

The background of the entire image is a dense, repeating pattern of white cardboard punnets filled with ripe, red strawberries. Each strawberry has a small green leafy stem. The punnets are arranged in a grid-like fashion, creating a textured, repetitive background.

MENU

PAULANER
NOCKHERBERG



THE CENTERPIECE OF OUR KITCHEN

XAVER WOOD-FIRED GRILL OVEN

Its high working temperature makes it possible to grill and roast food. „Xaver“ gives the food a unique aromatic fine wood smoke flavour during preparation. Tenderness and incomparable flavour are guaranteed. The grill oven is 35% faster than a grill and contains two appliances in one. The appliance uses 40% less charcoal than an open grill. The food does not dry out or burn.

Fotos: Kerstin Jungblut, istock Photography



FROM 3 PM
SUNDAYS AND HOLIDAYS FROM NOON

JOSPER - GRILL

EVERYTHING FROM THE REGION	
LARGE BBQ CHICKEN SALAD Grilled chicken fillets marinated with Aromica Alpine curry / mixed leaf salad (lettuce, romaine and rocket salad) / fresh apple / sliced alpine cheese / red radishes / chives and sour cream dressing ^{2,7}	€ 24.-
FOR TWO	
MATURED COWBOY-STEAK (1,2KG RAW WEIGHT) FROM LOCAL SIMMENTAL BEEF Fleur de Sel potatoes / mixed green salad / jalapeno sour cream ^{2,7}	€ 120.-
STEAK-FRITES Entrecôte of Simmental beef / French fries / peperonata / homemade jalapeno cream ^{2,7}	€ 34.-
PULLED PORK BURGER ^{2, 7, 8, 15} crispy bacon flakes / homemade brioche / cole slaw / fried onion rings / homemade jalapeno cream / French fries	€ 21.-
72H PICKLED, BRAISED, GRILLED	
SPARERIBS ^{2, 7} BBQ sauce / side salad	€ 24.-
SERVED WITH FRENCH FRIES OR FLEUR DE SEL POTATOES EACH	€ 4,50

SOUPS

IT'S GETTING HOT

PANCAKE SOUP

organic pancake strips / organic semolina dumplings / vegetables

€ 8.-

YELLOW SAN MARZANO TOMATOES,
SWEET PEPPER AND LEMONGRASS
basil oil / croûtons

€ 10.-



SALADS

FRESH AND CRISPY

BAKED CHICKEN SALAD^{2, 7, 8}

baked chicken from corn-fed chicken breast with pumpkin seed crust /
tomatoes / cucumber / red radishes / sour cream dip

SMALL

€ 17.-

LARGE

€ 22.-

CAESAR SALAD

crispy bacon^{2, 3, 15} / tomatoes / croûtons / Parmesan cheese

€ 16.-

€ 21.-

MUNICH STYLE

SALAD NICOISE

Home-pickled salmon fillet / marinated bean salad / baked egg /
cucumber / tomatoes / red radishes / elderflower dressing / butter croûtons

€ 17.-

€ 23.-

FRESH, VEGETARIAN MARKET SALAD

BAVARIA X KOREA

baked spring vegetables (asparagus, spring leeks, ponted peppers, fennel)
in spicy Korean chili sauce / cucumbers / red radishes / tomatoes

€ 17.-

€ 23.-



VEGETARIAN

MEATLESS DELIGHT

SLOWLY BRAISED

VEGETARIAN GOULASH

FROM JACKFRUIT, SWEET PEPPER AND BRAISED ONIONS
vegetarian wild garlic and bread dumpling / sour cream dip^{2, 7}

€ 24.-

VEGAN RIZ CASIMIR

SLICED BAVARIAN ORGANIC TOFU^{2, 7} WITH CURRY
fresh pineapple / banana / mango / basmati rice with almonds

€ 22.-



MARINATED WITH SWEET MUSTARD AND HORSE RADISH

ESCALOPE MUNICH STYLE FROM THE GARDEN CELERY
creamy organic mashed potatoes / glazed free-range carrots

