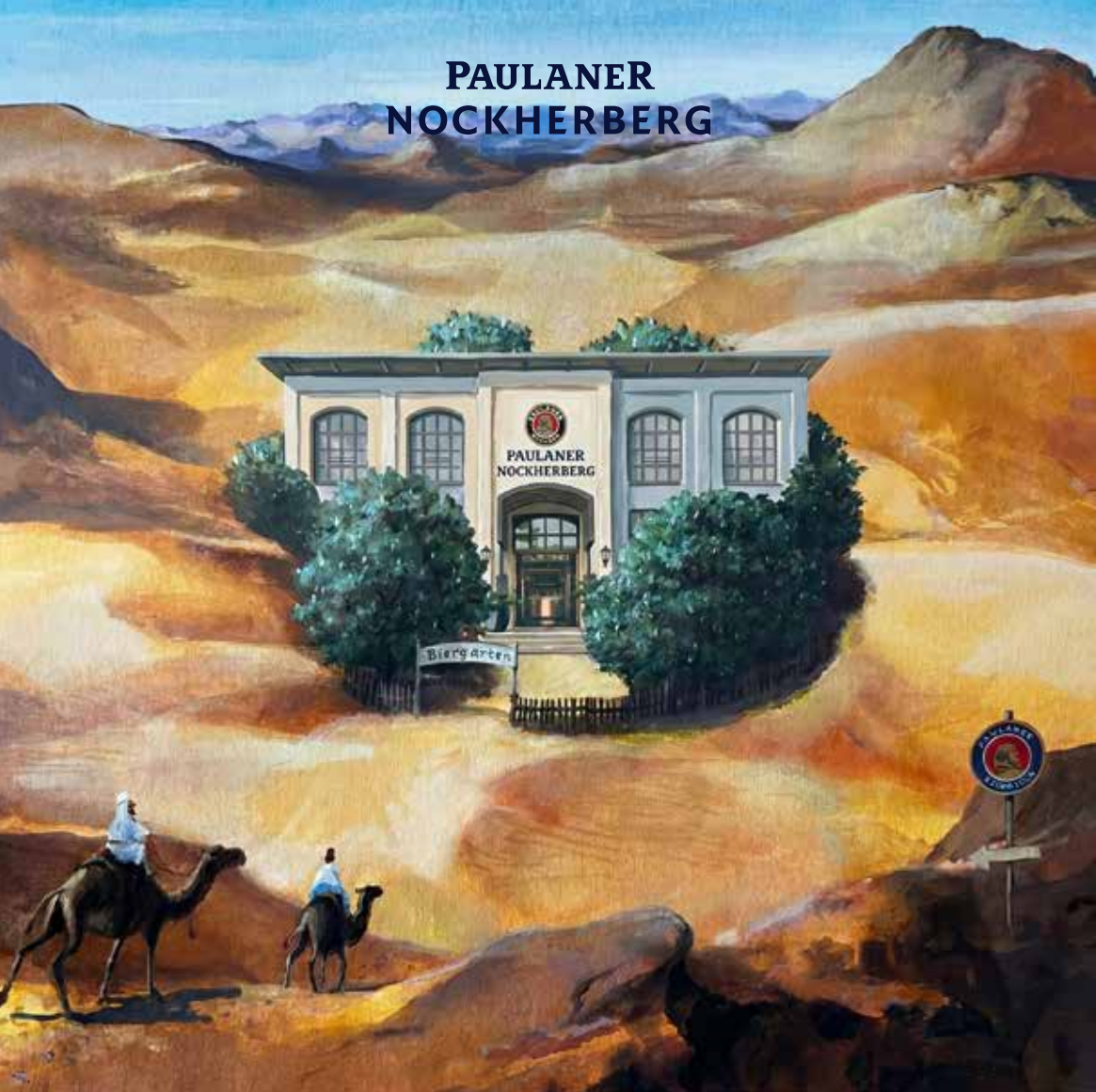


**PAULANER
NOCKHERBERG**



**OUR
BEER SPECIALTIES**

HOUSE-BREWED



TASTING

Our house-brewed beers and select beers from PAULANER in tasting sizes. Choose any combination of varieties.

TASTING GLASS 0,1 L

rack of 5 _____ 8,00 €

rack of 10 _____ 16,00 €

NOCKHERBERG LAGER, UNFILTERED

As soon as you pour it, the delicate hop aromas of our Nockherberg Lager unfold, giving the beer a subtle, slightly tart character. The pleasant malty note harmonizes with the hoppy aroma.

