

PAULANER
NOCKHERBERG

Edition 1/2026

MENU





MADE IN GERMANY

Dear guests,

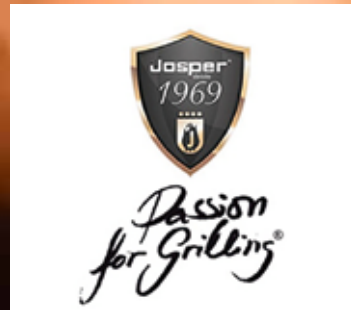
for us, "Made in Germany" is more than just a label - it stands for quality, innovation and tradition. It expresses our passion for what we do and our connection to the country. Germany is a country of diversity, where regional classics and modern culinary ideas come together. We are proud to source almost all of our ingredients from the region - often in organic quality from Bavaria.

For us, "Made in Germany" also means focusing on sustainability and craftsmanship. Many small and large businesses work with dedication, and you can taste that in every bite. It is an attitude that shows confidence in our skills and courage for the future.

German cuisine combines tradition and innovation and every bite tells the story of people who produce with love and responsibility. Let's show together what we can achieve as a country - through solidarity, creativity and visions for the future. Enjoy the best of Germany with us.

Sincerely,

Christian Schottenhamel & Florian Lechner



FROM 3 PM
sundays and holidays
from noon

THE HEART OF OUR KITCHEN

XAVER WOOD-FIRED GRILL OVEN

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 is 35% faster than a barbecue. The appliance uses 40% less charcoal. Food does not dry out or burn.

Special

FOR 2-3 PERSONS

BEEF HAMMER

raw weight approx. 2,5 kg

€ 125.-

A special cut from the beef shank is first marinated, then slow-cooked for two days and finally grilled in a wood-fired oven with a dry rub. The final “oiling” is then done with a BBQ glaze.

Served with French fries / grilled vegetables” / **organic Fleur de Sel potatoes**

JOSPER-GRILL

IN THE SHELL FROM THE WOOD-FIRED OVEN

WILD-CAUGHT SHRIMP 2/4

French fries / salad / homemade cocktail sauce

€ 42.-

OUR FAVORITE

STEAK-FRITES

organic beef entrecôte / French fries /
homemade jalapeño cream^{2,7} / wild broccoli / sesame / chili

€ 34.-

OUR CLASSIC IS BACK

CURRYWURST

homemade spicy tarragon sauce² /
French fries “red and white”

€ 16.-

MARINATED, BRAISED, AND GRILLED

SHORT RIBS FROM LOCAL BEEF

organic Fleur de Sel potatoes / glazed winter vegetables

€ 36.-

SOUPS

WARM AROUND THE HEART

WINTER HOLIDAY SOUP € 8.-
MADE WITH CHIEMSEE FREE-RANGE CHICKEN AND BAVARIAN BEEF
organic pancake strips / fresh root vegetables

VEGETARIAN SOUP
DELICATE CREAM SOUP MADE FROM LOCAL PEAS € 10.-
candied horseradish⁵ / croutons⁸



SALADS

FRESH AND CRISPY

	SMALL	LARGE
SALAD FRIED CHICKEN ^{2, 7, 8} Corn-fed chicken breast with pumpkin seed crust / tomatoes / cucumbers / radishes / sour cream dip	€ 17.-	€ 22.-
 SALAD "ZIEGENPETER" organic Bavarian goat cheese au gratin / served on Julius Brantner bread / homemade quince confit / colorful organic beets / cucumbers / radishes	€ 17.-	€ 22.-
 VITAMIN BOMB young leaf salads / avocado / South Tyrolean apple / pomegranate / Kimchi cucumbers ^{5, 11} / sprouts / roasted nuts and seeds / Parmesan cheese	€ 17.-	€ 22.-
FRESH CRAB COCKTAIL lamb's lettuce from the region / crispy bacon ^{2, 3, 7, 15} / sous vide cooked pineapple / "Hennessy" cocktail sauce		€ 22.-

VEGETARIAN

ENJOY WITHOUT MEAT

JACKFRUIT GOULASH organic Bavarian fried egg / bread dumpling / peperonata / herb sour cream ^{2, 7}	€ 24.-	
SPINACH WITH EGG organic Bavarian fried potatoes / homemade truffled creamed spinach / baked organic Bavarian egg / nut butter foam	€ 19.-	
POINTED CABBAGE ROLLS filled with organic Bavarian quinoa and organic sunflower granules / vegetarian gravy / purée of organic Bavarian potatoes	€ 24.-	
MELTED PORCINI MUSHROOM AND SPINACH DUMPLINGS on leeks / porcini mushroom fregola sarda / shaved Parmesan cheese	€ 22.-	

