

PAULANER NOCKHERBERG

edition 2/2026





Dear guests,

When the first warm rays of sunshine kiss the slopes of the Isar, it begins - perhaps the most beautiful time of the year. Spring is here. And with it comes the time for the cattle drive to the alpine pastures: a symbol of new beginnings, enjoyment, and convivial moments under the open sky.

It is precisely this feeling we want to bring to your plate.

At PAULANER Nockherberg, Alpine tradition meets fresh ideas. Our cuisine celebrates the treasures of the season: delicate herbs, crisp vegetables, aromatic specialties from the mountains. Classics that have delighted diners for generations naturally stand side by side with modern interpretations - reimagined, finely balanced, and prepared with great attention to detail.

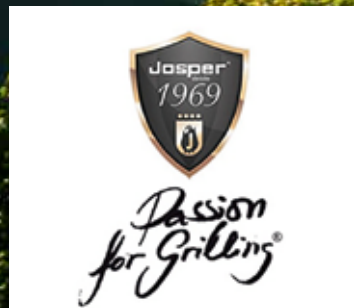
Special attention is given to our wood-fired grill: this is where dishes with character are created - smoky, robust, and authentic. At the same time, we draw inspiration from flavors from around the world and combine them with regional ingredients to create exciting compositions that surprise and delight.

Whether hearty or light, traditional or creative - this menu is an invitation to enjoy spring in all its facets. Laughing, toasting, sharing and discovering together - that's what the Alpine cattle drive tastes like here.

We look forward to welcoming you and ensuring you have a delightful time.

Warm regards,

Christian Schottenhamel & Florian Lechner
and the team at PAULANER am Nockherberg



FROM 3 PM
sundays and holidays
from noon

cattle drive

THE HEART OF OUR KITCHEN

XAVER WOOD-FIRED GRILL OVEN

Its high operating temperature allows you to grill and roast food. "Xaver" imparts a unique, aromatic flavor of fine wood smoke to the dishes. Tenderness and unparalleled taste are guaranteed. The grill oven is 35% faster than a traditional grill. The appliance uses 40% less charcoal. Food does not dry out or burn.

Special:

FOR 2-3 PERSONS

BEEF HAMMER

raw weight ca. 2,5 kg

€ 125.-

A special cut of beef shank is first marinated, then braised over low heat for two days, and finally grilled in a wood-fired oven with a dry rub. The final "glaze" is then applied using a BBQ glaze.

served with

organic Bavarian French fries | grilled vegetables" |
organic Bavarian Fleur de Sel-potatoes

JOSPER-GRILL

FOR 2-3 PERSONS

AGED TOMAHAWK (APPROX. 1,5 KG RAW WEIGHT)

€ 135.-

Fresh market vegetables | organic Bavarian potatoes with BBQ sea salt | herb butter | BBQ-Sauce^{2,3} | Caesar salad

OUR DARLING

STEAK-FRITES

€ 34.-

Entrecôte from Simmental cattle | organic Bavarian French fries | crispy chili sauce | baby Caesar salad

BY OUR "GRILL-BOYS" NABEEL, CURDO AND BAYAR

CRISPY GRILLED CHICKEN-DRUMSTICKS

€ 24.-

Yogurt and seven spices marinade from their homeland Iraq | Arabic couscous salad | sour cream dip

BURGER IS OUR NUMBER ONE

PULLED BEEF BURGER

€ 21.-

organic onions | creamy cheddar^{2,3,8} | pickled jalapenos |
organic Bavarian French fries

SOUPS

A WARM START

SOUP WITH PANCAKE STRIPS

beef broth made from locally sourced **organic oxtail** and shoulder | **organic pancake strips** | chives

€ 8.-

VEGETARIAN

WILD HERB SOUP

wild garlic | watercress | chervil | stinging nettel | daisies | glazed asparagus

€ 10.-



SALADS

FRESH AND CRISPY

FRIED CHICKEN SALAD^{2, 7, 8}

corn-fed chicken breast with pumpkin seed crust | tomatos | cucumbers | red radishes | sour cream

