

PAULANER
NOCKHERBERG

MENU



THESE PEOPLE WORK THEIR MAGIC BEHIND THE SCENES FOR YOU...

KARSTEN SCHLOSSER - new chef "à la carte"

We welcome Karsten Schlosser, a true master of his craft, as the new "à la carte" chef at Paulaner am Nockherberg. Growing up in the idyllic Black Forest, right on the Swiss border, he discovered his passion for cooking at an early age—and learned his craft there from the ground up.

His career path took him to places such as Alfons Schuhbeck's Südtiroler Stuben in Munich and Dahlmann Catering, before finally landing him at the Platzl Hotel, where he took on the role of head chef. Now he is bringing his experience, creativity, and love of down-to-earth yet sophisticated cuisine to us at Nockherberg – enriching our team with fresh energy and a lot of passion. He is particularly passionate about the contemporary development of vegetarian and vegan dishes – with innovative ideas and a genuine enjoyment factor.

Welcome, Karsten! We look forward to seeing your signature style on our plates.

AMADOU SY - from apprentice to sous chef

We are delighted to introduce Amadou Sy as our new sous chef. His journey began here as an apprentice, where he learned his craft with passion and dedication and successfully completed his training. Even then, he showed what he was capable of.

Immediately afterwards, he took on responsibility as a junior chef (commis de cuisine) and quickly made a name for himself through his talent, commitment, and impressive teamwork skills. This was followed by positions as station chef, and now he is at the helm of our kitchen team as sous chef.

Congratulations, Amadou! We are proud of your development and look forward to the exciting future you will shape with us. Keep up the good work!

THE HEART OF OUR KITCHEN

WOOD-FIRED GRILL OFEN "XAVER"

Its high operating temperature allows food to be grilled and roasted. "Xaver" gives food a unique aromatic hardwood smoke flavor. Tenderness and incomparable taste are guaranteed. The grill oven is 35% faster than a barbecue. The appliance uses 40% less charcoal. Food does not dry out or burn.



FROM 3 PM

SUNDAYS AND HOLIDAYS FROM NOON

BBQ

HAPPY WITHOUT MEAT

- ✓ ONION ROAST WITH EGGPLANT € 28.-
homemade potato gratin made from **organic potatoes** /
vegan bacon beans / vegan onion jus / fried onions
✓ VEGAN OPTION: **Organic Fleur de Sel potatoes** instead of potato gratin

EVERYTHING FROM THE REGION

- LARGE BBQ CHICKEN SALAD € 24.-
grilled chicken fillets marinated in Aromica Alpine curry /
mixed Munich leaf salads (lettuce, romaine, and arugula) /
fresh apple / shaved Alpine cheese / radishes /
chive sour cream dressing^{1,2,7}

FOR TWO

- AGED TOMAHAWK STEAK (1,2KG RAW) € 120.-
organic Fleur de Sel potatoes with sour cream dip / mixed green salad /
Jalapeno cream^{2,7}

- STEAK-FRITES € 34.-
Entrecôte from local Simmental beef / French fries /
homemade Jalapeno cream^{2,7} / BBQ beans

- CHICKEN BURGER FROM MARINATED TENDERLOIN € 21.-
Avocado-salsa³ / lettuce / grilled onions /
Munich tomatoes / Alpine curry sour cream / French fries

"KLAUS THE GOLDFISH"

- LOCAL CHIEMGAU GOLD TROUT € 33.-
grilled whole with fresh herbs / Alpine meadow butter /
organic Fleur de Sel potatoes / fresh market vegetables / herb sour cream

SOUPS

IT'S GETTING HOT

PANCAKE SOUP € 8.-
organic pancake strips / organic semolina dumplings / vegetable garnish

VEGETARIAN
ORGANIC BAVARIAN PUMPKIN SOUP WITH GINGER & MANGO € 10.-
pretzel sweet chili croutons / organic Bavarian pumpkin seed oil

SALADS

FRESH AND CRISPY

	SMALL	LARGE
CHICKEN SALAD ^{2, 7, 8} Fried chicken breast with pumpkin seed crust / tomatoes / cucumber / red radishes / sour cream dip	€ 17.-	€ 22.-

CAESAR SALAD "BELLA ITALIA" buffalo mozzarella / Focaccia croûtons / stewed tomatoes / San Daniele ham ^{3, 15} / Parmesan cheese	€ 16.-	€ 21.-
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✓ VEGETARIAN OPTION: baked artichokes^{1, 2} instead of ham

