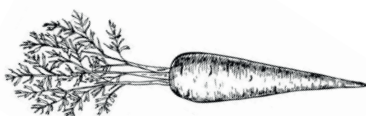


**PAULANER  
NOCKHERBERG**



**BY**



**TASTE OUR REGION.**





# THE BEST PRODUCTS FROM OUR REGION FRESH ONTO THE TABLE.

This has always been our approach!

We are proud of having taken the next step to more ecology, animal welfare and fairness with the certification by Naturland and the „Bio“ seal.

Now we can officially show what we have been doing already for a longer time: Whenever possible, we buy regional products in organic or even Naturland quality and process them in the required way. All organic ingredients are marked in green for you in our menu.

Due to cost reasons some producers still refuse the certification process, but their product quality corresponds to organic products. Sometimes we prefer these producers to certified ones, when they are situated closer to our location. Why? Because we think it is preferable to purchase from someone close in order to achieve a more positive ecological balance. Almost all of our suppliers are now situated in Bavaria and we continuously increase our local network, whenever possible in organic quality.



# BAVARIAN SNACKS

A piece of Bavarian culture

## HOME-MADE „O‘GMACHTER“ CHEESE SPREAD

€ 12.-

Red onions / red radishes / chives / home-made bread or pretzel

## PRETZEL

1,50 €

## 8 PIECES OF „NUREMBERG ROSTBRATWURST“

€ 14.-

Grilled sausages / braised sauerkraut with apple / mashed potatoes / hot mustard

## OUR SNACK PLATTER

### „HALF AND HALF“

#### REGIONAL SNACK PLATTER FOR 2 PERSONS

€ 28.-

**Chili con Carne with regional organic ox / spread of organic lentils /**

South Tyrol bacon<sup>(2,15,7)</sup> g.g.A. / roast pork / veal patties / Bavarian cheese spread /

cheese specialties of the Tegernsee region with spicy ginger pear confit /

vegan tartar of eggplant and artichokes / cheese spread with basil / home-made bread and a lot more







# CHIEMGAUKORN

Stefan Schmutz and Julia Reimann are the producers of our organic lentils and Bavarian rice. They have been running their organic farm since 2005 following the guidelines of ecologic farming. They are convinced, that only sustainable farming will keep nature intact and will preserve our globe for future generations.

Their types of - for a longtime forgotten - cultivated plants enrichen our dishes and deliver a much higher amount of important and healthy ingredients than modern bred plants.

[www.chiemgaukorn.de](http://www.chiemgaukorn.de)

# SOUP

Keeps you warm

## MUNICH HOLIDAY SOUP

bouillon from beef and chicken / pancake strips / Griesnockerl / vegetables / chives

€ 7.-

*„To feel safe and warm  
on a cold wet night,  
all you really need  
is soup.“*

# SALADS

## FRESH AND CRUNCHY\*

\*All salads are also available as vegetarian dishes.

SMALL LARGE



### GREEK SALAD

home-made stuffed grape leaves with **organic rice from Bavaria** /  
Feta from the Munich cheese manufactory in a filo pastry / tomatoes /  
cucumbers / olives / onions

€ 14.- / € 19.-

### FRIED CHICKEN SALAD

corn chicken breast marinated with pine salt / sour cream dip with herbs /  
creamd cucumbers / marinated tomatoes / pretzel croûtons / red radishes

€ 15.- / € 20.-



### MÂCHE-ORGANIC LENTILS-SALAD

backed vegetables of the season / pumpkin seed oil dressing /  
marinated tomatoes / sour cream with basil

€ 14.- / € 19.-



# VEGETARIAN

Enjoy without meat

## MELTED MUSHROOM DUMPLING

buffalo mozzarella and mountain cheese / glazed pumpkin vegetables / Parmesan cheese

€ 21.-

## „CORDON BLEU“ FROM THE CAULIFLOWER

with alpine cheese, stuffed with dried tomatoes and pumpkin seed pesto /  
Risi Bisi with **Bavarian organic rice**

€ 22.-



## ZURICH RAGOUT FROM MARINATED TOFU

hash browns / strong cream sauce / champignons /  
glazed onions

€ 20.-

## REGIONAL „TOM KHA GAI“ FROM WHITE ROOT VEGETABLES

Jerusalem artichoke / parsley root / parsnip / coconut milk / lemon grass / ginger /  
with home-made spring roll

€ 10.-



The organic farm Lex is a Naturland certified farm with farm shop in Emling. You can get high quality and hand-produced organic food from own cultivation there.

