

A person wearing a full white space suit, including a helmet and a large white backpack, stands with their back to the camera on a blue metal platform. The platform is situated over a body of water, with a clear blue sky and distant mountains visible in the background. The scene is brightly lit, suggesting a clear day.

**PAULANER  
NOCKHERBERG**

**MENU**



## ARE WE THE STRANGERS? OR IS THE WORLD STRANGE?



Our cover image entitled „Thinking“ was photographed in 2023 at the Hôtel du Cap-Eden-Roc in Antibes by Nicole Giesa as part of her photo series LONESOME ASTRO-NAUT.

In the centre and yet alone. Alienation, isolation and loneliness. Nicole Giesa's astronaut wanders anonymously through the world, is at the centre of life and yet isolated in everyday situations. He ends up in different places in Europe and in Bavaria: at a lake, on the deserted Wiesn or between the brewing kettles at PAULANER Nockherberg.

Until 17 November 2024, works by Nicole Giesa can be seen at GALERIE KÖNIG in the new Bergson in the current group exhibition „METAPHOR TO METAMORPHOSIS“, in which works by 100 contemporary and in some cases very important artists can be found on over 1,600 m<sup>2</sup> of exhibition space.

Right here in our pub you can admire the works THINKING in two metre size, as well as POOLSIDE and ERDFUNKSTELLE. IN BETWEEN and another work, photographed in our brewery, also hang on the upper floor.

Find out more about the artist and her works at [www.nicolegiesa.pictures/](http://www.nicolegiesa.pictures/)

# SNACKS

TYPICALLY BAVARIAN

- HOMEMADE „O'GMACHTER“ CHEESE SPREAD** € 12.-  
Red onions / red radishes / chives / homemade bread or pretzel
- VARIOUS SPREADS** € 12.-  
“O'gmachter“ cheese spread / homemade Hummus / spicy pepperoni tapenade / root vegetable cream cheese / with bread or pretzel
- TWO KINDS OF SAUSAGES** € 18.-  
Bernese cheese cracker<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 / sausage salad<sup>2,3,7</sup> with red onions / Kaminwurz sausage from Sarntal valley / melon from Bavaria / San Daniele ham / farmer's bread and a lot more for 2-3 pers.

**PRETZEL**

**1,50 €**



## SOUP

FOR ALL SOUPLOVERS

- PANCAKE SOUP**  
pancake strips / semolina dumplings / vegetables

€ 8.-

# 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.-

## CAESAR SALAD „SUMMER EDITION“

crispy bacon<sup>(2,3,15)</sup> / melon from Munich / croûtons / Parmesan cheese

€ 15.- € 20.-

EXTRA: with shrimps from Bavarian breeding

€ 28.-

## “GOAT PETER“

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

€ 16.- € 21.-

## CAPRESE MUNICH STYLE

tomatoes from Munich and buffalo mozzarella with San Daniele ham / basil pesto / melone

€ 21.-

# FISH

FROM THE STIER FISH FARM  
IN THE UPPER PALATINATE

## SALMON TROUT FILLET

chanterelle, tomato and spinach vegetables / mashed potatoes from the organic potato „Markies“

€ 32.-

LIGHT SUMMER KITCHEN

## NIZZA SALAD

regional smoked trout / baked trout in Nockherberg beer batter / organic egg / olives

€ 18.- € 24.-

# VEGETARIAN

ENJOY WITHOUT MEAT

PORCINI MUSHROOM-CHANTERELLE-NAPKIN DUMPLINGS  
glaced spinach and cherry tomatoes vegetables / shaved Parmesan cheese

€ 22.-

## MELTED ALLGÄU CHEESE SPAETZLE

made from organic flour from the Wolfmühle in Forstinning / fried onions / fresh baby spinach

€ 18.-

## STUFFED SWEET PEPPERS

Bavarian organic original grain / organic Bavarian Beluga lentils / sunflower seed granulate / Basilikum-Fregola Sarda

€ 21.-



AKTIV für den  
KinderHerz-Zukunftsfonds  
Schäfer Shop

## BASIL RAVIOLI

white tomatoe foam / glaced tomatoes from Munich / Parmesan cheese

€ 22.-

Enjoy and help children with heart disease at the same time. For every heart dish sold, we donate € 1 to the KinderHerz foundation. Get involved with us. Thank you very much!