€ 22.-

BAVARIAN SNACKS

TYPICALLY BAVARIAN

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

€ 12.-
- VARIOUS SPREADS^{2, 3, 7}
“O'gmachter“ cheese spread / homemade hummus from **organic broad beans**, Styrian **organic beetle beans** and **organic Bavarian chick peas** / hot pepperoni cream cheese / root vegetable cream cheese / bread or pretzel

€ 12.-
- MUNICH SAUSAGE SALAT^{2, 3, 7}
organic Bavarian Lyon sausage / cucumber / pickles / red onions / bread

€ 14.-
- SWISS SAUSAGE SALAD^{2, 3, 7}
organic Bavarian Lyon sausage / cucumber / pickles / red onions / **organic Emmental cheese strips** / bread

€ 15.-

FOR 2-3 PERSONS

- LOCAL-REGIONAL
SNACK- AND TAPAS PLATTER
homemade hummus from **organic Bavarian chick peas** / fennel salami¹⁵ / roast pork / marinated organic Bavarian tofu / **South Tyrol bacon² g.g.A.** / „O'gmachter“ cheese spread / pepperoni cream cheese / basil cream cheese / Tegernsee cheese specialties / Kaminwurz^{2, 3, 4} sausage / farmer's bread and a lot more

€ 32.-

PRETZEL € 1,50

FISH

COMPLETELY FRESH

- BAKED IN NOCKHERBERG BEER DOUGH**
COD FISH AND CHIPS
French fries / sour cream dip^{2, 7} / Thai salad

€ 26.-
- FRIED IN BUTTER**
SALMON STEAK
Shitake spinach vegetables / **crushed organic baked potato** with Fleur de sel / sour cream dip^{2, 7}

€ 32.-

GAME

- FROM REGIONAL HUNT**
BRAISED VENISON SHOULDER
celery and apple puree / homemade **organic curd cheese** and poppy seed spaetzle^{2, 5} / cold-stirred cranberries⁵

€ 34.-
- SLOWLY BRAISED**
PENNE WITH VENISON RAGOUT^{2, 3}
semi-dried tomatoes / young spinach / artichokes / served with Jerusalem artichoke chips

€ 23.-



CLASSICS

WE LIKE THIS

FROM THE REGIONAL PORK

CRISPY ROAST PORK

Two kinds of dumplings^(2,5) / gravy / root vegetables
served with COLESLAW^{2, 3, 7, 15}

€ 16,50

€ 3,50

SLOWLY BRAISED IN RED WINE AND TOMATO SAUCE

LAMB SHANK

Peperonata / gratin of roast potatoes and beans / savory /
olive pesto^{2,6} / fresh herbs

€ 32,00

BRAISED AT 68°

SHOULDER SHANK OF PASTURE-FED VEAL

homemade **organic Bavarian spaetzle^{2,3,5}** / glazed market vegetables

€ 30,00

Schnitzel LIEBE

FROM LOCAL VEAL

ESCALOPE VIENNA STYLE

homemade potato and cucumber salad seasoned with sweet mustard
and fresh dill / cold-stirred cranberries^{2,5}

€ 34,00

SERVED WITH

SIDE SALAD

€ 4,50



DESSERTS

SWEET TEMPTATION

ESPRESSO AFFOGATO € 6,50
organic espresso⁽⁹⁾ „Seventh“ from Merchant & Friends /
creamy organic ice cream "Vanilla Madagaskar"^{12, 8} from Del Fiore

TAKES ABOUT 20 MIN.
OVEN-FRESH BLUEBERRY PANCAKES € 15,00
with creamy organic ice cream "Vanilla Madagaskar"^{12, 8} from Del Fiore

FROM OUR PÂTISSIER FRANZ
 HOMEMADE SWEET LADYBUGS € 14,00
WHITE CHOCOLATE AND MASCARPONE
on strawberry salad with organic rhubarb / homemade yoghurt sorbet



OUR KAISERSCHMARRN IS FRESHLY PREPARED FOR YOU,
JUST LIKE IN GRANDMA'S DAYS .

