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## Cheers to crafts- manship.

Cooking is undoubtedly a craft - an art form even! Chefs are masters of the kitchen, mastering every aspect of the processes and planning, and shape our culinary world with their hands and their skills.

The craft symbolises skill, dedication and tradition, and is far more than just a profession - it is a vocation. Craftspeople are custodians of the knowledge of past generations and creators of beauty and functionality in our modern society. By using local resources and traditional techniques, craftsmanship also contributes to sustainability.

Let us not only value the skilled trades, but actively support and promote them. Because ultimately craftspeople who enrich our world with their work and make it more human.

Yours sincerely,  
Christian Schottenhamel and Florian Lechner



**MEINDL**

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# BAVARIAN SNACKS

A piece of Bavarian culture

- HOMEMADE „O'GMACHTER“ CHEESE SPREAD** € 12.-  
Red onions / red radishes / chives / homemade bread or pretzels
- VARIOUS SPREADS** € 12.-  
“O'gmachter“ cheese spread / homemade Hummus / spicy pepperoni tapenade / root vegetable cream cheese / bread or pretzel
- TWO KINDS OF SAUSAGES** € 18.-  
Bernese cheesecracker<sup>(2,3,15)</sup> / Currywurst<sup>(2,3,15)</sup> with hot sauce / potato-cucumber salad
- MUNICH SAUSAGE SALAD<sup>2, 3, 7</sup>** € 14.-  
Lyonnais sausage / cucumber / pickles / red onions / homemade bread
- SWISS SAUSAGE SALAD<sup>2, 3, 7</sup>** € 15.-  
Lyonnais sausage / cucumber / pickles / red onions / **organic emmental stripes** / homemade bread



## OUR SNACK PLATTER

- „ALPE ADRIA“ LOCAL-REGIONAL SNACK AND TAPAS PLATTER** € 32.-  
Homemade Hummus / Fennel salami<sup>15</sup> / sweet potato fries / South Tyrol bacon<sup>(2,3,15)</sup> g.g.A. / roast pork / „O'gmachter“ cheese spread / pepperoni tapenade / Thai salad / basil cream cheese / Munich sausage salad<sup>2,3,7</sup> with red onions / Kaminwurz sausage from Sarntal valley / melon from Bavaria / San Daniele ham / homemade bread and a lot more  
for 2-3 pers.

- PRETZEL** 1,50 €

# SOUPS

It's getting hot

- BEEF BROTH WITH PANCAKE STRIPS** € 8.-  
pancake strips / semolina dumplings / vegetables
- ARTICHOKE AND JERUSALEM ARTICHOKE CREAM SOUP** € 10.-  
curry / vegetable crisps
- SOUTH TYROLEAN BACON DUMPLING SOUP** € 8.-  
hearty meat broth / bacon dumplings<sup>2,3,15</sup> / chives

# SALADS

Fresh and crispy

## FRIED CHICKEN SALAD

pieces of corn chicken breast wrapped in pumpkin seeds / tomatoes / cucumbers / red radishes / sour cream dip

**SMALL** **LARGE**

€ 16.- € 21.-

## NIZZA SALAD „MUNICH STYLE“

smoked trout / grilled salmon / olives / marinated tomatoes / baked egg

€ 16.- € 21.-

## CAESAR SALAD

crispy bacon<sup>(2, 3, 15)</sup> / tomatoes / croûtons / Parmesan cheese

€ 15.- € 20.-

## „GOAT PETER“

Munich wild herb salad / goat cheese / rhubarb-ginger-confit / cucumbers / red radishes / apple

€ 16.- € 21.-

## SARÀ PERCHÉ TI AMO

Bavarian melon / filled buffalo mozzarella / San Daniele ham / tomatoe basil bruschetta / marinated tomatoes

€ 21.-

# FISH

## BAKED IN NOCKHERBER BEER BATTER

FISH AND CHIPS FROM THE COD € 28.-

hot Thai cucumber salad / French fries / sour cream dip

## FRESH ONTO THE TABLE

CHAR FILLET € 34.-

vegetable and potato scales / Fregola Sarda with basil / glazed asparagus, cherry tomatoes and spinach vegetables