**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.

A DISH FROM OUR  
 ARABIC TEAM MEMBERS,  
 GRILLED OVER AN OPEN FIRE:

KEBAP FROM 100% VEAL € 23.-  
 tomatoe-cucumber-salad / humus / tzatziki

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

3 DAYS PICKLED, ROASTED, GRILLED:  
 SPARERIBS 48H € 26.-  
 small side salad with Caesar dressing

PULLED PORK BURGER € 21.-  
 baked onion rings / blossom cheese / French fries / cucumber-onion-relish

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

JOSPER - GRILL

# CLASSICS

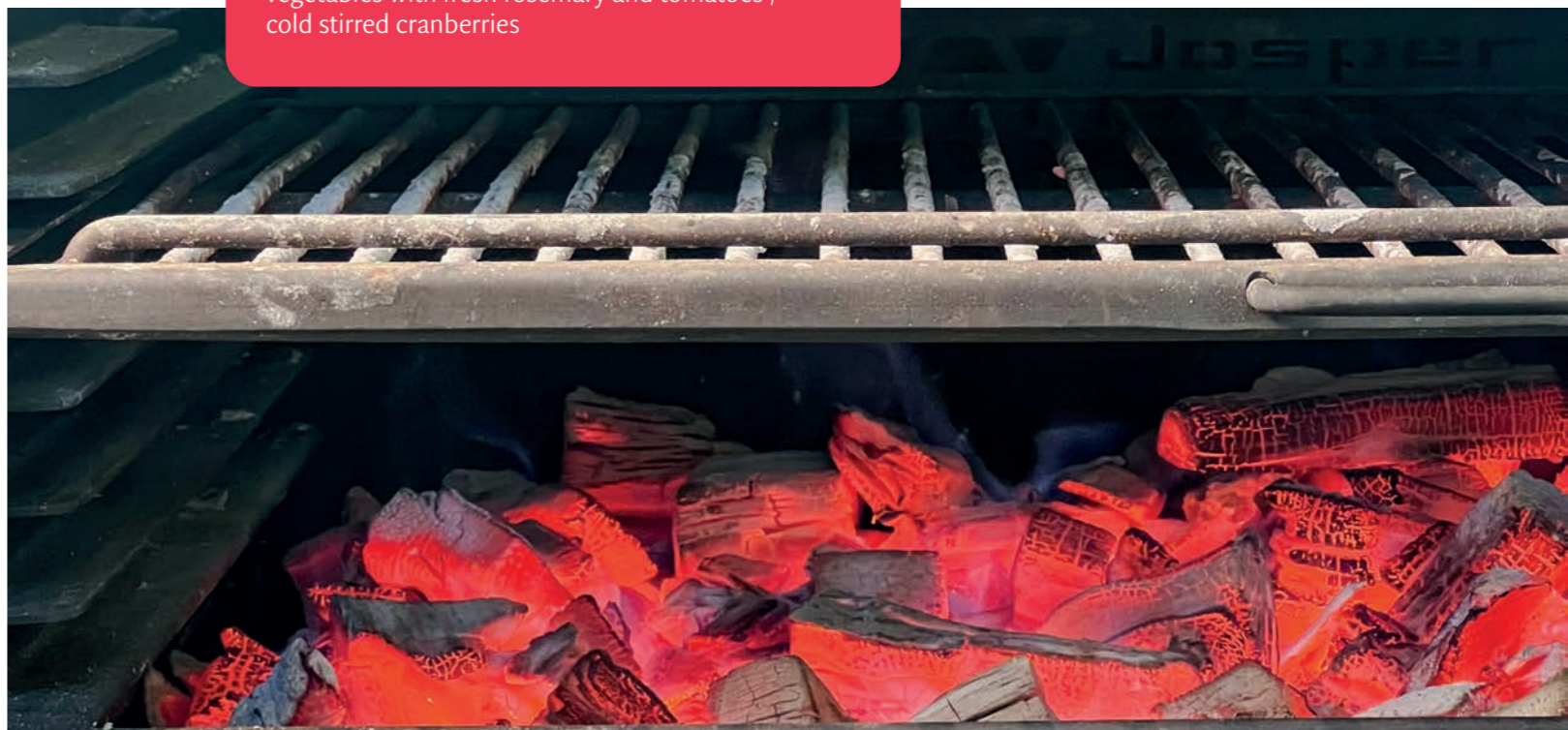
FROM REGIONAL PORK  
 CRISPY ROAST PORK € 16,50  
 two kinds of dumpling<sup>(2,5)</sup> / gravy / root vegetables  
 with BACON-COLESLAW<sup>(2, 3, 7)</sup> € 3,50

