



Beer Tasting Notes



*Hopfen und Malz
'Gott
Verhalt's*

← Draught Beer →



Beck's Vier

Brewed without compromise, Beck's Vier is a refreshing lager with a superior crisp, clean and light taste. Vier means four in German, referring to the alcohol percentage and, famously, to the four ingredients a German beer is restricted to by the country's purity law: hops, malt, wheat and water.

Bremen/Freie Hansestadt Bremen – 4.0%

Erdfinger Weißbier

A mild aroma of citrus and spice – a beautiful sweet and slightly sour taste that lingers just long enough to really appreciate it. It is brewed using fine yeast according to a traditional recipe.

Erdfinger/Bayern – 5.3%

Früli

A unique blend of white beer and pure fruit juice. Früli is smooth, well-rounded and packed with a natural strawberry flavour complementing the zesty fruitiness – altogether, soft and refreshing.

Ghent/Belgium – 4.1%

Hacker-Pschorr Gold

A traditional Bavarian lager characterised by a light golden colour and rich full taste. It's well balanced with pronounced hop and malt flavours. Brewed by one of the original six Oktoberfest breweries, the Hacker-Pschorr Brewery is known as Bavaria's Heaven - "Himmel der Bayern."

München/Bayern – 5.5%

Kaltenberg Lager

Kaltenberg Lager is made using only four natural ingredients – water, malt, hops and the unique Bavarian yeast from the Kaltenberg Brewery. Kaltenberg is a smooth, refreshing Bavarian style lager with a crisp aftertaste.

Lancashire – 4.1%

König Ludwig Weissbier

An orange-gold brew is spot-on for the style. The specific selected yeast gives this wheat beer the unmistakable taste of diverse fruity beer flavours. König Ludwig is an easy-drinking, modestly complex, nourishing wheat beer with abundant emphasis on yeast and banana esters.

Fürstentum/Bayern – 5.5%

*Hops and Malt
'Gott
Verhalt's*

Draught Beer



König Pilsener

Clear, golden yellow colour, broad pored white head. Subtle smell. Mild, sweet, biscuit malty base escorted by some citrus and herbs. Dry, citric herbal, hoppy finish.

Duisburg/Nordrhein-Westfalen – 4.9%

Köstritzer Black Lager

Distinctive, smooth and full-bodied. The spicy aromas including roasted chestnuts, dark honey and bitter chocolate are complemented by a gentle carbonation and a lasting finish on the palate – delicate and malty sweet.

Bad Köstritz/Thüringen – 4.8%

Löwenbräu Original

Very light and refreshing with a gentle malty and a slightly citrusy aroma, finishing off with a hint of bitterness. Overall a clean and crisp taste, pleasant and extremely easy to drink.

München/Bayern – 5.0%

Paulaner Original

This original, with its distinctive bright gold colour, is the highest-selling Munich lager throughout the world. A wonderfully subtle, hoppy and crisp taste combined with a slightly dry, however fully flavoured final note.

München/Bayern – 4.9%

Warsteiner Pils

A world-class premium pilsener which is considerably brighter, less hoppy and malty flavoured compared to other pilseners due to especially soft brewing water leaving a slight tart taste experience.

Warstein/Nordrhein-Westfalen – 4.8%

Weihenstephan Hefe Weissbier

Founded in 1040, Weihenstephan is the oldest existing brewery in the world, still producing a refreshing naturally cloudy wheat beer with a wonderfully rich yeasty taste and aromas of banana, cloves and wheat, whilst being floral and fruity.

Freising/Bayern – 5.4%

Hopfen und Malz
'Gott
Verhalt's

← Bottled Lager →



Augustiner Edelstoff

This high-class product is of the old Bavarian brewing art. A classic Munich and 'edel' (noble) lager, which is slightly on the sweet side with a subtle fruity taste and only a hint of bitterness. Refreshing and full of flavour.

München/Bayern – 5.6%

Augustiner Helles

A particularly mild, refreshing and easily drinkable lager with a touch of sweetness and great overall flavours – definitely a favourite amongst Bavarians. Augustiner Helles has a golden appearance with a white head being very refreshing and easily digestible at the same time.

München/Bayern – 5.2%

Fürstenberg Premium Lager

The crisp taste and distinctive malty flavours with a firm character are reflected by a lightly grainy and mildly citrusy aroma.

