

"A fun read for everyone . . . an entertaining guide to the best watering holes in the beer-drinking capital."

— Frommer's Munich & the Bavarian Alps

Enjoy Munich like a Münchner.

The completely revised and expanded seventh edition of Munich's most popular beer guide is a field manual to the best the city has to offer. From Munich's massive and commodious beer gardens — seating for 8,000 — to its cavernous beer halls, brewpub restaurants and late-night hot spots, a complete tour of the city is here for those who want to learn more about Munich and its beer. Colorful histories and detailed maps will take you there. A special chapter on the Oktoberfest and other great Munich beer festivals makes this guide as practical as it is entertaining.



Seehaus



Michaeligarten

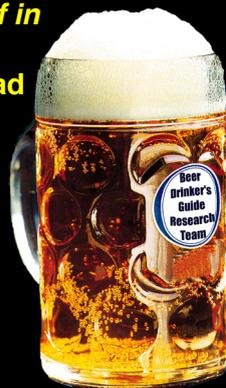
"Bridges the gap between what the big travel guides ignore and what no visitor to Europe's fun capital should ever miss."

— Books of the Week

Now, top-rated beer gardens are offering free-beer coupons inside that will make a trip to the Beer City a truly unforgettable travel experience, and this book an incredible value. The guide Travel-Holiday calls "indispensable" can help squeeze the last drop of fun and enjoyment from one of Europe's most exciting cities.

"Pays for itself in free beer!"
— On the Road

**More
Free-Beer
Coupons
inside!**



Seventh Edition \$19.95

The Beer Drinker's Guide to Munich

Hawthorne



**Freizeit
Publishers**

'Indispensable!' — Travel-Holiday

The Beer Drinker's Guide to MUNICH

Seventh Edition



Larry Hawthorne

ISBN 978-0-9628555-4-2

5 1 9 9 5 >



9 780962 855542



19th Century woodcut by Ludwig Richter (1803-1884)

The
Beer Drinker's Guide
To **Munich**

Larry Hawthorne

Seventh Edition
Revised and Updated

www.beerdrinkersguide.com

Freizeit
Publishers



THE BEER DRINKER'S GUIDE TO MUNICH

Copyright © 2015 by Larry Hawthorne

First Edition 1991

Second Edition 1992

Third Edition 1995

Fourth Edition 2000

Fifth Edition 2005

Sixth Edition 2008

Seventh Edition 2015

Printed in the United States of America

Published by

Freizeit Publishers

2150 Waterton Rivers Drive

Henderson, NV 89044

All rights reserved. No part of this book may be used or reproduced in any manner whatsoever without written permission except in the case of brief quotations embodied in critical articles or reviews. For information address Freizeit Publishers, 2150 Waterton Rivers Drive, Henderson, NV 89044; or via the Internet at www.beerdrinkersguide.com.

Photos by author and Eliska Jezkova, or as indicated.

Illustration by

Heather Goodwin, pg. 23

ISBN: 978-0-9628555-4-2

About the cover. It's a sunny day at Munich's second-largest beer garden, the Pagoda at Chinesischer Turm, in the English Garden. In the background is a typical 7,000-visitor crowd with our own traditionally dressed, dirndl-clad Eliska Jezkova in the foreground. At her side, hefting a double armful of beers is Thomas Seiwald, the Lederhosen Lifter. The impressive load is still a far cry from the 25-liter record he set July 12, 2014. Thomas, a native of Austria, carried 25 minimally-sloshing mugs that day across 40 yards to claim a Guinness World Record. Records



are meant to be broken and several months later another part-time *Kellner* managed a 26-load carry to at least temporarily lift the crown. But Thomas is no stranger to world-class performances, having set several endurance skiing records grow-

ing up among the slopes of his alpine village in the Austrian Tyrol. A serious accident ended that skiing career, but led to his current avocation of catering the rapid delivery of beer in numbers never seen. Thomas, a full-time carpenter in his vocational day job, proudly displays a penchant for hauling suds along with that of pounding studs. Always in training for that next world record, he'll be found distributing Munich's most prized liquid product at festivals throughout the region, especially the Oktoberfest. Keep track of Thomas and his record progress at his website, www.thomas-seiwald.com.



Thomas Seiwald (l) with Guinness officials at the finish line of a record delivery of beer.

Contents

Introduction	11
Getting around with MVV	12
Beer Drinker's Etiquette	21
Beer	24
Munich's 'Big Six'	30
Airbräu	36
Altes Hackerhaus	38
Am Hopfengarten	40
Am Rosengarten	42
Aubinger Einkehr	44
Augustiner Bräustuben	46
Augustiner Großgaststätte	48
Augustiner Keller	52
Augustiner Schützengarten (Münchner Haupt')	56
Aumeister	58
Bavariapark	60
Bier und Oktoberfest Museum	64
Brückenwirt	66
Deutsche Eiche/Bienenheim	70
Donisl/Andechser am Dom	74
Englischer Garten	78
Osterwald Garten	81
Seehaus	84
Hirschau	86
Chinesischer Turm	88
Fasanerie	90
Flaucher	92
Forschungsbrauerei	94
Franziskaner Garten	98
Harlachinger Einkehr	100
Hinterbrühl	102
Hirshgarten	106
Hofbräuhaus	110
Hofbräu Keller	114
Insel-Mühle	116

Kraillinger Brauerei/Heide Volm/Alter Wirt	118
Kugler Alm	122
Leiberheim	126
Löwenbräu Keller	130
Mangostin	134
Max-Emanuel Brauerei	138
Menterschwaige	142
Michaeligarten	146
Park Cafe	150
Paulaner Bräuhaus	152
Paulaner Keller	156
Sankt Emmerams Mühle	160
Schlosswirtschaft Oberschleißheim	164
Siebenbrunn	168
Spektakel	170
Taxisgarten	172
Biergarten Viktualienmarkt/ Der Pschorr	174
Waldheim	178
Waldwirtschaft Großhesselohe	180
Weisses Bräuhaus	184
Zur Geyerwally (Concordia Park)	186
Zur Schwaige	188
Day Trips	191
Augustiner Bräu (Salzburg)	192
Bräustüberl Tegernsee	196
Kloster Andechs/ Seehof	200
Ayinger Bräustüberl (Liebhards)	204
Weißenstephan/ Plantage	208
Dachauer Schloß Biergarten	212
After Hours	216
Oktoberfest and other Keg Parties	218
Beer Songs	230
Munich in Winter	234
Lists/Glossary	237
Index	241
Prosit! Free beer offering (coupons)	249

Munich is a kind of German heaven . . . A great Germanic dream translated into life The best beer in Germany, in the world, is made there, and there are enormous beer cellars that are renowned throughout the land. The Bavarian is the National Good Fellow. He is supposed to be a witty and eccentric creature, and millions of postcards are printed of him in his national costume blowing the froth away from a foaming stein of beer. In other parts of Germany, people will lift their eyes and sigh rapturously when you say you are going to Munich: 'Ach! München . . . ist schön!'

American Novelist Thomas Wolf
The Web and the Rock

A Word About the Rating System

We employ a rating scheme to go along with our individual reviews and profiles of the establishments in this book that needs some explanation. Our opinions are subjective, to be sure, but we also factor in the views of literally hundreds of past users of this book. They have not been too shy to let us know over the past six editions just how they would rate these same establishments if only we had asked. And we did. So consider these ratings a benchmark and a tool that can save you some time and help you experience and enjoy Munich at its best. The rating for

each establishment employs a 10-point scale, 10 being best, in "half-beer" increments. Thus a 5-beer rating is tops on the list. In writing this book and over the years, we have visited literally hundreds of beer halls and beer gardens. (Literary research is full of personal sacrifices like that.) If they didn't rate at least a five (2 1/2 beers) on our scale of suds, they didn't make the pages of this book. Some are better than others, but be assured that every establishment listed here is worthy of your patronage. We hope you enjoy them as much as we do. Cheers!



Beer Drinkers only think they're perfect!

As with each new edition of the BDG2M great care was taken to verify the information and assure the accuracy of this guide at the time it went to press. However, along with the inevitable passage of time will come change.

The printed page will never keep up with it all and there will always be some errors likely to occur. The price of a beer, opening and closing times, the *ruhetag* "rest day" each week when some (but not many) establishments close are always subject to change.

Smart travelers will call and double-check important items before committing to travel. We've tried to give you plenty of FAX, telephone numbers in case you need them and internet addresses as well. Also, exact dates of Munich's annual events are sometimes locked in only a year in advance. The out-year dates listed

in the five-year fest calendar are probable and could shift slightly, depending on the city's final scheduling. They should be reconfirmed with the Munich Tourist Office prior to traveling:

Tel: (089) 233-96-500; **FAX** (089) 233-30-233 (from U.S. dial 011-49-(drop the 0) 89- phone number.)

Internet: www.muenchen.de/int/en

E-mail: tourismus@muenchen.de

The Beer Drinker's Guide to Munich is constantly being revised and updated. Your own personal experiences in using this book — the good and the bad — can help greatly in confirming or revising the opinions and information in this guide.

Send your letters to Freizeit Publishers, 2150 Waterton Rivers Drive, Henderson, NV 89044, or log on to our Internet site at beerdrinkersguide.com and send us an e-mail.

Thanks, we'd love to hear from you.

Introduction

to the seventh edition

Welcome to the seventh edition of *The Beer Drinker's Guide to Munich*. This edition is fully revised, updated and expanded with more beer gardens and beer halls than ever before along with honest assessments, ratings and reviews. There are maps to take you there and where there's a story behind these fascinating establishments, we try to tell it. A good number of those stories revolve around Oktoberfest and the city's other worthwhile festivals. In the back there's an updated calendar projecting events out to the year 2019. The book is not so much about beer — all Munich beer is great — as it is about where to find and drink it. And that's why this is the “beer drinker's” and not just the “beer” guide to Munich.

Beginning with the fourth edition, members of the “5-Beer Club” — those establishments that earned an ultimate 5-beer rating and “best of the best” among Munich's beer emporia — extended the welcome mat where it matters most. They agreed to a “buy one, get one free” beer offer that makes a visit to Munich easy on the pocket book while you enjoy the best the city has to offer. Continuing with this seventh edition are tear-out coupons in the back of the book, although naturally those participating vary along with their ratings. Use the guide and the coupons just a couple of times and the book has more than paid for itself in free beer. *Prosit!*

Those familiar with earlier editions of the BDG2M should know this book is a true labor of love. It began as a notion

one day nearly 35 years ago while sitting alone in the Hirschgarten along with the usual crowd of 8,000 or so Münchners in attendance. Struck that nowhere in the din of conversation was a word of English to be heard, I realized then that visitors from around the world love Munich. They love the food, the beer, the museums, the churches. They are fascinated by the friendly, fun-loving Bavarians and are sure to include Munich on every tour itinerary. But when it comes to a knowledge of the city, they're like Columbus in search of the New World: not sure where they're going, or how to get there. And then they have trouble putting their digital stills together when they get back because they're not certain where they have been.

This guide is an answer to that, although the natural restrictions of time and writer's cramp have winnowed the field of worthy beer establishments down to just the very best.

The best, as you will see, does not always mean the biggest, or the most famous. But it does mean the ones where the adventurous traveler can expect to find the most fun. It will lead you to those places that, as though they were some closely guarded state secret, are overlooked by most visitors to Munich. More than addresses or landmarks on a map, each beer garden, beer hall or beer pub has its own compelling story and colorful history, often closely linked with Munich itself.

There is life after the Hofbräuhaus. You only have to find it!

Getting Around Munich with MVV

Navigating Munich by car is a bad idea. City traffic is heavy, it's too easy to get lost and there are too many one-way streets to recover quickly. When you reach your destination, finding a parking space is a lot like waiting for the leaves to turn. But not to worry. There is a terrific alternative because Munich is blessed with one of the most accessible and efficient public transportation systems in the world. The four-tiered network of suburban railways (S-bahn), subways (U-bahn), streetcars, and buses makes getting around a breeze. (Note: If you're traveling on a Eurail, Germanrail or similar rail pass, it's good for the S-bahn system, but not the U-bahn, streetcars or bus lines in Munich.) Here are a few reasons to leave the car at home or parked in one of the city's many indoor parking structures and rely on MVV (*Münchner Verkehrs- und Tarifverbund*) to visit all the beer gardens, beer halls, lokals and restaurants in this book.

MVV is safe, clean, and fast. You won't get mugged, you won't get dirty, and you'll get there in a hurry. Simple as that.

It's dependable. The trains, trams and buses run on time. Schedules are clearly posted and universally adhered to. Also, the city has gone to digitized information boards that will give you all the information you need at a single glance.

It's flexible. There are often several alternative routes to the same destination, with overlapping bus, streetcar

or other rail service.

It's getting better. The city is continually expanding and improving the system. Outlying areas that were inaccessible just a few years ago are now easily reached.

It's incredibly cheap. With the special all-day group and extended stay tickets now available, shoe leather is more expensive.

It's smart. Using public transportation means full enjoyment of the beer gardens, beer halls and lokals. No one should get behind the wheel of an automobile even after one beer. It's illegal, it's dumb, and it's unnecessary. A relatively low blood-alcohol level of .08 is the legal limit to operate an automobile in Germany. While German authorities are very tolerant of pedestrians who celebrate too much, they throw the book at anyone who drinks and drives. It means time in jail, a heavy fine, automatic loss of license, and a lot of embarrassment. If this were the only reason to stay with the public transit system, it would be enough.

'Wo ist der Hauptbahnhof?'