# VEGETARIAN

Enjoy without meat

## DUMPLINGS WITH WILD GARLIC, NETTLE AND SPINACH

glaced asparagus and cherry tomato vegetables / Parmesan cheese

€ 21.-

## ALLGÄU CHEESE SPAETZLE

from **organic flour** from the Wolfmühle in Forstinning / fried onion / fresh baby spinach

€ 18.-

## FROM THE BBQ:

### AUBERGINE STEAK

FROM 3 PM

Homemade sweet potatoe fries / sour cream dip / Antipasti tartar

**VEGAN**

€ 26.-

## LIGHT YELLOW CURRY

**organic lentils** from the Chiemsee region / baked wild duo of cauliflower and broccoli / Basmati rice

**VEGAN**

€ 22.-





**FROM 3 PM**  
SUNDAYS AND HOLIDAYS  
FROM NOON

THE CENTERPIECE OF OUR KITCHEN

## XAVER WOOD-FIRED GRILL OVEN

Its high working temperature makes it possible to grill and roast food. „Xaver“ gives the food a unique aromatic fine wood smoke flavour during preparation. Tenderness and incomparable flavour are guaranteed. The grill oven is 35% faster than a grill and contains two appliances in one. The appliance uses 40% less charcoal than an open grill. The food does not dry out or burn.

JOSPER - GRILL

**BEST OF XAVER:** € 26.-  
GRILLED CHICKEN LEG / SPARERIBS 48H /  
CURRYWURST  
French fries / grilled vegetables

STEAK-FRITES € 32.-  
Entrecôte / French fries / grilled vegetables / Jalapeno cream

**PICKLED 3 DAYS, FRIED AND GRILLED:**  
SPARERIBS 48 H € 26.-  
small Caesar salad

**GRILLED, SLOWLY BRAISED, GRILLED:** € 30.-  
SHORT RIBS WITH STOUT-BBQ-LACQUER  
wild broccoli / **mashed organic potatoes** / fried onion crumbs

CURRYWURST € 16.-  
French fries / homemade curry-dragon-sauce

**SIDE DISHES FOR OUR GRILL SPECIALTIES** JE € 5,00  
French fries / grilled vegetables / small Caesar salad /  
**organic roast potatoes** / pretzel dumplig / potatoe dumpling<sup>(2,5)</sup>

**SWEET POTATOE FRIES WITH SOUR CREAM DIP** € 8,50

## CLASSICS

TRADITIONAL DISH  
VIENNESE FRIED MEAT € 24.-  
beef shoulder / **organic pork cheeks** / fresh horseradish /  
carrot and spinach vegetables / lamb's lettuce salad with potatoes / seed oil

FROM REGIONAL PORK  
CRISPY ROAST PORK € 16,50  
two kinds of dumpling<sup>(2,5)</sup> / gravy / root vegetables  
with BACON-COLESLAW<sup>(2, 3, 7)</sup> € 3,50

THE CLASSIC VEAL DISH  
ESCALOPE VIENNA STYLE € 32,00  
potatoe salad / cold stirred cranberries

SLOWLY BRAISED IN RED WINE  
BOEUF À LA MODE € 28.-  
**organic apple-celery puree** / homemade braised beef ravioli / Parmesan cheese

GRANDMA'S CLASSIC  
CREAMED VEAL € 22.-  
pretzel bread dumpling / wild herbs / chives sour cream

THIS ONE SHOULD NOT BE MISSING  
CORDON BLEU € 25.-  
pork loin / juicy ham / mountain cheese / **organic roast potatoes** with  
bacon / lemon and herb sour cream

FROM OUR ALPINE REGION  
DEER SHOVEL € 28.-  
wild garlic spaetzle noodles / fried mushrooms /  
cold stirred cranberries





# DESSERTS

sweet temptation

## ESPRESSO AFFOGATO

Organic espresso<sup>(9)</sup> „Seventh“ from Merchant & Friends / creamy organic vanilla ice cream

€ 6,50

## HOMEMADE „ORCHARD“

Organic curd from Berchtesgadener Land / raspberry and rhubarb compote / almond crumble / Bavarian strawberries / homemade ice cream

€ 9,00

## ICE CREAM MAKES HAPPY:

### HOMEMADE SPAGHETTI ICE CREAM

Organic vanilla ice cream / marinated strawberries

€ 10,00



# KAISERSCHMARRN

OUR KAISERSCHMARRN IS MADE WITH LOTS OF LOVE FRESHLY PREPARED FOR YOU ON THE SPOT, JUST LIKE IN GRANDMA'S TIME.

