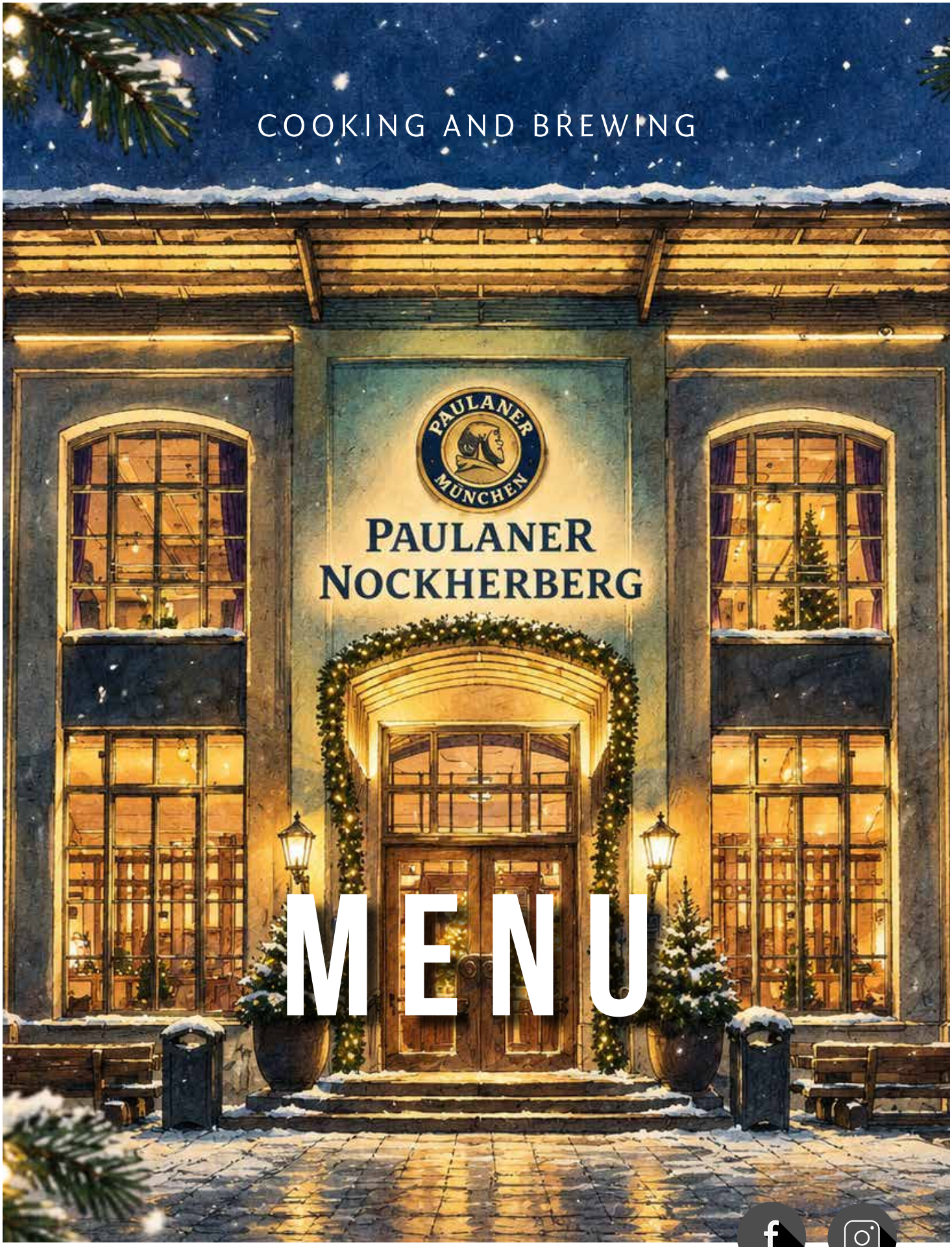