FROM THE REGION

✓ SALAD WITH GRATINATED ORGANIC BAVARIAN GOAT CHEESE	€ 17.-	€ 23.-
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Young leaf lettuce / fresh figs / homemade apricot chutney^{1, 7}



VEGGI

AND VEGAN

SLOWLY BRAISED
VEGETARIAN GOULASH MADE FROM
JACKFRUIT, BELL PEPPER AND CARAMELISED ONION € 24.- ✓
homemade regional organic spätzle noodles / sour cream dip^{2, 7}

TYROLEAN CHEESE DUMPLINGS € 21.- ✓
Cherry tomato sauce with organic Bavarian pumpkin / wild herb sour cream /
pesto made from organic Bavarian pumpkin seeds

SEASONAL
FRIED RICE WITH AUTUMN TRUFFLES AND NUTMEG SQUASH € 25.- ✓
creamy Jerusalem artichoke / baked cauliflower florets / Jerusalem artichoke chips

CLASSICS

WE'RE INTO THAT

OUR HOME-BREWED NOCKHERBERGER BEER IS THE PERFECT ACCOMPANIMENT.

FROM REGIONAL PORK

CRISPY ROAST PORK

two kinds of dumplings^(2,5) / gravy / root vegetables

€ 16,50

in addition BACON COLESLAW^{2, 3, 7, 15}

€ 3,50

ITALIAN STYLE

BÖFFLAMOTT "BRASATO AL BAROLO"^{2, 3, 5}

rich Barolo sauce / homemade potato noodles³ /

autumnal market vegetables glazed with rosemary and ginger

€ 30,00

VIENNA FIAKER

SLOWLY BRAISED

BEEF SHANK GOULASH^{1, 2, 4, 7}

grilled Bernese sausage / pickled gherkin^{2,3} / organic Bavarian fried egg /

organic Bavarian spätzle

€ 26,00

FROM LOCAL HUNTING

BRAISED SHOULDER OF VENSION

mashed celery and apple / homemade

organic poppy seed spätzle noodles² / cold-stirred cranberries⁵

€ 32.-

FROM LOCAL HUNTING

2 STUFFED VENSION ROULADES

filling made from bacon^{1,3}, parsley root and apricot⁵ /

braised red cabbage / cold-stirred cranberries⁵

€ 34.-

Schnitzel LOVE

THE CLASSIC VEAL DISH

SCHNITZEL VIENNA STYLE

homemade potato and cucumber salad seasoned with sweet mustard and fresh dill / cold-stirred cranberries⁵

€ 34,00

IN ADDITION

SIDE SALAD

€ 4,50

FISH

FRIED IN NOCKHERBERGER BEER BATTER

FISH AND CHIPS FROM COD

French fries / sour cream dip / Thai salad

€ 26.-

You will find another sophisticated fish dish in the GRILLED DISHES section at the front of our menu!

BAVARIAN SNACKS

TYPICALLY BAVARIAN

HOMEMADE CHEESE SPREAD „O'GMACHTER“^{2, 7} € 12.-
red onions / red radishes / chives / homemade bread or pretzel

VARIOUS SPREADS^{2, 3, 7} € 12.-
„O'gmachter“ cheese spread / homemade hummus from **organic broad beans** / Styrian **organic beetle beans** and **organic Bavarian chickpeas** / hot pepperoni cream cheese / root vegetable cream cheese / with bread or pretzel

PLATTER "TWO KINDS"^{2, 3, 7} € 21.-
South Tyrolean bacon^{2,3} / San Daniele ham^{2,3} / Alpine meadows butter / homemade bread

Brotzeitbrett

FOR 2-3 PERSONS

LOCAL-REGIONAL

SNACK- AND TAPAS PLATTER

€ 32.-
homemade hummus from **organic Bavarian chickpeas** /
truffel meat loaf / crispy roast pork / marinated
organic Bavarian tofu / South Tyrol bacon² g.g.A. / „O'gmachter“ cream cheese /
pepperoni cream cheese / Alpine summer cheese spread /
Tegernsee cheese specialties / Kaminwurz^{2,3,4} sausage /
farmer's bread and a lot more

PRETZEL € 1,50



DESSERTS

SWEET TEMPTATION

ESPRESSO AFFOGATO € 6,50
organic espresso ⁽⁹⁾ „Seventh“ from Merchant & Friends /
creamy **organic ice cream** "Vanilla Madagaskar"^{2, 8} from Del Fiore

SAVOIR VIVRE
CREME KAREMELL WITH FLEUR DE SEL⁸ € 12,00
wild berry roaster with tonka bean / homemade sour cream ice cream

THE ICE CREAM CLASSIC
PEACH MELBA "NOCKHERBERG STYLE"⁸ € 13,00
homemade popcorn ice cream / raspberry roaster / almonds

FRESH AND CARAMELISED

Kaiserschmarrn

(SLICED PANCAKES)

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**.