WE ONLY USE 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.
FRESH AND CARAMELISED
KAISERSCHMARRN (SLICED PANCAKES) € 15,50



HOT DRINKS

CUP OF ORGANIC COFFEE	€ 4,50
ORGANIC MILK COFFEE ⁽⁹⁾	€ 5,00
ORGANIC LATTE MACCHIATO ⁽⁹⁾	€ 5,00
ORGANIC CAPPUCCINO ⁽⁹⁾	€ 4,50
ORGANIC ESPRESSO	€ 3,00
ORGANIC ESPRESSO MACCHIATO ⁽⁹⁾	€ 3,50
ORGANIC DOUBLE ESPRESSO	€ 5,50
CUP OF ORGANIC TEA (DIFF. KINDS DALLMAYR)	€ 4,50

HOMEBREWED

BY OUR BREWMASTERS
ULI SCHINDLER AND OSKAR BENKERT

PALE LAGER UNFILTERED ^(A3)			
NOCKHERBERGER	0,25L	€ 3,20	0,5L € 5,90
bottom-fermented, 12,3% original wort, 5,4% alcohol			
SHANDY UNFILTERED ^(A3)			
WITH NOCKHERBERGER AND LEMONADE			0,5L € 5,90
DARK LAGER UNFILTERED ^(A3)			
BARNABAS	0,25L	€ 3,40	0,5L € 6,20
bottom-fermented, 13,5% original wort, 5,7% alcohol			

OUR SEASONAL BEERS

ON THE TABLES YOU WILL FIND INFORMATION ABOUT CURRENT SEASONAL BEERS, WHICH OUR BREWMASTERS BREW FOR YOU WITH MUCH LOVE HERE ON SITE.

SAMPLES

OUR HOMEBREWED BEERS ARE ALSO AVAILABLE AS SAMPLES.
CHOOSE YOUR TYPE. OR TRY THEM ALL.

RACK OF FIVE	€ 8,00
RACK OF TEN	€ 16,00

AUSGEZEICHNETE
BIERKULTUR

TASTING



PAULANER BEER

PAULANER MUNICH PALE LAGER ^(A3)	0,5L	€ 5,90
PAULANER MUNICH PALE LAGER NON-ALCOHOLIC ^(A3)	0,5L	€ 5,90
PAULANER NATURAL SHANDY NON-ALCOHOLIC ^(A3)	0,5L	€ 5,90
PAULANER WHEAT BEER ^(A1, A3)	0,5L	€ 6,20
PAULANER DARK WHEAT BEER ^(A1, A3)	0,5L	€ 6,20
PAULANER LIGHT WHEAT BEER ^(A1, A3)	0,5L	€ 6,20
PAULANER WHEAT BEER NON-ALCOHOLIC ^(A1, A3)	0,5L	€ 6,20
PAULANER WHEAT BEER WITH LEMONADE ^(A1, A3)	0,5L	€ 6,20
PAULANER WHEAT BEER LEMON NON-ALCOHOLIC ^(A1, A3)	0,5L	€ 6,20
PAULANER SALVATOR ^(A3)	0,5L	€ 6,50
HACKER PSCHORR MUNICH PALE LAGER ^(A3)	0,33L	€ 4,80
FÜRSTENBERG PREMIUM PILSNER ^(A3)	0,33L	€ 4,80

IN THE
BOTTLE



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)	0,25L	€ 4,00
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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 DRINK		



NATURAL ORGANIC LEMONADES	0,33L	€ 4,50
APRICOT-LEMON		
SOUR CHERRY-LEMON		
RASPBERRY		
MANGO-ORANGE		



echt **BAYERN**

OUR WHITES (1,5L BOTTLES)