The concept of this book is simple. Detailed directions to each beer garden or beer hall begin at the Hauptbahnhof, the main train station. In Munich, like few other German or European towns, the central station is the hub of the city's spoked transportation network. Eight underground systems (two new booster lines, see pg. 20), nine suburban rail lines, and dozens of bus and tram routes

all converge at the Hauptbahnhof. It is the logical and most convenient starting point for any trip within the city or to nearby suburbs. With the Hauptbahnhof as a base, each route is carefully mapped with full graphic and written instructions. In most instances, one or possibly two modes of transportation are required, followed by a short walk (usually only a couple blocks) to the designated establishment. Careful attention should be paid to whether a U- or S-bahn is used. The two train systems are similar in many respects. In some cases, they traverse similar routes and stop in the same stations. However, the two systems are completely separate and accessed from different levels. The subterranean U-bahn is usually one level below the S-bahn and services a smaller area. Munich has invested some €266 million to construct 275 miles of S-bahn track that carries 720,000 passengers daily at an average of 31 mph, fastest in Germany.

The sign at the right helps travelers find their way. This one in a U-bahn station indicates the stop (Marienplatz) and for S-bahn and bus connections exit to the right.

Signage

Munich's stations are filled with clues to help travelers stay on the right track or find the correct exit to the street they need or the next mode of transportation. This is cleverly accomplished through the use of pictures of buses, streetcars, etc., posted in conspicuous places. The Europeans have perfected this system of pictographs to minimize the need for multiple languages. The system is extremely easy to follow without the need to know more than a smattering of German. At transit terminals, such as U- or S-bahn stops, posted signs point the way to nearby street exits and connections for continuing travel.

With just a little practice, one can



MVV has modernized and digitized. The latest innovation are digital monitors in the city's fleet of buses. They keep an updated running list of upcoming stops, providing passengers with advance warning to make the correct transportation decision.



also interpret the wealth of information available at every boarding point. It usually consists of a posted time schedule, a complete map of the route, a sequential listing of stops and travel times between them, as well as available transfers. As if that weren't enough, on board the train, tram or bus is another easy-to-read annotated map, usually plastered on the ceiling. It provides a running reference of points along the route. The latest technowrinkle is a continually updating monitor on buses that displays the current and upcoming stops, three or more at a time. Bus and tram stops are easily identified by the ubiquitous green "H" on a yellow background. The "H" stands for *haltestelle*, the German word for stop.

S- and U-bahn Systems

Most subway and suburban railroad systems in the world's major metropolitan areas follow a common code in identifying transit routes and directions. Any frequent urban traveler will recognize Munich's "last-stop" identifier system. Basically, the last stop on any given line will serve as the direction (*richtung* in German) to look for. Thus, if you want to reach Heimeranplatz from the Hauptbahnhof, you look on the MVV map (printed in this

A trans-European train arriving in Munich's Hauptbahnhof (Main Train Station) in 1897 was a big event. Today the city's multi-tiered modern transit system makes getting there and back a routine undertaking and the best way to enjoy Munich's many beer gardens.

book) and find that two U-bahn lines serve Heimeranplatz, U-4 and U-5. Either will take you there. However, to make certain you head in the right direction you would take U-4 toward Westend Str. (last stop in the same direction you're headed) or U-5 toward Laimer Platz (last stop on the U-5 line). The last-stop-indicates-direction formula works for every other MVV mode of travel. Occasionally, major intermediate stops are also used to indicate direction — such as "Richtung (direction) Marienplatz" or often you'll read "Richtung Hauptbahnhof". In suburban areas you will often see "Innenstadt" to indicate the direction of travel is toward the city center (Hauptbahnhof).

Since most U- and S-bahn stations are



at major crossroads throughout the city, it isn't unusual to find three or four different exits to choose from. The maps in this book try to anticipate the need to exit the station at the right spot. When a particular exit is required, it is highlighted.

Tageskarten - Single and Gruppen

The folks who run the MVV system (a provider company MVG runs the U-Bahns, buses and trams; Deutsche Bahn runs the S-bahns.) seem to never rest until they've refined and revamped the fare structure to accommodate the greatest number of travelers with the best deal possible. This has resulted in the valued and venerable Tageskarte or "day ticket", split into a single and group version called, predictably, the Single-Tageskarte and the Gruppen-Tageskarte (formerly "Partner-Tageskarte").

If you're traveling alone or in a group with each member minding his own budget, then the Single-Tageskarte is the one for you. This entitles the holder to travel any mode of conveyance MVV has to offer (U-bahn, S-bahn, Tram, Bus) from the time the ticket is validated to 6 a.m. the next morning. You can buy a ticket for the inner zone, or the expanded, two-zone "Munich XXL" (we recommend this one) or even the entire network. Current prices for the Single-Tageskarte are €6.20 for the limited inner zone, €8.30 for the XXL zone, or €12.00 for the entire network.

Almost all of the beer gardens and beer halls in this book are within the two inner zones, white and green on the map, that MVV's marketing folks call "Munich XXL." Only those beer gardens listed as day trips are beyond the zone (except Dachau and Ayingerbräu, which are just inside the XXL zone). Thus, in most cases the €8.30 single or the €14.80 gruppen Tageskarte will be sufficient. With these

tickets you can travel most everywhere in Munich, take all four modes of transportation, make as many stops as desired, travel the entire morning, evening, and into the next morning, for a lot less than the cost of a half-mile taxi ride.

With the Gruppen-Tageskarte, the time and zone restrictions remain the same, but the number covered by the ticket is significantly expanded. This group ticket covers up to five adults (related or not) traveling together. Two children ages 6-14 count as one adult, so theoretically 10 kids can travel on one Gruppen-Tageskarte. Thus, you and a friend, or a spouse and your six kids, or somebody's kids, can ride the roads and rails all day long for around the cost of a couple of beers where you're headed. Current price of the Gruppen-Tageskarte is €11.70 for the inner zone (Innenraum), €14.80 for the first two zones (München XXL) and €22.80 for the entire network (Gesamtnetz).

MVV now sells a 3-day Tageskarte at a similar savings for those who plan to be in town for a long weekend. However, the 3-day pass is only good for the inner zone (Innenraum) and not the entire network. It currently runs €15.50 for the single and €27.10 for the gruppen.

IsarCard

(weekly, monthly and IsarCard60)

Worth mentioning for those who are planning an extended stay in Munich is the IsarCard. This now comes in several versions: a monthly pass, and a weekly pass. The IsarCard is both a weekly and/or a monthly pass, but if you're in need of a month, then go with the IsarCard version called the IsarCard9Uhr. If it's a week, then the IsarCard is the one for you.

The IsarCard9Uhr, is a monthly pass only, but a real bargain. The primary

sacrifice one must make for incredible savings with this pass is this: the IsarCard9Uhr is not good until after 9 a.m. on work days, but good anytime on weekends and holidays. So, in exchange for starting your daily trek an hour or so later and thereby not contributing to rush-hour traffic, you can save a lot on travel with the IsarCard9Uhr. We love this ticket because it covers an entire calendar month.

The cost of an IsarCard9Uhr for the first two zones (Munich XXL) is €55.80, a pretty good deal for an entire month of travel. The monthly pass is good from day you buy it to the next calendar month, and up to 12 noon on the following day. So, if you buy it on the 11th of the month, it will be good until the 11th of next month to 12 p.m.

If you are looking for a 7-day pass, then the IsarCard weekly pass is best. The Weekly Pass is valid for seven consecutive days. In addition, it is valid beyond the last day of validity until 12 noon of the following day. Example: if you purchase your Weekly Pass on a Wednesday, your Pass will be valid until 12 noon on Wednesday of the following week. The weekly IsarCard costs €32.70 for the first eight rings (Munich XXL equivalent) of the MVV network.

Tip for those 60 or older: special discounted IsarCard60 are also available, but are monthly only passes.

It's hard to imagine any better transportation bargain than the Tageskarte in either form, or even variations of the IsarCard if your circumstances permit. These passes can be bought through vending machines at most stations or ticket counters. They are also available at reception desks in many hotels, tourist bureaus and city information offices, and a number of Munich's shops and department stores.

The tickets are good as soon as validated in one of the blue time-and-date clock machines (they have a large "E" on their face) at the entrance to U- and S-bahn tracks, and at bus and tram stops. The IsarCards do not require validation, since they already have their month or week of validity stamped on them.

Once you've validated a ticket and are on board, you may be surprised that nobody wants to check it. The honor system is in force in Germany and is seldom violated. Although verification is infrequent, it does happen.

By our reckoning — very unscientific, but infallible nevertheless — you will be checked on average about 10 percent of the time. When a "kontrol" is made, those who can't produce a validated ticket face a stiff on-the-spot € 40 fine and a lot of embarrassment in a crowded car filled with paying customers. Buy the Tageskarte or IsarCard, stamp it, and forget about it.

About the Maps in the Seventh Edition

The maps in this book are hand drawn, from the perspective of someone actually on the street, walking the route. They're the end product of more than a few wrong turns and false starts. By design, they're not to scale nor exact in every detail of every nearby street. We've tried to eliminate superfluous information to make the maps practical and easy to follow, including a number of landmarks seen only from the ground. Each map represents the easiest

way to get to a particular Munich beer garden or beer hall, devoid of excess detail that detracts from clear understanding. The maps reflect many changes since the previous edition, including a complete renumbering of the bus system and some redesignating of the U- and S-Bahn lines. We follow these maps ourselves when we revise each edition of The BDG2M because we know that if they don't work for us, they won't work for you.

Getting There: Line by Line at a Glance

Primary public transportation stops are listed below, with secondary travel modes to individual beer gardens. Refer to MVV system map on inside back cover and next two pages for a map with cross-referenced beer gardens and U- and S-Bahn stops.

1. Hauptbahnhof:

Park Cafe - walk

Augustiner Keller - Tram 17 to Hopfenstr.

Zur Schweige - Tram 17 to Schloß Nymphenburg

Fasanerie - Tram 17 to Amalienburg Str.

Zur Geyerwally - Tram 20/21 to Olympiapark West

Bräustüberl Tegernsee - Track 33/34 (at 10' after the hour) to Tegernsee

Augustiner Bräu (Salzburg) - 2-hr. train to Salzburg, Austria

2. Karlsplatz:

Augustiner Großgaststätte - walk

3. Marienplatz:

Donisl/Andechser am Dom - walk

Weisses Bräuhaus - walk

Hofbräuhaus - walk

Viktualienmarkt/Der Pschorr - walk

Siebenbrunn - Bus 52 to Tierpark

4. Isar Tor:

Bier-und-Oktoberfest Museum - walk

5. Sendlinger Tor:

Altes Hackerhaus - walk

6. Hackerbrücke:

Augustiner Bräustuben - walk

U-Bahn 1:

7. *Löwenbräu Keller* - Stiglmaier Platz

8. *Taxisgarten* - Gern

U-Bahn 2:

9. *Franziskaner Garten* - Trudering; Bus 192 Vogesen Str.

10. *Harlachinger Einkehr* - Silberhorn; Tram 15 or 25 to Tiroler Platz

10. *Menterschaige* - Silberhorn; Tram 15 or 25 to Menterschaige

10. *Paulaner Keller* - Silberhorn; Tram 15/25 to Ostfriedhof

U-Bahn 3:

11. *Flaucher* - Brudermühle Str; Bus 54 to Schäftlarn St.

12. *Hinterbrühl* - Thalkirchen; Bus 135 to Hinterbrühl

12. *Mangostin* - Thalkirchen

U-Bahn 4:

13. *Wirtshaus am Bavariapark* - (Also U-5) Schwanthalerhöhe

14. *Am Hopfengarten* - (Also U-5) Heimeranplatz; Bus 63 to Siegenburger Str.

15. *Hofbräu Keller* - Max-Weber Platz

U-Bahn 5:

16. *Michaeligarten* - Michaelibad; Bus 195 to Heinrich-Wieland Str.