HOUSE-BREWED, UNFILTERED. BOTTOM-FERMENTED.
ORIGINAL GRAVITY: 12,1% . ALCOHOL: ca. 5,1% VOL.

0,25l _____ 3,40 €

0,5l _____ 6,20 €

NOCKHERBERG LAGER IS ALSO AVAILABLE AS SHANDY (BEER WITH LEMONADE)!

BARNABAS, DUNKLES UNFILTRIERT

For our unfiltered dark beer, we traditionally use Munich malt and roasted barley malt, which give it its deep color and pleasant notes of caramel and roasted malt. The use of aromatic hops gives our dark beer a slightly spicy aroma.

HOUSE-BREWED, UNFILTERED. BOTTOM-FERMENTED.
ORIGINAL GRAVITY: 13,5% . ALCOHOL: ca. 5,7% VOL.

0,25l _____ 3,80 €

0,5l _____ 6,50 €

MORE HOUSE-BREWED SEASONAL BEERS

Throughout the year, our master brewers Uli and Oskar create new house-brewed seasonal beers, each with its own unique character. Information about our current selection can be found on the tables.



O'ZAPFT IS!



ORDER IN ADVANCE: YOUR VERY OWN BEER KEG FOR SELF-POURING

Our house-brewed Nockherberg Lager is freshly tapped into oak barrels and served with a tap handle and beer stein.

10l	110 €
20l	220 €
30l	330 €



WHEAT BEERS



PAULANER WHEAT BEER UNFILTERED

Naturally cloudy, with a velvety golden hue in the glass, crowned by a rich head. Even before taking a sip, this classic wheat beer gives off a subtle hint of banana. Connoisseurs detect a touch of mango and pineapple and praise its beautiful balance of sweetness and bitterness. Enjoy the delicate yeast aroma and the wonderfully crisp, mellow flavor.

TOP-FERMENTED. OG: 12,5%. ALCOHOL: 5,5% VOL.

0,5l _____ 6,50 €

PAULANER WHEAT BEER LIGHT 3,4%

Our Light White Beer captivates with its refreshingly fruity flavor. Its light body and mild initial taste complement the fruity wheat beer aromas perfectly - simply a delightful refreshment that evokes the feeling of summery lightness any time of year.

TOP-FERMENTED. OG: 8,5%. ALCOHOL: 3,4% VOL.

0,5l _____ 6,50 €

PAULANER WHEAT BEER DARK

The high proportion of the finest Munich malt makes this dark counterpart to the Hefe-Weißbier an intense experience: subtle notes of chocolate and cocoa rise to the surface, then blend with wheat malt and refined roasted aromas. Naturally cloudy, robust, and full-bodied, yet still smooth and easy to drink on the palate.

TOP-FERMENTED. OG: 12,3%. ALCOHOL: 5,3% VOL.

0,5l _____ 6,50 €



PAULANER BEERS



PAULANER ORIGINAL MÜNCHNER LAGER

A Munich classic and the quintessential Bavarian staple. Clear and bright golden in the glass, highly effervescent, crowned with a light white head, it is best enjoyed traditionally under the chestnut trees. An exceptionally smooth beer: mild, elegantly malty, with a slight sweetness. And a subtle “Servus” from the hops in the finish. A true celebration of the Bavarian way of life!

BOTTOM-FERMENTED. OG: 11,5%. ALCOHOL: 4,9% VOL.

0,5l _____ 6,20 €

SEASONALLY
AVAILABLE

PAULANER SALVATOR

The original Doppelbock - full-bodied, malty, with a balanced sweetness. The head is caramel-colored, the beer itself is chestnut brown, and it's paired with a seductive aroma of chocolate - pleasantly intense on the palate. It features the finest Munich malt, rounded out by a subtle hint of hops in the background.

BOTTOM-FERMENTED. OG: 18,3%. ALCOHOL: 7,9% VOL.

0,5l _____ 6,80 €



SPECIALS



HACKER PSCHORR MÜNCHNER LAGER

Smooth and malty, elegantly hopped, and as heavenly as the Frauenkirche Cathedral. We couldn't have packed any more of Munich into this bottle.

TOP-FERMENTED. OG: 11,5%. ALCOHOL: 5,0% VOL.

0,33l _____ 5,20 €

FÜRSTENBERG PREMIUM PILSNER

With its balanced, crisp, and fresh flavor, this Pilsner offers invigorating freshness and pure enjoyment. It tastes refreshing and distinctly like beer.