Donaueschingen/Baden-Württemberg – 5.3%

Helles Schlenkerla Lagerbier

Boiled in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Rauchbier. Its subtle smokiness without using smoke malt results in a unique representative of the classic lager style and is a great alternative to the stronger flavours of an actual smoked beer.

Bamberg/Bayern – 4.3%

Hacker-Pschorr Kellerbier (Unfiltered)

With aromas of caramel, honey and plum this unfiltered beer reveals its malty, spicy flavour. Unmistakable hints of apple and grapefruit contribute to a fruity freshness and an overall smooth experience.

München/Bayern – 5.5%

Köstritzer Kellerbier

Köstritzer Kellerbier pours light amber with a frothy off-white head. Aroma of softly sweet grains, caramel and light nuts. It has a slightly creamy, medium body.

Bad Köstritz/Thüringen – 5.4%

Tegernseer Hell

Tegernseer Hell is slightly sweet, moderately grainy combined with some light fruit notes. It finishes dry with light body and a moderate crisp carbonation.

Tegernsee/Bayern – 4.8%

Hopfen und Malz
'Gott
Verhalt's

← Bottled Lager →



Tegernseer Max I. Joseph

Less spicy than the usual 'Helles', this beer starts off very refreshing with some malty notes and ends with fruit and honey flavours. Tegernseer Max I. Joseph is a great example of a traditional Munich lager.

Tegernsee/Bayern – 5.2%

Tegernseer Spezial

One of Bavaria's well-kept secrets, this export beer is stronger than the standard lager. Without advertising, the brewery appears even more intriguing with its beer definitely being a discovery – notes of floral hops, grains, malt and grass are present which are combined with a lively smooth carbonation to make this one dangerously drinkable.

Tegernsee/Bayern – 5.6%

Weißenoher Altfränkisches Klosterbier

Literally, Weißenohe translates as 'place by the white stream' due to the high content of natural carbonates in the water leading to the distinctive taste of Franconian beer. Its initial caramel aroma is followed by nutty and malty flavours with a light bitter finish – a lager with an extraordinary twist.

Weißenohe/Bayern – 5.1%

*Hopfen und Malz
'Gott
Verhalt's*

← Bottled Pilsener —→



Bitburger

Its refined herbal notes are delicately poised followed by a nutty and honeyed aftertaste with the unmistakeable bitterness of the hops balanced and contained by an agreeable, mellow sweetness in the body. Treat yourself and your friends to a five litre mini keg, ready in seconds. 'Bitte ein Bit' – a bit, please.

Bitburg/Rheinland-Pfalz – 4.8%

Flensburger Pilsener

Not just Germany's most northerly brewery but also the world's biggest user of flip-top bottles. This pilsener is full-bodied offering the characteristic stronger hoppy and bitter notes expected and is the classic of the brewery – crisp, balanced and opened with the well-known 'Plop'.

Flensburg/Schleswig-Holstein – 4.8%

Holsten Pils

With a sweet earthy lemony aroma, hoppy malty flavour and a soft lingering finish this distinctive, refreshing flavour makes Holsten Pils stand out from the crowd.

Altona/Hamburg – 5.0%

Jever Pilsener

Conscious of their tradition, Jever are still getting their unusually pure and soft brewing water from the same well which was first used more than 160 years ago. Adding a touch more hops creates the unique taste of the pilsener.

Jever/Niedersachsen – 4.9%

Kneitinger Pils

Clear golden with a good sized white head. Nose is bread, citrus, grass, simple but clean. Taste comprises lemon rind, straw, light caramel and medium bodied with a fine carbonation. Light grassy bitterness in closure. Low on the cereal/grain flavours. Solid pils and one of the best.

Regensburg/Bayern – 5.2%

*Hopfen und Malz
'Gott
Verhalt's*

← Bottled Pilsener →



Radeberger Pilsner

This beer has grassy aromas with a slight floral nose. Their master brewers have been dedicated to crafting nothing but this unparalleled well-balanced German pilsener ever since it was first brewed in the town of Radeberg in 1872. Its elegant texture has made Radeberger Pilsner one of the finest and most distinguished premium pilseners around the world.