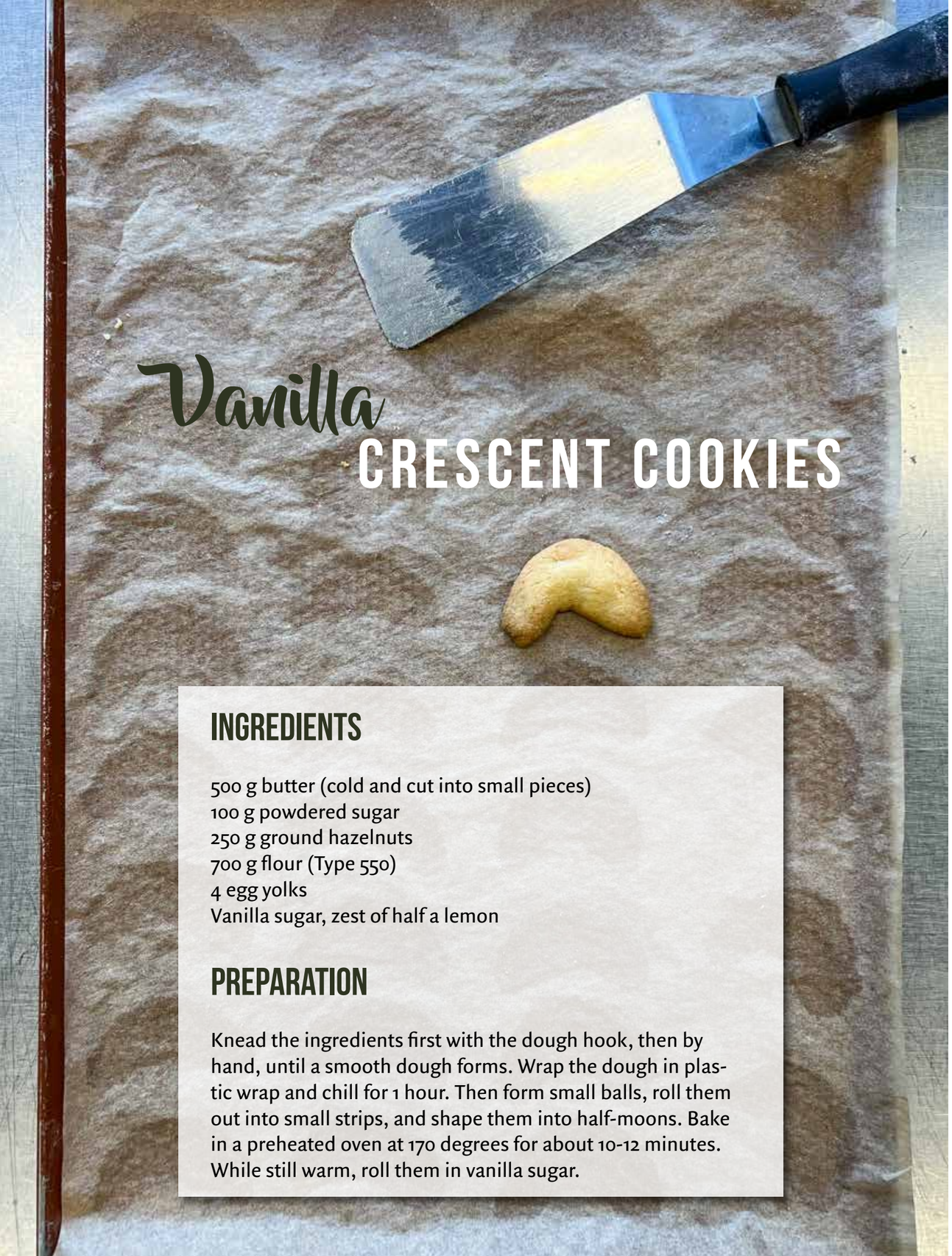
Edition 4/2026