TAKES ABOUT 20 MIN. € 15,50

Sides: apple compote / plum roast / on request with **organic raisins**^{2, 5}



HOT DRINKS

CUP OF ORGANIC COFFEE	€ 4,90
ORGANIC MILK COFFEE ⁽⁶⁾	€ 5,00
ORGANIC LATTE MACCHIATO ⁽⁶⁾	€ 5,50
ORGANIC CAPPUCCINO ⁽⁶⁾	€ 4,90
ORGANIC ESPRESSO	€ 3,50
ORGANIC ESPRESSO MACCHIATO ⁽⁶⁾	€ 3,70
ORGANIC DOUBLE ESPRESSO	€ 6,00
CUP OF ORGANIC TEA (DIFF. KINDS DALLMAYR)	€ 4,50

BEVERAGES

PAULANER SPEZI ^(1, 2, 3, 9)	0,4L	€ 4,90
PAULANER SPEZI ZERO ^(1, 2, 3, 9, 11, 12)	0,5L	€ 4,90
PAULANER ORANGEADE ^(1, 2, 3, 9)	0,33L	€ 4,00
PAULANER LEMONADE ^(1, 2, 3, 9)	0,33L	€ 4,00

COCA COLA ^(1, 3, 9)	0,2L	€ 3,90
COCA COLA ZERO ^(1, 3, 9, 11, 12)	0,2L	€ 3,90

AQUA MONACO TONIC/GINGER/LEMON ^(1, 3, 10)	0,23L	€ 4,00
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TABLE WATER	0,25L	€ 2,50
TABLE WATER	0,5L	€ 4,00
TABLE WATER	0,75L	€ 6,00
ADELHOLZENER CLASSIC/NATURAL	0,5L	€ 5,50
ADELHOLZENER CLASSIC/NATURAL	0,75L	€ 8,50

ORGANIC NATURAL JUICE SPRITZERS	0,4L	€ 4,90
APPLE UNFILTERED		
APPLE MANGO		
APPLE CURRANT		
BAVARIAN RHUBARB DRINK		



NATURAL ORGANIC LEMONADE	0,33L	€ 4,50
APRICOT-LEMON		
SOUR CHERRY-LEMON		
RASPBERRY		
MANGO-ORANGE		

echt **BAYERN**

BEERS

ARE YOU LOOKING FOR OUR BEER?
ALMOST EVERYTHING WE DO REVOLVES
AROUND BEER, WHICH IS WHY WE HAVE A
SEPARATE MENU FOR IT.

OUR WHITE WINES (1,5L BOTTLES)

SAUVIGNON COSMAS
WINERY KORNELL /
SOUTH TYROL, ITA
€ 90.-

TO
WINERY VELICH /
BURGENLAND, AUT
€ 95.-

DER OTT
WINERY OTT /
WAGRAM, AUT
€ 110.-

WHISPERING ANGEL
CHÂTEAU D'ESCLANS /
PROVENCE, FRA
€ 110.-

RIESLING GG "SCHWARZHOFBERGER"
WINERY KESSELSTATT /
MOSELLE, GER
€ 130.-

MAGNUM

OUR RED WINE (1,5L BOTTLE)

CHIANTI CLASSICO DOCG
CASTELLO DI AMA /
TUSCANY, ITA
€ 90.-

ANOTHER RED ONE (1,5L BOTTLE)

LE VOLTE
TENUTA DELL'ORNELLAIA /
TUSCANY, ITA
€ 120.-

BAVARIAN WINES



ALTE REBEN SYLVANER WINERY OLINGER / FRANCONIA
WEISSBURGUNDER WINERY OLINGER / FRANCONIA

€ 34.-
€ 34.-

WILD WILD WHITE WINERY WEIGAND / FRANCONIA
SILVANER GG RAINER SAUER / FRANCONIA
SILVANER "FREIRAUM" RAINER SAUER / FRANCONIA
ES IST WIE ES IST HORST SAUER / FRANCONIA