Radeberg/Sachsen – 4.8%

Rothaus Pils Tannenzäpfle

Tannenzäpfle is a strong, clean and tangy beer with a finely balanced distinctive hop aroma. 'Birgit Kraft', the name of the blonde girl on the label of the bottle, is an allusion to the German phrase 'Bier gibt Kraft' – ('Beer gives strength').

Rothaus/Baden-Württemberg – 5.1%

Veltsins Pilsener

It has a delicate dry and clean palate, fine carbonated body, slight bitterness and a light citrus finish.

Meschede/Nordrhein-Westfalen – 4.8%

*Hopfen und Malz
'Gott
Verhalt's*

← Bottled Weiß →



Benediktiner Weissbier

Benediktiner Weissbier is a delicious wheat beer produced from a traditional recipe originating from the Ettal Monastery in Bavaria. A unique fruity, tingly character with a balanced hoppy bitterness.

München/Bayern – 5.4%

Erdinger Dunkel

This dark wheat beer owes its full-bodied flavour to the fine hops and dark malt used during the production and from the increased proportion of original wort – a rich and smooth, however spicy experience.

Erdinger/Bayern – 5.3%

Hacker-Pschorr Hefe Weisse

Wonderfully refreshing, the fruity citrus note is accompanied by a fine tangy acidity. On the tongue merges the slight sweetness of banana and honey with lightly spicy nutmeg.

München/Bayern – 5.5%

Maisel's Weisse Original

This reddish, bright amber-coloured beauty owes its distinctive taste and character to the brewery's own cellar yeast cultivation. Pleasant fruit-emphases combined with mild spices made out of malt, cloves and a nuance of nutmeg.

Bayreuth/Bayern – 5.2%

Paulaner Hefe-Weißbier

This natural wheat beer is one of the brewery's best-selling beers. Specifically cultivated, top-fermented yeast give it its unmistakable character: sparkingly mild and fruity with a delicate yeast flavour. The unfiltered brewing method allows it to retain its natural authenticity along with the many vitamins, minerals and trace elements.

München/Bayern – 5.5%

Hops und Malz
'Gott
Verhalt's

← Bottled Weiß →



Franziskaner Weißbier

A unique wheat beer with an incomparable fragrant aroma of harmonious fruits. The slightly bitter hops encase an emphasis on the banana and citrus notes.

München/Bayern – 5.0%

Hopf Helle Weiße

More on the fruity side, this pleasant wheat beer combines notes of subtle banana and mild lemon. Well-balanced, refreshing and still full in flavour.

Miesbach/Bayern – 5.3%

Kuchlbauer Weisse

A wheat beer from the old Bavarian tradition, Kuchlbauer is one of the most consumed specialities of the brewery. It is characterised by its fermented, rounded and mild palate. Kuchlbauer is fairly cloudy and yellow-orange in appearance. It has tangy and acidic carbonation with fairly spicy clove flavors.

Abensberg/Bayern – 5.2%

Schneider Weisse Original

With its amber-mahogany colour, this Bavarian wheat beer is still brewed according to the original recipe of 1872. Nuances of ripe bananas, clove, nutmeg and nuts create a full-bodied and sparkling beer with a harmonious finish.

Kelheim/Bayern – 5.4%

Weihenstephan Kristall Weissbier

The source of its effervescent nature is the secret fermentation process, which has especially been developed for the brewery's crystal wheat beer. The typical wheat beer flavours are present, however less heavy than usual leading to a pleasant and light taste.

Freising/Bayern – 5.4%

Hopfen und Malz
'Gott
Verhalt's

← Bottled Oktoberfest →



Augustiner Oktoberfest

This speciality of the Augustiner brewery comes with a moderate malty aroma and light hoppy notes. A great mix between sweet flavour and light bitterness – refreshing and very drinkable.

München/Bayern – 6.0%

Hacker-Pschorr Oktoberfest Märzen

Bavarian barley slow-roasted, caramelized to a rich, red amber colour, the purest spring waters from the Alps, exclusive yeast and the finest Hallertau hops combine a unique taste with a malty and very mild bitter finish.

München/Bayern – 5.8%

Hofbräu Oktoberfestbier

A rich, full-bodied beer with a deliciously bitter taste and a great lingering finish balanced between noble hops and malt, which goes ideally with our traditional Bavarian cuisine.