SAUVIGNON COSMAS
WINERY KORNELL /
SOUTH TYROL, ITA
€ 80.-

TO
WINERY VELICH /
BURGENLAND, AUT
€ 95.-

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

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

RIESLING GG "SCHWARZHOFFBERGER"
WINERY KESSELSTATT /
MOSEL, GER
€ 130.-



MAG
NUM

OUR RED ONE (1,5L BOTTLE)

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

WHITE WINE

PINOT BLANC AND PINOT GRIS

PINOT BIANCO „VORBERG“	TERLAN/ SOUTH TYROL ITA	€ 75.-
CLASS A GRAUBURGUNDER	NEVERLAND/RHINEHESSEN GER	€ 38.-
PINOT GRIGIO/GRIS	WINERY KORNELL /SOUTH TYROL ITA	€ 38.-
PINOT BLANC RÉSERVE	WINERY KESSELSTATT /MOSELLE GER	€ 45.-

GREEN VELTLINER

RIED KREUTLES SMARAGD	WINERY KNOLL/WACHAU AUT	€ 65.-
ALTE REBEN	WINERY MARKOWITSCH/CARNUNTUM AUT	€ 38.-
DER OTT	WINERY BERNHARD OTT/WAGRAM AUT	€ 58.-
RIED KELLERBERG	FX PICHLER/WACHAU AUT	€ 120.-
LOIBENBERG	FX PICHLER/WACHAU AUT	€ 100.-
SMARAGD TERRASSEN	RUDI PICHLER/WACHAU AUT	€ 75.-
FEDERSPIEL	WINERY GATTINGER /WACHAU AUT	€ 35.-
SMARAGD	WINERY GATTINGER /WACHAU AUT	€ 48.-

SAUVIGNON BLANC

SAUVIGNON BLANC 500	VON WINNING/PALATINATE GER	€ 75.-
OBERBERG	WINERY KORNELL/SOUTH TYROL ITA	€ 65.-
SB SCHLOSS GREIFENSTEIN	WINERY KORNELL/SOUTH TYROL ITA	€ 30.-
RIED GRASSNITZBERG RIFF	TEMENT/SOUTHERN STYRIA AUT	€ 75.-
FROM THE WINERY OF THE LIEBHERR FAMILY:		
BORDEAUX BLANC	CHÂTEAU DUPLESSY/BORDEAUX, FRA	€ 48.-

BOTTLED WHITE WINES

- ALL WINES CONTAIN SULPHITES -

RIESLING

ROTHENBERG GG	GUT HERMANNSBERG/NAHE GER	€ 70.-
SCHARZHOFBERGER GG	KESSELSTATT/MOSELLE GER	€ 65.-
VON WINNING GROSSES GEWÄCHS	WINNING/ PALATINATE GER	€ 85.-
FELSENBERG GG	GUT HERMANNSBERG/NAHE GER	€ 110.-
KIEDRICH GRÄFENBERG GG	WINERY R. WEIL/RHEINGAU GER	€ 95.-
2018 HUBACKER GG	WINERY KELLER/RHINEHESSEN, GER	€ 250.-
2018 KIRCHSPIEL	WINERY KELLER/RHINEHESSEN, GER	€ 260.-
WESTHOFENER 1ER CRÛ	WINERY WITTMANN/ RHINEHESSEN, GER	€ 48.-

CHARDONNAY

CHARDONNAY RESERVE	WINERY WITTMANN / RHINEHESSEN GER	€ 75.-
RIED PÖSSNITZBERG ALTE REBEN	ERWIN SABATHI/STYRIA AUT	€ 115.-
TO	WINERY VELICH/BURGENLAND AUT	€ 48.-
GRAND SELECT	WINERY WIENINGER/VIENNA AUT	€ 98.-
CHARDONNAY GUMPOLDSKIRCHEN	REINISCH/THEME REGION AUT	€ 35.-
TIGLAT	WINERY VELICH/BURGENLAND, AUT	€ 120.-
TÊTE DE CUVÉE	CHÂTEAU FUISSE / BURGUNDY, FRA	€ 85.-