€ 38.-
€ 65.-
€ 45.-
€ 120.-

WINE SPRITZER
RED, ROSÉ OR WHITE

(0,50L) € 8,50
(0,25L) € 5,00

BOTTLED ROSÉ

SUMMER IN A BOTTLE WÖLFFER ESTATE / LONG ISLAND USA
PINOT ROSÉ WINERY GATTINGER / WACHAU AUT
WHISPERING ANGEL CAVES D'ESCLANS / PROVENCE FRA
CHÂTEAU GALOUPET CRU CLASSE / PROVENCE FRA

€58.-
€35.-
€49.-
€75.-

OPEN ROSÉ

GATTINGER ROSÉ⁽⁵⁾ (0,2L)
PINOT, ZWEIFELT – WINERY GATTINGER / WACHAU AUT

€ 10.-



APERITIFS

APEROL SPRITZ⁽⁵⁾
0,3L € 8,90

SPRITZ OF THE SEASON⁽⁵⁾
PLEASE ASK OUR SERVICE
0,3L € 8,90

CAMPARI TONIC SPRITZ⁽⁵⁾
0,3L € 8,90

SARTI SPRITZ⁽⁵⁾
0,3L € 8,90

CHAMPAGNE

GOSSET BRÛT⁽⁵⁾
0,75L € 90,00

GOSSET ROSÉ⁽⁵⁾
0,75L € 110,00

RUINART ROSÉ⁽⁵⁾ / BLANC DE BLANCS⁽⁵⁾
0,75L € 170,00

RUINART BRÛT⁽⁵⁾
0,75L € 140,00

CHAMPAGNE

PERRIER-JOUET BRÛT⁽⁵⁾
0,75L € 120,00

LAURENT PERRIER BRÛT⁽⁵⁾
1,50L € 240,00

BOLLINGER BRÛT⁽⁵⁾
0,75L € 140,00

BOLLINGER BRÛT⁽⁵⁾
1,50L € 300,00

SPARKLING

SOMETHING SPECIAL:
DOM PERIGNON⁽⁵⁾
0,75L € 320,00

PROSECCO
MASCHIO DEI CAVALIERI⁽⁵⁾
0,75L € 45,00

LUI NYMPHENBURG
SPARKLING WINE
EXTRA DRY⁽⁵⁾ 0,75L € 42,00

CRÉMANT DE LOIRE ROSÉ⁽⁵⁾
0,75L € 45,00

WHITE WINES

PINOT BLANC AND PINT GRIS

PINOT BIANCO „VORBERG“ WINERY TERLAN / SOUTH TYROL, ITA	€ 75.-
CLASS A GRAUBURGUNDER NEVERLAND / RHINEHESSEN, GER	€ 38.-
PINOT GRIGIO/GRIS WINERY KORNEILL / SOUTH TYROL, ITA	€ 38.-
PINOT BLANC RÉSERVE WINERY KESSELSTATT / MOSELLE, GER	€ 45.-

GREEN VELTLINER

RIED KREUTLES SMARAGD WINERY KNOLL / WACHAU, AUT	€ 65.-
ALTE REBEN WINERY MARKOWITSCH / CARNUNTUM, AUT	€ 38.-
DER OTT WINERY BERNHARD OTT / WAGRAM, AUT	€ 58.-
RIED KELLERBERG FX PICHLER / WACHAU, AUT	€ 120.-
LOIBENBERG FX PICHLER / WACHAU, AUT	€ 100.-
SMARAGD TERRASSEN RUDI PICHLER / WACHAU, AUT	€ 75.-
FEDERSPIEL WINERY GATTINGER / WACHAU, AUT	€ 35.-

SAUVIGNON BLANC

SAUVIGNON BLANC 500 VON WINNING / PALATINATE, GER	€ 75.-
OBERBERG WINERY KORNEILL / SOUTH TYROL, ITA	€ 65.-
RIED GRASSNITZBERG RIFF WINERY TEMENT / SOUTH STYRIA, AUT	€ 75.-
FROM THE WINERY OF THE LIEBHERR FAMILY:	
BORDEAUX BLANC CHÂTEAU DUPLESSY / BORDEAUX, FRA	€ 48.-