KLEIN

€ 17.-

GROSS

€ 22.-

✓ SALAD "PETER THE GOATHERD"^{2, 8}

organic Bavarian goat cheese au gratin | served on **organic bread** from Julius Brantner artisanal bread-making | homemade rhubarb confit | colorful **organic beets** | cucumbers | red radishes

€ 17.-

€ 22.-

✓ CAESAR SALAD

Romaine lettuce | shaved Parmesan^{2, 5} | tomatoes | croûtons | crispy South Tyrolean bacon^{5, 11} | grilled chicken fillets

€ 17.-

€ 22.-

MUNICH LETTUCE

Buffola mozzarella^{2, 3, 7, 15} | grilled vegetables | tomatoes | chili cucumbers | avocado | herb vinaigrette

€ 22.-

VEGETARIAN

ENJOY WITHOUT MEAT

HOMEMADE SWISS RAVIOLI²

mushroom, spinach and mountain cheese filling | spinach | roast onions | gravy

€ 22.-



BERNESE FARMER'S MEAL

buckwheat **pizokel*** glazed in nettel-spinach butter | roast onion coulis | semi-dried tomatoes | shaved alpine cheese^{2, 8}

€ 21.-



VEGAN SWEET PEPPER "CHICKEN" VIENNA STYLE

fruity bell pepper cream sauce | butter-pea rice | small head of lettuce with radishes and cucumbers

€ 25.-



*pizokel = a pasta specialty from Graubünden that resembles spaetzle

CLASSICS

THAT'S WHAT WE LIKE

THE PERFECT PAIRING:
OUR HOMEBREWED NOCKHERBERGER LAGER

FROM REGIONAL PIGS

CRISPY ROAST PORK € 16,50

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

served with **BACON-CABBAGE SALAD**^{2, 3, 7, 15} € 3,50

SLOWLY BRAISED

VEAL CHEEKS € 34,00

small South Tyrolean bacon dumplings^{5,11} | spinach and mushroom vegetables

TYPICALLY MUNICH

ROAST BEEF WITH ONIONS FROM SIMMENTAL BEEF € 32,00

Bacon hash^{5,11} with **organic Bavarian rosemary potatoes** |

confit from pickled gherkins and mustard seeds⁵

FROM THE REGION

BRAISED LAMB SHANK € 32,00

mashed potatoes from **organic Bavarian potatoes** with Gremolata flakes |
tomato, olive and artichoke sauce | rich gravy with bay leaf, thyme and rosemary

HOMEMADE

BEEF ROULADE € 29,00

mashed potatoes from the **organic Bavarian potatoe "Otolia"** | glazed
assorted **organic carrots** | South Tyrolean bacon^{5,11}

Schnitzel LOVE

THE CLASSIC VEAL DISH

ESCALOPE VIENNA STYLE € 34,00

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

SERVED WITH

SIDE SALAD € 4,50

FISH

BAKED IN NOCKHERBERG BEER BATTER

FISH AND CHIPS FROM COD FISH € 28,00

organic Bavarian French Fries | Yuzu and Green Chili Dip |
grilled vegetable and lettuce heart salad

PEPPER-SALMON FRIED IN BUTTER € 30,00

served on a leek mosaic on a nori sheet^{1,5} |
mashed potatoes from the **organic Bavarian potatoe "Otolia"**

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 made from
organic field beans, **organic Styrian beetle beans**
and **organic Bavarian chickpeas** | super-hot
pepper cream cheese | basil cream cheese |
served with bread or pretzel

SAUSAGE SALAD FROM **ORGANIC BAVARIAN LYONER**^{2, 7} € 14.-
▷ MUNICH STYLE
red onions | pickled cucumber |
organic bread from Julius Brantner artisanal bread-making

▷ SWISS STYLE^{2, 7} € 16.-
red onions | pickled cucumber | **organic Emmental cheese**^{2, 8} |
organic bread from Julius Brantner artisanal bread-making

BERNESE CHEESE SAUSAGE^{2, 7} € 16.-
Homemade potato and cucumber salad with dill and sweet mustard |
tarragon mustard