For our current menu we buy lentils from the Lex farm.

[www.biohof-lex.de](http://www.biohof-lex.de)

# CLASSICS

## THE CLASSIC

### „WIENER SCHNITZEL“ VEAL CUTLET

potatoes salad / creamy cucumber salad /  
cold stirred cranberries

€ 29,50

## FROM THE BAVARIAN LAMB

### LAMB SHOULDER FROM THE POLTING ESTATE

vegetable curry with **organic lentils**  
stuffed rosemary bacon potatoes

€ 27,50



## FROM REGIONAL PORK

### CRISPY ROAST PORK

two kinds of dumplings<sup>(2,5)</sup> / gravy

€ 15,50

additional COLESLAW WITH BACON <sup>(2, 3, 7)</sup>

## WITH LOCAL OX

### GOULASH FROM THE ORGANIC OX

curd spaetzle noodles / fried pumpkin and peperonata vegetables

€ 26.-



## A MUNICH SPECIALTY

### MUNICH CUTLET FROM THE

### PORK LOIN

marinated with sweet mustard and horseradish / potatoe cucumber salad

€ 20.-

# FISH

Fresh onto the table

## FISH AND CHIPS

cod fillet / home-made sweet chili sauce / French fries /  
hot Thai salad

€ 24.-

## CHAR FILLET

Risotto from **Bavarian organic rice** / **Bavarian organic lentils** and Williams pear /  
pumpkin vegetables

€ 28.-





# HOME-MADE MEAT SPECIALTIES IN BEST QUALITY AND FRESHNESS



The Naturland certified farm and ranch Hecht is situated in Hirschahusen. Never mind if beef, pork or deer, the meat comes completely from own breeding and only in organic quality.

The Hecht family supplies us with ox meat, which we use for several of our current dishes.

[www.gasthaushecht.de](http://www.gasthaushecht.de)



STARTING AT 3 PM  
SUNDAYS AT NOON

## BBQ DELIGHTS

It's getting hot.

THIS IS OUR  
CHARCOAL OVEN

THE CENTERPIECE OF OUR KITCHEN

### XAVER

Its high working temperature enables this charcoal oven to grill and to fry different ingredients at the same time. „Xaver“ gives our meals a unique aromatic taste of precious wood smoke. Tenderness and an incomparable taste are guaranteed. The charcoal oven is 35% faster than a regular BBQ and contains two devices in one. The charcoal oven uses 40% less coal than a standard grill. The components of our meals do not dry out and do not burn.

# JOSPER - GRILL

BIG US-COWBOY STEAK (1200 GR. RAW WEIGHT)

€ 120.-

GREATER OMAHA GOLD LABEL

2 PERS.

Grilled vegetables / French fries / herb butter / BBQ sauce



NOCKHER-BURGER WITH **ORGANIC OX**

€ 19.-

South Tyrol bacon / alpine cheese / French fries / small salad



FRIED BEEF AND ONIONS IN GRAVY  
WITH MUSHROOMS

€ 38.-

**FROM ORGANIC BEEF FROM THE ORGANIC FARM  
HECHT IN HIRSCHENHAUSEN**

mashed potatoes / beans with bacon



„BEST OF BAVARIA“ GRILL PLATTER

€ 26.-

Spareribs / Currywurst / **grilled organic ox** / rosemary bacon potatoes

**SIDE ORDERS EACH € 4.-**

French fries / glazed vegetables / grilled vegetables /  
potatoe with herbs / pretzel dumpling / potatoe dumpling<sup>(2,5)</sup>



# Spareribs

OUR SPARERIBS GET PREPARED WITH LOTS OF LOVE AND PATIENCE. ENJOY THE RESULT OF THREE LABORIOUS WORK STEPS:

1. The Spareribs get marinated and we let them absorb for two days.
2. The meat then gets fried in the oven.
3. After this, the Spareribs get another layer of lacquer before we finally put them onto the grill.