München/Bayern – 6.3%

Löwenbräu Oktoberfestbier

Overall a crisp, complex and refreshing taste with a malty and slightly fruity aroma as well as a more bitter and tangy finish – light with a spicy herbal hoppiness.

München/Bayern – 6.1%

Paulaner Oktoberfest Bier

Expect a golden yellow colour and a mildly hoppy taste combined with subtle sweet notes. A little lighter than other Oktoberfest beers, yet still full-flavoured and delicious.

München/Bayern – 6.0%

Spaten Oktoberfestbier

Created in 1872, this was the world's first Oktoberfest beer brewed for the folk festival in Munich. With its amber colour, this medium-bodied beer has been achieved with a rich textured palate and an underlying sweetness, balancing roasted malt flavours with a good amount of hops.

München/Bayern – 5.9%

*Hopfen und Malz
'Gott
Verhalt's*

← Bottled Bock →



Andechs Doppelbock Dunkel

This dark copper-coloured bock beer with fiery red shades is full-bodied and mellow at the same time, combining roasted cocoa flavours perfectly with a light hoppy bitterness. The finish is strong and notes of dark chocolate are lasting. Indulgence for body and soul, not just according to the brewery.

Andechs/Bayern – 7.1%

Ayingr Celebrator Doppelbock

Dominated by malty tastes, the Celebrator originates from a monk's recipe, which is reflected in its heartiness and powerful flavours. Starting with a mild coffee note, a more distinctive aftertaste follows. Overall full-bodied, rich in textures and, for a Doppelbock unlikely, only presenting a very subtle sweetness.

Ayingr/Bayern – 6.7%

Paulaner Salvator Doppelbock

The breweries 'original' was initially used by the Paulaner monks as a food substitute during their fast. Since 1773, the recipe with its strong and typically malty aroma remains practically unchanged, combining the finest hops and dark barley in this hazy, deep amber-coloured Doppelbock.

München/Bayern – 7.9%

Schneider Weisse Aventinus WeizenDoppelbock

Brewed since 1907, Bavaria's oldest wheat Doppelbock is characterised by its dark ruby appearance as well as strong notes of ripe bananas, raisins and plums meeting liquorice and roasted aromas – full-bodied, warming and award-winning being the consumers' favourite at the European Beer Star Competition in 2011.

Kelheim/ Bayern – 8.2%

Weltenburger Asam Bock

Asam Bock is a strong, dark Doppelbock with a malty-aromatic, sweet flavour. This beer is pleasantly heavy with an intensive fragrance.

Kelheim/Bayern – 6.9%

Weihenstephan Vitus Weizenbock

This is a light-coloured, spicy single-bock wheat beer. Extra long and cold storage in its monastery cellars makes this single-bock a really special beer with full body and a distinctively great mouthfeel.

Freising/Bayern – 7.7%

*Hopfen und Malz
'Gott
Verhalt's*

← Bottled Dunkel —→



Erdinger Pikantus Weissbräu

At 7.3% alcohol, this specialty wheat beer has a considerably higher alcohol content than other varieties produced by Erdinger Weissbräu. The dark bock beer owes its sharp and full flavour to the use of selected dark wheat and barley malts and a significantly longer maturing process.

Erding/Bayern – 7.3%

Gutmann Hefeweizen Dunkel

This dark amber coloured beer has the appealing Bavarian quality of subtle, creamy carbonation that lasts well in the glass. Strong hefeweizen estery flavours are apparent. The taste is of rye bread, ripe banana, caramel, roasted malt, and lots of cloves with just a touch of hops. Flavour is moderately sweet, lightly acidic and bitter. Gutmann Hefeweizen Dunkel has a medium body, velvety/watery texture and lively carbonation.

Titting/Bavaria – 5.2%

Paulaner Original Münchner Dunkel

Original Münchner Dunkel is actually the "original" Munich beer. Although light beer overtook dark in popularity stakes at the end of the 19th century, the traditional, strong flavour of Original Münchner Dunkel is once again enjoying an upward trend. Its dark golden colour and wonderfully full flavour are the results of the traditional bottom-fermented brewing process using dark quality barley malt.

