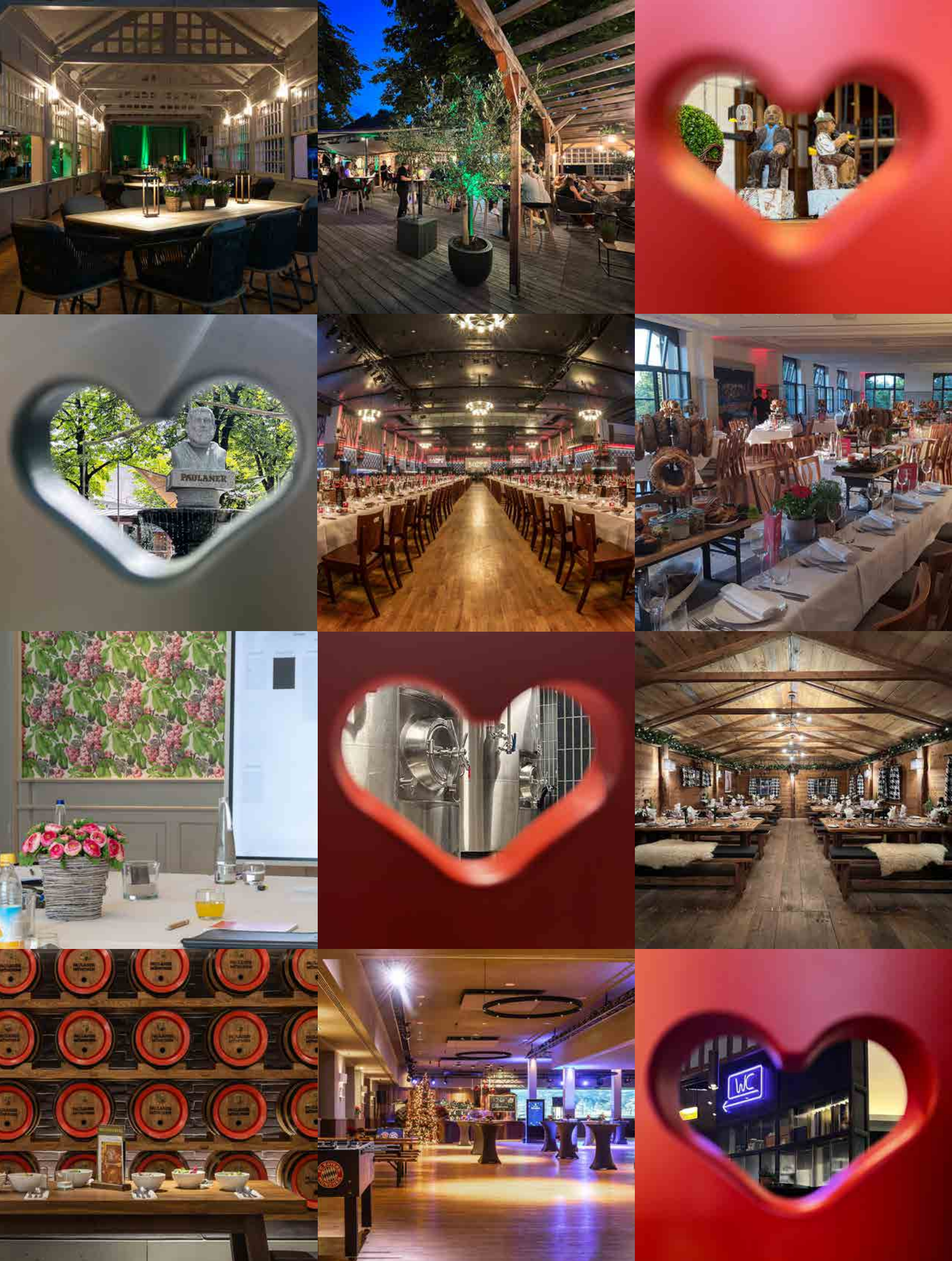


**PAULANER
NOCKHERBERG**



MENU

COOKING AND BREWING



ART OF COOKING. ART OF BREWING. HOSPITALITY.

There are places that are more than just a restaurant. Places where indulgence, craftsmanship, and hospitality have been a way of life for generations. The PAULANER am Nockherberg is exactly such a place.