OPEN WHITE WINE

GRÜNER VELTLINER	MARKOWITSCH / CARNUNTUM AUT (0,2L)	€ 9.-
BESTES FASS CHARDONNAYS	BÜCHNER / PALATINATE (0,2L)	€ 9.-
LUGANA ORO BLU	MALAVASI / LOMBARDY, ITA (0,2L)	€ 10.-

RED WINES

BOTTLED RED WINES

- ALL WINES CONTAIN SULPHITES -

GERMANY

GG SCHLOSSBERG	FRANZ KELLER/BADEN	€ 100.-
GG BIENENBERG	BERNHARD HUBER/BADEN	€ 120.-
EICHBERG SPÄTBURGUNDER GG	FRANZ KELLER/BADEN	€ 85.-

AUSTRIA / SWITZERLAND

MARKOWITSCH M1	WINERY MARKOWITSCH/CARNUNTUM AUT	€ 150.-
CUVÉE ROYAL(M,CAB,ZG)	WINERY GRUBER/WINE DISTRICT AUT	€ 48.-
PINOT NOIR	GANTENBEIN/GRISONS CH	€ 230.-
BLAUER ZWEIFELT LAUSCHEN	EWALD GRUBER/WINE DISTRICT AUT	€ 34.-
ST.LAURENT	WEINGUT REINISCH/THEME REGION AUT	€ 35.-

ITALY

AMARONE	WINERY ALLEGRINI /VENETO	€ 85.-
LE VOLTE	ORNELLAIA /TOSCANY	€ 58.-
MASSETO	MASSETO-ORNELLAIA /TOSCANY	€ 950.-
ROSSO DI MONTALCINO	CASANOVA DI NERI/TOSCANY	€ 48.-
GUIDALBERTO	TENUTA SAN GUIDO/TOSCANY	€ 85.-
CHIANTI CLASSICO DOCG	CASA BRANCAIA/TOSCANY	€ 45.-
CHIANTI CLASSICO RISERVA DOCG	CASA BRANCAIA/TOSCANY	€ 85.-
2016 BRUNELLO DI MONTALCINO DOCG	POGGIO ANTICO/TOSCANY	€ 115.-
2015 BRUNELLO DI MONTALCINO RISERVA	POGGIO ANTICO/TOSC.	€ 160.-
2021 TIGNANELLO TOSCANA IGT	MARCHESI ANTINORI/TOSCANY	€ 185.-
2020 BAROLO ALBE	G.D. VAJRA/PIEMONT	€ 85.-

SPAIN

GRAN RESERVA 2012	BODEGA REMELLURI/RIOJA	€ 65.-
ARTAZU	BODEGA SANTA CRUZ DE ARTAZU/NAVARRA	€ 58.-
CONTINO	VINEDOS DES CONTINO/RIOJA	€ 120.-
4KILOS 2018	4 KILOS/MALLORCA	€ 85.-

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.-

OPEN RED WINES

UNO PRIMITIVO DI MANDUARIA	MASS. LA VOLPE/APULIA, ITA (0,2L)	€ 10.-
ST.LAURENT	WINERY REINISCH/THEME REGION, AUT	€ 10.-

- INSIDER TIP -

PETITE LAURENCE ROUGE 2016	CHÂT. LAURENCE BORDEAUX (0,2L)	€ 9.-
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BAVARIAN WINES

WILD WILD WHITE	WINERY WEIGAND /FRANCONIA	€ 34.-
WEISSBURGUNDER	WINERY OLINGER/FRANCONIA	€ 34.-
ALTE REBEN SYLVANER	WINERY OLINGER/FRANCONIA	€ 38.-
SILVANER GG	RAINER SAUER /FRANCONIA	€ 65.-
SILVANER "FREIRAUM"	RAINER SAUER /FRANCONIA	€ 45.-
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	€35.-
WHISPERING ANGEL	CAVES D'ESCLANS/PROVENCE FRA	€49.-
CHÂTEAU GALOUPET	CRU CLASSE/PROVENCE FRA	€75.-