Here you can see our apprentice Mario while preparing the delicious Spareribs.  
(On the right side)

## SPARERIBS WITH SALAD

Romanasalad and lettuce / red radishes /  
tomatoes / cucumbers







We obtain flour for all of our dishes and desserts from the mill „Wolfmühle“ in Forstinning, east of Munich. Here we can be sure: Everything is 100 % organic!

The grain comes exclusively from ground- and environmentally friendly agriculture in the region. To then unfold the whole power of the grain and produce unique flour, this is the passion of mill master Andreas Löffl. Slowly and gently grinded, this flour is simply of better quality than flour from industrial mills.

[www.wolfmuehle.de](http://www.wolfmuehle.de)



# DESSERTS

## ESPRESSO AFFOGATO

organic Espresso „Seven“ from Merchant & Friends / creamy vanilla ice cream

€ 4,50



## FRESH „KAISERSCHMARRN“ - SLICED PANCAKES

apple compote / roasted plums / with pickled raisins on request

€ 12.-

## „FLUID NUTELLA“ HAZELNUT CREAM

creamy vanilla ice cream / shot of best hazelnut schnapps

€ 8.-



## BAVARIAN SKY

Bavarian Cream / fresh, marinated raspberries / raspberry sorbet  
incl. collection figure

€ 14.-

Who is Aloisius? Follow the link.





## AUSGEZEICHNETE BIERKULTUR



OUR HOME-BREWED BEERS ARE ALSO AVAILABLE AS  
SAMPLES. CHOOSE YOUR TYPE. OR TRY THEM ALL.

**RACK OF FIVE**

€ 7,50

**RACK OF TEN**

€ 15,00



# HOME-BREWED

## LAGER UNFILTERED<sup>[A3]</sup>

„NOCKHERBERGER“

0,25L € 3,20    0,5L € 5,30

bottom-fermented, 12,3% original wort, 5,4% alcohol

## PREMIUM LAGER<sup>[A3]</sup>

**ORGANIC PRIMARY PRODUCTS**    0,25L € 3,40    0,5L € 5,80

bottom-fermented, 12,3% original wort, 5,4% alcohol

A lager beer in different way. Malt and hop from organic farming.

## DARK BEER UNFILTERED<sup>[A3]</sup>

„BARNABAS“

0,25L € 3,40    0,5L € 5,80

bottom-fermented, 13,5% original wort, 5,7% alcohol

## BAVARIAN IPA<sup>[A3]</sup>

GLACIER ICE

0,25L € 3,40    0,5L € 5,80

top-fermented, 16,3% original wort, 7,3% alcohol

fruity-bitter, with flavors of glacier ice, liquorice and mango.

Staatsministerium für Ernährung, Landwirtschaft  
LEHOGA Bayern e. V. verleihen nach der Durchführung  
Zertifizierungsverfahrens hiermit dem Gastronomiebetrieb

**Paulaner am Nockherberg  
München**

die

**AUSGEZEICHNETE  
BAYERISCHE  
KÜCHE**

Der Betrieb ist berechtigt, diese Auszeichnung  
bis 3. Februar 2025 zu führen und vertragsgemäß zu nutzen.

**AUSGEZEICHNETE  
BIERKULTUR**

Der Betrieb ist berechtigt, diese Auszeichnung  
bis 3. Februar 2025  
vertragsgemäß zu nutzen.