Here, the art of brewing beer meets the art of cooking. Both follow the same philosophy: the finest ingredients, genuine craftsmanship, time, and passion. Our kitchen reinterprets Bavarian classics with care and creativity, without losing sight of their roots. Regionality, seasonality, and the highest quality are not just trends here, but a deeply held conviction.

But the Nockherberg has many faces. Behind every door lies a room with its own unique character, ranging from cozy and traditional to impressive and stately. Historic details meet modern design, spacious halls meet intimate parlors, and the beer garden meets extraordinary event spaces. Each room tells its own story and offers the perfect setting for unforgettable moments.

As you browse through this menu, you may discover not only your new favorite dish, but also the perfect venue for your next event. Whether it's a family celebration, wedding, corporate event, or social gathering, our experienced event team will guide you with passion from the initial idea to a successful execution, ensuring that you and your guests feel completely at ease.

Enjoy the variety of our cuisine, discover what makes our restaurant special, and let yourself be inspired.

We look forward to welcoming you at PAULANER Nockherberg - today to enjoy a meal, and perhaps soon to celebrate.

Warm regards,

Christian Schottenhamel and Florian Lechner
with the whole team



FROM 3 PM
Sundays and holidays
from noon

Fireplace Room

THE HEART OF OUR KITCHEN

XAVER - OUR WOOD-FIRED GRILL OVEN

Its high operating temperature makes it possible to grill and roast food. “Xaver” imparts a unique, aromatic, fine-wood smoke flavor to the food. Tenderness and unparalleled flavor are guaranteed. The grill oven is 35% faster than a traditional grill. The appliance uses 40% less charcoal. The food doesn’t dry out or burn.

Special:

FOR 2-3 PEOPLE

BEEF HAMMER

raw weight approx. 2,5 kg

€ 135,00

A special cut from the beef shank is first cured, then slow-braised at a low temperature for two days, seasoned with a dry rub and finally grilled in the wood-fired oven. The finishing touch is a coating of BBQ glaze.

Served with

organic Bavarian French Fries | grilled vegetables ¹⁾ |

organic Bavarian Fleur de Sel potatoes

JOSPER GRILL

FOR 2-3 PEOPLE

MATURED TOMAHAWK STEAK

€ 139,00

(RAW WEIGHT APPROX 1,5 KG)

Fresh seasonal vegetables | organic Bavarian potatoes with BBQ sea salt | herb butter | BBQ sauce ^{2,3)} | Caesar salad

OUR FAVOURITE

STEAK-FRITES

€ 38,00

Simmental beef entrecôte | organic Bavarian French Fries | Café-de-Paris soured-cream mayonnaise | baby Caesar salad

FROM THE WOOD-FIRED GRILL OVEN

"BEST OF XAVER" MIXED GRILL PLATTER

€ 25,00

Grilled chicken fillets „Spicy Korean Style“ | cured, braised and grilled spare ribs | Currywurst ^{2,15)} | organic Bavarian French Fries | glazed autumn vegetables

SOUPS

HEARTWARMING

PANCAKE SOUP

beef broth made from local **organic oxtail** and beef shoulder | **organic pancake strips** | plenty of chives

€ 8,00

VEGETARIAN SOUP

SPICY TOMATO SOUP

organic sweet potato | **organic pumpkin** | root vegetable croûtons

€ 10,00



SALADS

FRESH AND CRISPY

SALAD WITH CRISPY FRIED CHICKEN ^{2, 7, 8}

Crispy fried chicken breast from corn-fed chicken, coated in pumpkin seed crumbs | tomatoes | cucumber | radishes | sour cream dip

SMALL € 17,00

LARGE € 22,00

 HEIDI AND THE BILLY GOAT ^{2, 8}

organic fresh goat cheese | figs | homemade **organic chutney** | basil oil | tomatoes | radishes | roasted **organic pumpkin seeds** | croûtons made from **organic bread from Julius Brantner Brothandwerk**

SMALL € 17,00

LARGE € 22,00

CAESAR SALAD

cos lettuce | shaved Parmesan cheese ^{2, 5} | tomatoes | croûtons | crispy South Tyrolean bacon ^{5, 15} | grilled chicken fillets