WWW.NOCKHERBERG.COM




## INGREDIENTS

500 g butter (cold and cut into small pieces)
100 g powdered sugar
250 g ground hazelnuts
700 g flour (Type 550)
4 egg yolks
Vanilla sugar, zest of half a lemon

## PREPARATION

Knead the ingredients first with the dough hook, then by hand, until a smooth dough forms. Wrap the dough in plastic wrap and chill for 1 hour. Then form small balls, roll them out into small strips, and shape them into half-moons. Bake in a preheated oven at 170 degrees for about 10-12 minutes. While still warm, roll them in vanilla sugar.

## ART OF BREWING. ART OF COOKING. HOSPITALITY.

Christmas is a special time. A time when we pause for a moment, find some peace, and reflect on what really matters: time spent together, warm encounters, and the feeling of being welcome.

Especially these days, it's often the simple things that make us happy. A good meal, a freshly poured beer, hearty laughter around the table, and people we enjoy being with. Moments that bring us together and stay with us for a long time.

We'd like to share this special warmth with you at PAULANER Nockherberg - through our cuisine, our hospitality, and the joy we take in bringing people together.

We wish you and your loved ones a peaceful Christmas, time to focus on what matters most, and many wonderful moments together.

Sincerely,

Christian Schottenhamel & Florian Lechner
and the whole NOCKHERBERG team

Photos and graphics: Kerstin Jungblut, iStock by Getty Images, Chat GPT




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, f ine-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** **€ 135,00**
raw weight approx. 2,5 kg

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 [11] | gravy

# JOSPER GRILL

TRENDY

**SALMON FILLET „FLAMBÉED STYLE“** **€ 32,00**
organic Bavarian Fleur de Sel potatoes |
Shiitake and leaf spinach | Choron sauce

OUR FAVOURITE

**STEAK-FRITES** **€ 38,00**
Simmental beef entrecôte | organic Bavarian French fries |
Jalapeno mayonnaise | baby Caesar salad

FROM THE LUGEDER POULTRY FARM

**CRISPY FREE-RANGE DUCK** **€ 29,00**
red cabbage with apple | potato dumpling | duck jus | apple fritter |
cold-stirred lingonberries [5]

# SOUPS

## HEARTWARMING

PANCAKE SOUP € 8,00
beef broth from local organic oxtail and beef shoulder |
organic pancake strips | plenty of chives

VEGETARIAN SOUP

MUNICH BREAD SOUP „JULIUS BRANTNER“ € 9,00
organic potatoes | organic Jerusalem artichokes | braised onions | majoram |
toasted bread croûtons



# SALADS

## FRESH AND CRISPY

| | KLEIN | GROSS |
|---|---|---|
| SALAD WITH CRISPY FRIED CHICKEN [2, 7, 8]<br>crispy fried chicken from corn-fed chicken \| tomatoes \| cucumber \| red radishes \| sour cream dip | € 17,00 | € 22,00 |
| SALAD „MORIS“*<br>salad of black and white organic chick peas \| red couscous with market vegetables, potatoes and eggplant \| baked Halloumi and tomatoes [2, 8] \| Wasabi cream cheese [2, 5] | € 17,00 | € 22,00 |
| CAESAR SALAD<br>cos lettuce \| shaved Parmesan cheese [2, 5] \| tomatoes \| croûtons \| crispy South Tyrolean bacon [5, 15] \| grilled chicken fillets | € 17,00 | € 22,00 |
| SPICY THAI CHILI SALAD<br>roasted beef \| cold-served boiled beef \| marinated tomatoes \| cucumbers \| scallions \| red onions \| Shiitake kimchi [2, 6] \| cilantro \| cashews [5] | | € 22,00 |

# VEGETARIAN

## MEATLESS DELIGHTS

HUNGARIAN GOULASH FROM ORGANIC JACKFRUIT [2, 3] € 24,00
bell pepper Letscho | organic rice [5] with peas

BAVARIAN SOUL € 26,00
organic Bavarian celery with a spiced glaze [1, 2] cooked „sousvide“ and then grilled |
organic sweet potato and pumpkin purée | black salsify chips | sea salt with
cinnamon blossom

HOMEMADE BEETROOT GNOCCHI € 22,00
tossed in poppy seed butter | crisps from Vinschgau bread |
shaved Parmesan cheese

*based on a recipe from our valued employee and colleague Moris, the rock of our “cold kitchen.”

# CLASSICS

**THAT‘S WHAT WE LIKE**

## OUR HOMEBREWED NOCKHERBERGER IS THE PERFECT MATCH

**FROM LOCAL PORK**
CRISPY ROAST PORK € 17,50
two kinds of dumplings [2,5] | gravy | glazed root vegetables
with **BACON AND CABBAGE SALAD** [2, 3, 7, 15] € 3,50

**36H/68°C**
BÖFFLAMOTT SLOWLY BRAISED IN BAROLO € 29,00
organic Bavarian curd spaetzle noodles | red cabbage with apple |
root vegetable purée with Jerusalem artichoke, celery and parsley root |
pumpkin chutney | cold-stirred lingonberries [5]

**TYPICALLY MUNICH**
ROAST BEEF FROM SIMMENTAL BEEF WITH ONIONS € 36,00
Bacon and potato hash [5, 15] from organic potatoes | organic celery purée