17. *Leiberheim* - Neuperlach Zentrum; Bus 55 to Waldperlach

18. *Am Rosengarten* - (also via U-4) Westend Str.; Tram 18 to Stegener Weg

U-Bahn 6:

19. *Max-Emanuel Brauerei* - Universität

20. *Englischer Garten (Osterwald, Chinesischer Turm, Hirschau, Seehaus)* - Münchner Freiheit

21. *Aumeister* - Studentenstadt

21. *Sankt Emmerams Mühle* - Studentenstadt; Bus 50 to Sankt Emmerams

22. *Paulaner Bräuhaus* - (also U-3) Goetheplatz

S-Bahn 1:

23. *Hirschgarten* - Laim

24. *Oberschleißheim* - Oberschleißheim

25. *Weihenstephan/Plantage* - Freising; Bus 638; Bus 621 (Plantage)

26. *Airbräu* - Flughafen (in Airport Center)

S-Bahn 2:

27. *Insel Mühle* - Allach; Buses 160 or 165 to Friedhof Untermenzing

28. *Dachauer Schloss Biergarten (Dachau)* - Dachau; Bus 720 or 722 to Rathaus

S-Bahn 3:

29. *Deutsche Eiche/Bienenheim* - Lochhausen

30. *Kugler Alm* - Furth

S-Bahn 6:

31. *Kraillinger Brauerei/Heide Volm/Alter Wirt* - Planegg; Bus 967 to Mitterweg

S-Bahn 7:

32. *Forschungsbrauerei* - Perlach

33. *Liebhardts (Ayingerbräu)* - Aying

34. *Spektakel* - Harras; Bus 53 to Sendlinger Kirche

34. *Waldheim* - Harras; Bus 54 to Lorettoplatz

35. *Augustiner Schützengarten* - Mittersending

36. *Waldwirtschaft Großhesselohe* - Großhesselohe

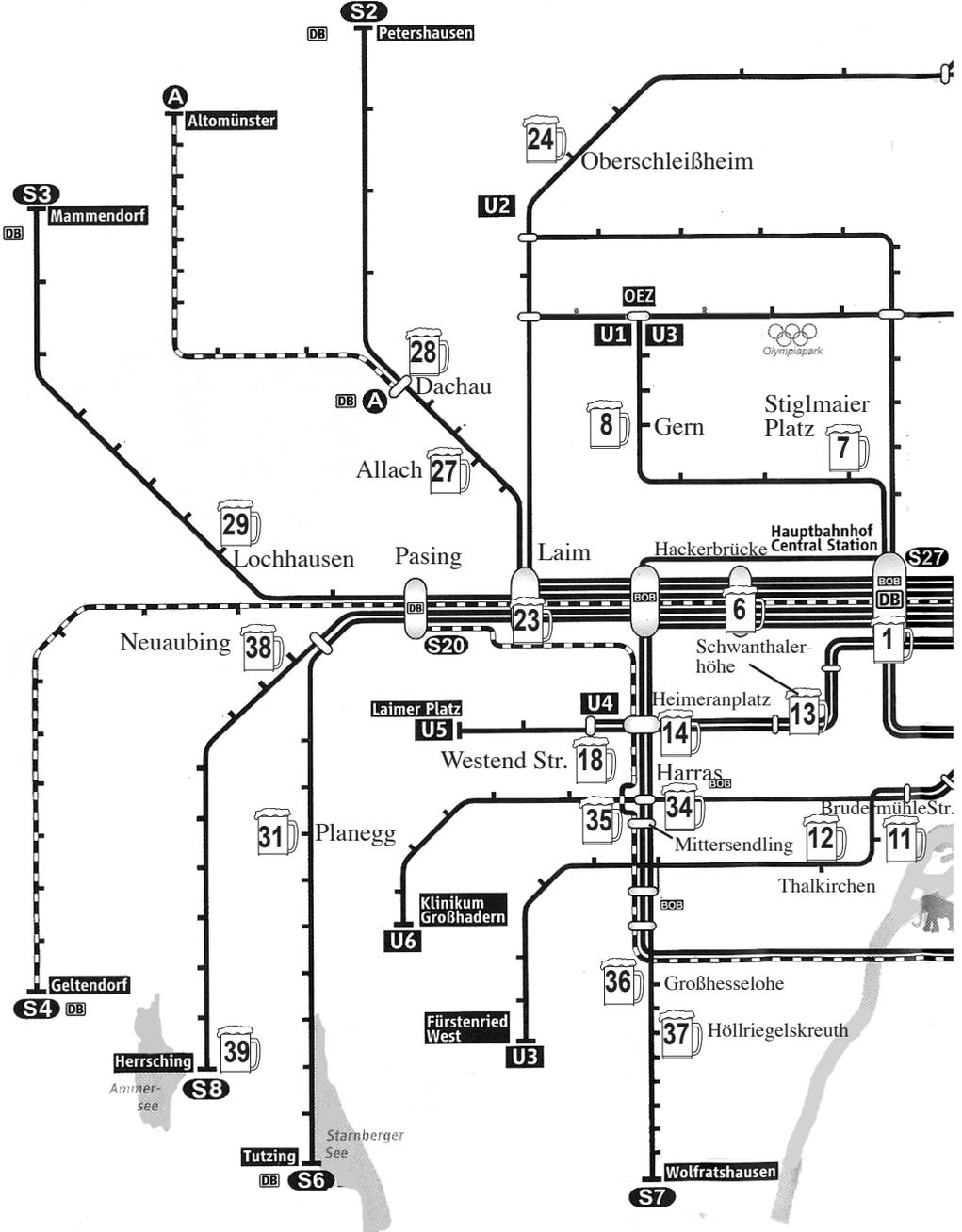
37. *Brückenwirt* - walk from Höllriegelskreuth

S-Bahn 8:

38. *Aubinger Einkehr* - Neuaubing

39. *Kloster Andechs/Seehof* - Herrsching

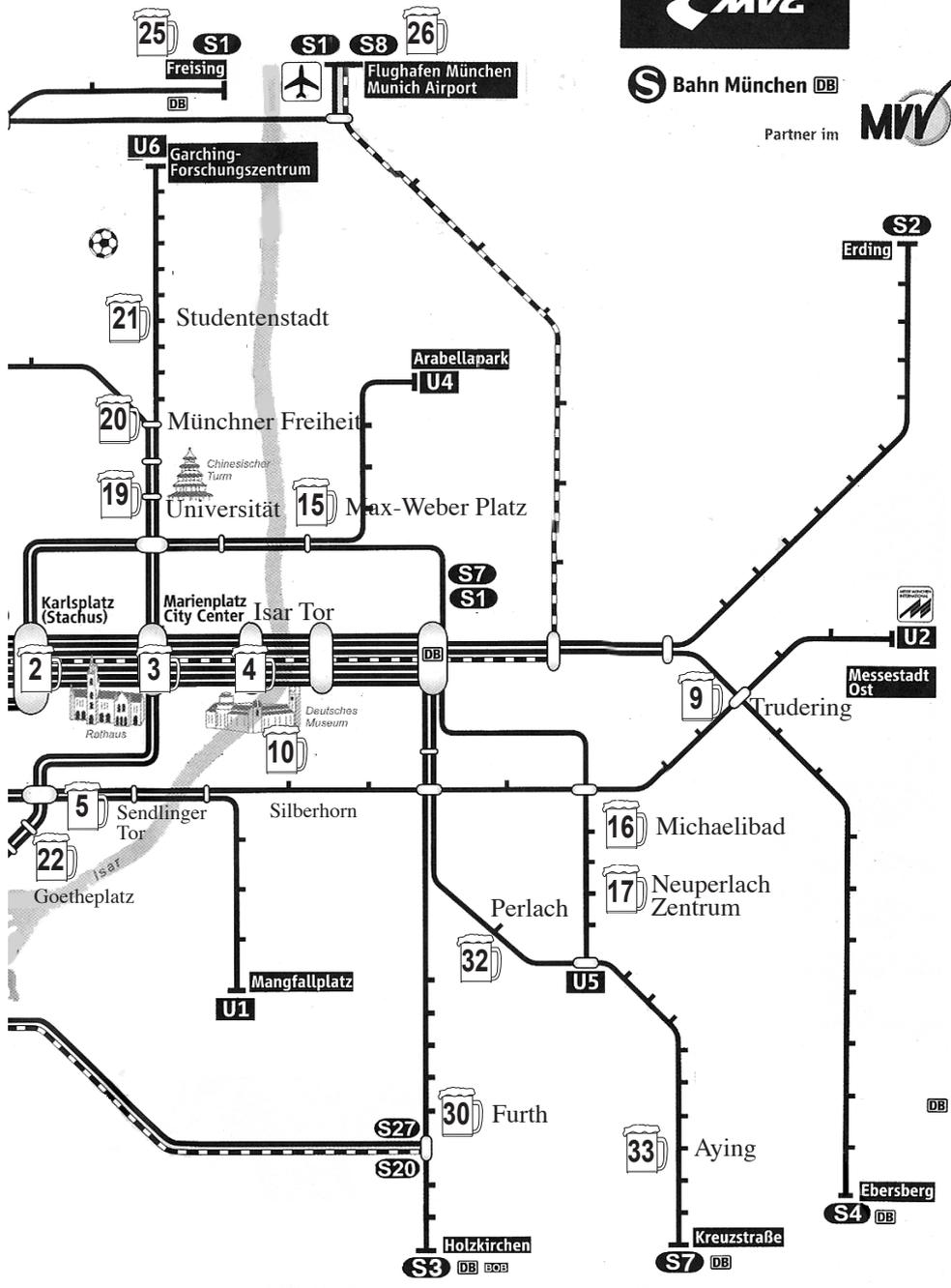
U S





S Bahn München DB

Partner im



S-Bahn Lines - Primary Stops



S-1: Freising/Flughafen München • Laim

• Hauptbahnhof • Marienplatz • Ostbahnhof

S-2: Petershausen • Laim • Hauptbahnhof • Marienplatz • Ostbahnhof • Markt Schwaben • Erding

S-3: Mammendorf • Pasing • Laim • Hauptbahnhof

• Marienplatz • Ostbahnhof • Giesing • Deisenhofen - Holzkirchen

S-4: Geltendorf - Furstenfeldbruck • Pasing • Laim • Hauptbahnhof •

Marienplatz • Ostbahnhof • Trudering • Haar • Zorneding • Ebersberg

S-6: Tutzing • Starnberg • Pasing • Donnersbergbrücke • Hauptbahnhof

• Marienplatz • Ostbahnhof • Berg am Laim • Haar • Zorneding

S-7: Wolfratshausen • Donnersbergbrücke • Hauptbahnhof

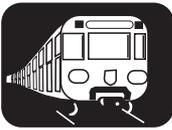
• Marienplatz • Ostbahnhof • Giesing • Perlach • Aying • Kreuzstrasse

S-8: Herrsching • Pasing • Laim • Hauptbahnhof • Marienplatz

• Ostbahnhof • Ismaning • Flughafen (Munich Airport)

S-27: Deisenhofen • Solln • Harras • Heimeranplatz • Pasing

U-Bahn Lines - Primary Stops



U-1: OEZ • Westfriedhof • Rotkreuzplatz

• Hauptbahnhof • Sendlinger Tor • Kolumbusplatz

• Mangfallplatz

U-2: Feldmoching • Dülferstraße • Hauptbahnhof

• Silberhorn Str. • Innsbrucker Ring • Messestadt Ost

U-3: Moosach • OEZ • Olympiazentrum • Münchner Freiheit • Odeon-

splatz • Marienplatz • Sendlinger Tor • Obersendling • Fürstenried West

U-4: Arabellapark • Max-Weber-Platz • Odeonsplatz • Karlsplatz (Stachus) Hauptbahnhof • Theresienwiese • Westendstraße

U-5: Laimer Pl. • Schwanthalerhöhe • Theresienwiese • Hauptbahnhof

• Karlsplatz (Stachus) • Odeonsplatz • Max-Weber-Pl. • Ostbahnhof

• Innsbrucker Ring • Neuperlach Süd

U-6: Garching-Forschungszentrum • Fröttmaning • Kieferngarten

• Münchener Freiheit • Marienplatz • Harras • Holzapfelkreuth

• Klinikum Großhadern

U-7: This is a booster line, opened in 2011, that shares lines with U-1

(Westfriedhof - Kolumbusplatz), U-2 (München Hauptbahnhof - Innsbrucker Ring) and U-5 (Innsbrucker Ring - Neuperlach Zentrum).

U-8: Booster line, opened in 2013, shares with U-2 line on most of its route, but only runs on Saturdays.

Beer Drinker's Etiquette

Maybe not manners, that would be going too far. Yet there are certain customs, traditions and standards of acceptable behavior that prevail in most Munich beer establishments. Here are a few of the more notable ones that may save the first-time visitor some unnecessary embarrassment.

Table Ownership

The notion of table ownership has been modified in Munich's crowded beer establishments. In fact, reservations are seldom taken and available seats are usually fair game, on a first-come-serve basis. Thus, new arrivals are welcome to join occupied tables where there are empty chairs by inquiring politely if the seat is "noch frei." Also, there is no

obligation to carry on conversations with new-found table partners although after a couple beers it's a golden opportunity to break the ice. Chances are they're tourists, just like you.

The Stammtisch

An exception to the above is the *Stammtisch*. Clearly marked, usually with a sign or wrought-iron work, the *Stammtisch* is reserved for regulars. By definition, you are not a regular. Every beer hall and most beer gardens have one or two of these specially reserved tables. Even established patrons will assume nothing for granted and usually knock politely on the table as if to gain permission from the other *Stammtisch* regulars before sitting down.



Etiquette for Munich's beer drinkers is heavy on fun, but light on public drunkenness. Good news is there is much latitude between the two.

If you sit at a Stammtisch by mistake (it's easy to do since it's often the only table with any available seating) you'll soon know it. Others at the table will consider it their duty to instruct you in this quaint custom. Usually they do this by treating you as though you have a social disease. If you're so unlucky to sit in a particular favorite chair of an arriving regular he may sit in your lap. Again, look for the signs or be prepared to spend the evening talking war stories from a completely new point of view.

Self-Service or Not

If no one seems to want to wait on you, and you are not broken out in some form of skin rash, see if your table has a table cloth. If none, you may be sitting at a *selbstbedienung* (self-service) table where you will be expected to fend for yourself in securing your own beer and food. The roots of this custom go back several hundred years and are usually enforced in beer gardens more than in beer halls.

It seems that during the time of King Ludwig I, Munich's brew masters decided it would be a good idea to branch out. Instead of just selling their beer at indoor *bräustuben* they beseeched the monarch to

allow them to establish outdoor gardens or *bierkellers*.

(When you see the term "keller," by the way, it usu-

ally refers to the cellar where the beer is kept cool and not where it is dispensed. Thus *bierkellers* are in reality beer gardens.) The king agreed to the idea and soon beer barons all over Munich were reaping huge profits through skyrocketing sales of their foamy product. In time, the poorer citizenry of Munich found that it was cheaper to bring their own lunch to picnic under the flourishing chestnut trees. Again, sensing a disappearing market, the beer-hall-now-garden proprietors petitioned their king to let them ban this practice that was cutting into their margins. In one of Munich's great compromises the king decreed brown-baggers would still be allowed, but only at tables without table cloths. That unwritten law exists today. Most beer gardens allow patrons to bring their own food but they must be content to sit at uncovered tables (resourceful Münchners bring their own table cloths).