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

SLOWLY BRAISED IN RED WINE  
 POT ROAST € 28,00  
 organic curd spaetzle / blue apple cabbage

680/21H  
 ROASTED VEAL KNUCKLE € 28,00  
 glazed carrot vegetables / small potatoe dumpling

FROM THE ALPINE REGION  
 VENISON KNUCKLE € 32.-  
 porcini mushroom-chanterelle-napkin dumpling / glazed vegetables with fresh rosemary and tomatoes / cold stirred cranberries



# DESERTS

SWEET TEMPTATION

## ESPRESSO AFFOGATO

organic espresso <sup>(9)</sup> „Seventh“ from Merchant & Friends /  
creamy organic ice cream „Vanilla-Madagascar“ from Del Fiore

€ 6,50

## TIRAMISU CLASSICO

€ 9,00

## HOT MUNICH LOVE

creamy organic ice cream „Vanilla-Madagascar“ from Del Fiore /  
warm, marinated raspberries / gâteau au chocolat / cream

€ 10,00

## HOMEMADE SPAGHETTI ICE CREAM

creamy organic ice cream „Vanilla-Madagascar“ from Del Fiore / marinated strawberries

€ 10,00



OUR KAISERSCHMARRN IS FRESHLY PREPARED FOR YOU,  
JUST LIKE IN GRANDMA'S DAYS.

WE ONLY USE FRESH INGREDIENTS  
FROM THE REGION, INCLUDING ORGANIC BAVARIAN  
FLOUR FROM THE WOLFMÜHLE IN FORSTINNING,  
ORGANIC BAVARIAN MILK FROM UNSER LAND AND  
ORGANIC BAVARIAN EGGS.

FRESH AND CARAMELISED  
KAISERSCHMARRN (SLICED PANCAKES)

€ 15,50

**SIDES:** apple sauce / roasted plums / with pickled sultanas on request



# EISBACH

# 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>

WITH NOCKHERBERGER AND 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.

## SAMPLES

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

RACK OF FIVE € 8,00

RACK OF TEN € 16,00

TASTING



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>(A1, A3)</sup> 0,5L € 6,20  
PAULANER DARK WHEAT BEER<sup>(A1, A3)</sup> 0,5L € 6,20  
PAULANER LIGHT WHEAT BEER<sup>(A1, A3)</sup> 0,5L € 6,20  
PAULANER WHEAT BEER NON-ALCOHOLIC<sup>(A1, A3)</sup> 0,5L € 6,20

PAULANER WHEAT BEER WITH LEMONADE<sup>(A1, A3)</sup> 0,5L € 6,20  
PAULANER WHEAT BEER LEMON NON-ALCOHOLIC<sup>(A1, A3)</sup> 0,5L € 6,20

