

# BINGE. ITINERARIES

## 24 hours in Munich Beyond pretzels and schnitzel



We know: 24 hours in a new city is never enough to see or do all the things you want, but don't let that stop you. Munich may be hot on Bavarian restaurants and beer gardens, but on the outskirts of its city centre lies an alternative approach to tradition. With only a day in Germany's third largest city, explore the east

side of Munich: a creative area renowned for its arty cafés, intimate bars and family-friendly parks. A short walk to Marienplatz, you won't be far off from the bigger shops and restaurants, if that takes your fancy.

But trust us, we've curated a guide that will help you find where the locals are eating. Forget the pretzels and schnitzel (although you may find a take on both at one of the below), here's to breakfast, lunch, dinner and drinks in a lesser known part of the city.

### **Breakfast: Noel Café**

Begin with a slow morning at Noel Café – surrounded by vintage teapots, mismatched chairs and dreamy pastries. This isn't Bavarian cuisine as you know it; with Greek and Maltese influence, Noel Café puts a Mediterranean twist on your morning eggs, adding tomatoes, green olives and whole grains alongside American streaky bacon and thick German rührei. Sit by the big windows and watch the world go by:

commuters on their way to work and young families heading to the local park. Noel Café thrives on a homely environment: warm doughy smells greet you upon entrance, as well as friendly staff and a hefty choice of baked goods. If dessert for breakfast isn't your thing (if not: we recommend it), then choose the fried onion and tomato omelette with mushrooms – a hearty morning wake-up call. And if you can't resist the sweet smells, try one of apricot croissants, tiramisu dumplings or a more traditionally Bavarian zwetschgendatschi (plum tart). Close to Ostbahnhof, you have easy access to shops and ice cream parlours (ideal during Munich's summer heatwaves) as well as the Viktualienmarkt, a 200-year-old German market.

**Visit:** Noel Café, Metzstrasse 8, 81667 Munich, Germany | +49 89 62809157 |

<https://www.facebook.com/pages/Noel-Cafe/1669171420025293> | Dishes between €3-8.

### **Market: Viktualienmarkt**

Like all good things that rise from the ashes, Viktualienmarkt is ideal for whiling away a few hours. After burning down in 1932, it has since rebuilt and shaped itself into one of the best markets in the city for procuring German ingredients and goodies. Not only this, but you'll be supporting local businesses, too: butchers and bakers come here to flaunt their produce, and the wonderfully sparse fish hall boasts mountain fish straight from the Alps. Browse fruit vendors, florists, honey shops, cheese bars, pretzel stands, and at Christmas, plenty of Glühwein stalls. Besides native ingredients, Viktualienmarkt also imports more exotic foods, like herbs, spices, wine and tea. You'll likely come away with a Münchener tote bag packed full of things you probably didn't need.

**Visit:** Viktualienmarkt 3, 80331 Munich, Germany | [www.viktualienmarkt-muenchen.de](http://www.viktualienmarkt-muenchen.de) | Monday to Friday 10am-6pm; Saturday 10am-3pm | Products from €3.

### **Lunch: lunu**

Near Viktualienmarkt but far away enough to be able to explore the neighbourhood, lunu is the start of something new for Munich. Vegetarianism has yet to take off in this still traditional city, but lunu is not just for vegetarians. Each day, lunu creates a new dish – just one, served on a small or large plate. The choice may be limited, but the quality and presentation delights. One day, you'll be in for walnut zucchini salad with sweet potato and sesame dressing; another day, you might be dining on spinach and ricotta lasagne with Turkish green beans and beetroot. Always colourful, the imagination knows no bounds at lunu – each plate served up like a Picasso painting. The setting is like being in someone's home: copper pots and pans hanging from the staircase, rhubarb stalks and blackberries piled on top of boxes, organic wine vinegar (homemade and for sale) sitting on bookshelves. Everything's painted wild and bright, just like its dishes. Try the iced coffee on a warm day and dine Al Fresco, like you have all the time in the world. lunu will make you feel at home and treat you like a guest all at once.

**Visit:** *lunu, Wörthstrasse 30, 81667 Munich, Germany | +49 89 54809498 | <http://lunu-kochwerkstatt.de/> |  
*Junu teller (large plate) €9.90 (approx); Kleine teller (small plate) €7.90 (approx)**

### **Dinner and drinks: Usagi**

Finish your evening at Usagi – a Japanese bar and restaurant with a punk rock attitude. Usagi has a sense of humour and is not afraid to show it: from its comic book cartoons adorning the walls and menu, to its aptly named cocktails like Samurai Juice and Ninja Smash. Diners are encouraged to share (delightfully inexpensive) small plates; we recommend seven or eight dishes between four, or ordering as you go. The gyoza and edamame to start, followed by Horenzo Gomae – spinach with sesame dressing – and grilled aubergine (Nasu Dengaku). Indulge in Superaribu, spare ribs with wasabi mayo, then take your pick at one or two the daily specials. For dessert, don't be turned off by the small selection: try the Kurogoma Aisukurimu (sesame ice cream with sea salt), and feel your tongue and skin delight in the new senses. Hang at the bar after dinner and watch the chefs as they cook. The Lychee Love cocktail offers a zesty kick, and of course, the Samurai Juice is a favourite with regulars: Akashi blended whisky with a sweet homemade plum vanilla liqueur and rice drink.

**Visit:** *Usagi, Thalkirchner Strasse 16, 80337 Munich, Germany | +49 89 55293581 | [www.usagi.bar](http://www.usagi.bar) |  
*Dishes between €3-15**