WE ONLY USE FRESH INGREDIENTS FROM THE REGION, INCLUDING ORGANIC FLOUR FROM THE WOLFMÜHLE IN FORSTINNING, ORGANIC MILK FROM THE DAIRY BERCHTESGADENER LAND AND EGGS FROM FREE-RANGE FARMING AT CHICKEN FARM ENGL.



## FRESH AND CAMELISED KAISERSCHMARRN - SLICED PANCAKES

apple compote / roast plums / with pickled sultanas on request

€ 15,50

# HOMEBREWED

by our brew masters  
Uli Schindler and Oskar Benkert

## PALE LAGER UNFILTERED<sup>(A3)</sup>

NOCKHERBERGER 0,25L € 3,20 0,5L € 5,90  
bottom-fermented, 12,3% original wort, 5,4% alcohol

## SHANDY UNFILTERED<sup>(A3)</sup>

NOCKHERBERGER PALE LAGER WITH LEMONADE 0,5L € 5,90

## DARK LAGER UNFILTERED<sup>(A3)</sup>

BARNABAS 0,25L € 3,40 0,5L € 6,20  
bottom-fermented, 13,5% original wort, 5,7% alcohol

## OUR SEASONAL BEERS

ON THE TABLES YOU WILL FIND INFORMATION ABOUT CURRENT SEASONAL BEERS, WHICH OUR BREW MASTERS BREW FOR YOU WITH MUCH LOVE HERE ON SITE.

TASTING



## SAMPLES

OUR HOMEBREWED BEERS ARE ALSO AVAILABLE AS SAMPLES.  
CHOOSE YOUR TYPE. OR TRY THEM ALL.

RACK OF FIVE € 8,00

RACK OF TEN € 16,00

AUSGEZEICHNETE  
BIERKULTUR 



# PAULANER BEER

PAULANER MUNICH PALE LAGER<sup>(A3)</sup> 0,5L € 5,90

PAULANER MUNICH PALE LAGER NON-ALCOHOLIC<sup>(A3)</sup> 0,5L € 5,90

PAULANER NATURAL SHANDY NON-ALCOHOLIC<sup>(A3)</sup> 0,5L € 5,90

PAULANER WHEAT BEER<sup>(A3)</sup> 0,5L € 6,20

PAULANER DARK WHEAT BEER<sup>(A3)</sup> 0,5L € 6,20

PAULANER LIGHT WHEAT BEER<sup>(A3)</sup> 0,5L € 6,20

PAULANER WHEAT BEER NON-ALCOHOLIC<sup>(A3)</sup> 0,5L € 6,20

PAULANER WHEAT BEER WITH LEMONADE<sup>(A3)</sup> 0,5L € 6,20

PAULANER WHEAT BEER LEMON NON-ALCOHOLIC<sup>(A3)</sup> 0,5L € 6,20

PAULANER SALVATOR<sup>(A3)</sup> 0,5L € 6,50

HACKER PSCHORR MUNICH PALE LAGER<sup>(A3)</sup> IN THE BOTTLE 0,33L € 4,80

FÜRSTENBERG PREMIUM PILSNER<sup>(A3)</sup> 0,33L € 4,80



# NON-ALCOHOLIC

|   |        |        |
|---|--------|--------|
| PAULANER SPEZI <sup>(1,2,3,9)</sup> / ZERO <sup>(1,2,3,9,11,12)</sup> | 0,4 l  | € 4,90 |
| PAULANER LEMONADE ORANGE <sup>(1,2,3,9)</sup>                         | 0,33 l | € 4,00 |
| COCA COLA <sup>(1,3,9)</sup>  | 0,2 l  | € 3,90 |
| COCA COLA ZERO <sup>(1,3,9,11,12)</sup>                               | 0,2 l  | € 3,90 |
| AQUA MONACO TONIC / GINGER / LEMON <sup>(1,3,10)</sup>                | 0,25 l | € 4,50 |

|                                 |                         |                          |
|---------------------------------|-------------------------|--------------------------|
| TABLE WATER                     | 0,25 l   0,5 l   0,75 l | € 2,50   € 4,00   € 6,00 |
| ADELHOLZENER CLASSIC OR NATURAL | 0,50 l                  | € 5,50                   |
| ADELHOLZENER CLASSIC OR NATURAL | 0,75 l                  | € 8,50                   |

## 100 % ORGANIC:



NATURAL ORGANIC LEMONADES FROM THE STADLER WINERY € 4,50

Produced in Berchtesgaden with regional ingredients and lots of love.