In some of the more traditional beer gardens, you will be required — if opting to take the self-service route — to select your own liter glass mug from a wooden rack, wash it and then dutifully take it to the nearest *bier ausschank* to be filled. The Hirschgarten, Munich and Augustiner Bräu, Salzburg, Austria (see day trips) are examples of this still-surviving custom.

Paying the Bill and Tipping

A favorite and telling cartoon has a typical restaurant patron clutching desperately at the leg of a smug waiter with one hand, a fist full of money in the other, in a futile attempt to pay his check. Like



A sign at the Hirschgarten says it all: "Dear Guest, It's a tradition in Bavaria that all drinks in a beer garden must be bought from the Wirt. It's another tradition that in a genuine Munich beer garden, one is allowed to bring his own food or buy it from the Wirt. Please hold true to this Bavarian custom."

most caricatures, it exaggerates. But not much. For some reason, attracting the attention of a waiter in time to settle the bill invites the supreme effort. You announce your intentions by saying “zahlen, bitte.” (Check, please.) Herr Ober will invariably answer with “sofort!”, which loosely translated means “right away.” Don’t you believe it. “Sofort” sounds a lot like “go for it!” and that would be more to the point. Be patient.

If just ordering drinks, be prepared to pay when served. If ordering food along with beverages, the waiter or waitress will usually run you a tab.

Tipping is a relatively recent post-war innovation in Germany, but they learn real quick. Kellners automatically tack on a 19-22 percent “service” charge to the price of every item on the menu— beer, food, everything. The tip is now conveniently included, but unfortunately has little or no influence on the quality of the service. It’s just there, and it’s already added in when you pick up the check. Rounding up to the next Euro is customary, but some Germans will still pay the bill to the exact Eurocent without losing any sleep over it. What works for Münchners should work for you, too. An exception is taxis, where the driver expects a 10-15 percent tip.



The convenient way to handle a liter Maß of beer.

Odds and Ends

Smoking inside Munich's restaurants and beer halls is now a thing of the past. If you want to light up, you can congregate with others near the entrance or an outside patio or beer garden where it is allowed.

When ordering from the menu, make sure all in your party know what they want. If anyone falters, the waiter will skip you and come back when all minds are made up, say in a half-hour or so. Don't be afraid to point, or order by the number. They're used to it.

Ask for an English menu if it helps and don't worry about any special, higher price for foreigners. Just doesn't happen in Munich.

Those neat, liter glass mugs make great souvenirs but there are guards at the door just waiting to nab anyone trying to liberate one. You can buy them in the gift shop or at the souvenir stand.

Men, don't be shocked to find cleaning women permanently stationed in the restrooms. You'll get used to it, and they're usually more interested in reading their book. If you wash your hands and use a paper towel (and we hope you do) throw a couple 5 or 10 eurocent pieces on the plate. For women, the usual toilet fee is 30 eurocent. I don't know why it costs more.

If you know some German, try it. It's appreciated. On the same hand, don't expect everyone to know English. They won't.

If you can't meet the requirement to order a full liter of regular beer, try a *Weizen*, or wheat beer instead. This style always comes in a half-liter glass.

Above all, remember that fun is tolerated and encouraged; public drunkenness is not.

Beer

Beer. You may not know much about it, but you know what you like. And if you know Munich's beer, you already like it. There really isn't a whole lot of prior knowledge required to enjoy what's in the glass. But a couple of facts here and there add to the appreciation of Munich's best-known product and enforce its reputation as the world's premier beverage.

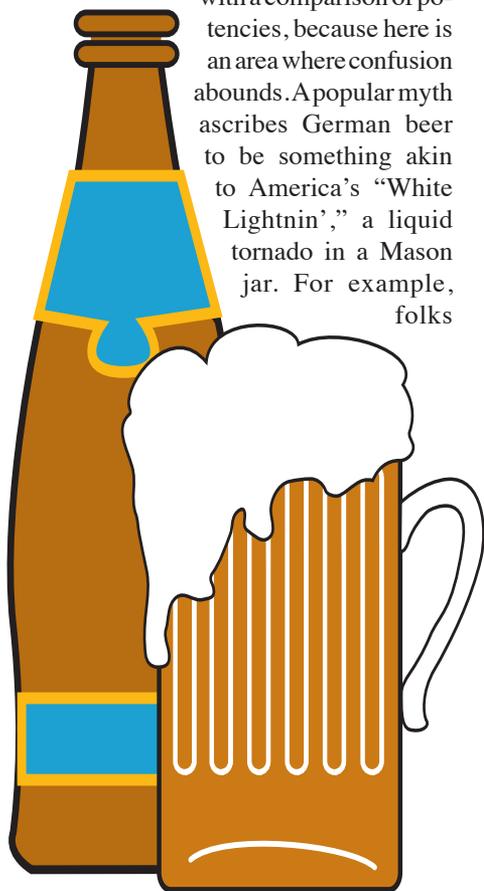
How Strong the Brew?

The short course on German beer begins with a comparison of potencies, because here is an area where confusion abounds. A popular myth ascribes German beer to be something akin to America's "White Lightnin'," a liquid tornado in a Mason jar. For example, folks

new to German beers will often estimate them to be two or three times the potency of their American, Canadian, or British liquid counterparts. The beer's heavy hops and malt content supports the illusion when a slightly bitter taste is mistaken for a higher alcohol content.

Adding to the confusion is the lack of international standards in measuring alcohol content of beers. Some countries measure alcohol by weight, others by volume. In Britain they gauge alcohol content by gravity. Thus, a "light beer" in Milwaukee would have 3.2 percent alcohol by weight (the infamous "three-two" beer of one's youth). But the same beer in Ottawa would measure 4 percent volume, and 1030 gravity in London (a number best left to brewmasters). Measuring alcohol content as a percentage of volume is the most common method, and this is what is seen on the label of most German beers. So, for purposes of comparison, alcohol contents of beers mentioned in this book are measured by volume. In the mishmash of conflicting data, it's a good yardstick to use.

Using that standard, most German brews, and 90 percent of those served in Munich, contain about 4.5-5 percent alcohol by volume, only slightly stronger than regular American and British beers ("bitters") that run around 4.4 percent. Not exactly the potent, fiery brew of popular mythology. Where the legend lingers is in the one-liter-fits-all approach to dispensing beer. In the typical Munich beer hall or beer garden, one orders a liter or nothing at all. Sometimes, in a restaurant or before 2 p.m. in the after-



noon, half-liters are served. But normally it's the full ration, and any brew would seem industrial-strength when consumed in such quantities. Interestingly, only in Munich and a few other Bavarian cities are the compulsory beer servings so large. In the rest of Germany, the normal glass of beer is 3- to 4-tenths of a liter, or 10-13 ounces.

Not that there aren't strong German brews. There are some, but they are dispensed sparingly, and usually on special occasions. The best-known of the muscle beers are bock and doppelbock. Bock beers — also known as Maibock, Märzen or Oktoberfest beer — run a higher potency level of 5-6.5 percent. The highly concentrated Doppelbocks are a German beer-drinking secret weapon. They are most popular during Starkbierzeit, the strong beer season running from mid- to late March. Doppelbock beers run 7-8 percent alcohol and should be handled with care.

Why does it taste so good?

Although some have to acquire the taste, the most discriminating beer-drinker is usually won over to German beer with the first smooth and frothy gulp. The beer is just that good. Why? Two reasons: freshness and purity. The first attribute is due to the stubbornness of most German brewers to give in to the all-too-common industrial practice of pasteurization. The process, most often employed to sanitize raw milk products, requires hyper-heating the liquid long enough to kill all the bacteria. The treated beverage can then be shipped across long distances and remain stable, making it practical for overseas markets. However, the longevity of the brew comes at a high price. "Authentic" German beers exported in this manner lose their distinctive qualities, since the

pasteurization and use of preservatives kill the flavor. Also, exposure to light further damages the brew, giving it an acrid, excessively bitter and "skunky" taste.

And why pasteurize anyway? In Germany, where even the smallest village has its own brewery, "shipping" beer usually means delivering several kegs to the gasthaus or beer garden around the corner. Product equilibrium, when demand is matched by production, lets the brewer avoid having to resort to any manufacturing slight of hand to extend shelf life. Certainly, he would rather pour the beer down the drain than do anything that might alter the taste. As if that weren't enough, the integrity of the brew is further protected by a centuries old German law.

In 1516, Bavarian Duke Wilhelm IV decreed the world's oldest food purity law, the German *Reinheitsgebot*. A careful reading of the law reveals it was primarily concerned with fixing beer prices, a nagging public issue throughout German history. Yet, one small "rider" in the original royal ruling has had its impact over the centuries. It stipulated that beer will only consist of three ingredients: hops, barley malt, and water (yeast was still a scientific mystery). Of course, in 1516, that's about all there was, so it was no radical pronouncement. But while the price of beer has continued to rise over the centuries, the three-ingredient limit has not. To this day the purity law is in force, not just in Bavaria, but in all of Germany, including the reunited east German states. No chemicals, no preservatives, no sugars that don't occur naturally, no corn syrups or other sweeteners, and no substitute grains — just the three basic ingredients. (Special beers, such as Weizen or wheat beer, are allowed to be manufactured using

alternative grains.) If there is any secret to the palate-pleasing quality of German beer, it is embodied in this ironclad law. It makes all the more impressive the ingenuity and creativity of German brewers who comply with the law and still produce distinctive, high quality beverages. It is both their trial and their salvation.

The purity law has been challenged on numerous occasions as making it almost impossible to compete in overseas markets. Thus, for export, the law has been relaxed, to the detriment of the product sold for foreign consumption. Yet, within Germany the law has been zealously guarded and each attempt to overturn it has been soundly rebuked by the German beer-drinking public.

As the beer brewing science has held fast

to its three basic ingredients, the number of its practitioners has diminished. In 1790, Munich had 60 breweries. In 1819, stiff competition reduced the number to 35. By 1865 only 15 remained. Today, the "big six" dominate the Munich brewing scene: Augustinerbräu, Hacker-Pschorrbräu, Hofbräu, Löwenbräu, Paulaner-Thomasbräu, Spatenbräu. Belgian conglomerate Interbrew (now a part of Anheuser Busch InBev) winnowed the field once more with its 2003 purchase of the combined assets of Spaten and Löwenbräu. Hacker-Pschorr has also been absorbed by Paulaner. Still, the six distinct brands remain and combined they employ some 2400 people in the production of 123 million gallons of beer annually. Smaller breweries with avid followings if not huge national distributorships include Ayingerbräu, Schneiderbräu, Forschungsbrauerei, and also Weihenstephan.

"Gimmebeer"

Ask simply for a beer in Munich and you will get a *Helles*, or pale-colored lager beer. It will have a heavy head of foam and come in a one-liter glass mug. It will have an aromatic, sweet, malty taste and be less bitter than other German beers. It will be cold, filling and thirst-quenching. Dieters take note that it will contain the equivalent of 400 calories, less than milk or most fruit juices. It will be a

The standard liter Maß of Münchner-style golden lager is the preferred brew in the city's thriving beer halls.



popular style of a particular type of beer that draws its distinctive characteristics from the way it is brewed.

In Munich or elsewhere, there are basically two categories of beer: bottom brewed and top brewed. This refers to beers where the yeast rises to the top, or settles to the bottom, during the fermentation process. Historically, the top brewing method came first. The biggest problem with this style of brewing was the instability of the beer. It would go bad quickly if it were not kept in a cold place. Thus, brewing was somewhat seasonal, with most production occurring during the winter and spring months. Then the brew was stored in cold cellars or alpine caves, in sufficient quantities to last through the hot and thirsty summer and fall months. In essence, this is how the *bierkeller* was born. The cellar was where the beer was kept; the garden where it was sold and drunk. Somehow the two have become interchangeable and a *bierkeller* in Munich is likely a beer garden whether or not there is a cellar on the premises. Shade-bearing chestnut trees were added to keep the cellar that much cooler and the tradition has stuck.

While the beer was stored for long periods in a cold environment, observers noted that after the yeast settled to the bottom the brew would keep indefinitely. Eventually a method was devised in Pilsen (today Czech Republic) and Vienna to brew the beer from the beginning with the yeast on the bottom. Pilsener and Lager (from the German word *Lager*, to store) beers were developed in this way and today they dominate the German (and majority of the European) beer market.

A good lager beer is stored for one to three months while it matures. The lager-

ing is carried out at about 32-36 degrees Fahrenheit. The result is a clean-tasting, golden colored, thirst-quenching brew that abounds in Germany and in most beer-drinking countries around the globe. It's the most popular of all brews and the one you'll get if you simply ask for a beer anywhere in Munich.

A Spectrum of Beers

Among the bottom-brewed Munich beers in evidence, besides the Helles variety served everywhere, are the Pilsener, Dunkeles, Bock, Doppelbock, and so-called Diät Pils and Leicht beers.