CLASSICS

THAT'S WHAT WE LIKE

THE PERFECT PAIRING: HOME-BREWED NOCKHERBERG LAGER

FROM REGIONAL PIGS

CRISPY ROAST PORK

two types of dumplings^{2,5} / roast gravy / root vegetables

served with **BACON-CABBAGE SALAD**^{2, 3, 7, 15}

€ 16,50

€ 3,50

WE LOVE IT

MUNICH ONION ROAST^{2, 3, 5}

from organic beef loin / bacon potato hash^{2, 3, 7, 15} /

glazed root vegetables

€ 34,00

WE TAKE OUR TIME – JUST LIKE OUR BREWERS DO WITH THE BEER

SLOW-BRAISED OX CHEEK GOULASH

FROM BEEF

organic Bavarian spätzle^{2, 7} / fried mushrooms

€ 28,00

36H/68°

RHENISH BRAISED BEEF

small potato dumplings^{2,3} / red cabbage meets blue cabbage

€ 26,00

FROM THE REGION

LENTIL STEW³

local poultry / organic Bavarian lentils from Chiemgau /

glazed hazelnut spätzle

€ 18,00

FROM THE REGION

VENISON SHOULDER CUT

apple-pear red cabbage / pretzel bread dumplings /

cold-stirred cranberries

€ 32,00

FROM ROE AND DEER

KÖNIGSBERG MEATBALLS²

with cinnamon blossom and capers² / cranberry red cabbage /

homemade pear croquettes

€ 26,00

INSIDER TIP FOR DUMPLING LOVERS

MELTED CRACKLING DUMPLINGS

organic oxtail / pepper sauce / gravy

€ 18,00

Schnitzel LOVE

THE CLASSIC VEAL DISH

ESCALOPE VIENNA STYLE

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

€ 34,00

SERVED WITH

SIDE SALAD

€ 4,50

FISH

BAKED IN NOCKHERBERGER BEER BATTER

FISH AND CHIPS FROM COD

french fries / sour cream dip / thai salad⁵

€ 26,00

FINKENWERD STYLE

ROLLMOP MADE FROM CHAR

glazed cucumber vegetables with ginger /

small organic Bavarian butter potatoes

€ 32,00

BAVARIAN SNACKS

TYPICALLY BAVARIAN

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

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

Bavarian Snack Platter

FOR 2-3 PEOPLE

LOCAL-REGIONAL € 32.-

SNACK- AND TAPAS PLATTER
homemade hummes from organic Bavarian chickpeas /
crispy roast pork / marinated organic Bavarian tofu / south tyrol bacon² g.g.A. /
„O'gmachter“ cream cheese / pepperoni cream cheese / alpine summer cheese spread /
Tegernseer cheese specialties / Kaminwurzn^{2, 3, 4} /
famer's bread and much more

PRETZEL € 2,00



DESSERTS

SWEET TEMPTATION

ESPRESSO AFFOGATO € 7,50
organic espresso⁹ „Seventh“ from Merchant & Friends /
creamy organic ice cream "Vanilla-Madagaskar"^{2,8} from Del Fiore

FROM PÂTISSIER FRANZ

CHOCOLATE HEAVEN € 14,00
three kinds of Swiss Toblerone mousse in cloud shapes –
white, milk, and dark chocolate /
raspberry-tonka bean roaster

SWEET KISSES

MUNICH SCHICKERIA € 15,00
Champagne / white chocolate / woodruff / yuzu
That's all we're revealing for now...

FRESH AND CARAMELISED

Kaiserschmarrn

(SLICED PANCAKES)

WE USE ONLY 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 / with organic raisins^{2,5} on request



HOT DRINKS

ORGANIC COFFEE	€ 4,90
ORGANIC MILK COFFEE ^(G)	€ 5,00
ORGANIC CAPPUCCINO ^(G)	€ 4,90
ORGANIC ESPRESSO	€ 3,50
ORGANIC ESPRESSO MACCHIATO ^(G)	€ 3,70
DOUBLE ORGANIC ESPRESSO	€ 6,00
ORGANIC TEA (VARIOUS KINDS FROM 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
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		

NATURAL ORGANIC LEMONADE	0,33L	€ 4,50
APRICOT-LEMON, RASPBERRY, SOUR CHERRY-LEMON, MANGO-ORANGE, OR ROASTED PLUM	echt BAYERN	