Bavarian Snack Platter

FOR 2-3 PERSONS

LOCAL AND REGIONAL
SNACK AND TAPAS BOARD

€ 32.-

Homemade hummus aumade with **organic Bavarian chickpeas** |
crusted roast pork | marinated **organic Bavarian tofu** | South Tyrolean
bacon²g.g.A. | „O'gmachter“ cheese spread | pepper cream cheese |
alpine summer cream cheese | Tegernsee cheese specialties | Sarntal
Kaminwurzn^{2, 3, 4} sausage | "Julius" avocado bread | farmhouse bread
and a lot more

PRETZEL € 2,00



DESSERTS

SWEET TEMPTATION

ESPRESSO AFFOGATO € 7,50
organic espresso⁹ „SEVENTH“ from Merchant & Friends |
creamy organic ice cream Vanilla-Madagascar^{2,8} from Del Fiore

SWEET SIN
PANNA COTTA FROM WHITE CHOCOLATE AND RHUBARB € 14,00
local strawberries marinated in orange sugar |
almond crunch

FROM FRANZ UND IBRAHIM'S PASTRY
ICED KAISERSCHMARRN (SLICED PANCAKES) € 14,00
plum compote | caramelized almond crunch

FRESH AND CARAMELIZED

Kaiserschmarrn

SLICED PANCAKES

WE USE ONLY FRESH, LOCALLY SOURCED INGREDIENTS, 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 raisins²⁻⁵ on request



HOT DRINKS

CUP OF 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
ORGANIC DOUBLE ESPRESSO € 6,00
CUP OF ORGANIC TEA (VARIOUS KINDS DALLMAYR) € 4,50



BEVERAGES

PAULANER SPEZI ^(1, 2, 3, 9)	0,5L	€ 5,40
PAULANER SPEZI ZERO ^(1, 2, 3, 9, 11, 12)	0,5L	€ 5,40
PAULANER ORANGEADE ^(1, 2, 3, 9)	0,33L	€ 4,50
PAULANER LEMONADE ^(1, 2, 3, 9)	0,33L	€ 4,50
New PAULANER COLA ^(1, 2, 3, 9)	0,33L	€ 4,50
COCA COLA ^(1, 3, 9)	0,2L	€ 4,20
COCA COLA ZERO ^(1, 3, 9, 11, 12)	0,2L	€ 4,20

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

AQUA MONACO TONIC GINGER LEMON ^(1, 3, 10)	0,23L	€ 4,50
TABLE WATER	0,25L	€ 3,00
TABLE WATER	0,5L	€ 4,50
TABLE WATER	0,75L	€ 7,00
ADELHOLZENER CLASSIC NATURAL	0,5L	€ 5,90
ADELHOLZENER CLASSIC NATURAL	0,75L	€ 8,90

ORGANIC NATURAL JUICE SPRITZERS	0,4L	€ 5,50
APPLE UNFILTERED APPLE MANGO APPLE CURRANT BAVARIAN RHUBARB DRINK		
		NATÜRLICH Nachhaltige Landwirtschaft am Ammersee

WINES MAGNUM

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

OUR RED 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

bio ALTE REBEN SILVANER WINERY OLINGER FRANCONIA	€ 38.-
PINOT BLANC WINERY OLINGER FRANCONIA	€ 35.-
WILD WILD WHITE WINERY WEIGAND FRANCONIA	€ 38.-
SILVANER GG RAINER SAUER FRANCONIA	€ 65.-
SILVANER "FREIRAUM" RAINER SAUER FRANCONIA	€ 45.-
bio PINOT NOIR IPHÖFER KALB WINERY OLINGER FRANCONIA	€ 38.-
ES IST WIE ES IST HORST SAUER FRANCONIA	€ 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	€58.-
PINOT ROSÉ WINERY GATTINGER WACHAU, AUT	€38.-
WHISPERING ANGEL CAVES D'ESCLANS PROVENCE, FRA	€49.-
CHÂTEAU GALOUPET CRU CLASSE PROVENCE, FRA	€75.-

OPEN ROSÉ

WHISPERING ANGEL ⁽⁵⁾ (0,2L)	€ 14.-
CAVE DÉSCLANS – PROVENCE, ITA	
ROSADO 2023 ⁽⁵⁾ (0,2L)	€ 10.-
SON AMARET – MALLORCA, SPA	