• completely free from additives •

apricot-lemon, sour cherry-lemon, rhubarb-raspberry, cucumber-watercress, apple-woodruff

0,33L



## NATURAL JUICE SPRITZER

apple unfiltered

apple currant

apple mango

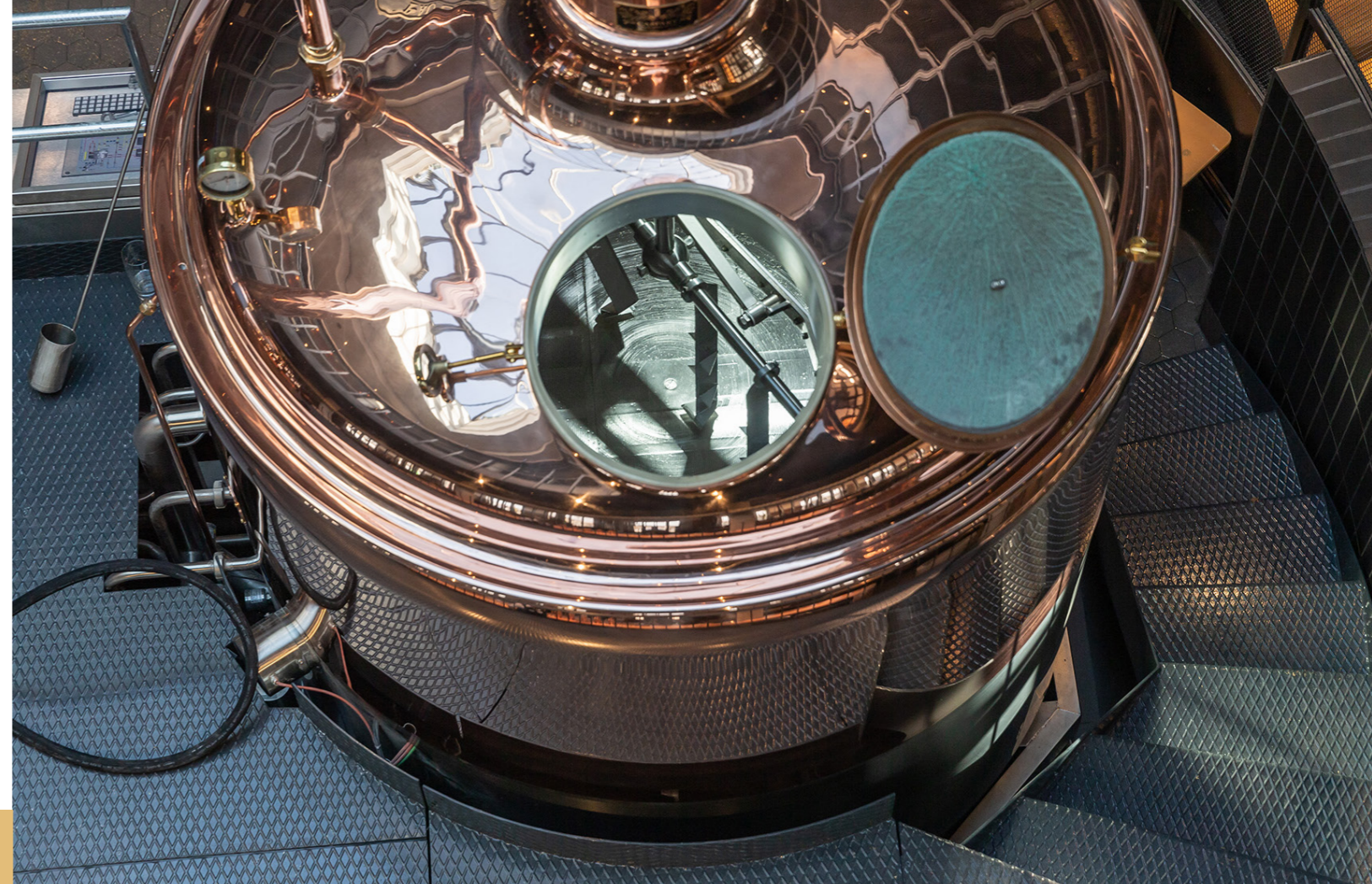
Bavarian rhubarb

0,4 l € 4,90

**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 / CHAMPAGNE / PROSECCO

|  |                 |                     |
|--|-----------------|---------------------|
| PROSECCO MASCHIO DEI CAVALIERI <sup>(5)</sup>            | 0,75 l          | € 40,00             |
| LUI NYMPHENBURG SPARKLING WINE, EXTRA DRY <sup>(5)</sup> | 0,75 l          | € 40,00             |
| CRÉMANT „VEUVE AMIOT“ ROSÉ <sup>(5)</sup>                | 0,75 l          | € 45,00             |
| CRÉMANT DE LOIRE ROSÉ                                    | 0,75 l          | € 45,00             |
| <b>CHAMPAGNE GOSSET BRÛT <sup>(5)</sup></b>              | <b>0,75 L</b>   | <b>€ 90,00</b>      |
| <b>CHAMPAGNE GOSSET ROSÉ <sup>(5)</sup></b>              | <b>0,75 L</b>   | <b>€ 110,00</b>     |
| CHAMPAGNE RUINART ROSÉ <sup>(5)</sup>                    | 0,75 l          | € 170,00            |
| CHAMPAGNE RUINART BRÛT <sup>(5)</sup>                    | 0,75 l          | € 140,00            |
| CHAMPAGNE LAURENT PERRIER BRUT                           | 1,50 l          | € 240,00            |
| CHAMPAGNE BOLLINGER BRUT                                 | 0,75 l   1,50 l | € 140,00   € 300,00 |

## APERITIF

|   |       |        |