SMALL € 17,00

LARGE € 22,00

NICOISE SALAD MUNICH STYLE

house-cured ginger and pepper salmon | apple and celery | marinated local tomatoes | young leaf salad | French dressing

€ 22,00

VEGETARIAN

AND VEGAN

„HUNTER’S SCHNITZEL“ FROM

ORGANIC LION’S MANE MUSHROOM ^{*}

spiced coating | creamy wild mushroom fregola sarda with porcini, chanterelles and button mushrooms, refined with plenty of fresh herbs | young spinach | lemon and parsley sour cream ²

€ 26,00



ORGANIC WILD HERB-NETTLE-PIZOKEL ^{**}

glazed baby spinach and **organic nutmeg pumpkin** | Amarettini crumbs ² | Parmesan cheese

€ 21,00



VEGAN CONFIT **ORGANIC POINTED CABBAGE**

chips from local vegetables | sesame ⁵ | vegan bacon ² | **organic mashed sweet potatoes**

€ 18,00





^{*}White-fleshed mushroom
^{**}Pizokel = an Spätzle erinnernde Teigwarenspezialität mit Buchweizenmehl aus Graubünden

CLASSICS

THAT'S WHAT WE LIKE

OUR HOMEBREWED NOCKHERBERGER IS THE PERFECT MATCH

FROM LOCAL PORK

CRISPY ROAST PORK

two kinds of dumplings ^{2,5} | gravy | glazed root vegetables

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

€ 17,50

€ 3,50

SLOWLY-BRAISED

VENISON SHOULDER

organic curt spätzle noodles with hazelnut | red cabbage with pear |
pan-fried button mushrooms | cold-stirred lingonberries

€ 34,00

TYPICALLY MUNICH

PORCINI AND ONION ROAST BEEF

FROM SIMMENTAL BEEF

Austrian potato hash ^{5, 15} with **organic potatoes** | **organic celery purée**

€ 36,00

BRAISED

OX CHEEK GOULASH

organic curt spätzle noodles | peperonata

€ 28,00

FISH

FRIED IN NOCKHERBERG BEER BATTER

FISH AND CHIPS WITH COD ^{2, 3}

organic Bavarian French Fries | spicy Thai chilli salad

€ 28,00

LOCAL CATFISH FILLET

grilled with South Tyrolean bacon ^{5, 15} | Jerusalem artichoke chips |
creamy potato and Jerusalem artichoke vegetables | mountain lentil vegetables ⁶

€ 34,00

Can be served *gluten-free* on request!



Schnitzel LOVE

FROM VEAL

SCHNITZEL VIENNA STYLE

Homemade potato and cucumber salad with sweet mustard
and fresh dill | lemon | cold-stirred lingonberries ⁵

€ 34,00

TO ACCOMPANY

SIDE SALAD

€ 4,50

BAVARIAN SNACKS

TYPICALLY BAVARIAN

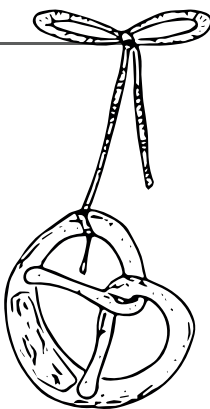
HOMEMADE „O‘GMACHTER“ ^{2, 7} € 12,00
SPREAD CHEESE
red onions | red radishes | chives |
farmhouse bread or pretzel

SIMPLY SPREADABLE - € 12,00
SELECTION OF SPREADS ^{2, 3, 7}
„O'gmachter“ spread cheese | homemade hummus made from
organic broad beans, Styrian scarlet runner beans and **organic Bavarian chickpeas** |
spread from vegetarian goulash jus | basil cream cheese |
served with bread or pretzel

HEARTY CHEESE KRAINER SAUSAGE ^{2, 15} € 18,00
Austria tarragon mustard | **organic Bavarian mashed potatoes** with roast onions |
goulash jus