MAGNUM WINES

OUR WHITE WINES (1,5L BOTTLES)

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

TO € 95.-
WINERY VELICH,
BURGENLAND/AUT

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

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

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

OUR REDS WINES (1,5L BOTTLES)

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

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



BEERS

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

BAVARIAN WINES



ALTE REBEN SYLVANER WINERY OLINGER / FRANCONIA € 34.-
WEISSBURGUNDER WINERY OLINGER / FRANCONIA € 34.-

WILD WILD WHITE WINERY WEIGAND / FRANCONIA € 38.-
SILVANER GG RAINER SAUER / FRANCONIA € 65.-
SILVANER "FREIRAUM" RAINER SAUER / FRANCONIA € 45.-
 **SPÄTBURGUNDER IPHÖFER KALB** WINERY OLINGER / FRANCONIA € 38.-
ES IST WIE ES IST HORST SAUER / FRANCONIA € 120.-

WINE SPRITZER
RED, ROSÉ OR WHITE (0,25L) € 5,00

BOTTLED ROSÉ

SUMMER IN A BOTTLE WÖLFFER ESTATE / LONG ISLAND USA €58.-
PINOT ROSÉ WINERY GATTINGER / WACHAU AUT €35.-
WHISPERING ANGEL CAVES D'ESCLANS / PROVENCE FRA €49.-
CHÂTEAU GALOUPET CRU CLASSE / PROVENCE FRA €75.-

OPEN ROSÉ

MEROSE⁽⁵⁾ (0,2L) € 10.-
CUVÉE ROSÉ – WINERY KORNEILL / SOUTH TYROL ITA

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

LOUISE BRISON 2018⁽⁵⁾
0,75L € 95,00

CHAMPAGNE

PERRIER-JOUET BRÛT⁽⁵⁾
0,75L € 120,00

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

BOLLINGER BRÛT⁽⁵⁾
0,75L € 140,00

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 PINOT 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.-
ROERO ARNEIS DOCG BRUNO GIACOSA / PIEMONTE, ITA	€ 58.-
PINOT BLANC WEHLEN MONASTERY GARDEN / MOLITOR, GER	€ 95.-

GREEN VELTLINER

DER OTT WINERY BERNHARD OTT / WAGRAM, AUT	€ 58.-
LOIBENBERG FX PICHLER / WACHAU, AUT	€ 100.-
SMARAGD TERRASSEN RUDI PICHLER / WACHAU, AUT	€ 75.-
FEDERSPIEL WINERY GATTINGER / WACHAU, AUT	€ 35.-
RIED TRUM FEDERSPIEL EMMERICH KNOLL / WACHAU, AUT	€ 48.-
RIED LOIBENBERG SMARAGD EMMERICH KNOLL / WACHAU, AUT	€ 95.-
ROTES TOR SMARAGD WINERY HIRTZBERGER / WACHAU, AUT	€ 110.-
RIED LAMM GOBELSBURG CASTLE / KAMPTAL, AUT	€ 85.-
VINOTHEKFÜLLUNG SMARAGD EMMERICH KNOLL / WACHAU, AUT	€ 125.-

SAUVIGNON BLANC

SAUVIGNON BLANC 500 FROM WINNING / PALATINATE, GER	€ 75.-
COSMAS WINERY KORNEILL / SOUTH TYROL, ITA	€ 40.-
FROM THE LIEBHERR FAMILY WINERY IN BORDEAUX: BORDEAUX BLANC CHÂTEAU DUPLESSY / BORDEAUX, FRA	€ 48.-

BOTTLED WHITE WINES

- ALL WINES CONTAIN SULFITES -

RIESLING

SCHARZHOFBERGER GG WINERY KESSELSTATT / MOSELLE, GER	€ 65.-
DROHN "ALTE REBEN" WINERY KESSELSTATT / MOSELLE, GER	€ 38.-
KIEDRICH GRÄFENBERG GG WINERY R. WEIL / RHEINGAU, GER	€ 95.-
ROTENBERG GG ESTATE HERMANNSSBERG / NAHE, GER	€ 85.-

A GREAT SUCCESS FOR WINEMAKER MARKUS MOLITOR WITH A DREAM SCORE OF 100 POINTS FROM ROBERT PARKER:	
RIESLING SERRIGER VOGELSANG GROSSE LAGE MOSELLE, GER	€ 300.-
RIESLING SERRIGER VOGELSANG KABINETT MOSELLE, GER	€ 160.-