# NON-ALKOHOLIC BEVERAGES

|                                                        |                 |
|--------------------------------------------------------|-----------------|
| PAULANER SPEZI <sup>(1,2,3,9)</sup>                    | 0,4 l   € 4,50  |
| COCA COLA <sup>(1,3,9)</sup>                           | 0,2 l   € 3,20  |
| COCA COLA ZERO <sup>(1,3,9,11,12)</sup>                | 0,2 l   € 3,20  |
| FANTA <sup>(1,3)</sup>                                 | 0,2 l   € 3,20  |
| AQUA MONACO TONIC / GINGER / LEMON <sup>(1,3,10)</sup> | 0,25 l   € 4,00 |

|                                        |                         |                          |
|----------------------------------------|-------------------------|--------------------------|
| TABLE WATER                            | 0,25 l   0,5 l   0,75 l | € 2,50   € 4,00   € 6,00 |
| ADELHOLZENER WATER CLASSIC OR NATURELL | 0,50 l                  | € 5,00                   |
| ADELHOLZENER WATER CLASSIC OR NATURELL | 0,75 l                  | € 7,50                   |

## 100 % ORGANIC:



### NATURAL LEMONADES FROM THE STADLER WINERY

€ 3,50

Produced for us in Berchtesgaden with local ingredients and lots of love.

0,33L

• completely free from additives •

**Marille-Zitrone, Sauerkirsch-Zitrone, Rhabarber-Himbeer, Birne-Ingwer und Zwetschgenröster**



### NATURAL JUICE SPRITZER

0,4 l | € 4,50

Apple unfiltered

Apple currant

Apple mango

Bavarian rhubarb

**NATÜRLICH**  
Nachhaltige Landwirtschaft am Ammersee



ALL OUR NATURAL JUICES COME FROM SUSTAINABLE AGRICULTURE IN THE AMMERSEE REGION. FOLLOW THE LINK TO LEARN MORE ABOUT THE LIFE AND WORK OF OUR PRODUCER.





## SPARKLING WINE / CHAMPAGNER / PROSECCO

|                                                          |               |                |
|----------------------------------------------------------|---------------|----------------|
| PROSECCO MASCHIO DEI CAVALIERI <sup>(5)</sup>            | 0,75 l        | € 37,00        |
| LUI NYMPHENBURG SPARKLING WINE, EXTRA DRY <sup>(5)</sup> | 0,75 l        | € 37,00        |
| CRÉMANT „VEUVE AMIOT“ ROSÉ <sup>(5)</sup>                | 0,75 l        | € 45,00        |
| <b>CHAMPAGNE GOSSET BRÛT<sup>(5)</sup></b>               | <b>0,75 L</b> | <b>€ 90,00</b> |
| CHAMPAGNE RUINART ROSÉ <sup>(5)</sup>                    | 0,75 l        | € 150,00       |
| CHAMPAGNE RUINART BRÛT <sup>(5)</sup>                    | 0,75 l        | € 130,00       |

## APERITIF

|                                                                              |       |        |
|------------------------------------------------------------------------------|-------|--------|
| NOCKHERBERGER SPRITZ <sup>(5)</sup><br>Aperol, tonic water, lime, cane sugar | 0,3 l | € 8,50 |
| APEROL SPRITZ <sup>(1,10,5)</sup>                                            | 0,3 l | € 8,50 |
| SPRITZ OF THE SEASON - PLEASE ASK SERVICE                                    | 0,3 l | € 8,50 |
| HUGO WITH FRESH MINT <sup>(5)</sup>                                          | 0,3 l | € 7,00 |

# WHITE WINE

## PINOT BLANC AND PINOT GRIS

|                                                                                          |        |
|------------------------------------------------------------------------------------------|--------|
| <b>PINOT GRIS D.O.C.</b><br>PINOT GRIS/BACCHUS, ESTATE KORNEILL – SOUTH TYROL, ITA       | € 32.- |
| <b>PINOT BLANC RÉSERVE</b><br>„MOSEL CHABLIS“WB, REICHSGRAF VON KESSELSTATT – MOSEL, GER | € 35.- |
| <b>PINOT BLANC VORBERG</b><br>PINOT BANC, ESTATE TERLAN – SOUTH TYROL, ITA               | € 48.- |