# WILD

**SLOW-BRAISED**
VENSION SHOULDER € 34,00
organic Bavarian curd butter spaetzle noodles | red cabbage with apple |
apple fritter | glazed pumpkin vegetables | cold-stirred lingonberries [5]

**BRAISED IN FULL-BODIED RED WINE AND GAME SEASONING**
REGIONAL VENSION STEW € 34,00
organic pretzel and bread dumpling | red cabbage with apple |
apple fritter | cold-stirred lingonberries [5]

**ABSOLUTELY WILD**
SLICED SADDLE OF YOUNG VENSION € 38,00
in a cognac and porcini cream sauce with fresh parsley |
potato and curd dumplings [2, 5] | glazed parsnip vegetables

# FISH

**FRIED IN NOCKHERBERG BEER BATTER**
FISH AND CHIPS FROM COD [2, 3] € 28,00
organic Bavarian French fries | spicy Thai Chili Salad



# Schnitzel LOVE

**FROM VEAL**
SCHNITZEL VIENNA STYLE € 34,00
Homemade potato and cucumber salad with sweet mustard
and fresh dill | lemon | cold-stirred lingonberries [5]

**SIDE SALAD** € 4,50

# BAVARIAN SNACKS

**TYPICALLY BAVARIAN**

HOMEMADE „O‘GMACHTER“ [2, 7] € 12,00
SPREAD CHEESE
red onions | red radishes | chives |
farmhouse or pretzel

SIMPLY SPREADABLE - € 12,00
SELECTION OF SPREADS [2, 3, 7]
„O‘gmachter“ spread cheese | homemade Hummus made from
organic broad beans, Styrian organic scarlet runner beans and organic Bavarian chick peas |
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**
REIONAL
SNACK AND TAPAS BOARD € 32,00
homemade Hummus made from organic broad beans, Styrian
organic scarlet runner beans and organic Bavarian chick peas |
crusty roast pork | marinated organic Bavarian tofu | South
Tyrolean bacon [2] g.g.A. | „O'gmachter“ cheese spread | mini salami |
cream cheese spread „Pimentos“ | local cheese from the Tegernseer
region | Sarntal smoked sausage stick [2, 3, 4] | Chili con carne | Leberkäse |
avocado bread "Julius" with organic bread from Julius Brantner 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 | red radishes | grapes |
house-pickled vegetables | Fregola Sarda noodle salad |
organic bread from Julius Brantner Brothandwerk with chives and
red radishes | homemade Hummus made from organic broad beans,
Styrian organic scarlet runner beans and organic Bavarian chick peas |
„O’gmachter“ cheese spread | cream cheese spread

# DESSERTS

## SWEET TEMPTATION

ESPRESSO AFFOGATO € 7,50
organic Espresso [9] „SEVENth“ from Merchant & Friends |
creamy organic ice cream Vanilla-Madagascar [2, 8] from Del Fiore

### GOLDEN DELIGHT

BAVARIAN CREAM FROM VANILLA CRESCENT COOKIES € 13,00
with liquid raspberry coulis | Vanilla crescent cookie crumble | raspberry compote

### FROM THE FRITZ MÜHLEN BAKERY

ORGANIC CINNAMON ROLL € 12,00
creamy organic ice cream Vanilla-Madagascar [2, 8] from Del Fiore |
almond mousse

FRESH AND CARAMELISED.

## Kaiserschmarrn

JUST LIKE GRANDMA USED TO MAKE.

WE USE EXCLUSIVELY FRESH INGRIDIENTS 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]



# BEER

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

# 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 |

MERCHANT & Friends
THE COFFEE ROASTERS

# 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 0,33L € 4,50

APRICOT-LEMON, RASPBERRY,
SOUR CHERRY-LEMON, PLUM,
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 |
| MINERAL WATER **CLASSIC** \| **NATURAL** | 0,5L | € 5,90 |
| MINERAL WATER **CLASSIC** \| **NATURAL** | 0,75L | € 8,90 |

ORGANIC NATURAL JUICE SPRITZERS 0,4L € 5,50

APPLE UNFILTERED
MANGO
CURRANT
RHUBARB

# WINES MAGNUM

## OUR WHITE ONES (1,5L BOTTLES)

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

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

**SAUVIGNON ST. VALENTIN**
**€ 125,00**
WINE CELLAR ST. MICHAEL,
SOUTH TYROL | ITA

**CHARDONNAY ST. VALENTIN**
**€ 125,00**
WINE CELLAR ST. MICHAEL,
SOUTH TYROL | ITA

## OUR ROSÉ (1,5L BOTTLES)

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

Perfect for your Christmas dinner!