Pretzel € 2,00

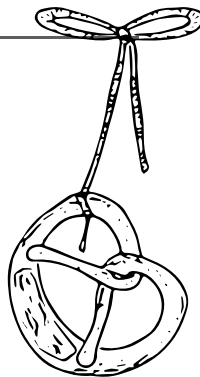


Snack platter

FOR 2-3 PEOPLE
REGIONAL
SNACK AND TAPAS BOARD € 32,00
homemade hummus made from **organic broad beans**, Styrian
scarlt runner beans and **organic Bavarian chickpeas** | crusty roast pork |
marinated **organic Bavarian tofu** | South Tyrolean bacon ² g.g.A. |
„O'gmachter“ cheese spread | spread from vegetarian goulash jus |
Mountain summer spread cheese | local cheese from the Tegernsee region | Sarntal
smoked sausage stick ^{2, 3, 4} | avocado bread "Julius" on **organic bread** from Julius Brant-
ner Brothandwerk | farmhouse bread and a lot more

Veggie snack platter

FOR 2-3 PEOPLE
REGIONAL VEGETARIAN
SNACK AND TAPAS BOARD € 22,00
local cheese from the Tegernsee and Berchtesgaden region |
homemade confit | salted butter | radishes | grapes |
house-pickled vegetables | couscous salad | **organic bread** with chive and radishes |
homemade hummus from **organic broad beans**, Styrian scarlet runner beans
and **organic Bavarian chickpeas** | „O'gmachter“ cheese spread |
cream cheese spread



DESSERTS

SWEET TEMPTATION

ESPRESSO AFFOGATO € 7,50
organic Espresso⁹ „SEVENTH“ from Merchant & Friends |
creamy organic ice cream Vanilla-Madagascar^{2, 8} by Del Fiore

FROM THE PÂTISSERIE OF FRANZ AND IBRAHIM
WHITE CHOCOLATE PARFAIT € 14,00
raspberry compote | salted peanut crumble

ALWAYS FRESH:
APRICOT PANCAKE € 14,00
creamy organic ice cream Vanilla-Madagascar^{2, 8} by Del Fiore |
apricot jam from the Wachau region

FRESH AND CARAMELISED.
Kaiserschmarrn

JUST LIKE GRANDMA USED TO MAKE.

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

TAKES APPROX. 20 MIN. € 15,50

SIDES: apple compote | plum compote | optionally with organic raisins^{2, 5}



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
DOUBLE ORGANIC ESPRESSO	€ 6,00
CUP OF ORGANIC TEA (DIFF. KINDS FROM 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 LEMONADES

APRICOT-LEMON, RASPBERRY,
SOUR CHERRY-LEMON AND
MANGO-ORANGE

echt **BAYERN**

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

ORGANIC NATURAL JUICE SPRITZERS

APPLE UNFILTERED
MANGO
CURRANT
RHUBARB

MAGNUM WINES

WHITE WINES (1,5L BOTTLES)

SAUVIGNON COSMAS € 90,00
WINERY KORNELL,
SOUTH TYROL | ITA

DER OTT € 110,00
WINERY OTT,
WAGRAM | AUT

WHISPERING ANGEL € 110,00
CHÂTEAU D'ESCLANS,
PROVENCE | FRA

RED WINES (1,5L BOTTLES)

CHIANTI CLASSICO DOCG € 90,00
CASTELLO DI AMA,
TUSCANY | ITA

LE VOLTE € 120,00
TENUTA DELL'ORNELLAIA,
TUSCANY | ITA

BEER

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



BAVARIAN WINES



ALTE REBEN SYLVANER	ESTATE OLINGER FRANCONIA	€ 38,00
PINOT BLANC	ESTATE OLINGER FRANCONIA	€ 35,00
WILD WILD WHITE	ESTATE WEIGAND FRANCONIA	€ 38,00
PINOT NOIR IPHÖFER KALB	ESTATE OLINGER FRANCONIA	€ 38,00
SYLVANER GG	RAINER SAUER FRANCONIA	€ 65,00
SYLVANER "FREIRAUM"	RAINER SAUER FRANCONIA	€ 45,00
ES IST WIE ES IST	HORST SAUER FRANCONIA	€ 120,00

WINE SPRITZER

RED, ROSÉ OR WHITE

(0,50L)	€ 8,50
(0,25L)	€ 5,00

BOTTLED ROSÉ

PINOT ROSÉ	WINERY GATTINGER WACHAU, AUT	€ 38,00
WHISPERING ANGEL	CAVES D'ESCLANS PROVENCE, FRA	€ 49,00
CHÂTEAU GALOUPET	CRU CLASSE PROVENCE, FRA	€ 75,00