|---|-------|--------|
| APEROL SPRITZ <sup>(1,10,5)</sup>         | 0,3 l | € 8,90 |
| SPRIZZ OF THE SEASON - PLEASE ASK SERVICE | 0,3 l | € 8,90 |
| HUGO WITH FRESH MINT <sup>(5)</sup>       | 0,3 l | € 8,90 |



# REDWINE


## BOTTLED RED WINES

- ALL WINES CONTAIN SULPHITES -



### GERMANY

|   |         |
|---|---------|
| <b>SPÄTBURGUNDER ALTE BURG</b> BERNHARD HUBER/BADEN | € 85.-  |
| <b>SCHLOSSBERG</b> FRANZ KELLER/BADEN               | € 100.- |
| <b>ENSELBERG</b> FRANZ KELLER/BADEN                 | € 70.-  |
| <b>GG BIENENBERG</b> BERNHARD HUBER/BADEN           | € 120.- |
| <b>EICHBERG SPÄTBURGUNDER GG</b> FRANZ KELLER/BADEN | € 85.-  |


### SPAIN

|   |        |
|---|--------|
|  <b>ARTAZU</b> BODEGA SANTA CRUZ DE ARTAZU/NAVARRA | € 58.- |
| <b>CONTINO</b> VINEDOS DES CONTINO/RIOJA  | € 65.- |
| <b>LANZAGA</b> BODEGA LANZAGA/RIOJA   | € 55.- |
| <b>VINA ARANA GRAN RESERVA</b> LA RIOJA ALTA/RIOJA  | € 85.- |

### AUSTRIA / SCHWITZERLAND

|   |         |
|---|---------|
|  <b>MARKOWITSCH M1</b> WEINGUT MARKOWITSCH/CARNUNTUM | € 150.- |
| <b>CUVEE ROYAL(M,CAB,ZG)</b> WEINGUT GRUBER/WEINVIERTEL AUT   | € 48.-  |
| <b>PINOT NOIR</b> GANTENBEIN/GRAUBÜNDEN CH  | € 180.- |
| <b>BLAUER ZWEIGELT LAUSCHEN</b> EWALD GRUBER/WEINWIERTEL  | € 32.-  |
| <b>BATONNAGE</b> WILD BOYS CLUB OF BATONNAGE/BURGENLAND   | € 180.- |
|  <b>ST.LAURENT</b> WEINGUT REINISCH/THEMENREGION    | € 35.-  |
| <b>LUTZMANNBURG BLAUFRÄNKISCH</b> GUT MORIC/BURGENLAND  | € 120.- |