## OUR RED ONES (1,5L BOTTLES)

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

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

**LAGREIN RISERVA ABTEI MURI**
**€ 110,00**
KLOSTER MURI,
SOUTH TYROL | ITA

**LE CORTI CHIANTI CLASSICO**
**€ 75,00**
PRINCIPE CORSINI,
TUSCANY | ITA

**DON TOMMASIO CHIANTI CLASSICO GRAN SELEZIONE**
**€ 120,00**
PRINCIPE CORSINI,
TUSCANY | ITA



# BAVARIAN WINE

| | | |
|---|---|---|
| **ALTE REBEN SYLVANER** | ESTATE OLINGER \| FRANCONIA | € 38,00 |
| **WEISSBURGUNDER** | ESTATE OLINGER \| FRANCONIA | € 35,00 |
| **WILD WILD WHITE** | ESTATE WEIGAND \| FRANCONIA | € 38,00 |
| **SPÄTBURGUNDER IPHÖFER KALB** | ESTATE OLINGER \| FRANCONIA | € 38,00 |
| **SILVANER GG** | RAINER SAUER \| FRANCONIA | € 65,00 |
| **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** | ESTATE 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'ÉSCLANS – PROVENCE, ITA

**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

## X-MAS SPECIAL

VEUVE CLICQUOT(5)
**0,1L** € 14,00

VEUVE CLICQUOT(5)
**0,75L** € 85,00

## CHAMPAGNE

**MOET CHANDON BRUT**(5)
**0,75L** € 90,00
**MOET CHANDON ROSÉ**(5)
**0,75L** € 95,00
**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 GRAUBURGUNDER** | NEVERLAND \| RHEINHESSEN, GER | € 38,00 |
| **PINOT GRIGIO/GRIS** | ESTATE KORNELL \| SOUTH TYROL, ITA | € 38,00 |
| **PINOT BLANC RÉSERVE** | REICHSGRAF V. KESSELSTATT \| MOSELLE, GER | € 45,00 |
| **ROERO ARNEIS DOCG** | BRUNO GIACOSA \| PIEMONT, ITA | € 58,00 |
| **PINOT BLANC** | WEHLENER KLOSTERGARTEN \| MOLITOR, GER | € 95,00 |
| **"BREISGAU" WEISS** | 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** | SCHLOSS GOBELSBURG \| KAMPTAL, AUT | € 85,00 |

## 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

| | | |
|---|---|---|
| **ROTENBERG GG** | ESTATE HERMANNSBERG \| NAHE, GER | € 85,00 |
| **FORSTER UNGEHEUER GG** | WINERY V. WINNING \| PALATINATE, GER | € 80,00 |
| **AULERDE GG** | WINERY 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 |
| **CHARDONNAY ST. VALENTIN,** | WINE CELLAR ST. MICHAEL \| EPPAN, ITA | € 45,00 |
| **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 |

# OPEN WHITES

| | | |
|---|---|---|
| **GRÜNER VELTLINER** | MARKOWITSCH \| CARNUNTUM, AUT (0,2L) | € 9,00 |
| **2021 CHARDONNAY** | MARKUS MOLITOR \| MOSELLE, GER (0,2L) | € 12,00 |
| **PINOT BLANC** | REICHSGRAF V. KESSELSTATT \| MOSELLE, GER (0,2L) | € 10,00 |

SOMETHING SPECIAL FROM THE BURGUNDY REGION:

| | | |
|---|---|---|
| **BORDEAUX BLANC,** | CHÂTEAU DUPLESSY \| BURGUNDY, FRA (0,2L) | € 12,00 |

# RED WINES

## GERMANY

| | | |
|---|---|---|
| **PINOT NOIR GG EICHBERG 2017** | FRANZ KELLER \| BADEN | € 85,00 |
| **PINOT NOIR SCHLOSSBERG GG 2017** | FRANZ KELLER \| BADEN | € 80,00 |
| **PINOT NOIR "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 |
| **PINOT NOIR VORDER. WINKLERBERG GG** | DR. HEGER \| BADEN | € 80,00 |
| **BRAUNEBERGER KLOSTERGARTEN PINOT NOIR** | MOLITOR \| MOSELLE | € 85,00 |

