

PAULANER  
NOCKHERBERG

# THE WORLD OF BEER

*Bier trinken  
ist nicht SCHWER,  
das Brauen  
und so mehr...*



# WELCOME TO NOCKHERBERG, WHERE BREWING IS A TRADITION.

Immerse yourself in the world of beer and learn more about the perhaps most popular beverage in Bavaria. That`s why we offer you three ways of tours:

## **BEER TASTING**

The choice is yours? Just try every single one of our home-brewed beers in the pleasant sample size of 0.1l and compare them. Our description cards and service team tell you more about the different beer types. You will also get a map of the craft brewery and get the opportunity to discover the place.

**Costs:** set with 5 beers €7.50 or a set with 10 beers €15.00  
0.1l per sample size, beer types are freely selectable

**Where:** tavern, craft brewery

**Reservation:** anytime on site or visit the following website: [www.nockherberg.com](http://www.nockherberg.com)

## **NOCKHERBERG BEER TOUR**

An expert leads you through the house. Step by step you inspect the brewery while the construction process is being explained. Experience the topic beer with all your senses: The tour includes the beer tasting of three home-made beer types in the pleasant sample size of 0.1l.

**Attendees:** 10 – 30 people

**Costs:** €25 per person or flat €250 if less than 10 people

**Duration:** approximately 1 hour, available in German and English

**Reservation:** online [www.nockherberg.com](http://www.nockherberg.com) or [biertour@nockherberg.com](mailto:biertour@nockherberg.com)

## **DINNER WITH A MASTER BREWER**

Experience brewing in all its facets! You can do that on the following limited and special number of evenings:

Brewing master, Uli Schindler, leads you through his brewery and explains his craftsmanship. Round off the day with a dinner in a pleasant atmosphere. Mr. Schindler will have a sympathetic ear for all your questions and chats about his daily work.

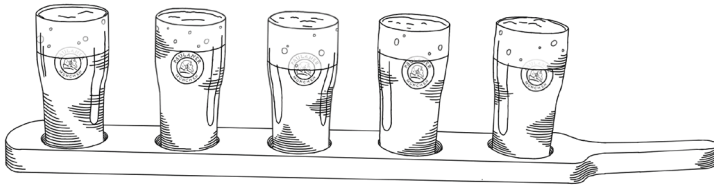
**Attendees:** 10 – 30 people

**Costs:** €79 per person, including a 3-course menu,  
tour and beer tasting of three types of beer

**Reservation:** online [www.nockherberg.com](http://www.nockherberg.com) or [biertour@nockherberg.com](mailto:biertour@nockherberg.com)

# BEER TASTING

You can order the beer tasting in advance or spontaneously in the tavern and receive optionally a set with 5 or 10 samples. The set has cards with an accurate description of the different kinds of beer. Our service staff is also more than happy to briefly explain the various – often home-brewed – types of beer and their specialties. Please kindly note that the types of beer we serve are seasonal and subject to availability. Furthermore, you will receive a map of the brewery, with which you can go on an individual tour.



Anytime available on site.

Costs: set with 5 samples €7.50  
set with 10 samples €15.00

0.1l per sample size

take-away tasting glass: €3.00

## IMPORTANT TIPS FOR THE RIGHT BEER TASTING:

### 1. OPEN YOUR EYES

Is the beer bright/dark, clear/cloudy? What color does it have? What consistency does the froth have?

### 2. SMELL

Swirl the glass, lead it then to your nose and absorb the beer flavor with some strong breaths. How do you describe the smell?

### 3. TASTE

Initial taste – the first taste impression determined by a full-bodied taste, depends on the original wort

RECENCY – appearance of freshness of the beer, depends on the acidity and CO<sub>2</sub> content.

AFTERTASTE – the last taste impression, depends on the bitter taste of the hop.



# NOCKHERBERG BEER TOUR

## BREWERY TOUR INCLUDING BEER TASTING „from the development of beer to your enjoyment“

Experience our home-brewery and take a peek behind the scenes. Learn everything about beer, our house and Bavarian culture from our master brewer. You can try three home-brewed beers at the end of the tour and take the tasting glass, as an souvenir, home with you. All attendees receive a certificate that proofs that they are a „Nockherberg-Beer-Expert“.