Pilsener

The Pilsener, or "Pils," is a type of lager that is similar in color and texture to the helles style, but slightly more bitter due to the higher amount of hops used for flavoring. Pils is by far the most popular beer in central and northern Germany. In Munich it is less frequently served and is primarily found in special "Pilsbars" that often resemble small, corner neighborhood pubs. The secret of a proper Pils, always with its distinctive whipped-cream head and served in a thin-stemmed wide-mouthed glass, is the time it takes to pour it. The process consists of filling a glass with 90 percent foam and then waiting patiently for the suds to turn to golden beer. Then more foam is poured in, followed by more waiting. Finally, when ready, the beer is served with a small circular paper doily laced around the base. German Pils lovers will tell you it takes a full seven minutes to pour one properly. It's one reason first-time Pils drinkers are certain the bartending crew has gone on break and totally forgotten their order. Pilseners run about 5 percent alcohol by volume. Although Pils is king of beers in other German regions, Münchner-style-beer lovers

who venture forth can still have their *helles* and drink it too by ordering an “export.” Unfortunately, export in this case has nothing to do with it being available outside the country, but it is essentially the same beer served in Munich.

Dunkeles (dark Münchner)

Dunkeles, or “dark” beer, also comes served in a one-liter glass mug and is a function of taste. It is still basically a lager, bottom-brewed beer, but with a higher concentration of malt. The burnt malt used in the brewing process gives it its dark brown color (it resembles a cola soft drink). Outside the city, it is often referred to as a Münchner. Despite its heavy color, it is relatively weak, running around 4.3 percent alcohol.

Bock Beer

Outside of Germany, “bock” is a term often mistakenly used to refer to any and all dark beers, such as the Münchner style mentioned above. Within the country, especially in Munich, it is the general term for a strong beer, usually pale in color like a *helles* (there is a dark variety as well), that runs around 6-7 percent alcohol. The name is derived from its city of origin, Einbeck, in Lower Saxony. Since “bock” means billy-goat in German, it is commonly associated in commercial advertising with the symbol of the goat, and the astrological sign of Capricorn. Bock beer is a staple brew during those special highly celebrated festive occasions, such as the March Starkbierzeit and the fall Oktoberfest. Bock beer is strong. Doppelbock is stronger still.

Doppelbock

High-calibered and truly potent, doppelbock beer is the most formidable of Munich’s beer arsenal. Approaching a barley wine in its consistency and punch, doppelbock was first brewed by the Paul-

aner brewery and marketed as its world-famous Salvator brand. The -ator suffix has been adopted by every super-strength beer in Munich (see section on Paulaner Keller). Doppelbock is the liquid fuel for the city’s strong beer craziness days. The high alcohol content — a minimum of 7.5 percent and usually more — dominates the taste of this brew. The strongest of the strain is *eisbock*, alluding to the method used in concentrating the alcohol. The beer is reduced in temperature to below freezing. Since alcohol freezes at a lower temperature than water, the liquid that is siphoned off is much higher in alcohol than occurs naturally during the fermentation process. The synthetically high 13 percent alcohol content of *eisbock* puts it in a league with distilled spirits. A shot of *schnaps* will do essentially the same job.

Diät Pils (Pronounced 'Dee-Ate')

This is a low-salt and low-carbohydrate beer for diabetics. It has little to do with weight reduction. The 6 percent alcohol content of Diät Pils makes it higher in both potency and calories than regular Pils.

Leicht Beers

Taking the lead from marketing successes in fitness-conscious America, several Munich breweries have begun producing *leicht* or “light” versions of their most popular *helles* beers. Paulaner, Spaten, and Ayinger currently market reduced-alcohol (about 3.5 percent) beers that retain most of the taste but “40 percent less calories and alcohol” than their regular beers. The lower-octane brews are catching on quickly, and the trend will likely lead to all the city’s major breweries following suit. Most Munich breweries now sell a still-taste-worthy nonalcoholic (0.5 percent or less) beer that can be drunk as is or mixed with a regular

beer as a “spacer” to help deal with the high-volume tendency of Munich’s beer-dispensing industry. Weihenstephan, for example, has recently introduced a non-alc beer that’s especially tasty.

Top-brewed beers in Munich come in three types, Alt, Kölsch, and Weizen.

Alt

Alt is the German answer to British ale. The name refers to the old-style brewing practice that gives this beer a bitter, hop-accentuated taste. Copper colored and far less carbonated than common lagers, alt, an ale, is not nearly as popular in Munich as it is up north. This brew is an unusual style for Bavaria that appeals to a small but devoted following among the city’s beer drinkers. The beer is generally only slightly weaker than lagers, with about a 4.5-5 percent alcohol content.

Kölsch

Kölsch is a Munich import. The characteristic beer of Cologne (Köln in German) from which it derives its name, Kölsch is a lightly carbonated, almost flat, beer that is extremely pale in color. The beer usually runs about 4.6 percent alcohol, and has a mild, lactic taste.

Weizen, Weiss

Weizen, or wheat, beer is the most popular non-lager beer in Munich, probably in Germany. Its popularity worldwide has

skyrocketed in recent years, particularly in America, where the ale-centric craft brewing industry has adopted wheat beers as its most persistent model of German brewing. Weizen, often called *Weiss* (white) beer, is a favorite on hot days when it is consumed with a slice of lemon in its special half-liter, tall, vase-shaped glass.

The amber-colored beer is highly carbonated and its wheat base gives it a light, dry quality that makes it especially popular as a summer refreshment. Its potency varies and can sometimes sneak up on the unsuspecting beer drinker. When Weizen beer is mixed half-and-half with lemon-lime soda, it’s called *Russisches* and is available at a few of Munich’s most populated beer gardens (Chinesischer Turm and Leiberheim, for example).

This 1890s *Kellnerin* duo knew how to deliver when it came to keeping a steady stream of Hofbräuhaus customers fully supplied with one of Munich’s most venerable lager beers.



Munich's 'Big Six'

The “Big Six” is technically more like the “Big Four.” In 1997, Spaten and Löwenbräu merged into one. Belgian brewing giant InBev (formerly Interbrew) swallowed the dual entity in 2003. Along the way, Paulaner bought Hacker-Pschorr Bräu, which itself had been the result of a 1984 merger and hyphenation of two of Munich’s best-known beers. Today, Schörghuber Group and Dutch Heineken own the Paulaner and Hacker-Pschorr brands. OK, that’s out of the way, because you would hardly know anything had changed at all among Munich’s six largest breweries.

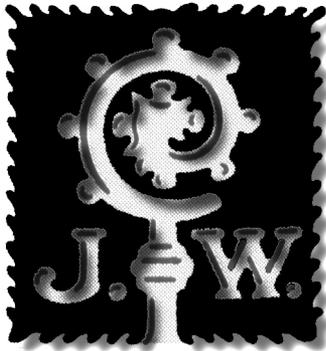
And that’s just the way new ownership appears to want it. Economies of scale notwithstanding, the mergers and consolidation will certainly add to the corporate bottom line when it comes to associated costs of advertising, distribution, bottling, and even brewing. But most if not all of these corporate transitions are invisible to the consumer, and when you come to Munich and hoist a Maß, that’s you. You won’t taste the changes. So, we’ll continue to talk about the Big Six: Augustiner, Hofbräu, Paulaner, Hacker-Pschorr, Löwenbräu, and Spaten. They still employ some 2,400 people and brew more than 123 million gallons of beer each year. They’re so closely intertwined with the history of this town, their stories — which haven’t been co-opted by consolidation — are a chronicle of Munich itself.

Augustiner-Bräu

(Augustiner-Bräu Wagner KG)
Landsberger Str. 35
80339 München
Tel: (089) 519940
Fax: (089) 51994111

Augustiner-Bräu got its start like most Munich beers with the same folks who brought you early morning prayers, vows of silence, and selective abstinence. The Augustiner Brothers — not a traveling highwire act — were monks with time on their hands. Busy abstaining from life’s more hedonistic temptations, the brothers still had time to quaff a few mugs of suds, once they figured out how to make it.

And break the code they did, because



as early as 1328, there is evidence beer was being brewed in the then-cloistered edifice in the Marienplatz where Augustiner Großgaststätte serves Augustiner Edelstoff to this day. The medieval startup had a close call when, that same year, a major

fire destroyed fully a third of Munich, but thankfully spared the brothers' brewing works, making Augustiner one of the city's oldest surviving breweries. In 1803 secularization took the brewery out of the hands of the monks and gave it to the state, but the name still remained. The newly privatized brewery moved to

a new location in 1817 and in 1829 was purchased by Anton and Therese Wagner, where it remains in their family to this day. The brewery moved again to its current location on Landsberger Straße and was heavily damaged during bombing raids of World War II. Completely rebuilt, the building is a protected historical monument today. Augustiner is renowned as the purveyor of Munich's best beer and its

secret may lie nearly 700 feet underground where the brewery draws its water from its own private well. Especially pure and sweet, the water used to make Augustiner beer is at least one reason the beer is so good. The *Reinheitsgebot* is another, but in the case of Augustiner and the other major Munich brands, there is truth to the saying that "there is no such thing as a bad Munich beer."

Hofbräu

(Staatliches Hofbräuhaus in München)
Postfach 81 808
81829 München
Tel: 089/92-105-0
Fax: 089/90-64-26

Everybody knows of the "Haus", but without "Hofbräu" the beer, the Hofbräuhaus would probably be just another walk-up in the middle of Munich. While Augustiner has its religious roots and Hacker-Pschorr its commercial beginnings, Hofbräu has a royal connection. It began with a Duke, Wilhelm V, who founded the Hofbräuhaus and brewery in 1589. The duke wasn't really interested in expansion, only wanting to produce enough for local consumption — a few brewskies for the royal court after a hard day of deer hunting and peasant baiting. And even then, it was to replace the continuing and expensive importation of strong Einbeck beer from Hannover that had proved effective in keeping his royal retinue happy. They remained contented and loyal with the locally brewed variety under their belt, but never quite forgot that



wonderful Einbeck beer of yore. So, Hofbräu gave fermented birth to the first "Einbock" strong beer in 1614 and maintained sole production rights for some 200 years. It's popularly called "Maibock" today because it is brewed and sold beginning the month of May. The *Königliches* (royal) brewery became a

state-run operation in 1939, but the logo — with the HB adorned by a crown — still alludes to its regal 16th century beginnings. The brewery had been moved to Innere Wiener Straße (site of today's Hofbräu Keller) in 1896 and later relocated to its current location in Riem. HB brews more than a dozen beer styles, including the popular helles, dunkles, weizen and several low- and non-alcohol beers. HB also produces its seasonal beers, including Maibock, Oktoberfest and Weihnachtsfest (a special Christmas brew). In recent times, HB has expanded in the U.S. with a number of ersatz Hofbräuhaus replicas in places like Pittsburgh, Chicago, Las Vegas, Cleveland, Miami and Columbus (Ohio).

Hacker-Pschorr Bräu

(Hacker-Pschorr Bräu GmbH)
Hoch Str. 75
81541 München
Tel: (089) 51060
Fax: (089) 5106333



Consolidation marches on, and now the Schörghuber Group and Dutch Heineken have bought up the consolidated Paulaner and Hacker-Pschorr Bräu brands, although you won't know it when you taste the brew. Thus far, the brewing processes remain independent and we aren't looking for a Paulaner-Hacker-Pschorr Bräu any time soon.

The first merger — several decades ago when Hackerbräu and Pschorrbräu consolidated into one — was actually a reenactment of the early history of both brands. The two breweries were actually one and the same in the early 1800s, under the banner of Joseph Pschorr, once considered the king of Munich's brewers. Pschorr's sons later went their separate ways and divided the brewing business into Pschorr and Hacker wings. The Hacker history actually predated Pschorr. That side of the brewing family reaches all the way back to the 14th century. When Joseph Pschorr married into the family in 1793 (see write-up on Altes Hackerhaus) the ambitious and energetic Joseph put the entire family business at the very center of Munich's entrepreneurial map and by 1820 it was considered the premier suds purveyor among Munich's 50 or so brewing houses. Pschorr passed along a veritable brewing empire to his sons Georg and Matthias in 1834. Georg headed Pschorr; Matthias took Hacker. Both did well and both brews prospered.

The two brothers developed what was

by most accounts a "friendly competition" between their two businesses. Since Munich was more than happy to make room for both quality brands, this may have well been an affordable luxury.

Eventually, Matthias Pschorr took Hacker public in 1881, sold its stock, and remained on the board of directors. He died in 1900 without ever marrying and left no heirs.

Pschorrbräu remained a family enterprise for four generations, and only became a public company in 1922. Of course, the family influence and control remained in both companies.

This was never more apparent than in 1944 when, after a bombing raid shut down Pschorr's brewing works, Hacker allowed the Pschorr family to brew twice a week in its still functioning plant. Blood runs thicker than beer, in a case like that. It was certainly a harbinger of what was to come. The cooperation in hard times led to the two breweries pooling their resources even while business was good.

In 1972, the two companies merged as Hacker-Pschorr Bräu. And a few years ago Paulaner bought the combined brand. Now they're further consolidated under Schörghuber and Heineken.

Hacker-Pschorr stands alone as one of Munich's six brands still using wooden kegs in selected pubs and restaurants. (Such a beer restaurant is Der Pschorr at the edge of Viktualienmarkt.) The wood containers add a richness to the brew, even after it leaves the brewery. Hacker-Pschorr was also one of the first to begin brewing a light (as in lower calorie and alcohol) *Weizen* or wheat beer.