OPEN ROSÉ



SON AMARET ROSADO⁽⁵⁾	(0,2L)	€ 10.-
SYRAH/TEMPRANILLO, SON AMARET – MALLORCA, ESP		

APERITIFS

APEROL SPRITZ⁽⁵⁾	0,3L € 8,90
SPRITZ OF THE SEASON⁽⁵⁾	PLEASE ASK 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
RUINART BRÛT⁽⁵⁾	0,75L € 140,00

CHAMPAGNE

PERRIER-JOUET BRÛT⁽⁵⁾	0,75L € 120,00
LAURENT PERRIER BRÛT⁽⁵⁾	1,50L € 240,00
BOLLINGER BRÛT⁽⁵⁾	0,75L € 140,00
BOLLINGER BRÛT⁽⁵⁾	1,50L € 300,00

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

SCHNAPPS

JÄGERMEISTER/
RAMAZZOTTI
4CL € 6,00

GENTIAN FROM THE WOOD KEG
2CL € 5,00

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

WHISKEY

SLYRS WHISKEY
BAVARIAN SINGLE MALT
2CL € 5,00

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

GIN

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

HANDCRAFTED FROM
MUNICH

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

2CL € 5,00
4CL € 9,00

THE NOBLE
KIND

OBSTLER, MARILLE, BIRNE,
HASELNUSS^(H)
0,1L IN DER FLASCHE € 19,00

OUR AIM IS TO PROCESS REGIONAL INGREDIENTS
IN ORGANIC QUALITY FOR YOU WHENEVER POSSIB-
LE. THE ORGANIC BAVARIA SEAL COVERS PRODUCTS
THAT EXACTLY MEET THE QUALITY REQUIREMENTS.
WE CAN ALREADY OFFER THE FOLLOWING INGRE-
DIENTS IN BIO-BAYERN QUALITY::

APPLE JUICE UNFILTERED - NATÜRLICH BAYERN
PRETZELS - HÖFLINGER MÜLLER GMBH
EGGS - ENGL EIER AND SEEPOINTERHOF
KÄSEKRAINER SAUSAGE - ALTDORFER BIOFLEISCH
LYONER SAUSAGE - ALTDORFER BIOFLEISCH
FLOUR - WOLFMÜHLE
MILK - UNSER LAND



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

EMMENTALER CHEESE - HERZ KÄSEMANUFAKTUR
COFFEE - MERCHANT & FRIENDS
CHICK PEAS - DIVERSE ANBIETER
LEMONADES - ECHT BAYERN
WINES - SEE DESCRIPTION



FOLLOWING PRODUCTS ARE ALSO NATURLAND-
CERTIFIED:

NATURAL JUICE SPRITZER - NATÜRLICH BAYERN
WINES - SEE DESCRIPTION



organic control point
DE-ÖKO-037

ADDITIVES

DEAR GUESTS,
if you have a food intolerance or allergy, please let our service know. Our sta will be happy to help you choose the right dish. We serve top-quality food and source our ingredients regionally whenever possible. The food additives shown in the menu are usually part of our ingredients. We never add arti cial or harmful substances to our dishes.

- | | | |
|-----------------------------|-----------------------|----------------------------|
| 1) CONTAINS COLORING | 6) BLACKENED | 11) CONTAINS SWEETENERS |
| 2) CONTAINS PRESERVATIVES | 7) CONTAINS PHOSPHATE | 12) CONTAINS PHENYLALANINE |
| 3) CONTAINS ANTIOXIDANTS | 8) WITH MILK PROTEIN | 13) WAXED |
| 4) CONTAINS FLAVOR ENHANCER | 9) CONTAINS CAFFEINE | 14) CONTAINS TAURINE |
| 5) SULPHURATED | 10) CONTAINS QUININE | 15) CONTAINS CURING SALT |



#nockherberg

AUSGEZEICHNETE
BIERKULTUR



AUSGEZEICHNETE
BAYERISCHE
◆◆◆ KÜCHE



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