



Munich

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Beer. Pretzels. Pork — Art. Museums. Live music — Architecture. Markets. Design



... Oom-pah! Swing with us through the city's outposts of good food, design, retail and more. Pack ma's! ...

Hotels

— Put your feet up

The tradition of family-owned hotels is nothing new for Munich: the Volkhardts kicked things off with Bayerischer Hof at the end of the 19th century; the Geisels followed in 1935 with Hotel Excelsior; and a little later, in the early 2000s, Rudi Kull, Albert Weinzierl and the Kufflers stepped onto the scene.

While some of the bigger international chains do have outposts here, it's the family-run and independent addresses that continue to dominate. In 2017 alone, Roomers, Lovelace and Beyond rolled out their welcome mats, with each offering the city something distinctive.

So even if you can only check into one, we recommend reading on and checking out the bars and pretzel bakeries of the others to appreciate Munich's diverse and thriving independent hotel scene.

1 Cortina, Altstadt-Lehel
Pillow talk

While in town you may hear the adage of Munich being Italy's northernmost city – and that's what inspired Cortina's name and ethos. It opened in 2001 and was the original hotel in Rudi Kull and Albert Weinzierl's stable. Its 75 rooms span three buildings and include two two-bedroom apartments and a maisonette. The stone-tiled bathrooms and velour textiles are plush but understated and just across the lane is the Italian café Bar Centrale: grab a paper and drink your coffee kerbside to catch the morning sun.

8 Ledererstrasse, 80331
+49 (0)89 2422 490
cortina.com

MONOCLE COMMENT: It will take some coaxing to drag you out of bed in the morning, what with the spring-free natural latex mattresses, cotton duvets and silky soft bed linen. You can also request your preferred pillow from reception.



2 Beyond by Geisel, Altstadt-Lehel
Room to manoeuvre

Fourth-generation hoteliers and brothers Carl, Michael and Stephan Geisel opened this luxury pied-à-terre concept hotel, just off Marienplatz, in 2017. It came as a refreshing addition to the Munich-based group's line-up, which includes the more traditional Köningshof and Excelsior hotels.

Madrid firm Nieto Sobejano Arquitectos designed Beyond's 19 rooms, which are on the top two floors of a private block overlooking Altstadt. As we went to print, the 1,000 sq m suite with panoramic views and a private roof terrace ranked as the largest hotel room in the city.

All lodgings are centred around the living room, kitchen and wine lounge. While there's no formal reception, friendly host Victoria Wagenheimer is on hand to assist with any concierge requests.

22 Marienplatz, 80331
+49 (0)89 7007 46700
beyond-muc.de

MONOCLE COMMENT: The nature of the communal layout may prove a little intimate for some but, for those unperturbed, Beyond offers an adaptable high-end alternative to a conventional hotel. A chef is also at your disposal for any meal requests and all food and drink comes included.

11 Bar Giornale,
Schwabing-Freimann
Forza Milan

With its distinctly Italian feel, Bar Giornale is a class apart from the nearby tourist traps. The interior design recalls early-1960s Milan – think wood panels and leather seats in the restaurant and old-school stools in the bar – while the terrace lends a breakfast-by-the-Adriatic air to proceedings.

The weekend brunch is generous and the small bites are perennially popular. For bigger appetites the focus is on trattoria-style dishes.

7 Leopoldstrasse, 80802
+49 (0)89 332 000
bar-giornale.com



12 Tian, Altstadt-Lehel
Greener pastures

Like its sibling in Vienna, Munich's Tian is vegetarian. Located in the Viktualienmarkt, the dining room is on the ground floor of the newly refurbished Derag Livinghotel.

Under the reins of head chef Christoph Mezger, the kitchen makes excellent use of regional produce to create light lunches, à la carte dinners or meals of up to eight courses. And don't expect run-of-the-mill ingredients: dishes include crispy egg, chanterelles, nettles and dill flowers.

4 Frauenstrasse, 80469
+49 (0)89 885 656 712
tian-restaurant.com