OPEN ROSÉ

WHISPERING ANGEL ⁽⁵⁾	(0,2L)	€ 14,00
CAVE D'ESCLANS – PROVENCE, FRA		
BIETIGHÖFER ROSÉ ⁽⁵⁾	(0,2L)	€ 9,00
STEFAN BIETIGHÖFER – PALATINATE, GER		

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

MOET CHANDON BRUT⁽⁵⁾
0,75L € 80,00

MOET CHANDON ROSÉ⁽⁵⁾
0,75L € 90,00

RUINART ROSÉ⁽⁵⁾ |
BLANC DE BLANCS⁽⁵⁾
0,75L € 170,00
1,50L € 350,00

CHAMPAGNE

PERRIER-JOUET BRÛT⁽⁵⁾
0,75L € 120,00

LOUISE BRISON 2018⁽⁵⁾
0,75L € 95,00

BEAUFORT BLANC DE BLANCS
GRAND CRU⁽⁵⁾
0,75L € 85,00

DOM PERIGNON BRUT⁽⁵⁾
0,75L € 280,00

SPARKLING

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

PROSECCO
PROSECCO DOC VEZZO⁽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 BIANCO „VORBERG“	ESTATE TERLAN SOUTH TYROL, ITA	€ 75,00
CLASS A PINOT GRIS	NEVERLAND RHEINHESSEN, GER	€ 38,00
PINOT GRIGIO/GRIS	ESTATE KORNELL SOUTH TYROL, ITA	€ 38,00
PINOT BLANC RÉSERVE	ESTATE KESSELSTATT MOSELLE, GER	€ 45,00
ROERO ARNEIS DOCG	BRUNO GIACOSA PIEMONTE, ITA	€ 58,00
PINOT BLANC	WEHLENER KLOSTERGARTEN MOLITOR, GER	€ 95,00
"BREISGAU" WHITE	BERNHARD HUBER BADEN, GER	€ 58,00

GRÜNER VELTLINER

DER OTT	ESTATE BERNHARD OTT WAGRAM, AUT	€ 58,00
SMARAGD TERRASSEN	RUDI PICHLER WACHAU, AUT	€ 75,00
FEDERSPIEL	ESTATE GATTINGER WACHAU, AUT	€ 35,00
RIED LOIBENBERG SMARAGD	EMMERICH KNOLL WACHAU, AUT	€ 95,00
RIED LAMM	CASTLE GOBELSBURG KAMPTAL, AUT	€ 85,00
WINERY BOTTLING SMARAGD	EMMERICH KNOLL WACHAU, AUT	€ 125,00

SAUVIGNON BLANC

SAUVIGNON BLANC 500	VON WINNING PALATINATE, GER	€ 75,00
COSMAS	ESTATE KORNELL SOUTH TYROL, ITA	€ 40,00
FROM THE ESTATE OF THE LIEBHERR FAMILY IN THE BORDEAUX REGION:		
BORDEAUX BLANC	CHÂTEAU DUPLESSY BORDEAUX, FRA	€ 48,00

SOMETHING SPECIAL, AVAILABLE IN DIFFERENT KINDS:		
NOBLE SWEET WINE „TBA“		
ALOIS KRACHER BURGENLAND, AUT (0,375L)		€ 75,00

BOTTLED WHITE WINES

- ALL WINES CONTAIN SULPHITES -

RIESLING

DROHN "ALTE REBEN"	REICHSGRAF VON KESSELSTATT MOSELLE, GER	€ 38,00
ROTENBERG GG	ESTATE HERMANNENBERG NAHE, GER	€ 85,00
FORSTER UNGEHEUER GG	ESTATE VON WINNING PALATINATE, GER	€ 80,00
AULERDE GG	ESTATE WITTMANN RHEINHESSEN, GER	€ 95,00

A GREAT SUCCESS OF MARKUS MOLITOR		
WITH 100 POINTS FROM ROBERT PARKER:		
RIESLING SERRIGER VOGELSANG GROSSE LAGE	MOSELLE, GER	€ 300,00
RIESLING SERRIGER VOGELSANG KABINETT	MOSELLE, GER	€ 160,00