## GRÜNER VELTLINER

|                                                                                                                                                                                           |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>GRÜNER VELTLINER FEDERSPIEL</b><br>ESTATE FRANZ HIRTZBERGER – WACHAU, AUT                                                                                                              | € 48.- |
| <b>GRÜNER VELTLINER „RIED LAMM“</b><br>CASTLE GOBELSBURG – KAMP VALLEY, AUT                                                                                                               | € 60.- |
|  <b>GRÜNER VELTLINER „RIED MÜHLBERG“ - ORGANIC -</b><br>ORGANIC ESTATE GRUBER RÖSCHITZ – RÖSCHITZ, AUT | € 38.- |
| <b>GRÜNER VELTLINER „LOIBNER“</b><br>FX PICHLER – WACHAU, AUT                                                                                                                             | € 60.- |
| <b>GRÜNER VELTLINER ROTES TOR SMARAGD</b><br>ESTATE HIRTZBERGER – WACHAU, AUT                                                                                                             | € 88.- |
| <b>GRÜNER VELTLINER SMARAGD</b><br>ESTATE GATTINGER - WACHAU, AUT                                                                                                                         | € 48.- |

## SAUVIGNON BLANC

|                                                                                                                                                                                                    |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
|  <b>SAUVIGNON BLANC „RIED GRASSNITZBERG“ - ORGANIC -</b><br>ESTATE TEMENT – SOUTHERN STYRIA, AUT                | € 48.- |
|  <b>SAUVIGNON BLANC „GARNELLEN“ - ORGANIC -</b><br>TRÖPFLTALHOF – KALTERN AM SEE, ITA (ONLY 5 BOTTLES ON STOCK) | € 70.- |
| <b>SAUVIGNON OBERBERG D.O.C.</b><br>ESTATE KORNEILL - SOUTH TYROL, ITA                                                                                                                             | € 65.- |



# BOTTLED WHITE WINES

- ALL WINES CONTAIN SULPHITES -

## CHARDONNAY

**TO** € 44.-  
CHAR/SA/WB, ESTATE VELICH - BURGENLAND, AUT

**CHARDONNAY „LAFOA“** € 50.-  
CHARDONNAY, ESTATE SCHRECKBICHL - EPPAN , ITA

**CHARDONNAY WINKELBERG** € 58.-  
GG CHARDONNAY, DR.HEGER – BADEN, GER

**PULIGNY-MONTRACHET 1ER CRÛ „LES FOLATIÈRES“** € 120.-  
DOMAINE CHANSON PÈRE & FILS - BURGUNDY, FRA



**CHARDONNAY „LÖWENGANG“ - ORGANIC -** € 85.-  
ESTATE ALOIS LAGEDER – SOUTH TYROL, ITA

**GLORIA CHARDONNAY** € 65.-  
ESTATE KOLLWENTZ – BURGENLAND, AUT

**MEURSAULT 1ER CRÛ „BLAGNY“** € 145.-  
MAISON HARBOUR – BURGUNDY, FRA

**GANTENBEIN CHARDONNAY** € 270.-  
CHARDONNAY, ESTATE GANTENBEIN – GRAUBÜNDEN, SUI

## RIESLING

**7 TERROIRS** € 34.-  
ESTATE HERMANNSSBERG – NAHE, GER

**RIESLING WESTHOFENER MORSTEIN** € 70.-  
GG RIESLING, ESTATE DREISSIGACKER – RHEINHESSEN, GER

**GRAACHER RIESLING** € 32.-  
ESTATE REICHSGRAF VON KESSELSTATT – MOSEL, GER

**“RARITY” RIESLING HUBACKER** € 160.-  
RIESLNG, ESTATE KLAUS KELLER – RHEINHESSEN, GER

**RIESLING „SCHARZHOFBERGER“ GG** € 70.-  
GG RIESLING, ESTATE REICHSGRAF VON KESSELSTATT – MOSEL, GER

**RIESLING FORSTER UNGEHEUER** € 65.-  
ESATATE VON WINNING – PALATINATE, GER

## BOTTLED WHITE WINES - PART 2

- ALL WINES CONTAIN SULPHITES -

### PARTICULARITIES



EVEN BETTER THAN A LUGANA:

**CONTRA SOARDA VESPAIOLO D.O.C. - ORGANIC -**  
ESTATE CONTRA SOARDA – VENEZIA, ITA

€ 38.-

**ROERO ARNEIS**

BRUNO GIACOSA – PIEMONTE, ITA

€ 44.-

**RÉMY FERBRAS CHÂTEAUNEUF-DU-PAPE BLANC**  
CUVÉE – RHÔNE, FRA

€ 58.-



**CUVÉE SPECTRUM - ORGANIC -**

ESTATE BERNHARD OTT – FEUERSBRUNN AM WAGRAM, AUT

€ 28.-

**1995ER TBA GRAND CUVÉE NR. 12**

CHARDONNAY/WELSCHRIESLING/TRAMINER/SCHEUREBE,  
ESTATE ALOIS KRACHER – BURGENLAND, AUT

**RARITY**

€ 85.-

## OPEN WHITE WINE



**PINOT GRIS „CLASS A“ (5) - ORGANIC - (0,2L)**  
ESTATE NEVERLAND SEBASTIAN CLASS – RHEINHESSEN, D

€ 8.-

**GRÜNER VELTLINER (5) (0,2L)**

GRÜNER VELTLINER, MARKOWITSCH – CARNUNTUM, AUT

€ 7.-

**CHARDONNAY (0,2L)**

ESTATE MAIER – BADEN WÜRTTEMBERG, GER

€ 8

**WINE SPRITZER**

(0,50L)

€ 7.-

(0,25L)

€ 4.-



# BAVARIAN WINES



## WILD WILD WILD - ORGANIC -

WEISSWEIN CUVÉE, ESTATE ANDI WEIGAND - FRANCONIA, BAVARIA

€ 32.-

## ETHOS

WEISSWEIN CUVÉE, ESTATE VON WINNING – FRANCONIA, BAVARIA

€ 65.-

## ES IST WIE ES IST...ANDRÉ MACIONGA CUVÉE

WEISSWEIN CUVÉE, ESTATE HORST SAUER – FRANCONIA, BAVARIA

€ 85.-

## SILVANER GG „ESCHENDORF AM LUMPEN“

SILVANER, ESTATE HORST SAUER - FRANCONIA, BAVARIA

€ 65.-



## SILVANER „DER HELD“ - ORGANIC -

SILVANER, ESTATE ANDI WEIGAND - FRANCONIA, BAVARIA

€ 45.-



# RED WINES

## PINOT NOIR

- PINOT NOIR „ENSELBERG“ BADEN GG** € 70.-  
PINOT NOIR, ESTATE FRANZ KELLER - BADEN, GER
- PINOT NOIR „BIENENBERG“, GG** € 89.-  
ESTATE BERNHARD HUBER – BADEN, GER
- CORTON GRAND CRU** € 145.-  
100% PINOT NOIR, MAISON HARBOUR - BURGUNDY, FRA
- GANTENBEIN PINOT NOIR** € 180.-  
ESTATE GANTENBEIN - GRAUBÜNDEN, SUI

## MERLOT / CABERNET

- ZEDER, IGT CUVÉE** € 32.-  
MERLOT/CABERNET/LAGREIN, ESTATE KORNEIL – SOUTH TYROL, ITA
- GUIDALBERTO, 2ÈME VIN SASSICAIA, TOSCANA IGT** € 75.-  
CAB S/MER/SANGIOVESE, TENUTA SAN GUIDO - TUSCANY, ITA
- LE SERRE NUOVE DELL ORNELLAIA** € 85.-  
TOSCANA CUVÉE MER/CAB F/CAB S, ESTATE ANTINORI - TUSCANY, ITA
-  **CUVÉE ROYAL, QUALITY WINE - ORGANIC -** € 38.-  
CUVÉE/ZWEIGELT/MERLOT, ESTATE GRUBER - WEINVIERTEL, AUT

## BLAUFRÄNKISCH

- BLAUFRÄNKISCH MORIC BLAUFRÄNKISCH** € 38.-  
ESTATE MORIC – BURGENLAND, AUT
-  **BLAUFRÄNKISCH KALKSTEIN - ORGANIC -** € 36.-  
ESTATE CLAUD PREISINGER – BURGENLAND, AUT