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

APERITIFS

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

CHAMPAGNE

PERRIER-JOUET BRÛT⁽⁵⁾
0,75L € 120,00

LOUISE BRISON 2018⁽⁵⁾
0,75L € 95,00

SPARKLING

SOMETHING SPARKLING:

LAURENT PERRIER⁽⁵⁾
BLANC (1,5L) € 250,00
ROSÉ (1,5L) € 350,00

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

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

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

WHITE WINES

PINOT BLANC AND PINOT GRIS

PINOT BLANC „VORBERG“ WINERY TERLAN SOUTH TYROL, ITA	€ 75.-
CLASS A PINOT GRIS NEVERLAND RHEINHESSEN, 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 WEHLENER KLOSTERGARTEN MOLITOR, GER	€ 95.-
"BREISGAU" WEISS BERNHARD HUBER BADEN, GER	€ 58.-

GREEN VELTLINER

DER OTT WINERY BERNHARD OTT WAGRAM, AUT	€ 58.-
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 SCHLOSS GOBELSBURG KAMPTAL, AUT	€ 85.-
VINOTHEKFÜLLUNG SMARAGD EMMERICH KNOLL WACHAU, AUT	€ 125.-

SAUVIGNON BLANC

SAUVIGNON BLANC 500 VON WINNING PFALZ, 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

DROHN "ALTE REBEN" REICHSGRAF V. KESSELSTATT MOSELLE, GER	€ 38.-
KIEDRICH GRÄFENBERG GG WINERY R. WEIL RHEINGAU, GER	€ 95.-
ROTENBERG GG ESTATE HERMANNENBERG NAHE, GER	€ 85.-

AN OUTSTANDING WINE BY WINEMAKER MARKUS MOLITOR
WITH A PERFECT 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 THEMENREG., AUT	€ 35.-
2024 CHABLIS TÊTE D'OR DOMAINE BILLAUD-SIMON, FRA	€ 68.-
TÊTE DE CUVÉE CHÂTEAU FUISSE BURGUNDY, FRA	€ 85.-
LE CHIFFRE CHARDONNAY SAINTS HILLS ISTRIA, CROATIA	€ 88.-
2023 ALTE REBEN BERNHARD HUBER BADEN, GER	€ 100.-
MALTERDINGER BERNHARD HUBER BADEN, GER	€ 42.-

OPEN WHITE WINES

GREEN VELTLINER MARKOWITSCH CARNUNTUM, AUT (0,2L)	€ 9.-
BESTES FASS CHARDONNAY S WINERY BÜCHNER PALATINATE (0,2L)	€ 9.-
SAUVIGNON GREIFENSTEIN WINERY KORNEILL SOUTH TYROL (0,2L)	€ 9.-

SOMETHING REALLY SPECIAL FROM ITALY:

ROERO ARNEIS BRUNO GIACOSA, PIEMONTE, ITA (0,2L)	€ 16.-
---	--------

RED WINES

BOTTLED RED WINES

- ALL WINES CONTAIN SULFITES -

GERMANY

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

AUSTRIA / SWITZERLAND

MARKOWITSCH M1 WINERY MARKOWITSCH CARNUNTUM	€ 150.-
PINOT NOIR GANTENBEIN GRAUBÜNDEN	€ 230.-
BLUE ZWEIFELT LAUSCHEN EWALD GRUBER WEINWIERTEL	€ 34.-
CUVÉE ROYAL (CAB-MER) WINERY GRUBER WEINVIERTEL	€ 58.-
2018 BLACK RED WINERY JOHANN SCHWARZ BURGENLAND	€ 100.-
PRAITTENBRUNN WINERY SCHEIBELHOFER BURGENLAND	€ 75.-

ITALY

LE VOLTE TENUTA ORNELLAIA TUSCANY	€ 58.-
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.-
GUIDALBERTO 2ND 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.-

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.-
2007 CORELIUM TERRA DE VEREMA PRIORAT	€ 65.-