München/Bayern – 5.0%

*Hopfen und Malz
'Gott
Verhalt's*

← Bottled Kölsch →



Früh Kölsch

Since 1904 and by now in the fifth-generation Früh Kölsch is brewed under the original formulation following the stringent German purity law from 1516. Früh Kölsch is a regional specialty, very delicious and a distinctive to Cologne. Früh Kölsch is top fermented, brisk and refreshing with a hoppy dry finish. Further characteristics are the light golden colour with a good lasting head. Früh Kölsch is considered as one of the best Kölsch beers.

Köln/Nordrhein-Westfalen – 4.8%

Gilden Kölsch

Gilden is one of the older Kölsch beers in Köln, traced back to the 'Gilden Haus' in 1296. Today it's brewed by Sion Brauerei and is one of the favourite Kölsch beers. Colour is of a clear and transparent light gold with a fluffy head. Scent is clean with a delicate hop profile. It finishes dry, clean and overall very satisfying.

Köln/Nordrhein-Westfalen – 4.8%

Reissdorf Kölsch

Reissdorf Kölsch is the beer of Cologne with brewing tradition since 1894. As a Kölsch with a pleasant, full-bodied and distinctive light and sweet taste, this beer is very easy to drink with plenty of grain notes.

Köln/Nordrhein-Westfalen – 4.8%

Sion Kölsch

Sion Kölsch is a pale, brilliantly clear golden colour with a thick white head that leaves a solid lacing on the glass. The nose is quite light, with just a bit of pale malt character and a fresh hop aroma. The body is full but remains refreshing. A bready malt flavour is light and intangible like gossamer. There are hints of grassy and earthy noble hops.

Köln/Nordrhein-Westfalen – 4.8%

Hopfen und Malz
'Gott
Verhalt's

← Bottled Smoked →



Aecht Schlenkerla Rauchbier Urbock

Already brewed during summer, this dark brown smoked bock beer is matured for months in ancient rock-cellars underneath Bamberg. Full-bodied with a roasted taste as well as slightly bitter, however balanced, finish – representing the October's strong beer season par excellence.

Bamberg/Bayern – 6.5%

Aecht Schlenkerla Rauchbier Märzen

A fantastic smokebeer from Schlenkerla in Bamberg, Germany, Märzen is a medium-strong, malt-accented smoked lager especially associated with late September and the Oktoberfest. The name “Märzen” dates from the time when March was the last month in which the brewing was possible before the warm weather brings out the wild yeasts. Märzen is also bottom-fermented and lagered for several weeks, using Schlenkerla's own smoked malts. The resulting brew is a bit lighter, sweeter and less smoky than the Urbock but maintains the same full well-rounded, tasteful flavour.

Bamberg/Bayern – 5.1%

Göller Rauchbier

Classic notes of a smoked beer can be expected with the typical aromas of toasted malts and nuts, however more subtle and mild in taste than other smoked beers. Touches of grassy hops and a lasting aftertaste complete this medium-bodied beer – smooth, not too overpowering and definitely a perfect introduction to this style of beer.

Zeil am Main/Bayern – 5.2%

Hopfen und Malz
'Gott
Verhalt's

← Bottled Spezial →



Aktien Landbier Fränkisch Dunkel

Clear brown with an off-white head. Aroma of caramel and chocolate, spiced bread, earthy and floral hops. Medium bodied, a little bready. Sweet and chocolaty, toasted malts with balancing bitterness and dry finish.

Bayreuth/ Bavaria – 5.3%

Andechser Vollbier Hell

Andechser Vollbier Hell presents a bright straw yellow and clear gleaming look that cannot fail to fascinate. Its head is firm and fine-pored. Its aroma is pure and fresh from the cellar, with soft malty accents imbued with floral hoppiness. Its light and soft body leaves a pleasant, tangy taste in the mouth. The mild sweetness marries well with the velvety bitterness of the hops. It concludes on a rounded, harmonious note.

Andechs/ Bavaria – 4.8%

Hofbräu Original

Light-bodied and with a slightly bitter twist, the Hofbräu Original is a pale gold coloured lager with a tangy hops aroma and a malty, clean, however, enduring finish. Hofbräu Original is a great lager and an excellent example of the style.

München/Bayern – 5.1%

*Hops and Malt
'Gott
Verhalt's*

Please note that not all of these beers are available at all times.
For a current list of available beers, please refer to our beer menu.