Löwenbräu

(Löwenbräu AG & Co)
Nymphenburger Str. 7
80335 München
Tel: (089) 52000
Fax: (089) 5200412



At last, a German beer you've heard of. It's good ol' Löwenbräu, that pseudo-German beer that Miller Brewing Company produced under license in the U.S. for decades. The good news is that the Germans have confiscated that license and taken it back. Now when you pick up a six pack, it really will be imported. Maybe next time you should ask for "Ler-vin-broi" because that's the way it's pronounced in Munich. And guess what, it's a good beer — and what Munich beer isn't? — but it's hardly considered to be the cream of the keg by everyday Münchners. The biggest news of all, though, is that Löwenbräu merged with Spaten a few years ago, and in 2003 the Belgian brewing giant InBev (formerly Interbrew) picked up the assets of both companies. Thankfully, the new owners have enough sense not to mess up a good thing. They still leave the brewing of both brands to those German brew masters who know best. Lift a glass of Löwenbräu (or Spaten for that matter) and you won't know the front office has shifted from lederhosen to lace.

New ownership aside, no one can take away this beer's long history. The house at 17 Löwengrube Straße was brewing beer as early as 1324, the first documented connection with the name Löwenbräu. And a pub "Zur Löwen" was serving up brews by 1383. Ursula Lange, a widow of an early Löwenbräu brewer, had Daniel in the Lion's Den painted on her brewery

building just after the 30 Years War. Another woman, Maria Theresia Gege became the first known female brew master (Löwenbräuin) working for Löwenbräu in 1747. In 1818, the brewery was given a major boost when Georg Brey, a renowned Munich brewer, took over the reins of Löwenbräu. He built the

brand into what it is today, ubiquitous in every way and an excellent mug of beer, even by Munich's high standards. The key to it all was Brey's decision to move the brewery to its current location on Nymphenburger Straße in 1883. With room to grow and prosper, the company and its product expanded rapidly, eventually overcoming stalwarts like Pschorrbräu and Hackerbräu, at least in terms of customer base. It figured that Löwenbräu would be the one to tap the foreign and overseas markets. The first bottles crossed the Bavarian border around the mid-1800s and by 1900 Americans were enjoying their first imported taste of the "Lion's Brew." Löwenbräu survived heavy bombardment during World War II and rose from the ashes to brew again at the Nymphenburger site. The postwar period ushered in a flourishing export business. Internationally, Löwenbräu is the best-known brand of German beer, with Becks a close second. No matter where you buy your next bottle of Löwenbräu — at the beer garden on Nymphenburger Straße or your local Winn-Dixie back home — expect the real thing. If you're young enough, a license may still be needed to buy it, but there is some satisfaction knowing that a license is no longer being issued to brew it.

Paulanerbräu

(Paulaner-Salvator-Thomasbräu AG)
Hoch Straße 75
81541 München
Tel: (089) 480050
Fax: (089) 48005409



Certainly a contender for best-tasting beer in Munich is Paulaner. Although a popular brew, Paulanerbräu is often mistaken as three different breweries: Paulaner, Thomasbräu, and Salvator. (Read about "Salvator Starkbier" and the interesting way it got its name in the chapter on Paulaner Keller.) Now you can add Hacker-Pschorr Bräu to the confusion, since Paulaner has taken over control of that brewery and technically the whole enchilada is owned by Schörghuber Group and Dutch Heineken.

But let's keep it simple. Suffice to say that Paulaner, through its Salvator brand, is the premier supplier of one of the world's strongest beers. Paulaner the drink-it-every-day typical Münchner lager, however, is much less potent and very good tasting. They also brew a wheat beer, light, dark and unfiltered and an alcohol-free beer under the Paulaner name. All of it is excellent beer, thanks to several centuries worth of brewing experience.

Paulaner's story, like other Munich breweries, has its beginnings rooted in local lore. In fact, in a city where it sometimes seems more impressive to have been first several centuries ago than first today, Paulaner weighs in with a reputation for brewing the first beer in the Neudeck monastery in 1629. The stronger "Salvator" beers arrived a couple of decades later.

The brewing business really took off after secularization and in the case of Paulanerbräu privatization in 1806. An early pioneer in the Munich brewing arts was a Paulaner master named Franz Xavier Zacherl. He was the one who introduced steam-powered production and fashioned

large cooling cellars to house vast quantities of brew.

Following Zacherl's era, the Paulaner brewery incorporated as a publicly owned company in 1886 and in 1899 became known formally as the Aktiengesellschaft Paulanerbräu (zum Salvator Keller). That just about covered it all until Thomasbräu was added to the name (what's another hyphen among friends?) after merging with a smaller brewery in 1928.

The historical footnote Thomasbräu added to the company's history is worth noting. In 1895 the Thomas Brothers produced a light-colored pilsener in what is today the Paulaner Bräuhaus which would become the first Munich-style lager that is served everywhere in Munich today. And that is a major feat that should certainly be remembered by beer drinkers everywhere. Today, Paulaner-Salvator-Thomasbräu is the largest brewery in Bavaria and one of the most modern. The main brewing plant sits across the road from the inviting Paulaner Keller on the "Nockherberg" hill in Munich's "Au" section. This is home to the annual Starkbier celebration which ranks as one of the city's favorites. The March festival usually marks the first entry on the city's beer-drinking calendar.

Spatenbräu

(Spaten-Franziskaner-Bräu GmbH)
Mars Str. 48
80335 München
Tel: (089) 51220
Fax: (089) 5122401

Blue-collar brewing, that's what Spatenbräu personifies. Although they merged with Löwenbräu and were then absorbed by Interbrew, they're still one of Munich's Big Six brands, for sure. But ask a Münchner to name all six and they'll get five right and then stumble on Spaten. It's not Spatenbräu's fault. They brew a great beer and have been doing so for — you guessed it — a few hundred years. It's just that someone had to be first, and, well, someone had to be Spaten. They're the one you root for, and an underdog if you could consider one of the largest breweries in the world's beer-making capital anything close to an underachiever.

Their pedigree is without question because Spaten is associated with perhaps the most famous brewing family Munich has ever produced: Gabriel Sedlmayr and his sons Josef and Gabriel II. The Spaten name goes back much further than the Sedlmayrs, to 1397 when records showed the existence of a brewery owned by a Herr Spaeth who was busy producing his Oberspathbräu. The name was modified slightly into the Spaten that exists today. However, the name didn't ensure its fame. That required Gabriel Sedlmayr who beginning in 1807 took it from a run-down brewery that was ranked a lowly 52 on the Munich brewing pecking-order list (amazingly Münchners actually kept track of



those things) and built it into the city's third-largest brand (behind Hacker and Pschorr) by the time of his death in 1839. Sedlmayr's sons Gabriel II and Josef built a new facility in the spot where it exists today on Mars Straße. Josef then set off on his own and bought Leistbräu and later the

Franziskaner breweries.

Much like the Pschorr brothers, the Sedlmayrs were also able to prosper and expand in a business environment of peaceful coexistence. Josef made local beer history when he introduced the first amber-colored Märzen-style beer in the Schottenhamel tent at the 1872 Oktoberfest. Thus, Oktoberfest beer was born. Gabriel was also busy making his mark. His work is one reason Spaten is associated with the science of beer and brewing. In perhaps his most famous innovation, Gabriel developed a cooling process that aided the bottom-fermentation method that distinguishes lagers from ales and gives Munich beer its distinctive taste and flavor. In 1876 he built the first German brewery that incorporated a vaporization system. After World War I, the two Sedlmayr Brothers combined their massive brewing houses under one corporate roof. Finally, in 1972, the transformation was complete when the Spaten brewery was incorporated as a publicly owned, family-run business. Maybe least known of the Big Six, but certainly no less appreciated than any one of the city's fine beers, Spaten continues to brew its share of Munich's liquid gold.

Flughafen (Munich Airport)

Exiting customs, you'll find Airbräu in the open Airport Center area, between terminals 1 and 2, just before you reach the entrance to the S-Bahn station. Look for the MAC signs. Arriving from S-Bahn 1, take the escalator up to the MAC and find Airbräu on your left.

Fresh off the plane and fresh out of the Keg: Airbräu brewery, restaurant and beer garden offer something for every visitor arriving in Munich, including house-brewed beers, a full Bavarian menu and even breakfast and a Sunday brunch.

**Address ...**

Airbräu
Munich Airport Center
Hans-Josef-Strauss Int. Airport

Phone/FAX ...

(089) 975-93001
FAX (089) 975-93007

Hours ...

8 a.m. to 1 a.m.

Beer ...

Airbräu

Seating ...

600 Beer Garden; 50 Restaurant
350 in "Tenne" Banquet Room

Sounds like ...

'AIR-Broi'

Web presence ...

www.airbraeu.de

Rating ...

3-1/2 Beers



Airbräu

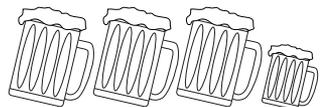
When it comes to Munich beer establishments, we only ask three things: They're convenient, they're good, and, well, they're cheap. We'll usually settle for two out of three, but we get the entire menu when it comes to Airbräu, smack dab in the middle of Munich's airport, Franz-Josef-Strauss International. That last virtue — cheap — is a little hard to believe in an area best known for holding customers captive to € 8 sandwiches and € 7 beers. But there it is, a place serving house-brewed beers for the miserly price of around € 2.75 per half-liter.

Our first indication we had better take a closer look at this place, still in its first decade of service, was the noticeable reverse exodus that seemed underway. More people were flocking to Airbräu from the in-terminal S-bahn 1 line than were leaving to get on with their European vacations. A local *Kneipe* inside an airport is a bit rare, but that's what Airbräu has become. And why not? There's plenty to attract in- and out-of-towners to keep returning here: A growing selection of excellent beers brewed right on the premises, a large and inviting beer garden, a full-service restaurant with plenty of traditional Bavarian fare and then the occasional live music offering to keep everyone entertained.

The on-site brewery is turning out an unfiltered *helles* style lager, called FliegerQuell, running around 5.2% alcohol, as well as a *hefeweizen* wheat beer, Kumulus, at around 5.4%. They have also begun brewing a Pils, they call Jetstream and a dark wheat beer, called Mayday. The

airport brewery produces seasonal brews, ranging from a dark *dunkel* to an *Oktoberfest*, to a *doppelbock* they call, naturally, Aviator (there is that "-ator" suffix again), that will push nearly 8%. The restaurant offers a full menu of Bavarian dishes, with most entrees less than € 12. There's also plenty of snack food to go along with that beer, like *Obazda* (traditional, spiced-cheese spread), *Brezen* (pretzels), and cheese and sausage salads. For those on an extreme budget — or diet — there's always the "hangman's lunch" — a glass of tap water, a bread roll and a cigarette for € 0.95. (Obviously these folks don't take themselves too seriously.) The restaurant and beer garden are in the open concourse area between terminals 1 and 2 called the Munich Airport Center or MAC. Look for MAC signs or those directing you to the S-Bahn terminal. Airbräu is just to the right of the S-Bahn escalator as you depart the terminal. In reverse, if arriving by S-Bahn 1 (last stop, "Flughafen München"), look for the Terminal 1 and 2 sign and take the escalator up, directly to the beer garden.

Airbräu is a great way to start or even end a Munich vacation, but it also adds terrific value to a day trip to the beer gardens in Oberschleißheim, or Freising (Weihestephan and Plantage). We welcome the idea of an economical beer garden serving fresh beer and reaping in customers instead of ripping them off. Airbräu takes off with 3-1/2 beers.



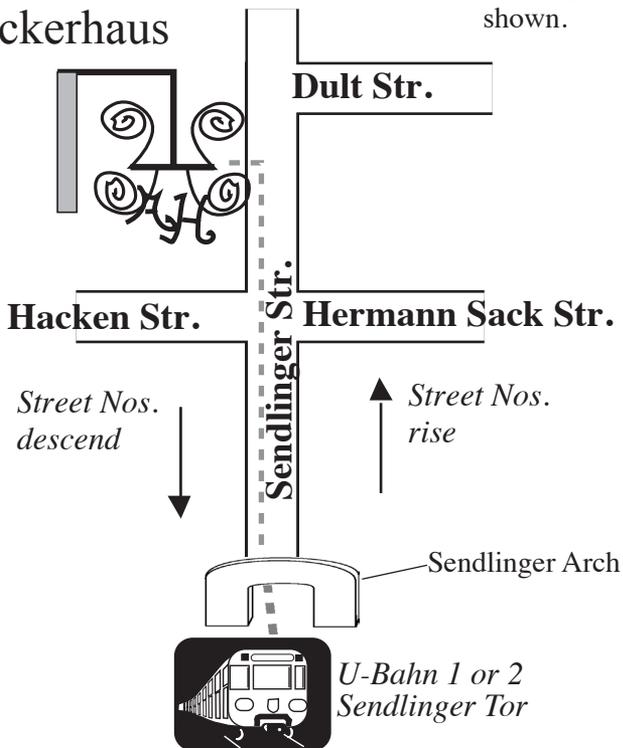
Hauptbahnhof

U-Bahn 1 or 2 to
Sendlinger Tor.

Sendlinger Tor

Walk up Sendlinger Str. as
shown.