BOTTLED WHITE WINES

- ALL WINES CONTAIN SULPHITES -

RIESLING

SCHARZHOFBERGER GG REICHSGRAF VON KESSELSTATT / MOSELLE	€ 65.-
FELSENBERG GG GUT HERMANNSSBERG / NAHE, GER	€ 110.-
KIEDRICH GRÄFENBERG GG WINERY R. WEIL / RHEINGAU, GER	€ 95.-
2018 HUBACKER GG WINERY KELLER / RHINEHESSEN, GER	€ 250.-
2018 KIRCHSPIEL WINERY KELLER / RHINEHESSEN, GER	€ 260.-
WESTHOFENER 1ER CRÛ WINERY WITTMANN / RHINEHESSEN, GER	€ 48.-

CHARDONNAY

RIED PÖSSNITZBERG ALTE REBEN ERWIN SABATHI / STEIERM., AUT	€ 115.-
TO WINERY VELICH / BURGENLAND, AUT	€ 48.-
GRAND SELECT WINERY WIENINGER / VIENNA, AUT	€ 98.-
CHARDONNAY GUMPOLDSKIRCHEN REINISCH / THEMENREG., AUT	€ 35.-
TÊTE DE CUVÉE CHÂTEAU FUISSE / BURGUNDY, FRA	€ 85.-

OPEN WHITE WINES

GRÜNER VELTLINER MARKOWITSCH / CARNUNTUM, AUT	€ 9.-
BESTES FASS CHARDONNAY S WINEHOUSE BÜCHNER / PALATINATE	€ 9.-
SAUVIGNON BLANC HEINZL-GETTINGER / WEINVIERTEL, AUT	€ 10.-
RIESLING "ALTE REBEN" WINERY KESSELSTATT / MOSELLE	€ 12.-

ALL (0,2L)

RED WINES

BOTTLED RED WINES

- ALL WINES CONTAIN SULPHITES -

GERMANY

ENSELBERG SPÄTBURGUNDER GG	FRANZ KELLER / BADEN	€ 65.-
GG BIENENBERG	BERNHARD HUBER / BADEN	€ 120.-
EICHBERG SPÄTBURGUNDER GG	FRANZ KELLER / BADEN	€ 85.-
SPÄTBURGUNDER VORDER. WINKELBERG GG	DR. HEGER / BADEN	€ 80.-
SPÄTBURGUNDER SCHLOSSBERG GG	DR. HEGER / BADEN	€ 100.-

AUSTRIA / SWITZERLAND

MARKOWITSCH M1	WINERY MARKOWITSCH / CARNUNTUM	€ 150.-
CUVÉE ROYAL(M,CAB,ZG)	WINERY GRUBER / WEINVIERTEL	€ 48.-
PINOT NOIR	GANTENBEIN / GRAUBÜNDEN	€ 230.-
BLAUER ZWEIFELT LAUSCHEN	EWALD GRUBER / WEINWIERTTEL	€ 34.-
ST.LAURENT	WINERY REINISCH / THEMENREGION	€ 35.-

ITALY

AMARONE	WINERY ALLEGRINI / VENETO	€ 85.-
LE VOLTE	ORNELLAIA / TUSCANY	€ 58.-
MASSETO	MASSETO-ORNELLAIA / TUSCANY	€ 950.-
ROSSO DI MONTALCINO	CASANOVA DI NERI / TUSCANY	€ 48.-
CHIANTI CLASSICO DOCG	CASTELLO DI AMA / TUSCANY	€ 48.-
2016 BRUNELLO DI MONTALCINO DOCG	POGGIO ANTICO / TUSC.	€ 115.-
2015 BRUNELLO DI MONTALCINO RISERVA	POGGIO ANTICO / TUSC.	€ 160.-
2021 TIGNANELLO TOSCANA IGT	MARCHESI ANTINORI / TUSCANY	€ 185.-
2020 BAROLO ALBE	G.D. VAJRA / PIEMONT	€ 85.-

SPAIN

GRAN RESERVA 2012	BODEGA REMELLURI / RIOJA	€ 65.-
ARTAZU	BODEGA SANTA CRUZ DE ARTAZU / NAVARRA	€ 58.-
CONTINO	VINEDOS DES CONTINO / RIOJA	€ 120.-
4KILOS 2018	4 KILOS / MALLORCA	€ 85.-