CHARDONNAY

RIED PÖSSNITZBERG ALTE REBEN,	SABATHI STYRIA, AUT	€ 115,00
2021 CHARDONNAY KLOSTERBERG,	MARKUS MOLITOR MOSEL, GER	€ 42,00
BOURGOGNE BLANC,	LEQUIN COLIN BURGUNDY, FRA	€ 42,00
BOURGOGNE BLANC,	FAIVLEY BURGUNDY, FRA	€ 45,00
2024 CHABLIS,	TÊTE D'OR DOMAINE BILLAUD-SIMON, FRA	€ 75,00
TÊTE DE CUVÉE,	CHÂTEAU FUISSE BURGUNDY, FRA	€ 85,00
LE CHIFFRE CHARDONNAY,	SAINTS HILLS ISTRIA, CROATIA	€ 88,00
2023 ALTE REBEN,	BERNHARD HUBER BADEN, GER	€ 100,00
MALTERDINGER,	BERNHARD HUBER BADEN, GER	€ 42,00

OPEN WHITES

GRÜNER VELTLINER	MARKOWITSCH CARNUNTUM, AUT (0,2L)	€ 9,00
2021 CHARDONNAY	MARKUS MOLITOR MOSELLE, GER (0,2L)	€ 12,00
SAUVIGNON BLANC	ESTATE HEINZL WEINVIERTEL, AUT (0,2L)	€ 10,00

SOMETHING SPECIAL FROM THE MOSELLE REGION:		
RIESLING ALTE REBEN „DROHN“,	KESSELSTATT MOSELLE, GER (0,2L)	€ 12,00

RED WINES

GERMANY

PINOT NOIR GG HÄUSLEBODEN	DR. HEGER BADEN	€ 120,00
PINOTNOIR "ALTE REBEN"	BERNHARD HUBER BADEN	€ 100,00
2022 PINOT NOIR "SCHULEN"	ESTATE ZIEREISEN BADEN	€ 68,00
2019 PINOT NOIR "SCHWEIGEN"	FRIEDRICH BECKER PALATINATE	€ 75,00
2016 PINOT NOIR "HEYDENREICH"	FRIEDRICH BECKER PALATINATE	€ 235,00
PINOT NOIR VORDER. WINKLERBERG GG	DR. HEGER BADEN	€ 80,00
PINOT NOIR SCHLOSSBERG GG	DR. HEGER BADEN	€ 100,00
BRAUNEBERGER KLOSTERGARTEN PINOT NOIR	MOLITOR MOSELLE	€ 85,00
KLOSTERBERG EINSTERN PINOT NOIR	MOLITOR MOSELLE	€ 48,00

AUSTRIA / SWITZERLAND

MARKOWITSCH M1	ESTATE MARKOWITSCH CARNUNTUM	€ 150,00
PINOT NOIR	GANTENBEIN GRAUBÜNDEN	€ 230,00
BLAUER ZWEIFELT LAUSCHEN	EWALD GRUBER WEINWIERTEL	€ 34,00
CUVÉE ROYAL (CAB-MER)	ESTATE GRUBER WEINVIERTEL	€ 58,00
2018 SCHWARZ ROT	ESTATE JOHANN SCHWARZ BURGENLAND	€ 100,00

ITALY

LE VOLTE	TENUTA ORNELLAIA TUSCANY	€ 58,00
2018 SAN LEONARDO	FORADORI TRENTINO	€ 85,00
2016 BRUNELLO DI MONTALCINO DOCG	POGGIO ANTICO TUSCANY	€ 115,00
2015 BRUNELLO DI MONTALCINO RISERVA	POGGIO ANTICO TUSC.	€ 160,00
2014 SAFFREDI TOSCANA IGT	GEBETTI TUSCANY	€ 125,00
GUIDALBERTO 2. WINE	SASSICAIA, TENUTA SAN GUIDO TUSCANY	€ 85,00
CHIANTI CLASSICO RISERVA DOCG	CASA BRANCAIA TUSCANY	€ 75,00
2010 BRAIDA AI SUMA BARBERA D'ASTI DOCG	BRAIDA PIEMONTE	€ 88,00