FRANCE

2015 5ÈME CRU CHÂTEAU PONTET-CANET PAUILLAC	€ 200.-
BOURGOGNE CÔTE D'OR MÉO-CAMUZET BURGUNDY	€ 75.-
CHATEAU ROCHEYRON 2012 CHÂTEAU ROCHEYRON ST.-ÉMILION	€ 85.-
CHÂTEAU CERTAN DE MAY 1982 (98PP) POMEROL BORDEAUX	€ 580.-
- LIMITED -	
A TRUE 100-POINT-WINE	
CHÂTEAU PONTET-CANET PAUILLAC BORDEAUX (0,375 L)	€ 88.-

OPEN RED WINES

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

- INSIDER TIP -

2018 TRADITION CHÂTEAU DUPLESSY CÔTES DE BORDEAUX, F (0,2L)	€ 12.-
---	--------

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

WHISKY

SLYRS WHISKY
BAVARIAN SINGLE MALT
2CL € 5,00

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

WHISKY

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

FROM THE DISTILLERY
WERNER PSENNER
SOUTH TYROL
GOLD WILLIAMS PEAR | MOUNTAIN
APPLE | GOLDEN APRICOT | FOREST
RASPBERRY SPIRIT | GRAVENSTEINER
APPLE 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 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
BREAD - JULIUS BRANTNER BROTHANDWERK
EGGS - ENGL EIER AND SEEPOINTERHOF
WHEAT SEMOLINA, FLOUR/-DUST - WOLFMÜHLE
POTATOES - BIOHOF LEX
CHICKPEAS - LEGOMO
CARROTS - UNSER LAND
PUMPKIN SEEDS/-OIL - ÖKORING
LYONER SAUSAGE - ALTDORFER BIOFLEISCH
MILK - UNSER LAND
FRENCH FRIES - BIOLANDHOF HEITZER
SPAETZLE - SCHEICHERHOF GBR
TOFU - BIOHOF ANGERMAIER
WEISSWEIN - WEINGUT OLINGER
GOAT CHEESE - ANDERLBAUER KÄSEREI
SUGAR - DREHER



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

EMMENTAL CHEESE - ALBERT HERZ GMBH
RED/YELLOW BEETS - FRITZHOF
COFFE - MERCHANT & FRIENDS
BEETLE BEANS - VIELFRASS
LEMONADES - ECHT BAYERN
OXTAIL - PACKLHOF
BEEF - METZGEREI PACKLHOF
WINES DIVERS - SIEHE BESCHREIBUNG
SULTANAS - ÖKORING



NATURLAND CERTIFIED PRODUCTS:

ACKERBOHNE - MARKTGES. D. NATURLANDBAUE
NATURSAFTSCHORLEN - NATÜRLICH BAYERN
WEINE DIVERS - SIEHE BESCHREIBUNG



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
2) WITH PRESERVATIVE
3) WITH ANTIOXIDANT
4) WITH FLAVOR ENHANCER
5) SULFURIZED

A1) WHEAT
A2) RYE
A3) BARLEY
A4) OATS
A5) SPELT
B) CRUSTACEANS
C) EGGS
D) FISH

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

E) PEANUTS
F) SOYBEANS
G) MILK/LACTOSE
H) WALNUTS
H2) ALMONDS
H3) HAZELNUTS
H4) CASHEWS
H6) PECANS

11) WITH SWEETENER
12) CONTAINS A SOURCE OF PHENYLALANINE
13) WAXED
14) WITH TAURINE
15) WITH NITRITE CURING SALT

H6) PISTACHIOS
H7) MACADAMIA NUTS
I) CELERY
J) MUSTARD
K) SESAME SEEDS
L) SULFUR DIOXIDE AND SULFITES
M) LUPINS
N) MOLLUSKS

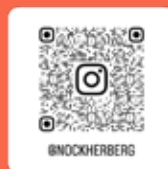
Genuss Bayern
Ausgezeichnete
GenussKüche



Genuss Bayern
Ausgezeichnete
Bierkultur

#nockherberg

FOLGE UNS AUF
INSTAGRAM:



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

info@nockherberg.com
www.nockherberg.com