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

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

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



HACKERBRÜCKE

# BEVERAGES

PAULANER <b>SPEZI</b> <sup>(1, 2, 3, 9)</sup>	0,4L	€ 4,90
PAULANER <b>SPEZI ZERO</b> <sup>(1, 2, 3, 9, 11, 12)</sup>	0,5L	€ 4,90
PAULANER <b>LEMONADE ORANGE</b> <sup>(1, 2, 3, 9)</sup>	0,33L	€ 4,00
COCA COLA <sup>(1, 3, 9)</sup>	0,2L	€ 3,90
COCA COLA <b>ZERO</b> <sup>(1, 3, 9, 11, 12)</sup>	0,2L	€ 3,90
AQUA MONACO <b>TONIC/GINGER/LEMON</b> <sup>(1, 3, 10)</sup>	0,25L	€ 4,00
TABLE WATER	0,25L	€ 2,50
TABLE WATER	0,5L	€ 4,00
TABLE WATER	0,75L	€ 6,00
ADELHOLZENER <b>CLASSIC/NATURAL</b>	0,5L	€ 5,50
ADELHOLZENER <b>CLASSIC/NATURAL</b>	0,75L	€ 8,50



ORGANIC NATURAL JUICE SPRITZERS 0,4L € 4,90



APPLE UNFILTERED  
 APPLE CURRANT  
 APPLE MANGO  
 BAVARIAN RHUBARB DRINK



NATURAL ORGANIC LEMONADES 0,33L € 4,50

APRICOT-LEMON  
 SOUR CHERRY-LEMON  
 RASPBERRY  
 CUCUMBER-CRESS  
 APPLE-WOODRUFF

echt **BAYERN**

## CHAMPAGNE & MORE

PROSECCO  
**MASCHIO DEI CAVALIERI**<sup>(5)</sup>  
 0,75L € 40,00

LUI NYMPHENBURG  
 SPARKLING WINE  
**EXTRA DRY**<sup>(5)</sup> 0,75L € 40,00

CRÉMANT DE LOIRE ROSÉ<sup>(5)</sup>  
 0,75L € 45,00

## CHAMPAGNE

**GOSSET BRÛT**<sup>(5)</sup>  
 0,75L € 90,00

**GOSSET ROSÉ**<sup>(5)</sup>  
 0,75L € 110,00

**RUINART ROSÉ**<sup>(5)</sup>  
 0,75L € 170,00

**RUINART BRÛT**<sup>(5)</sup>  
 0,75L € 140,00

## CHAMPAGNE

**LAURENT PERRIER BRÛT**<sup>(5)</sup>  
 1,50L € 240,00

**BOLLINGER BRÛT**<sup>(5)</sup>  
 0,75L € 140,00

**BOLLINGER BRÛT**<sup>(5)</sup>  
 1,50L € 300,00

APEROL SPRITZ<sup>(5)</sup>  
 0,3L € 8,90

SPRITZ OF THE SEASON<sup>(5)</sup>  
 PLEASE ASK SERVICE  
 0,3L € 8,90

LIMONCELLO SPRITZ<sup>(5)</sup>  
 0,3L € 8,90

## APERITIFS



# RED WINE








## BOTTLED RED WINES

- ALL WINES CONTAIN SULPHITES -










### GERMANY

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






### AUSTRIA / SWITZERLAND

 <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 ZWEIFELT 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>LUTZMANNSBURG BLAUFRÄNKISCH</b> GUT MORIC/BURGENLAND	€ 120.-





### ITALY

 <b>LE VOLTE</b> ORNELLAIA /TOSKANA	€ 55.-
 <b>AMARONE DEL. VALPOLICELLA DOCG</b> CÀ LA BIONDA/VENETIEN	€ 75.-
 <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 DOCG</b> CASA BRANCAIA/TOSKANA	€ 45.-
 <b>CHIANTI CLASSICO RISERVA DOCG</b> CASA BRANCAIA/TOSKANA	€ 85.-
 <b>2017 BRUNELLO DI MONTALCINO RISERVA</b> CAPARZO/TOSKANA	€ 100.-
<b>2016 BRUNELLO DI MONTALCINO DOCG</b> POGGIO ANTICO/TOSKANA	€ 115.-
<b>2015 BRUNELLO DI MONTALCINO RISERVA</b> POGGIO ANTICO/TOSK.	€ 160.-




### SPAIN

 <b>MARQUES DE MURRIETA RESERVA</b> MARQUES DE MURRIETA/RIOJA	€ 55.-
 <b>ARTAZU</b> BODEGA SANTA CRUZ DE ARTAZU/NAVARRA	€ 58.-
 <b>CONTINO</b> VINEDOS DES CONTINO/RIOJA	€ 120.-
 <b>LANZAGA</b> BODEGA LANZAGA/RIOJA	€ 55.-
 <b>VINA ARANA GRAN RESERVA</b> LA RIOJA ALTA/RIOJA	€ 85.-