### FRANCE

|  |         |
|--|---------|
|  <b>2016 PETITE LAURENCE</b> CHÂTEAU LAURENCE/BORDEAUX | € 32.-  |
| <b>2015 5ÈME CRU</b> CHÂTEAU PONTET-CANET/PAUILLAC   | € 200.- |
| <b>CORTON GRAND CRU</b> MAISON HARBOUR/BURGUND   | € 250.- |
| <b>SAINT-EMILION GRAND CRU</b> CHÂTEAU LASSÈGUE/BORDEAUX   | € 85.-  |
| <b>BOURGOGNE CÔTE D'OR</b> MÉO-CAMUZET/BURGUND   | € 75.-  |
| <b>CHAMBOLLE MUSIGNY 1ER CRU</b> MÉO-CAMUZET/BURGUND   | € 380.- |

### ITALIA

|  |         |
|--|---------|
| <b>LE VOLTE</b> ORNELLAIA /TOSKANA                         | € 55.-  |
| <b>LE SERRE NUOVE</b> ORNELLAIA/TOSKANA                    | € 85.-  |
| <b>MASSETO</b> MASSETO-ORNELLAIA /TOSKANA                  | € 950.- |
| <b>ROSSO DI MONTALCINO</b> CASANOVA DI NERI/TOSKANA        | € 48.-  |
| <b>ROSSO DI MONTALCINO</b> BIONDI SANTI/TOSKANA            | € 95.-  |
| <b>LAMAREIN</b> JOSEPHUS MAYR/BOZEN                        | € 90.-  |
| <b>CHIANTI CLASSICO</b> BRANCAIA/TOSKANA                   | € 45.-  |
| <b>CHIANTI CLASSICO RISERVA</b> BRANCAIA/TOSKANA           | € 85.-  |
| <b>2017 BRUNELLO DI MONTALCINO RISERVA</b> CAPARZO/TOSKANA | € 100.- |

# OPEN RED WINE

|   |       |
|---|-------|
|  <b>ZWEIGELT EDITION-SUPPERER</b> VINOHEK FÖHRINGER/AUT (0,2L) | € 7.- |
| <b>CÔTES DU RHÔNE</b> DOMAINE SANTA DUC/GIGONDAS FRA (0,2L)   | € 8.- |
| <b>PETITE LAURENCE ROUGE 2016</b> CHÂT. LAURENCE BORDEAUX (0,2L)  | € 9.- |
| - INSIDER TIP-  |       |

# WHITE WINE

## PINOT BLANC AND PINOT GRIS

|   |        |
|---|--------|
| <b>PINOT GRIGIO/GRIS</b> WEINGUT KORNELL /SÜDTIROL ITA      | € 38.- |
| <b>PINOT BIANCO „VORBERG“</b> KELLEREI TERLAN/ SÜDTIROL ITA | € 65.- |
| <b>CLASS A GRAUBURGUNDER</b> NEVERLAND/RHEINHESSEN D        | € 38.- |
| <b>„GRAS IM OFEN“ WINKLERBERG</b> DR.HEGER/BADEN D          | € 58.- |
| <b>PRAESULIS WEISSBURGUNDER</b> WEINGUT GUMPHOF/ ITA        | € 48.- |
| <b>RISERVA RENAISSANCE</b> WEINGUT GUMPHOF/ ITA             | € 75.- |