Altes
Hackerhaus



Address ...	Seating ...
Altes Hackerhaus Sendlinger Straße 14 80331 Munich	55 Beer Garden; 210 Restaurant 120 Cellar Banquet Room
Phone/FAX ...	Sounds like ...
(089) 2605026 FAX (089) 2605027	'Al-Tess HACK-Er-House'
Hours ...	Web presence ...
9 a.m. to 12 midnight	www.hackerhaus.de
Beer ...	Rating ...
Hacker-Pschorr Bräu	3 Beers 

Altes Hackerhaus

The “altes” or “old” in its name indicates a deep appreciation of its past, and Altes Hackerhaus certainly has that. In fact, a room of this ancient edifice is dedicated to the memory, the life and times of one of the city’s oldest brewing families, Hacker-Pschorr. An entire wall is taken up with a mural depicting the historic family tree. There’s hardly room to depict the full story of this traditional Bavarian restaurant and beer garden. It must have been a welcome sight to thirsty travelers arriving at Munich’s back door in 1738 when Brewer Simon Hacker (thus “Hacker-Bräu”) decided to post his menu. Just inside Munich’s southern gate, Sendlinger Tor, the offering included fresh beer brewed on the premises, and a growing list of late-Renaissance munchies that would have oiled the sandals of any wayfaring stranger.

A Hacker daughter, Therese, expanded the family business by marrying one Joseph Pschorr in 1793 (thus “Hacker-Pschorr-Bräu”). The ancestral digs handed down among the Hackers and Pschorrs, father to son, uncle to nephew, blossomed and the centralized beer outlet remained a Munich fixture for another quarter century. In 1825, the brewery portion burnt to the ground, but the family living quarters survived, though badly damaged. By 1831, the house was completely rebuilt. Beer was brewed elsewhere, and the *brauhaus* continued operation, in much the same manner as today.

Altes Hackerhaus is on Sendlinger

Straße, about midway between Sendlinger Tor and the Neues Rathaus (the one with the Glockenspiel). Munich’s own version of Fleet Street, the Sendlinger Straße also houses the editorial headquarters of most of the city’s major newspapers. Inside the restaurant’s vaulted-arch corridors,

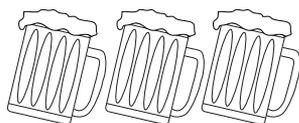
journalists rub elbows and exchange *Prosits* (toasts) with well-heeled Münchners who frequent the district’s nearby jewelry shops and expensive chic haberdasheries.

A local refuge of sorts, it’s filled with old-timey atmosphere and ancient memorabilia adorning the walls. Reasonable prices and a small but comfortable courtyard

beer garden round out this establishment. Worth mentioning is the retractable roof that guarantees a dry beer garden regardless of the weather. It’s a place to relax and enjoy a good meal, in a convenient location that is just around the corner from the Marienplatz and Munich’s main pedestrian zone. Wirt and proprietor Paul Pongratz maintains authenticity throughout the restaurant. It shows on the menu with traditional Bavarian dishes served in a quiet setting amid the hubbub of one of the town’s busier commercial areas. Maybe not a full day venue, but definitely worth a visit, especially during a leisurely walk through Munich’s historic quarter. It gets an improving 3 beers.



Joseph Pschorr

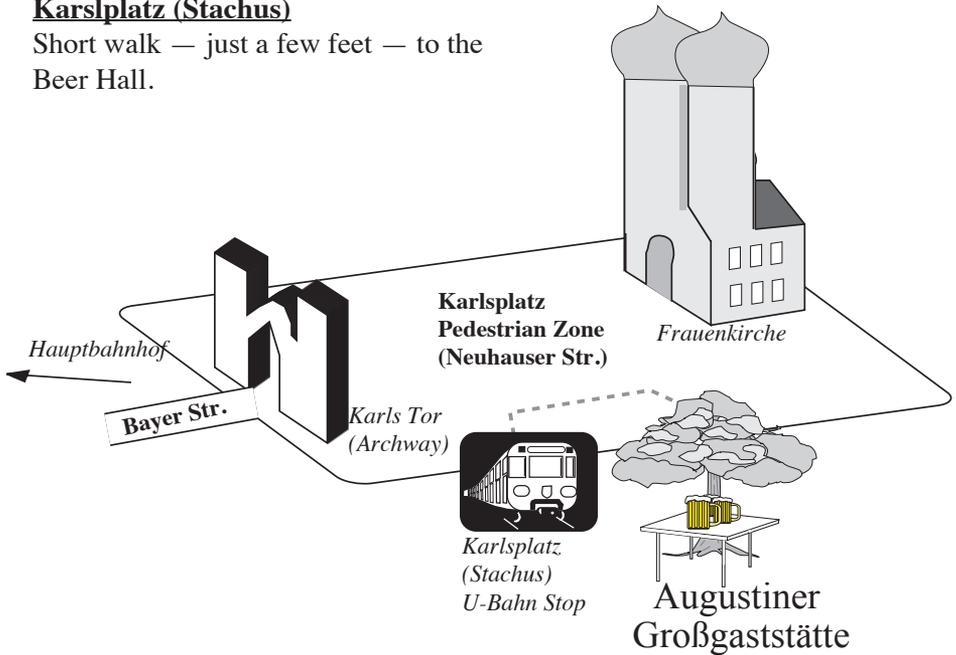


Hauptbahnhof

Take one of several S- or U-Bahns one stop to Karlsplatz (Stachus). There are a number of possible exits, choose the exit to Neuhauser Str.

Karlsplatz (Stachus)

Short walk — just a few feet — to the Beer Hall.

**Address ...**

Augustiner Großgastätte
Neuhauserstraße 16
80331 Munich

Phone/FAX ...

(089) 2604106

FAX: (089) 2605379

Hours ...

9 a.m. to 12 midnight

Beer ...

Augustiner Bräu

Seating ...

250 in Beer Garden

1500 in Restaurant and Beer Hall

Sounds like ...

Ah-Gus-TEEN-Er

GROSS-Gast-State-Uh

Web presence ...

www.augustiner-restaurant.com

Rating ...

4 Beers



Augustiner Großgaststätte

You'll fall in love with this place faster than you can say Augustiner Großgaststätte (Ah-Gus-Teener Gross-Gast-State-uh). Munich beer halls aren't big on easy name recognition. Not that it mattered much when this establishment was founded in 1328. The Augustin Brothers were not exactly dealing in heavy intellectual challenges back then. Their mental gymnastics were limited to the opening stanza of early morning prayers and remembering the four main ingredients — hops, barley, yeast and water — of the beer they brewed. Eventually, secular entrepreneurship won out

over clerical enterprise, and the State of Bavaria took over the brewing art from the heavenly brethren. (Anything you can brew, we can brew better!) Up until 1885, the beer that many still consider the best in Munich was produced on site. The brewery was later moved to its current location on Landsberger Straße (check out Augustiner Bräustuben), but the *Gasthaus* remained.

Augustiner Großgaststätte, essentially a traditional beer hall with a small beer garden, is today a veritable in-door beer oasis, smack dab in the middle of Munich's pedestrian zone. The Gothic-arched ceil-



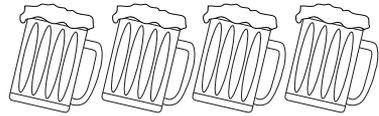
A Kellnerin delivers a meal in Augustiner's beer hall.

ings and fresco-painted walls promote a medieval, “cloistered” environment. The scenes portray the brethren at their best, totally immersed in a centuries-old quest for the quintessential brew. One side of the establishment is primarily restaurant and food service; the other knock-it-down-and-order-another beer hall. The interior is reminiscent of the better-known Hofbräuhaus without the raucous atmosphere, for better or worse, depending on the mood of the moment.

The restaurant and beer hall serve up excellent food, with roasted pork knuckles and white sausages as menu mainstays. Still, the sweet, aromatic and liberally dispensed Augustiner beer is the liquid hallmark of this establishment. Half-liters are readily available, thus eliminating the usual investment in time and saturability

demanded by nearby competitors. The relatively small, courtyard beer garden, more a filtered place in the sun, is refuge from the crowded inside cavernous rooms of the beer hall. Yet, its Italian rococo styling and historic value as the original cloister garden make it a favorite among beer aficionados who know their way around Munich.

Augustiner Großgaststätte is a lot of the old world with a bit of the new. There is no more traditional a beer hall in all of Munich. The *gemütlichkeit* index is high, garnering this living historical monument a rating of four full and frothy beers.



Augustiner Großgaststätte around 1890. A liter of beer cost 26 pfennigs.



Summertime crowds enjoy outside dining at Augustiner Großgaststätte.

12 Min. Walk 30

Zum Aumeister



U-Bahn 6
Studentenstadt



Buses

Föhringer Ring

Max Planck Inst.

Grasmeier Str.

Finauer Str.

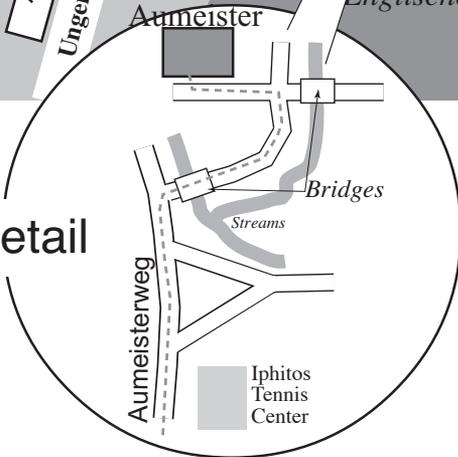
Aumeister

Englischer Garten

Sondermeier Str.

Föhringer Ring

Aumeister Weg



Detail

Hauptbahnhof

U-Bahn 1 or 2 to Sendlinger Tor.

Sendlinger Tor

U-6 to Studentenstadt.

Studentenstadt

Exit to buses and follow map, about a 12-min. walk. In detail view, walk into the Englischer Garten, cross one bridge, turn left at next bridge to beer garden.

Address ...

Zum Aumeister
Sondermeierstraße 1
80939 Munich

Phone/FAX ...

(089) 18931420; FAX 189314219

Hours ...

10 a.m. to 10 p.m., if dry and 55 degrees or warmer (13 Celsius)

Beer ...

Hofbräu

Seating ...

2500 in Beer Garden
(600 have table service)

Sounds like ...

'ZOOM-AU-My-Ster'

Web presence ...

www.aumeister.de

Rating ...

4 Beers



Aumeister

At the outer edge of the Englischer Garten is Zum Aumeister, never lagging in the hearts of Munich's beer garden fans. The



old Munich tradition and atmosphere of a hospitable country inn is in evidence here today. The Aumeister dates back to 1810, when it was the region's primary hunting lodge and staging area for the duke's frequent hunts. As time went on, and the huntsmen began outnumbering the game, the lokal expanded its charter. The chase finally gave way to the dispensing of beer, and in 1914 the local hunting club was replaced with a full-time restaurant and beer garden. In 1959, the restaurant was completely rebuilt and a terrace garden was added.

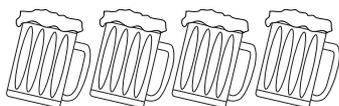
The Aumeister, with its sizeable beer garden (2500 seats) and well-stocked self-service food stand (home-baked soft pretzels), deserves its reputation as one of the best-known and traditional beer gardens in all of Munich. The atmosphere is comfortable and serene, with excellent shade from mature chestnut trees. Thomas and Katrin König operate Aumeister. In a fit of common sense, they established beer garden operating hours thusly: open daily — so long as it's not raining and the temperature reaches at least 55 degrees (13 celsius) by 10 a.m. The restaurant offers a list of Mediterranean specialities and tra-

ditional seasonal dishes, including white *spargel* (asparagus), forest-grown mushrooms, and wild game. Unique to Aumeister is a self-contained

children's play area with tables and benches for adults as well as the usual slides, swings and other play structures for the kids. Like a "crying room" for beer gardens, it sits blessedly across the path and removed from the main seating area.

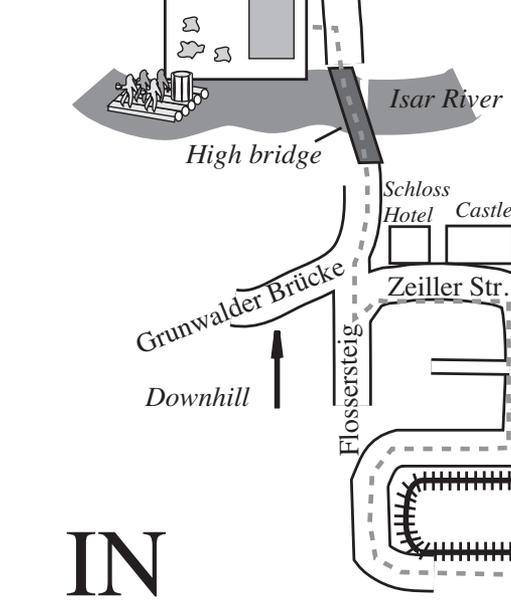
Although technically within the boundaries of the Englischer Garten, Aumeister draws patrons from a wider area of Munich and is a favored haunt of many northern city dwellers. If you really want to make a hike of it, you could walk a couple of miles from Seehaus to get here, but better to take a U-bahn to Studentenstadt and a short, 12-minute walk to the beer garden.

This is a place for relaxation and convivial conversation. Although an institution among Munich's knowledgeable beer-drinking throngs, Aumeister is almost unknown to the city's foreign visitors. That is, until now. It draws a solid 4 beers and a high recommendation for a visit to one of Munich's more traditional beer gardens.