### FRANCE

 <b>2016 PETITE LAURENCE</b> CHÂTEAU LAURENCE/BORDEAUX	€ 32.-
 <b>2015 5ÈME CRU</b> CHÂTEAU PONTET-CANET/PAUILLAC	€ 200.-
 <b>BOURGOGNE CÔTE D'OR</b> MÉO-CAMUZET/BURGUND	€ 75.-
 <b>CHAMBOLLE MUSIGNY 1ER CRU</b> MÉO-CAMUZET/BURGUND	€ 380.-

# OPEN RED WINE

 <b>GAGO</b> TELMO RODRIGUEZ/TORO, ESP (0,2L)	€ 10.-
 <b>SPEZIERI TOSCANA ROSSO IGT</b> COL D'ORCIA/TOSKANA, ITA (0,2L)	€ 8.-
 <b>PETITE LAURENCE ROUGE 2016</b> CHÂT. LAURENCE BORDEAUX (0,2L)	€ 9.-


- INSIDER TIP -

# WEISSWEIN


## BOTTLED WHITE WINES

- ALL WINES CONTAIN SULPHITES -

### 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>PINOT BLANC</b> WEINGUT GUMPHOF/ ITA	€ 38.-
	<b>RISERVA RENAISSANCE</b> WEINGUT GUMPHOF/ ITA	€ 75.-

### GREEN VELTLINER

	<b>TERRASSEN SMARAGD</b> R. PICHLER/WACHAU AUT	€ 65.-
	<b>ROTES TOR SMARAGD</b> FRANZ 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>QUARZ</b> KELLEREI TERLAN/SÜDTIROL ITA	€ 110.-
	<b>SAUVIGNON BLANC 500</b> VON WINNING/PFALZ D	€ 75.-

### FROM THE WINEMAKER OF THE YEAR (GAULT MILLAU) FLORIAN BRIGL, WINERY KORNELL:

	<b>OBERBERG</b> WEINGUT KORNELL/SOUTH TYROL ITA	€ 65.-
	<b>SB SCHLOSS GREIFENSTEIN</b> WEINGUT KORNELL/SOUTH TYROL ITA	€ 30.-

### RIESLING

	<b>ROTHENBERG GG</b> GUT HERMANNENBERG/NAHE D	€ 70.-
	<b>SCHARZHOFBERGER GG</b> REICHSGRAF VON KESSELSTATT/MOSEL D	€ 65.-
	<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.-

### MAGNUM (1,5L):

	<b>SCHARZHOFBERGER GG</b> REICHSGRAF KESSELSTATT/MOSEL D	€ 150.-
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### 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>CHARDONNAY GUMPOLDSKIRCHEN</b> REINISCH/THEMENREGION AUT	€ 35.-

# 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>TORMARESCA CHARDONNAY IGT</b> ANTINORI / PUGLIA ITA (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>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.-

## WINE SPRITZER

RED, ROSÉ OR WHITE

(0,50L)	€ 8,50
(0,25L)	€ 5,00



## BOTTLED ROSÉ

<b>SUMMER IN A BOTTLE</b> WÖLFFER ESTATE/LONG ISLAND USA	€58.-
<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>SON AMARET ROSADO<sup>(5)</sup></b> (0,2L) SYRAH/TEMPRANILLO, SON AMARET – MALLORCA, ESP	€ 10.-
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We serve Merchant & Friends - best organic coffee from Herrmannsdorf. Enjoy handcrafted sustainability.