BOTTOM-FERMENTED. OG: 11,2%. ALCOHOL: 4,8% VOL.

0,33l _____ 5,20 €



**PAULANER
MÜNCHNER LAGER NON-ALCOHOLIC**

Non-alcoholic, low-calorie, yet still a proper beer. It's no wonder that health-conscious beer lovers and athletes swear by it: after a workout, our non-alcoholic beer quickly replenishes the body's lost minerals and salts. Isotonic, light gold and sparkling, with a subtle aroma of hay and herbs. A hoppy, delicately spiced refreshment with a long-lasting sweetness that helps every beer lover reach the finish line. Without having to sacrifice anything.

BOTTOM-FERMENTED. OG: 6,5%. ALCOHOL: <0,5% VOL.

0,5l _____ **6,20 €**

**PAULANER
UNFILTERED SHANDY NON-ALCOHOLIC**

Our unfiltered Shandy Non-Alcoholic is made from 100% natural ingredients. The balanced blend of naturally cloudy lemonade and our non-alcoholic light beer creates a pleasantly fruity and tangy flavor—with 10% fewer calories than our Natur Radler. A perfect radler refreshment, even when you're in the mood for something non-alcoholic.

BOTTOM-FERMENTED. OG: 7,7%. ALCOHOL: <0,5% VOL.

0,5l _____ **6,20 €**

**PAULANER
WHEAT BEER 0,0%**

Thanks to its balanced combination of subtle malt notes, refreshingly fruity wheat beer aromas, and a pleasantly light sweetness, our 0.0% wheat beer is an alcohol-free treat for any occasion. This isotonic thirst-quencher is first brewed using the traditional Paulaner wheat beer method and then gently de-alcoholized only after extensive aging. Through a complex process, all alcohol is removed from the beer, but not its refreshing aroma! You can taste that this effort is worth it with every sip!

TOP-FERMENTED. OG: 8,5%. ALCOHOL: 0,0% VOL.

0,5l _____ **6,50 €**

**PAULANER
WHEAT BEER LEMON 0,0%**

Our Wheat Beer Lemon impresses with its fruity, tangy flavor, making it the perfect refreshment for any time of day. Thanks to the harmonious blend of Paulaner Weißbier 0.0% and natural lemonade, our thirst-quencher combines delicate citrus notes with refreshing, fruity wheat beer aromas. Pleasantly sweet, slightly tart, and wonderfully tangy. Just right.

TOP-FERMENTED. OG: 9,3%. ALCOHOL: 0,0% VOL.

0,5l _____ **6,50 €**





BEER TOURS



BECOME AN EXPERT: GUIDED TOUR THROUGH THE BREWERY WITH TASTING

Come discover our in-house brewery and take a behind-the-scenes look during the guided tour. Our motto is: from beer's creation to enjoyment. Following the tour, all participants can sample three house-brewed beers. You may take the tasting glass home as a souvenir, and all participants will receive a certificate as a Nockherberg beer expert.

Guided tours are available only by prior reservation. Minors under the age of 16 must be accompanied by an adult; for safety reasons, children under the age of 6 are not permitted to participate on the tours.



MASTER BREWER DINNER



FOR ALL BEER LOVERS AND EVERYONE WHO WANTS TO KNOW THE DETAILS

Let our master brewers, Uli Schindler or Oskar Benkert, personally guide you through the in-house brewery at PAULANER am Nockherberg and gain an in-depth insight into their work and the world of beer brewing. The evening is rounded off with a three-course beer-pairing menu. Each course is accompanied by a complementary house-brewed beer (0.1 l).



BECOME AN EXPERT? HERE'S HOW:

duration _____ **1 HOUR**
price per person _____ **35,00 €**
group size _____ **10-20 PAX**
flat rate under 10 PAX _____ **350,00 €**
reservation _____ **ONLINE**

DETAILS FOR THE DINNER :

date _____ **ON REQUEST**
price per person _____ **79,00 €**
group size _____ **10-15 PAX**
reservation _____ **ONLINE**





Important note for guests with allergies:
All beers contain gluten.

 Genuss Bayern
Ausgezeichnete
Bierkultur

The „Genuss Bayern“ initiative awards this seal to restaurants that combine excellent regional beers with expertise and a passion for brewing culture. It is part of the “Ausgezeichnete GenussKüche” program and guarantees guests high-quality beer.

PAULANER NOCKHERBERG

Hochstr. 77 | 81541 Munich | Tel.: +49 89 45 99 13-0
www.nockherberg.com