CHARDONNAY

RIED PÖSSNITZBERG ALTE REBEN SABATHI / STYRIA, AUT	€ 115.-
RIED SCHÜTTENBERG WINERY MARKOWITSCH / CARNUNTUM, AUT	€ 42.-
GRAND SELECT WINERY WIENINGER / VIENNA, AUT	€ 98.-
CHARDONNAY GUMPOLDSKIRCHEN REINISCH / THEME REG., AUT	€ 35.-
TÊTE DE CUVÉE CHÂTEAU FUISSE / BURGUNDY, FRA	€ 85.-
LE CHIFFRE CHARDONNAY SAINTS HILLS / ISTRIA, CROATIA	€ 88.-

OPEN WHITE WINES

GREEN VELTLINER MARKOWITSCH / CARNUNTUM, AUT (0,2L)	€ 9.-
BESTES FASS CHARDONNAY S WINERY BÜCHNER / PALATINATE (0,2L)	€ 9.-
SAUVIGNON BLANC HEINZL / LOWER AUSTRIA (0,2L)	€ 10.-

SOMETHING SPECIAL "MADE IN GERMANY":	
2018 SCHARZHOFBERGER RIESLING GG KESSELSTATT, GER (0,2L)	€ 16.-

RED WINES

BOTTLED RED WINES

- ALL WINES CONTAIN SULFITES -

GERMANY

MADE
IN
GERMANY

SPÄTBURGUNDER GG HÄUSLEBODEN DR. HEGER / BADEN	€ 120.-
SPÄTBURGUNDER "ALTE REBEN" BERNHARD HUBER / BADEN	€ 95.-
2022 SPÄTBURGUNDER "SCHULEN" WINERY ZIEREISEN / BADEN	€ 68.-
2019 SPÄTBURGUNDER "SCHWEIGEN" FRIEDRICH BECKER / PALAT.	€ 75.-
2016 PINOT NOIR "HEYDENREICH" FRIEDRICH BECKER / PALAT.	€ 235.-
SPÄTBURGUNDER VORDER. WINKELBERG GG DR. HEGER / BADEN	€ 80.-
SPÄTBURGUNDER SCHLOSSBERG GG DR. HEGER / BADEN	€ 100.-
BRAUNEBERGER KLOSTERGARTEN PINOT NOIR MOLITOR / PALAT.	€ 85.-
KLOSTERBERG EINSTERN PINOT NOIR MOLITOR / PALAT.	€ 48.-

AUSTRIA / SWITZERLAND

MARKOWITSCH M1 WINERY MARKOWITSCH / CARNUNTUM	€ 150.-
PINOT NOIR GANTENBEIN / GRAUBÜNDEN	€ 230.-
BLUE ZWEIFELT LAUSCHEN EWALD GRUBER / WEINVIERTEL	€ 34.-
CUVÉE ROYAL (CAB-MER) WINERY GRUBER / WEINVIERTEL	€ 58.-

ITALY

LE VOLTE TENUTA ORNELLAIA / TUSCANY	€ 58.-
MASSETO MASSETO-ORNELLAIA / TUSCANY	€ 950.-
CHIANTI CLASSICO DOCG CASTELLO DI AMA / TUSCANY	€ 48.-
2016 BRUNELLO DI MONTALCINO DOCG POGGIO ANTICO / TUSK.	€ 115.-
2015 BRUNELLO DI MONTALCINO RISERVA POGGIO ANTICO / TUSK.	€ 160.-
2021 TIGNANELLO TOSCANA IGT MARCHESI ANTINORI / TUSCANY	€ 185.-
2020 BAROLO ALBE G.D. VAJRA / PIEMONTE	€ 85.-
GUIDALBERTO 2. WINE SASSICAIA TENUTA SAN GUIDO / TUSCANY	€ 85.-
CHIANTI CLASSICO RISERVA DOCG CASA BRANCAIA / TUSCANY	€ 75.-
2010 BRAIDA AI SUMA BARBERA D'ASTI DOCG BRAIDA / PIEMONTE	€ 88.-
2012 BAROLO CANNUBI DAMILANO / PIEMONTE	€ 68.-

SPAIN

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

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.-
CHÂTEAU POUJEUX MOULIS UND LISTRAC / BORDEAUX	€ 55.-

- LIMITED -

A REAL 100-POINT- WINE

CHÂTEAU PONTET-CANET PAUILLAC / BORDEAUX (0,375 L)	€ 88.-
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OPEN RED WINE