## GREEN VELTLINER

|   |         |
|---|---------|
| <b>ROTES TOR FEDERSPIEL</b> FRANZ HIRTZBERGER/WACHAU AUT  | € 45.-  |
| <b>ROTES TOR SMARAGDFRANZ</b> HIRTZBERGER/WACHAU AUT      | € 88.-  |
| <b>STEINTERASSEN SMARAGD</b> WEINGUT GATTINGER/WACHAU AUT | € 48.-  |
| <b>RIED KREUTLES SMARAGD</b> WEINGUT KNOLL/WACHAU AUT     | € 65.-  |
| <b>ALTE REBEN</b> WEINGUT MARKOWITSCH/CARNUNTUM AUT       | € 38.-  |
| <b>DER OTT</b> WEINGUT BERNHARD OTT/WAGRAM AUT            | € 58.-  |
| <b>RIED KELLERBERG</b> FX PICHLER/WACHAU AUT              | € 120.- |
| <b>LOIBENBERG</b> FX PICHLER/WACHAU AUT                   | € 100.- |

## SAUVIGNON BLANC

|   |         |
|---|---------|
| <b>JURASSIC SANDS</b> WEINGUT NEVERLAND/RHEINHESSEN D | € 38.-  |
| <b>OBERBERG</b> WEINGUT KORNELL/SÜDTIROL ITA          | € 65.-  |
| <b>SALIS DOLOMITEN</b> WEINGUT OBERSTEIN/SÜDTIROL ITA | € 65.-  |
| <b>QUARZ</b> KELLEREI TERLAN/SÜDTIROL ITA             | € 110.- |
| <b>SAUVIGNON BLANC 500</b> VON WINNING/PFALZ D        | € 75.-  |

## CHARDONNAY

|   |        |
|---|--------|
| <b>TO</b> WEINGUT VELICH/BURGENLAND AUT                       | € 44.- |
| <b>LES ANGES</b> DOMAINE DU BEAUREGARD/BOURGOGNE F            | € 45.- |
| <b>GRAND SELECT</b> WEINGUT WIENINGER/WIEN AUT                | € 98.- |
| <b>CÔTES DU RHÔNE RÉSERVE BLANC</b> FAMILLE PERRIN /RHÔNE FRA | € 32.- |
| <b>CHARDONNAY GUMPOLDSKIRCHEN</b> REINISCH/THEMENREGION AUT   | € 35.- |



## BOTTLED WHITE WINES

- ALL WINES CONTAIN SULPHITES -

## RIESLING





|  |                |
|--|----------------|
| <b>ROTHENBERG GG</b> GUT HERMANNENBERG/NAHE D                | € 70.-         |
| <b>SCHARZHOFBERGER GG</b> REICHSGRAF VON KESSELSTATT/MOSEL D | € 65.-         |
| <b>RIESLING „RR“ VDP</b> WEINGUT KELLER/RHEINHESSEN D        | € 85.-         |
| <b>FORSTER UNGEHEUER GG</b> WEINGUT VON WINNING/PFALZ D      | € 75.-         |
| <b>FELSENBERG GG</b> GUT HERMANNENBERG/NAHE D                | € 110.-        |
| <b>KIEDRICH GRÄFENBERG GG</b> WEINGUT R. WEIL/RHEINGAU D     | € 95.-         |
| <b>2018 HUBACKER GG</b> WEINGUT KELLER/RHEINHESSEN D         | € 250.-        |
| <b>2018 KIRCHSPIEL</b> WEINGUT KELLER/RHEINHESSEN D          | € 260.-        |
| <b>SCHARZHOFBERGER GG</b> REICHSGRAF KESSELSTATT/MOSEL D     | € 150.- (1,5L) |

## OPEN WHITE WINE

|  |        |
|--|--------|
| <b>ORO BLU</b> WEINGUT MALAVASI / GARDA ITA (0,2L)           | € 9.-  |
| <b>GRÜNER VELTLINER</b> MARKOWITSCH / CARNUNTUM AUT (0,2L)   | € 8.-  |
| <b>AUXERROIS</b> OLLINGER-GELZ / MOSEL D (0,2L)              | € 9.-  |
| <b>DHRON ALTE REBEN RIESLING</b> KESSELSTATT /MOSEL D (0,2L) | € 10.- |



