water	200 ml	2,00
Table water	400 ml	4,00

HOT DRINKS

Coffee	3,00
Espresso	2,30
Espresso macchiato	2,50
Espresso doppio	4,00
Espresso doppio macchiato	4,20
Cappuccino	3,80
Large cappuccino	4,50
Latte macchiato	4,50
Chai latte	4,50
Hot chocolate (with milk)	4,50
Hot lemon with fresh lemon juice	4,50
Fresh ginger with honey	4,50
Organic teas	4,50
Darjeeling Green Tea Mint Mountain Herbs Fruit	

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	7,00
Malfy (41 %)	40 ml	7,00
Gin Originale con Limone Rosa con Arancia		
Sipsmith London (41,6 %)	40 ml	8,00
The Duke (45 %)	40 ml	8,00
Hendrick's (44 %)	40 ml	8,50
Beefeater 24 (40 %)	40 ml	8,50
Monkey 47 (47 %)	40 ml	9,00
The Illusionist (45 %)	40 ml	9,00
Gin Sul (43 %)	40 ml	9,00
Gin Mare (42,7 %)	40 ml	10,00

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 %)	20 ml	3,50
Jägermeister (35 %)	20 ml	3,50
Ramazzotti (30 %)	20 ml	3,50
Averna (29 %)	20 ml	3,50

GRAPPA

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

LIQUEURS

Sambuca Molinari (40 %)	20 ml	3,50
Baileys Irish Cream (17 %)	40 ml	6,50
Ramazzotti Limoncello (28 %)	20 ml	3,50
Frangelico Haselnuss, Barbero (20 %)	20 ml	3,50

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
El Jimador Blanco (38 %)	20 ml	4,00
El Jimador Reposado (38 %)	20 ml	4,00
Don Julio Blanco (38 %)	20 ml	9,00
Don Julio Reposado (38 %)	20 ml	9,00

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 %) Bourbon Whiskey	40 ml	7,00
Woodford Reserve (43,2 %) Bourbon Whiskey	40 ml	9,00
Elijah Craig (47 %) Bourbon Whiskey	40 ml	10,00
Jack Daniel's (40 %) Tennessee Whiskey	40 ml	7,00
Jack Daniel's Gentleman Jack (40 %) Tennessee Whiskey	40 ml	9,00
Johnnie Walker Red Label (40 %) Scotch Whisky	40 ml	7,00
Johnnie Walker Black Label (40 %) Scotch Whisky	40 ml	8,00
Chivas Regal, 12 Years (40 %) Scotch Whisky	40 ml	8,00
Glengoyne Highlands, 10 Years (40 %) Single Malt Whisky	40 ml	9,00
Glenfiddich Speyside, 12 Years (40 %) Single Malt Whisky	40 ml	9,00
Glenmorangie The Original Highlands, 10 Years (40 %) Single Malt	40 ml	10,00
Jura Islands, 12 Years (40 %) Single Malt Whisky	40 ml	11,00
Lagavulin Islay, 16 Years (43 %) Single Malt Whisky	40 ml	19,00
Dalmore Highlands, 15 Years (40 %) Single Malt Whisky	40 ml	20,00
John Jameson (40 %) Irish Whiskey	40 ml	7,00
Teeling (46 %) Irish Whiskey	40 ml	10,00
Red Breast, 12 Years (40 %) Irish Whiskey	40 ml	13,00
Pike Creek, 10 Years (42 %) Canadian Whisky	40 ml	8,00
Nikka from the Barrel (51,4 %) Japanese Blended Whisky	40 ml	11,00

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 Reims, France Veuve Clicquot Dry Fine bubbles Balanced Aromatic		85,00
Moët Chandon ICE Impérial Épernay, France Moët & Chandon Sweet Intense Fruity		95,00
Ruinart Brut Rosé Reims, France Maison Ruinart Dry Full-bodied Gentle bubbles		119,00

WHITE WINE

	100 ml	200 ml	750 ml
Trebbiano D.O.P. Abruzzi, Italy Rocca Ventosa, Cantina Tollo Dry Light Fresh	4,50	6,90	22,50
Bianco di Custoza D.O.C. Veneto, Italy Cantina di Custoza Dry Fruity Harmonious	5,00	7,90	25,50
Grauburgunder Tradition Qba Palatinate, Germany Bergdolt-Reif & Nett Dry Light Lively acidity	5,50	8,50	27,50
Chardonnay Qba Mosel, Germany Weingut Klaus Lotz Dry Fresh Pleasant acidity Fruity nose	5,50	8,50	27,50
Sauvignon Blanc „les Maries“ IGP Pays d’Oc, France Domaine de la Baume Dry Strong	5,70	9,50	29,50
Schieferstein Riesling Qba Mosel, Germany Klaus Lotz Dry Mineral Crisp	5,90	9,90	31,50
San Vigilio Lugana D.O.C Lombardy, Italy Selva Capuzza Dry Young Fresh Drinkable	6,90	10,90	34,50

ROSÉ WINE			
	100 ml	200 ml	750 ml
Bardolino Chiaretto D.O.C Veneto, Italy Cantina di Custoza Dry Fruity Drinkable	4,90	7,50	24,50

Rosé vom Zweigelt QW Kamptal, Austria Weingut Johann Topf Dry Refreshing Fruity	6,50	9,90	31,50
Whispering Angel A.O.P. Provence, France Cave d'Esclans Dry Mineral Balanced	9,50	14,90	47,50

RED WINE			
	100 ml	200 ml	750 ml
Montepulciano D.O.P. Abruzzo, Italy Cantina Tollo Dry Fruity Smooth	5,00	7,90	25,50

Elégance Syrah VdP D'Oc Languedoc, France Joseph Castan Dry Fresh berries Smooth palate	5,00	7,90	25,50
Chianti Colli Senesi D.O.C.G. Tuscany, Italy Torre Terza – Colli Senesi, Tenute Toscane di Baroncini Bruna Dry Balanced tannins Juicy Smooth Red fruits	5,50	8,50	27,50

Merlot Garda Classici D.O.C. Veneto, Italy Cantina di Custoza Dry Smooth Elegant	5,50	8,50	27,50
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Primitivo di Puglia I.G.T. Apulia, Italy A Mano Dry Complex Smooth tannins Fine barrique notes	5,90	8,90	28,50
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Ripasso Montere Valpolicella Superior D.O.P. Veneto, Italy "Ca' De Rocchi" Abf. Tinazzi Dry Pleasant barrique Smooth tannins Strong	7,50	11,90	38,50
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WINE SPRITZERS			
		200 ml	400 ml
Wine spritzers (white, rosé, red)		6,50	9,90

INFO

All wines and sparkling wines contain sulphites

GENERAL

- A list of all additives and allergenic substances used is available from our staff upon request.
- 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 a.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. – 4:00 p.m.
Saturdays, Sundays, Public holidays	9:00 a.m. – 4:00 p.m.
- **Pizzeria:**

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

LOCATIONS

NEUHAUSEN

Schulstraße 28 | 80634 Munich

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info@cafeneuhauser.de

SCHWABING

am Kurfürstenplatz

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schwabing@cafeneuhauser.de

ONLINE-RESERVATION:

www.cafeneuhauser.de

ENGLISH



neuhauser
am Kurfürstenplatz

CAFE RESTAURANT BAR HOLZOFENPIZZA

01/2025