FRANCE

2015 5ÈME CRU	CHÂTEAU PONTET-CANET / PAUILLAC	€ 200.-
BOURGOGNE CÔTE D'OR	MÉO-CAMUZET / BURGUNDY	€ 75.-
CHÂTEAU LYNCH-BAGES 1988	PAUILLAC / BORDEAUX	€ 280.-
CHÂTEAU CERTAN DE MAY 1982 (98PP)	POMEROL / BORDEAUX	€ 580.-

OPEN RED WINES

UNO PRIMITIVO DI MANDUARIA	MASS. LA VOLPE/APULIA, ITA (0,2L)	€ 10.-
ST.LAURENT	WINERY REINISCH / THEMENREGION, AUT	€ 10.-

- INSIDER TIP-

2018 TRADITION	CHÂTEAU DUPLESSY / CÔTES DE BORDEAUX, F (0,2L)	€ 12.-
LIEBHERR FAMILY WINERY AVERAGE AGE OF VINES APPROX. 30 YEARS, BIODYNAMIC SINCE 2010		

SCHNAPPS

JÄGERMEISTER/
RAMAZZOTTI
4CL € 6,00

GENTIAN FROM WOOD KEG
2CL € 5,00

PSENNER SOUTH TYROL
WILLIAMS PEAR/OBSTLER/APRICOT/
HAZELNUT^(H)
2CL € 4,00 4CL € 7,00

WHISKEY

SLYRS WHISKEY
BAVARIAN SINGLE MALT
2CL € 5,00

SLYRS WHISKEY, 12 YEARS
BAVARIAN SINGLE MALT
2CL € 8,00

GIN

B8B
TONIC DRY GIN
BY SVEN BATTMER
4CL € 15,00

HANDCRAFTED FROM
MUNICH

FROM THE DISTILLERY
WERNER PSENNER
SOUTH TYROL
GOLDEN WILLIAMS PEAR, MOUNTAIN
APPLE, GOLDEN APRICOT, FOREST
RASPBERRY SPIRIT, GRAVENSTEINER
APFEL RISERVA

2CL € 5,00
4CL € 9,00

THE NOBLE
KIND

OBSTLER, APRICOT, PEAR,
HAZELNUT^(H)
0,2L IN THE BOTTLE € 28,00

OUR AIM IS TO PROCESS REGIONAL INGREDIENTS
IN ORGANIC QUALITY FOR YOU WHENEVER POSSIB-
LE. THE ORGANIC BAVARIA SEAL COVERS PRODUCTS
THAT EXACTLY MEET THE QUALITY REQUIREMENTS.
WE CAN ALREADY OFFER THE FOLLOWING INGRE-
DIENTS IN BIO-BAYERN QUALITY:

APPLE JUICE UNFILTERED - NATÜRLICH BAYERN
EGGS - ENGL EIER AND SEEPOINTERHOF
HARTWEIZENGRIES - WOLFMÜHLE
CHICKPEAS - LEGOMO
PUMPKINS - UNSER LAND
PUMPKIN SEEDS/-OIL - ÖKORING
FLOUR - WOLFMÜHLE
MILK - UNSER LAND
SPÄTZLE NOODLES - SCHEICHERHOF GBR
TOFU - BIOHOF ANGERMAIER
WHITE WINE - WEINGUT OLINGER
GOAT CHEESE - ANDERLBAUER KÄSEREI
SUGAR - DREHER



WE USE THESE OTHER CERTIFIED ORGANIC FOOD
PRODUCTS IN OUR DISHES:

FIELD BEANS - CHIEMGAUKORN
COFFEE - MERCHANT & FRIENDS
BEANS - VIELFRASS
POTATOES - BIOHOF PÜRTEN
LEMONADES - ECHT BAYERN
POPPY SEEDS - DIVERSE ANBIETER
WINES - SIEHE BESCHREIBUNG
SULTANAS - ÖKORING



NATURLAND-CERTIFIED PRODUCTS:

NATURAL JUICE SPRITZER - NATÜRLICH BAYERN
WINES - SEE DESCRIPTION



control point
DE-ÖKO-037

ADDITIVES

DEAR GUESTS,
if you have a food intolerance or allergy, please let our service know. Our staD 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 arti cial 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 |



#nockherberg

**AUSGEZEICHNETE
BIERKULTUR**



**AUSGEZEICHNETE
BAYERISCHE
◆◆◆ KÜCHE**



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