# BAVARIAN WINE

|  |  |        |
|--|--|--------|
|  | <b>WILD WILD WHITE</b> WEINGUT WEIGAND /FRANKEN    | € 34.- |
|  | <b>ETHOS</b> 12 JUNGE WINZER/ FRANKEN              | € 58.- |
|  | <b>ES IST WIE ES IST...</b> HORST SAUER/ FRANKEN   | € 85.- |
|  | <b>WEISSBURGUNDER</b> WEINGUT OLINGER/FRANKEN      | € 34.- |
|  | <b>ALTE REBEN SYLVANER</b> WEINGUT OLINGER/FRANKEN | € 38.- |
|  | <b>„DER HELD“ SYLVANER</b> WEINGUT WEIGAND/FRANKEN | € 42.- |
|  | <b>SILVANER GG</b> RAINER SAUER /FRANKEN           | € 65.- |

|  |         |        |
|--|---------|--------|
| <b>WINE SPRITZER</b><br>RED, ROSÉ OR WHITE | (0,50L) | € 8,50 |
|  | (0,25L) | € 5,00 |



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## BOTTLED ROSÉ

|  |       |
|--|-------|
| <b>SUMMER IN A BOTTLE</b> WÖLFFER ESTATE/LONG ISLAND USA | €48.- |
| <b>PINOT ROSÉ</b> WEINGUT GATTINGER/ WACHAU AUT          | €35.- |
| <b>WHISPERING ANGEL</b> CAVES D'ESCLANS/PROVENCE FRA     | €49.- |
| <b>CHÂTEAU GALOUPET</b> CRU CLASSE/PROVENCE FRA          | €75.- |

## OPEN ROSÉ

|   |       |
|---|-------|
| <b>GATTINGER ROSÉ<sup>(5)</sup> (0,2L)</b><br>PINOT NOIR, GATTINGER – WACHAU, AUT | € 9.- |
|---|-------|

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

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



## HOT DRINKS



|  |                 |
|--|-----------------|
| <b>CUP OF COFFEE</b>                           | € 4,00          |
| MILK COFFEE <sup>(6)</sup>                     | € 4,50          |
| LATTE MACCHIATO <sup>(6)</sup>                 | € 4,50          |
| CAPPUCCINO <sup>(6)</sup>                      | € 3,90          |
| ESPRESSO / ESPRESSO MACCHIATO <sup>(6)</sup>   | € 2,50 / € 2,80 |
| DOUBLE ESPRESSO                                | € 4,50          |
| CUP OF TEA (DIFF. ORGANIC KINDS FROM DALLMAYR) | € 4,00          |

# SCHNAPPS & MORE

JÄGERMEISTER / RAMAZZOTTI 4 CL € 6.-

GENTIAN FROM THE WOOD KEG 2 CL € 5.-

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

SLYRS WHISKEY, DISTILLERY LANTENHAMMER 2 CL € 5.-

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



**B8B GIN, HANDCRAFTED FROM MUNICH**

TONIC DRY GIN, WITH RASPBERRY NOTE (44%) 4 CL € 15.-

THE DISTILLERY B8B IN MUNICH USES ONLY THE BEST REGIONAL BOTANICALS AND SPICES. OF COURSE, EVERYTHING IS IN ORGANIC QUALITY, TAKING INTO ACCOUNT SUSTAINABILITY AND THE CAREFUL USE OF OUR RESOURCES.

## THE NOBLE KIND

FROM THE DISTILLERY WERNER PSENNER

SOUTH TYROL 2 CL € 5.- 4 CL € 9.-

Golden Williams pear / „Emperors hunter“ Obstler from the wooden 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.-



## WIR INTRODUCE:



organic control point  
DE-ÖKO-037

## ADDITIVES

### DEAR GUESTS,

if you have a food intolerance or allergy, please let our service know. Our staff 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 COLORING  
2) CONTAINS PRESERVATIVES  
3) CONTAINS ANTIOXIDANTS  
4) CONTAINS FLAVOR ENHANCER  
5) SULPHURATED

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

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



# #nockherberg

More than 120 employees at the Paulaner Nockherberg ensure your hospitality, enjoyment and your well-being. And this in very different areas. Every single one of them is equally important for the business and the overall result.

echt **BAYERN**

Why go far when the good things are so close. That's why we source the majority of our food and other products from the region. This protects the environment, we know our suppliers and can guarantee to serve you the best quality at all times. Our partners include: Berchtesgadener Land Dairy, Meindl, Gutshof Polting, Kunstschmiede Aberl, HoWe Wurstwaren, Bosch Siemens Hausgeräte, Die Rockmacherin, Resi am Markt and others.