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



## HOT DRINKS

CUP OF COFFEE	€ 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

JÄGERMEISTER/  
RAMAZZOTTI  
4CL € 6,00

GENTIAN FROM WOOD KEG  
2CL € 5,00

PSENNER SOUTH TYROL  
WILIAMS PEAR/OBSTLER/APRICOT/  
HAZELNUT<sup>(H)</sup>  
2CL € 4,00      4CL € 7,00

# WHISKEY

SLYRS WHISKEY  
DISTILLERY LANTENHAMMER  
2CL € 5,00

SLYRS WHISKEY, 12 YEARS  
DISTILLERY LANTENHAMMER  
2CL € 8,00

# GIN

B8B  
TONIC DRY GIN,  
WITH RASPBERRY FLAVOUR (44%)  
4CL € 15,00

HANDCRAFTED FROM  
MUNICH

FROM THE DISTILLERY  
WERNER PSENNER  
SOUTH TYROL  
GOLDEN WILLIAMS PEAR, OBSTLER  
FROM THE WOODEN KEG, GOLDEN  
APRICOT, FOREST RASPBERRY SPIRIT,  
GRAVENSTEINER APPLE RISERVA,  
STRAWBERRY GRAPE  
2CL € 5,00  
4CL € 9,00

# THE NOBLE KIND

OBSTLER, APRICOT, PEAR,  
HAZELNUT<sup>(H)</sup>  
0,1L IN THE BOTTLE € 19,00

OUR AIM IS TO USE REGIONAL INGREDIENTS OF ORGANIC QUALITY IN OUR DISHES WHENEVER POSSIBLE. THE BIO-BAYERN SEAL COVERS PRODUCTS THAT FULFIL THIS QUALITY STANDARD. WE CAN ALREADY OFFER THE FOLLOWING INGREDIENTS EXCLUSIVELY IN BIO-BAYERN QUALITY:

APPLE JUICE UNFILTERED - NATÜRLICH BAYERN, AMMERSEE  
BELUGA LENTILS - CHIEMGAUKORN, TROSTBERG  
ORIGINAL GRAIN - CHIEMGAUKORN, TROSTBERG  
FLOUR - WOLFMÜHLE, FORSTINNING  
MILK - UNSER LAND, MIESBACHER LAND  
EGGS - ENGL, VELDEN UND  
SEEPOINTERHOF, TIEFENBACH



WE USE THESE CERTIFIED ORGANIC FOODS IN OUR DISHES OR SERVE THEM TO YOU:

EMMENTALER CHEESE - HERZ KÄSEMANUFAKTUR  
COFFEE - MERCHANT & FRIENDS  
LEMONADES - ECHT BAYERN  
VANILLA ICE CREAM - DEL FIORI

THE FOLLOWING PRODUCTS ARE ALSO NATUR-LAND-CERTIFIED:

POTATOES - BILLESBERGERHOF  
NATURAL JUICE SPRITZERS - NATÜRLICH BAYERN  
DIVERSE WINES - SEE DESCRIPTION



organic control point  
DE-ÖKO-037

## ADDITIVES ALLERGENS

### 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        | 6) BLACKENED          | 11) CONTAINS SWEETENERS          |
| 2) CONTAINS PRESERVATIVES   | 7) CONTAINS PHOSPHATE | 12) CONTAINS PHENYLALANINE       |
| 3) CONTAINS ANTIOXIDANTS    | 8) WITH MILK PROTEIN  | 13) WAXED                        |
| 4) CONTAINS FLAVOR ENHANCER | 9) CONTAINS CAFFEINE  | 14) CONTAINS TAURINE             |
| 5) SULPHURATED              | 10) CONTAINS QUININE  | 15) CONTAINS CURING SALT         |
| A1) WHEAT                   | E) PEANUTS            | H6) PISTACHIOS                   |
| A2) RYE                     | F) SOY BEANS          | H7) MACADAMIA NUTS               |
| A3) BARLEY                  | G) MILK/LACTOSE       | I) CELERY                        |
| A4) OAT                     | H1) WALNUTS           | J) MUSTARD                       |
| A5) SPELT                   | H2) ALMONDS           | K) SESAME SEEDS                  |
| B) CRUSTACEANS              | H3) HAZELNUTS         | L) SULPHUR DIOXIDE AND SULPHITES |
| C) EGGS                     | H4) CASHEW NUTS       | M) LUPINES                       |
| D) FISH                     | H5) PECAN NUTS        | N) MOLLUSCS                      |



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