# BOTTLED RED WINES

ALL WINES CONTAIN SULPHITES -

## BORDEAUX

- CHÂTEAU POUJEAUX MOULIS-EN-MEDOC** € 65.-  
BORDEAUX, CHATEAU POUJEAUX - BORDEAUX, FRA
- 2009 CHÂT. MOUTON-ROTHSCHILD 1ER GCC PAUILLAC A.C.** € 780.-  
PETIT VERDOT/CAB S/MER/CAB F, CHAT. MOUTON-ROTHSCHILD - BORDEAUX, FRAU
- 2015 CLOS TRIMOULET AOC** € 38.-  
SAINT-EMILION GRAND CRÛ, EARL APPOLLOT - ST. EMILION, FRA

## PIEMONTE

- BARBERA D'ALBA „FALLETTO“** € 65.-  
ESTATE BRUNO GIACOSA - PIEMONTE, ITA
- BAROLO DOCG - PRUNOTTO** € 80.-  
ALFREDO PRUNOTTO – PIEMONTE, ITA
- BARBARESCO „COCITO RISERVA BALUCHIN“ NEBBIOLO** € 125.-  
ESTATE LA SPINETTA – PIEMONTE, ITA

## SPAIN

- MARQUÉS DE MURRIETA RIOJA RESERVA** € 45.-  
FINCA YGAY - RIOJA, SPA
- GAGO TEMPRANILLO** € 38.-  
TELMO RODRIGUEZ – TORO, ESP
- REMELLURI RESERVA** € 48.-  
RIOJA TEMPRANILLO/GRANACHA, BODEGAS REMELLURI - RIOJA, ESP
- RISERVA RIBERA DEL DUERO 2012** € 40.-  
BODEGA ARZUAGA - RIBERA DEL DUERO, SPA



# OPEN RED WINE

PINOT NOIR (0,2L)  
ESTATE MAIER - BADEN-WURTTENBERG, GER

€ 7.-



TOSCANA IGT SPEZIERI<sup>(5)</sup> (0,2L) - **ORGANIC** -  
ROSSO IGT, TENUTA COL D'ORCIA - TUSCANY, ITA

€ 8.-

UNO PRIMITIVO DI MANDURIA D.O.C.<sup>(5)</sup> (0,2L)  
PRIMITIVO, MASSERIA LA VOLPE - APULIA, ITA

€ 9.-

## BOTTLED ROSÉ

GATTINGER ROSÉ  
PINOT NOIR, ESTATE GATTINGER - WACHAU, AUT

€ 35.-

PORQUEROLLES ROSÉ<sup>(5)</sup>  
GRENACHE/SYRAH/CINSAULT/MOURVÉDRE/TIBOUREN,  
DOMAINE DE L'ILE - CÔTES DE PROVENCE, FRA

WINERY  
OF CHANEL

€ 48.-

SUMMER IN A BOTTLE ROSÉ<sup>(5)</sup>  
MERLOT/CHARDONNAY/CBERNET FRANC,  
WÖLFFER ESTATE - LONG ISLAND, USA

SECRET TIP

€ 48.-

## OPEN ROSÉ

GATTINGER ROSÉ<sup>(5)</sup> (0,2L)  
PINOT NOIR, ESTATE GATTINGER - WACHAU, AUT

€ 8.-

WINE SPRITZER  
RED, ROSÉ OR WHITE

(0,50L) € 7.-

(0,25L) € 4.-



We serve Merchant & Friends - best organic coffee from Herrmannsdorf. Enjoy handcrafted sustainability.

[www.merchantandfriends.com](http://www.merchantandfriends.com)



## HOT DRINKS



### CUP OF COFFEE

|                                              |                 |
|----------------------------------------------|-----------------|
| MILKCOFFEE <sup>(G)</sup>                    | € 3,50          |
| LATTE MACCHIATO <sup>(G)</sup>               | € 4,00          |
| CAPPUCCINO <sup>(G)</sup>                    | € 4,00          |
| ESPRESSO / ESPRESSO MACCHIATO <sup>(G)</sup> | € 3,50          |
| DOUBLE ESPRESSO                              | € 2,50 / € 2,80 |
| CUP OF TEA (DIFFERENT SORTS FROM DALLMAYR)   | € 4,00          |
|                                              | € 3,50          |