UNO PRIMITIVO DI MANDUARIA MASS. LA VOLPE/APULIA, ITA (0,2L)	€ 10.-
PINOT NOIR KLOSTERBERG MARKUS MOLITOR / PALATINATE, GER	€ 10.-

- INSIDER TIP -

2018 TRADITION CHÂTEAU DUPLESSY / CÔTES DE BORDEAUX, F (0,2L)	€ 12.-
WINERY OF THE LIEBHERR FAMILY	

SCHNAPPS

JÄGERMEISTER/
RAMAZZOTTI
4CL € 6,00

GENTIAN FROM WOOD KEG
2CL € 5,00

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

WHISKY

SLYRS WHISKY
BAVARIAN SINGLE MALT
2CL € 5,00

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

SILD WHISKY
AGED IN SALVATOR BARRELS
2CL € 6,00

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

2CL € 5,00
4CL € 9,00

GIN

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

HANDCRAFTED FROM
MUNICH

THE NOBLE
KIND

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

OUR AIM IS TO USE REGIONAL ORGANIC INGREDIENTS FOR YOU WHENEVER POSSIBLE. THE BIO-BAYERN SEAL COVERS PRODUCTS THAT MEET OUR EXACT QUALITY STANDARDS. WE CAN ALREADY OFFER THE FOLLOWING INGREDIENTS IN BIO-BAYERN QUALITY:

APPLE JUICE UNFILTERED - NATÜRLICH BAYERN
EGGS - ENGL EGGS AND SEEPOINTERHOF
WHEAT SEMOLINA, FLOUR/DUST - "WOLFMÜHLE" MILL
POTATOES - ORGANIC FARM LEX
CHICKPEAS - LEGOMO
PUMPKINS, CARROTS - UNSER LAND
PUMPKIN SEEDS AND OIL - ÖKORING
FLOUR/DUST - WOLFMÜHLE
MILK - UNSER LAND
SPAETZLE - SCHEICHERHOF GBR
TOFU - ORGANIC FARM ANGERMAIER
WHITE WINE - WINERY OLINGER
GOAT CHEESE - ANDERLBAUER CHEESE DAIRY



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

FIELD BEANS - CHIEMGAUKORN
COFFEE - MERCHANT & FRIENDS
BEETLE BEANS - VIELFRASS
LEMONADE - ECHT BAYERN
BEEF - METZGEREI PACKLHOF
WINES DIVERS - SEE DESCRIPTION
SULTANAS - ÖKORING



NATURLAND CERTIFIED PRODUCTS :
NATURAL JUICE SPRITZER - NATÜRLICH BAYERN
WINE DIVERS - SEE DESCRIPTION



control point
DE-ÖKO-037

ADDITIVES
ALLERGENES

- DEAR GUESTS,
- if you suffer from food intolerances or allergies, our service team will be happy to advise you. We also have separate documentation of all dishes available for you. We guarantee that our dishes are prepared for you to the highest quality standards. We try to avoid food additives as much as possible; these are usually components of our ingredients.
- | | | |
|-------------------------|------------------------|--|
| 1) WITH COLORING AGENT | 6) BLACKENED | 11) WITH SWEETENER |
| 2) WITH PRESERVATIVE | 7) WITH PHOSPHATE | 12) CONTAINS A SOURCE OF PHENYLALANINE |
| 3) WITH ANTIOXIDANT | 8) WITH MILK PROTEIN | 13) WAXED |
| 4) WITH FLAVOR ENHANCER | 9) CONTAINING CAFFEINE | 14) WITH TAURINE |
| 5) SULFURIZED | 10) CONTAINING QUININE | 15) WITH NITRITE CURING SALT |
| A1) WHEAT | E) PEANUTS | H6) PISTACHIOS |
| A2) RYE | F) SOYBEANS | H7) MACADAMIA NUTS |
| A3) BARLEY | G) MILK/LACTOSE | I) CELERY |
| A4) OATS | H1) WALNUTS | J) MUSTARD |
| A5) SPELT | H2) ALMONDS | K) SESAME SEEDS |
| B) CRUSTACEANS | H3) HAZELNUTS | L) SULFUR DIOXIDE AND SULFITES |
| C) EGGS | H4) CASHEWS | M) LUPINS |
| D) FISH | H5) PECANS | N) MOLLUSKS |



AUSGEZEICHNETE
BAYERISCHE
◆◆◆ KÜCHE

AUSGEZEICHNETE
BIERKULTUR

#nockherberg

PAULANER am Nockherberg
Schottenhamel und Lechner GmbH
Hochstr. 77
81541 München

info@nockherberg.com
www.nockherberg.com