## AUSTRIA / SWITZERLAND

| | | |
|---|---|---|
| **MARKOWITSCH M1** | WINERY MARKOWITSCH \| CARNUNTUM | € 150,00 |
| **PINOT NOIR** | GANTENBEIN \| GRAUBÜNDEN | € 250,00 |
| **BLAUER ZWEIGELT LAUSCHEN** | EWALD GRUBER \| WEINWIERTEL | € 34,00 |
| **CUVÉE ROYAL (CAB-MER)** | ESTATE GRUBER \| WEINVIERTEL | € 58,00 |

## ITALY

| | | |
|---|---|---|
| **LE VOLTE** | TENUTA ORNELLAIA \| TUSCANY | € 58,00 |
| **2018 SAN LEONARDO** | FORADORI \| TRENTINO | € 85,00 |
| **2020 SAFFREDI TOSCANA IGT,** | GEBETTI \| TUSCANY | € 125,00 |
| **GUIDALBERTO** | 2. WINE SASSICAIA, TENUTA SAN GUIDO \| TUSCANY | € 85,00 |
| **LE CORTI CHIANTI CLASSICO** | PRINCIPE CORSINI \| TUSCANY | € 35,00 |
| **DON TOMMASO CHIANTI CLASSICO GS** | PRINCIPE CORSINI \| TUSCANY | € 68,00 |
| **2010 BRAIDA AI SUMA BARBERA D'ASTI DOCG** | BRAIDA \| PIEMONT | € 88,00 |
| **2015 BRUNELLO DI MONTALCINO** | UCCELLIERA \| TUSCANY | € 80,00 |

# 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 |

## 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

# 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

**SOMETHING SPECIAL FROM ITALY:**
**DOLCETTO D'ALBA** BRUNO GIACOSA \| PIEMONT, ITA (0,2 L) € 14,00

# 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

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

**2CL** € 5,00
**4CL** € 9,00

# SPECIAL

ESPRESSO MARTINI
**BELVEDERE**
**5CL** € 6,00

# EDEL-BRÄNDE

**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:

**EGGS** - ENGL EIER AND SEEPOINTERHOF
**HARD WHEAT SEMOLINA, FLOUR/-DUST** - WOLFMÜHLE
**POTATOES** - BIOHOF LEX
**CHICKPEAS** - LEGOMO
**DUMPLING BREAD/GIANT PRETZELS** - HÖFLINGER MÜLLER
**MILK/SWEET POTATOES/CELERY/CARROTS/PUMPKINS** - UNSER LAND
**FRENCH FRIES** - BIOLANDHOF HEITZER
**BEETROOT/CELERY** - ÖKORING
**SPAETZLE NOODLES** - SCHEICHERHOF GBR
**TOFU** - BIOHOF ANGERMAIER
**WHITE WINE** - WEINGUT OLINGER

WE USE THESE ADDITIONAL CERTIFIED ORGANIC FOODS IN OUR DISHES:

**BREAD** - JULIUS BRANTNER BROTHANDWERK
**JACKFRUIT** - PRIPA EXOTIC FRUCHTIMPORT
**COFFEE** - MERCHANT & FRIENDS
**CHICKPEAS** - SAPORE DI SOLE
**LEMONADES** - ECHT BAYERN
**OX TAIL/BEEF** - PACKLHOF
**JUICE** - WATZMANN QUALITÄTSGETRÄNKE
**SULTANAS** - ÖKORING
**JERUSALEM ARTICHOKE** - BILLESBERGER BIOBAUERNHOF
**VANILLA ICE CREAM** - DEL FIORE
**SEVERAL WINES** - SEE DESCRIPTION
**CINNAMON ROLLS** - FRITZ MÜHLENBÄCKEREI

ADDITIONALLY NATURLAND-CERTIFIED PRODUCTS:

**BROAD BEANS** - MARKTGES. NATURLANDBAUERN
**SEVERAL WINES** - SEE DESCRIPTION

control point
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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.