# SCHNAPPS & MORE

JÄGERMEISTER / RAMAZZOTTI 4 CL € 6.-

GENTIAN FROM THE WOOD KEG 2 CL € 4.-

WILLIAMS PEAR / HAZELNUT<sup>(H)</sup> / OBSTLER / MARILLE 2 CL € 4.- 4 CL € 7.-  
FROM THE DISTILLERY WERNER PSENNER FROM SOUTH TYROL

SLYRS WHISKEY, DISTILLERY LANTENHAMMER 2 CL € 5.-

SLYRS WHISKEY, 12 YEARS, DISTILLERY LANTENHAMMER 2 CL € 8.-



THE DUKE ROUGH, MUNICH DRY GIN 4 CL € 6.-

THREE SIXTY BLACK 42, VODKA FROM GERMANY 4 CL € 6.-

RUMULT BAVARIAN RUM, LANTENHAMMER 2 CL € 5.- 4 CL € 8.-

## BEVERAGES FOR MIXING:

AQUA MONACO TONIC / GINGER / LEMON<sup>(1,3,10)</sup> 0,25 l € 4,00

## THE NOBLE KIND

FROM THE DISTILLERY WERNER PSENNER

SOUTH TYROL 2 CL € 5.- 4 CL € 9.-

Golden williams pear / Kaiserjäger Obstler from the wood keg / golden apricot /  
forest raspberry spirit / Gravensteiner apple riserva / strawberry grape

OBSTLER / APRICOT / PEAR / HAZELNUT<sup>(H3)</sup>

0,1 L IN THE BOTTLE € 19.-





We are certified  
by Naturland with  
the check number:  
ISO/IEC 17065



We are certified  
by Ökop with the  
check number:  
DE-ÖKO-037

# ADDITIVES

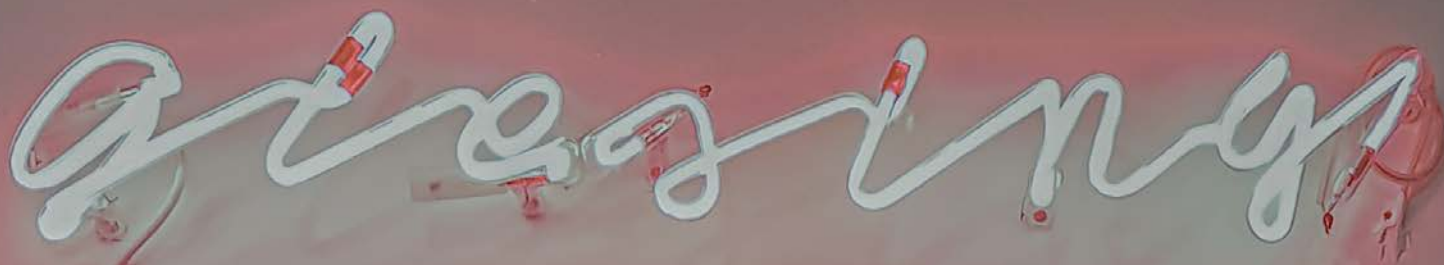
## DEAR GUESTS,

if you have a food intolerance or allergy, please let our service team know. They will be happy to help you choose the right dish. We serve top-quality food and source our ingredients regionally whenever possible. The food additives shown in the menu are usually part of our ingredients. We never add artificial or harmful substances to our dishes.

- 1) CONTAINS FOOD COLORING
- 2) CONTAINS PRESERVATIVES
- 3) CONTAINS ANTIOXIDANTS
- 4) CONTAINS FLAVOR ENHANCER
- 5) SULFURIZED

- 6) BLACKENED
- 7) CONTAINS PHOSPHATE
- 8) CONTAINS MILK PROTEIN
- 9) CONTAINS CAFFEINE
- 10) CONTAINS QUININE

- 11) CONTAINS SWEETENERS
- 12) CONTAINS PHENYLALANINE
- 13) WAXED
- 14) CONTAINS TAURINE
- 15) CONTAINS CURING SALT



gessing

#nockherberg

The Paulaner Nockherberg is  
a market place of delicacies from the Munich region  
and of specialties from all over the world.

echt **BAYERN**