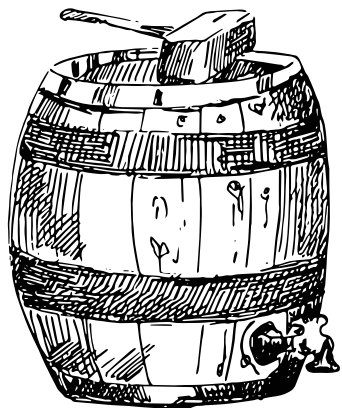
Please make sure to book a tour in advance. Teenagers under the age of 16 must be accompanied by an adult and children under the age of 6 are not allowed to join the tour for security reasons. You should wear closed, flat and sturdy shoes. Unfortunately, the tour is not barrier-free.

Duration: approximately 1 hour

Price per person: €25

10 – 30 persons, **reservation online**  
**biertour@nockherberg.com**

Less than 10 persons, on site €250



## O`ZAPFT IS

Open your personal beer barrel  
and pull your own pints!

**PLEASE ORDER YOUR KEG IN ADVANCE.**

Every single home-brewed beer is freshly filled in oak barrels and provided on a wooden block with pin cutlery.

10L € 79.-

20L € 167.-

30L € 255.-



# MONKS OF MUNICH, BEER OF MUNICH

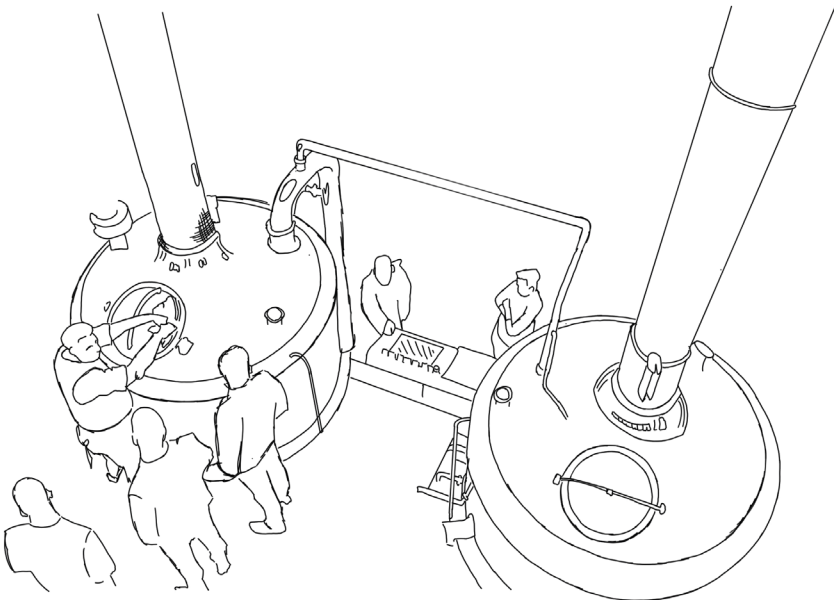
From monastic tradition to current brewing.

It is a place full of history. The Nockherberg is located in the eastern part of Munich between Au and Giesing at the Isarhochufer. Since 1634 beer has been brewed on this hill, first by monks and then by the brewery “Paulaner“.

The first documented proof of the existence is a letter of complaint from 1634, with the request “for decided remedy of the cloistered brewing- and bar industry in the monastery Neudeck”.

But the monks of Paulaner fearlessly maintained their tradition and more and more people tolerated the selling of beer. By introducing the world-famous “Salvator“ craft beer in Neudeck, the lay brother, Frater Barnabas Still, perfected the monastic tradition of brewing.

After closing the monastery, the state initially tried to manage the brewery. However, in 1813 Franz Xaver Zacherl became the owner of the brewery which was renamed to “Aktiengesellschaft Paulanerbräu Salvatorbrauerei” in 1899.





## DINNER WITH A MASTER BREWER

For the ones who love beer and want to know everything about it: Let's get lead through the Paulaner-brewery at Nockherberg by the master brewer, Uli Schindler, personally. There you will see a lot more about his work and the world of beer-brewing. Round off the day with a 3-course menu, which includes a matching home-brewed beer (0.1l).

### STARTER & SEASONAL BEER

Sweet and sour marinated barbecue sausage in a spicy Zipfel-Sud (vegetable-mix)

### SECOND COURSE & NOCKHERBERGER

Confit arctic char with warm radish salad and radish-mashed potato

### MAIN COURSE & BARNABAS

"three from ox" (cheek/filet/ribs) with Kartoffelpaunzen (potato chunks), pretzel-gnocchi and celery



Attendees: 10 – 30 people

Price per person: €79

Date upon request

**Reservation online:**

**[biertour@nockherberg.com](mailto:biertour@nockherberg.com)**



# PAULANER NOCKHERBERG



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