1) WITH COLORING AGENT
2) WITH PRESERVATIVE
3) WITH ANTIOXIDANT
4) WITH FLAVOR ENHANCER
5) SULFURIZED

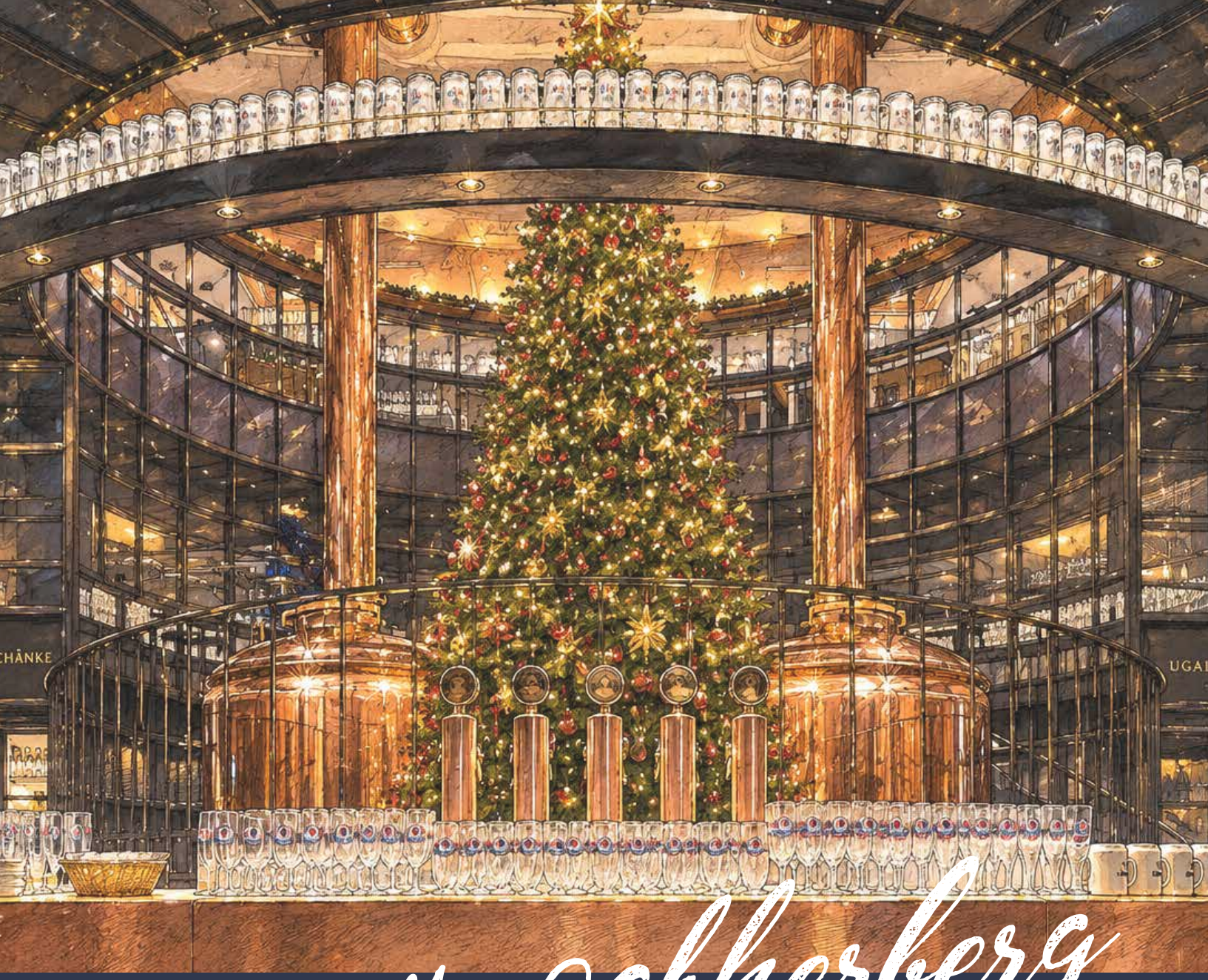
A1) WHEAT
A2) RYE
A3) BARLEY
A4) OATS
A5) SPELT
B) CRUSTACEANS
C) EGGS
D) FISH

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

E) PEANUTS
F) SOYBEANS
G) MILK/LACTOSE
H1) WALNUTS
H2) ALMONDS
H3) HAZELNUTS
H4) CASHEWS
H5) 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



# #nockherberg

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