BOTTLED RED WINES

- ALL WINES CONTAIN SULPHITES -

SPAIN

ARTAZU	BODEGA SANTA CRUZ DE ARTAZU NAVARRA	€ 58,00
CONTINO	VINEDOS DES CONTINO RIOJA	€ 120,00
4KILOS 2018	4 KILOS MALLORCA	€ 85,00
RIOJA RESERVA	MARQUES DE MURRIETA RIOJA	€ 65,00
2007 CORELIUM	TERRA DE VEREMA PRIORAT	€ 65,00

FRANCE

2015 5ÈME CRU	CHÂTEAU PONTET-CANET PAUILLAC	€ 200,00
BOURGOGNE CÔTE D'OR	MÉO-CAMUZET BURGUNDY	€ 75,00
CHATEAU ROCHEYRON 2012	CHATEAU ROCHEYRON ST.-ÉMILION	€ 85,00
CHÂTEAU CERTAN DE MAY 1982 (98PP)	POMEROL BORDEAUX	€ 580,00

- LIMITED -

A REAL 100-POINTS-WINE

CHÂTEAU PONTET-CANET	PAUILLAC BORDEAUX (0,375 L)	€ 88,00
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OPEN RED WINES

UNO PRIMITIVO DI MANDUARIA	MASS. LA VOLPE APULIA, ITA (0,2L)	€ 10,00
PINOT NOIR HAUS KLOSTERBERG	MARKUS MOLITOR MOSELLE, GER	€ 10,00

- INSIDER TIP -

2018 TRADITION	CHÂTEAU DUPLESSY CÔTES DE BORDEAUX, FRA (0,2L)	€ 12,00
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DOLCETTO D'ALBA	BRUNO GIACOSA PIEMONTE, ITA (0,2 L)	€ 14,00
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SCHNAPPS

JÄGERMEISTER |
RAMAZZOTTI
4CL € 6,00

WOODEN BARREL GENTIAN
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 A SALVATOR BARREL
2CL € 6,00

FROM
WERNER PSENNER
SOUTH TYROL
GOLDEN WILLIAMS PEAR | MOUNTAIN
APPLE | GOLDEN APRICOT | WILD
RASPBERRY | GRAVENSTEIN APPLE
RISERVA

2CL € 5,00
4CL € 9,00

FINE
DISTILLATES

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

OUR GOAL IS TO USE ORGANIC, REGIONALLY SOURCED INGREDIENTS FOR YOU WHENEVER POSSIBLE. THE “BIO-BAYERN” SEAL IS AWARDED TO PRODUCTS THAT MEET THESE EXACT QUALITY STANDARDS. WE ARE ALREADY ABLE TO OFFER THE FOLLOWING INGREDIENTS IN ORGANIC BAVARIAN QUALITY:

BREAD - JULIUS BRANTNER BROTHANDWERK
EGGS - ENGL EIER UND SEEPOINTERHOF
DURUM WHEAT SEMOLINA, FLOUR - WOLFMÜHLE
POTATOES/BUCKWHEAT FLOUR - BIOHOF LEX
CHICKPEAS - LEGOMO
PUMPKIN SEEDS/-OIL/PUMPKINS/CELERY - ÖKORING
LION’S MANE MUSHROOM - SCHLOSSPILZE
MILK/PONTED CABBAGE/SWEET POTATOES/CELERY/
CARROTS/PUMPKINS - UNSER LAND
POMMES FRIES - BIOLANDHOF HEITZER
SPÄTZLE NOODLES - SCHEICHERHOF GBR
TOFU - BIOHOF ANGERMAIER
WHITE WINE - WEINGUT OLINGER
GOAT CHEESE - ANDERLBAUER KÄSEREI
SUGAR - DREHER



WE USE THESE ADDITIONAL CERTIFIED ORGANIC FOODS IN OUR DISHES:

EMMENTAL CHEESE - ALBERT HERZ GMBH
BEETROOT/GOLDEN BEETS - FRITZHOF
COFFEE - MERCHANT & FRIENDS
LEMONADES - ECHT BAYERN
OXTAIL - PACKLHOF
PEARS/ONIONS - ÖKORING
SEVERAL WINES - SEE DESCRIPTION
SULTANAS - ÖKORING



ADDITIONALLY NATURLAND-CERTIFIED PRODUCTS:

BROAD BEANS - MARKTGES. NATURLANDBAUERN
SEVERAL WINES - SEE DESCRIPTION



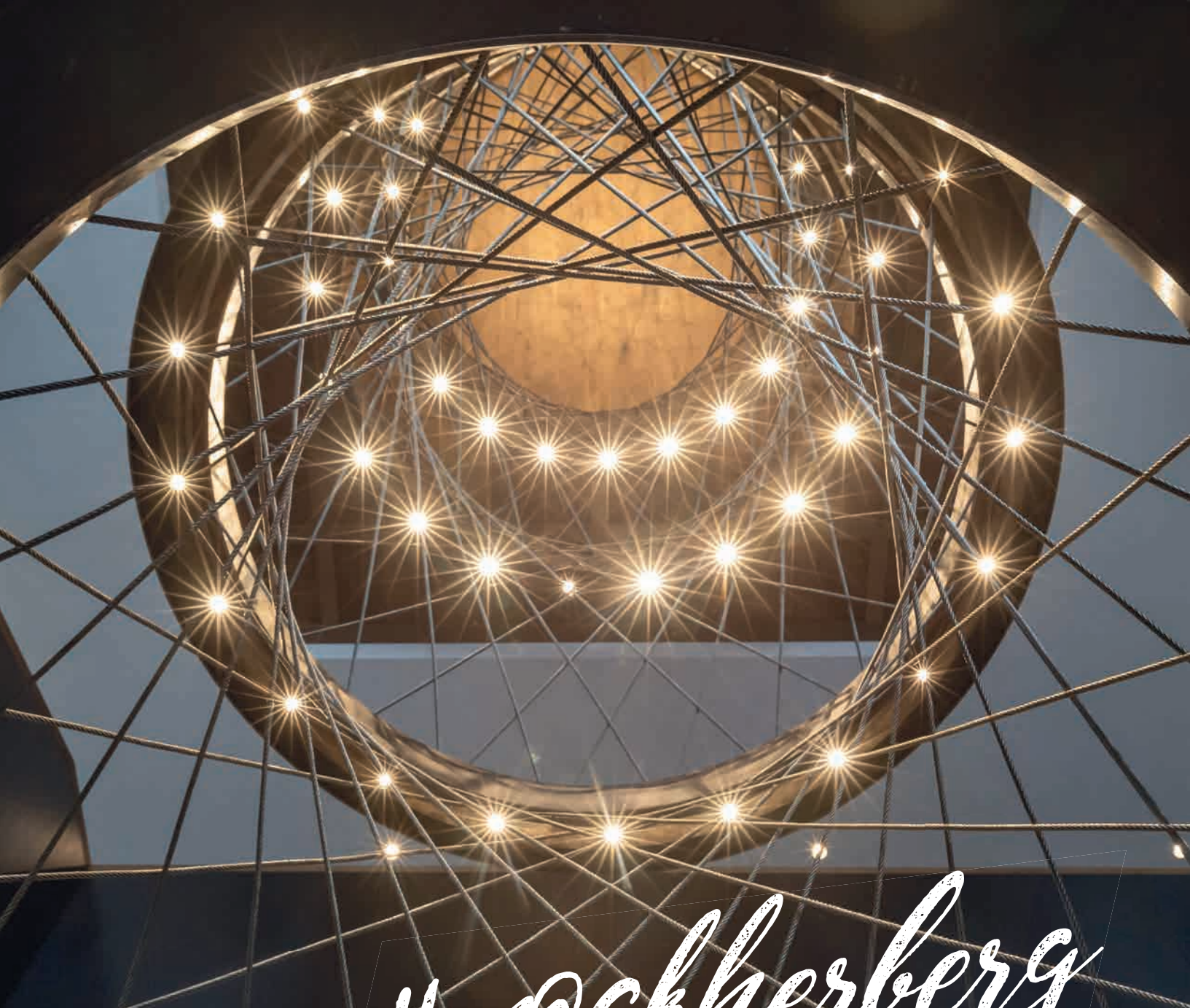
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ADDITIVES
ALLERGENS

DEAR GUESTS,

If you have any food intolerances or allergies, our service team will be happy to assist you. In addition, we have a separate menu available that lists all our dishes. We guarantee that our dishes are prepared for you to the highest standards. We try to avoid food additives as much as possible; generally, these are natural components of our ingredients.

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|-------------------------|------------------------|--|
| 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 |



#nockherberg

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