10 Min. Walk 30

IN



Hauptbahnhof

U-Bahn 1 or 2 to Silberhornstraße

Silberhornstraße

Tram 25 (Grünwald) to last stop - Derbolfingerplatz

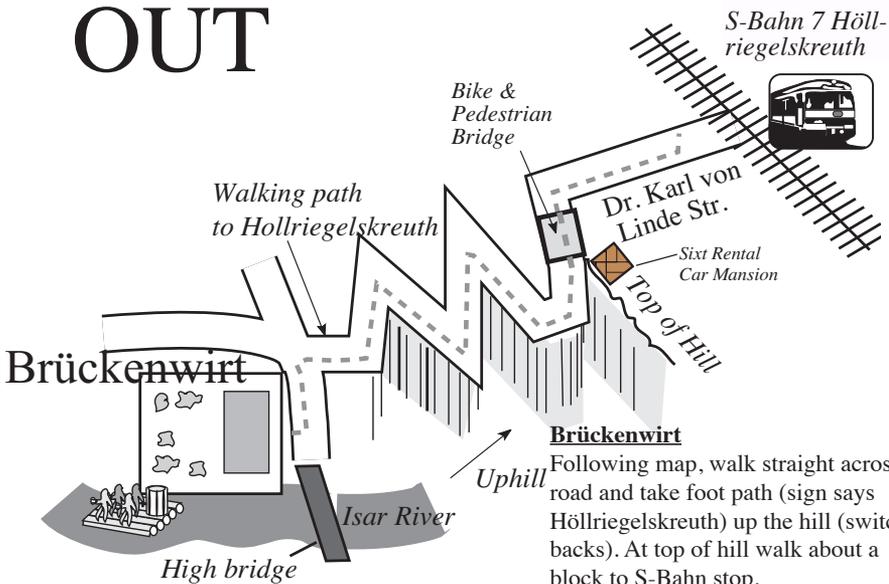
Derbolfingerplatz

Walk, following map, thru residential area. Just past the castle and Schloß Hotel (has a 250-seat beer garden itself), take walkway (Flossersteig, a hard right) down the hill, across high-span bridge to Brückenwirt.

IN

12 Min. Walk 30

OUT



Brückenwirt

Following map, walk straight across road and take foot path (sign says Hollriegelskreuth) up the hill (switch-backs). At top of hill walk about a block to S-Bahn stop.

Brückenwirt

We're going on a field trip, boys and girls. Just a little *ausflug* in the country. And, we'll not retrace our steps along the way. The proprietors of Brückenwirt, literally an anchoring end of the high-span Grünwalder Bridge over the Isar River, are quick to note the variety of means its customers employ to get there. Boat, raft, canoe, swim. (Yeah, you can actually take a dip at this upstream, clear-water point.) On the other hand, you can also take a tram or an S-bahn, and the maps on the opposite page portray two routes, in and out. The in route, arriving by tram, winds by a medieval castle (complete with moat) and then down the hill and across the bridge to the restaurant and beer garden.

The out alternative is a route that winds uphill through a forested area, leading to an S-bahn stop with a direct connection back to the city center. Getting to and fro in this case is literally half the fun. The trip is longer than most, and about a 10-minute walk each way. But

the destination is well worth it, along with an outstanding menu and the usual Maß of beer in the garden. Brückenwirt offers our fieldtrip class a chance to learn about the uniquely Bavarian art of *Floß* (pronounced "flohes," not "flob"), or party rafting.

Now, Bavarians are well-known for their ability to mix business with pleasure. Such was the case a couple centuries ago when loggers in the upper reaches of the Isar would cut their lumber and float it down the river in make-shift rafts to the inhabited regions below. After a hard day on the wooded slopes, the *lederhosen*-clad lumberjacks would see their product safely to market accompanied by a little celebration, a round of song and a great deal of beer. The cruise down the slow-flowing Isar took four to six hours to the nearest waiting mills. That left plenty of time for song and brew, and a tradition was born. Eventually, the lumber was more efficiently hauled by truck. So much for the work, but why give up the fun? Floß

Address ...

Brückenwirt
Grünwalder Brücke 1
82049 Höllriegelskreuth

Phone/FAX ...

(089) 7930167; FAX 7938214

Hours ...

10 a.m. to 11 p.m.
Opens daily at 11 a.m. (Nov-Apr)

Beer ...

Löwenbräu

Seating ...

800 in Beer Garden
400 in Rest. & Banquet Rooms

Sounds like ...

'BREW-Ken-Vert'

Web presence ...

www.brueckenwirt.de

Rating ...

5 Beers



is alive and well. Seated in the riverside beer garden at Brückenwirt, one can gain a first-hand glimpse of this venerable local custom. The first clue is the distant sound of an “oompah band” playing traditional Bavarian *Blasmusik*. Eventually a fully laden party raft floats into view, with about 60 revelers, each with a raised mug of foamy beer poised in full *prosit*. Toasts are exchanged with the envious observers along the shore, and as quickly as it came it has floated by. That is, until the next raft 10 minutes later. Brückenwirt is one of the rare locations to view and enjoy this festive scene. (See Gasthof Hinterbrühl,

another.) A boat landing is adjacent to the beer garden, so you may find yourself sharing table space with several hundred disembarking celebrants as each raft pulls into dock.

Brückenwirt is probably the most rural lokal and beer garden presented here. Yet, it is relatively easy to get to. The scenic mix of pine and chestnut trees gives one the feeling of being literally out in the woods. For those who enjoy a walk in the outback, a network of hiking trails — mostly running along the river — is nearby. The Brückenwirt proprietors, have upgraded the restaurant and the beer garden to a level that places Brückenwirt among Munich's finest.

Brückenwirt is a combination of scenic enjoyment, fine food and beer, and the opportunity to experience an unusual and invigorating local ritual. Added together, they give this fieldtrip destination a top 5-beer rating. We're happy to have Brückenwirt in the Prosit! free-beer offering as well. (See coupon pages in the back.)

Want to go rafting?

The Floß season runs generally from the first of May through the middle of September, primarily on weekends. Those tempted to jump in and swim out to where the fun is can stay dry and book passage on a Floß through several companies who provide the service:

Michael Angermeier Tel. (08042)-1220/
FAX (08042)-3724.

IPS München Events Tel. (089)-8712399
www.isarflossfahrt.de

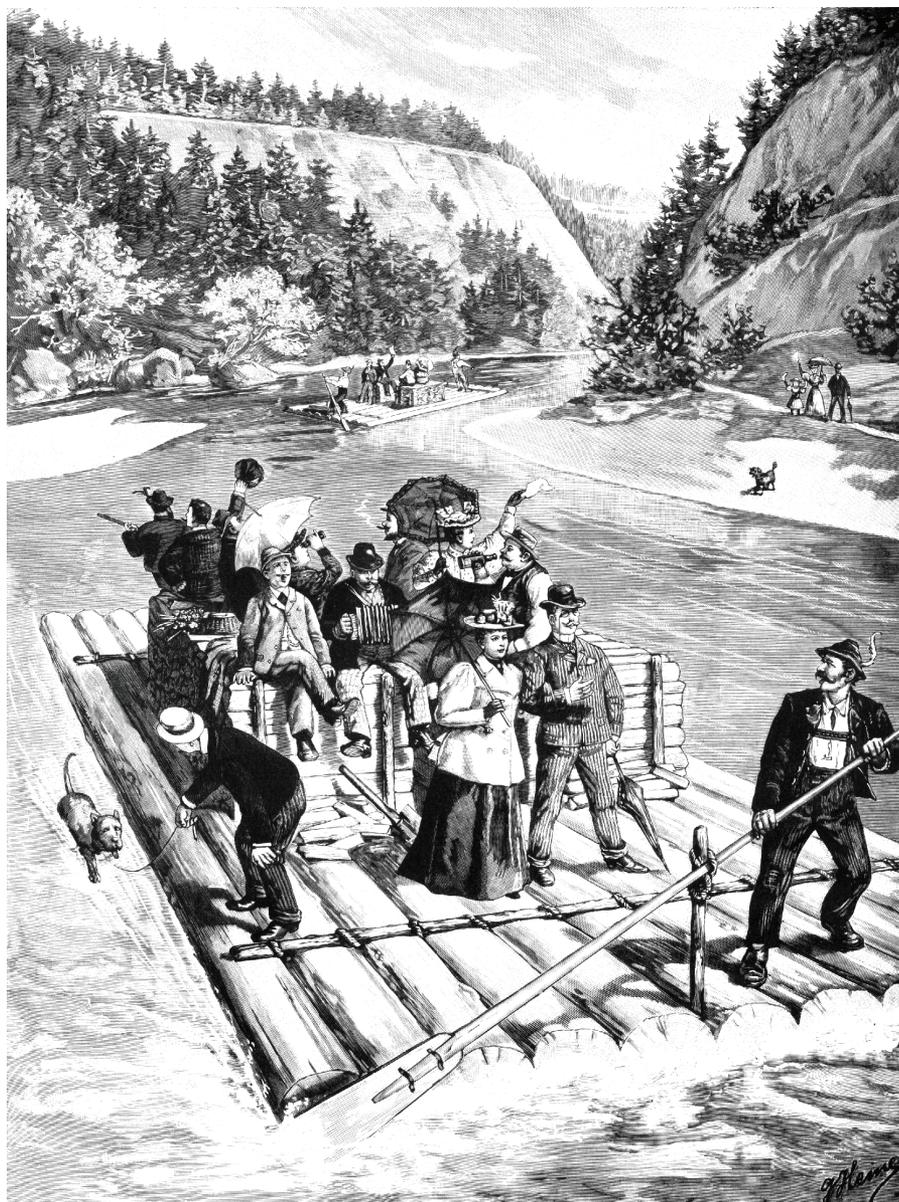
Josef "Sepp" Seitner Tel. (08171) 78518
www.flossfahrt.de

DER-Reisebüro Tel. (089)-340772300
(Cost for the full day — including a lunch in a local Gasthaus during the float trip, beer, soda and snacks on the raft — is around € 130 per person through the DER travel bureau, with bus pickup and return from the Hauptbahnhof.)

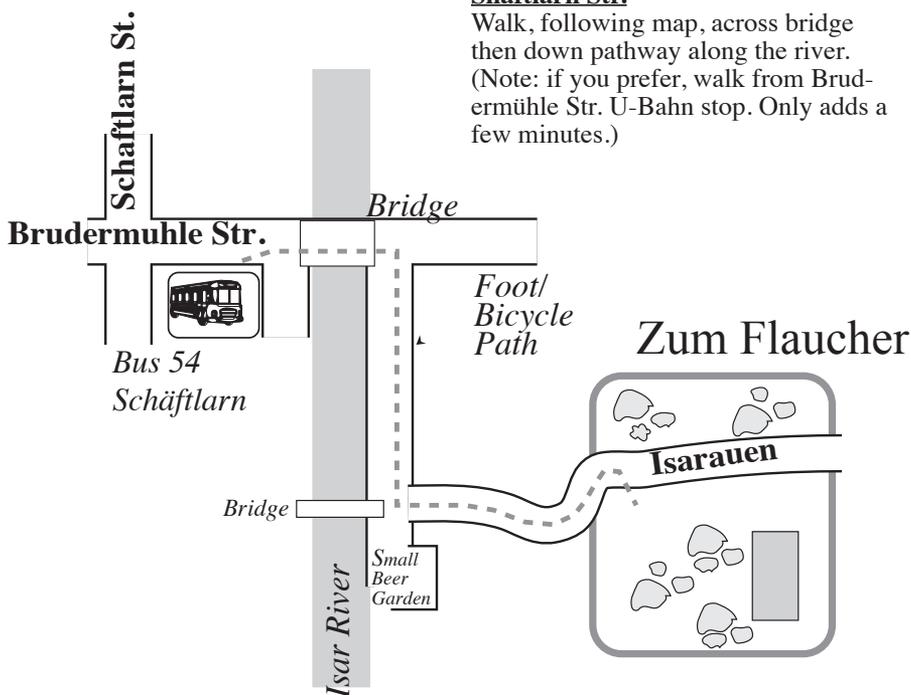
The float trip is nearly 30 kilometers (about 18 miles) from Wolfratshausen to Thalkirchen in the vicinity of Hinterbrühl beer garden. The trip takes 5-6 hours and will usually begin around 9 a.m. and end at 3-4 p.m. There is usually a one-hour stop for lunch. The 22-ton raft will hold up to 60 people, along with an Oompah band and plenty of beer. (And there is a covered unisex — knock first — porta potty at one corner of the raft.)



Brückenwirt, on the banks of the Isar.



A woodcut from 1885 portrays the centuries-old tradition of Floß.

**Address ...**

Zum Flaucher
Isarauen 8
81379 Munich

Phone/FAX ...

(089) 7232677
FAX (089) 7237787

Hours ...

11 a.m. to 11 p.m.

Beer ...

Löwenbräu

Seating ...

1700 in Beer Garden
70 in Restaurant

Sounds like ...

'ZOOM Flau-Ker'

Web presence ...

www.zum-flaucher.de

Rating ...

4 Beers



Flaucher

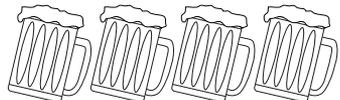
Take a walk along the Isar canal, and make a left through the woods and you'll arrive at Zum Flaucher beer garden. One of Munich's oldest, Flaucher is a favorite haunt of bicyclists and hikers who spend the day among the greenery and the afternoon in the shade of a chestnut tree or an umbrella in the beer garden. It is a pocket of activity in an expanse of secluded park and woodland, with plenty of nearby recreational opportunities, including a meandering network of walking and biking trails.

In 1871, Johann Flaucher first opened a restaurant on land that was once a part of the exclusive Wittelsbach hunting preserve. The small restaurant and beer garden business in the woods changed several hands until the 1920s when Ida Borschlegl took over with a serious mind to keep it. And she did for more than 50 years, finally calling it a gastronomi-

cal career in 1979. Another ownership brought renovation to the restaurant and expansion of the beer garden. Finally, in 1989 Hermann Haberl from the Munich hospitality family of the same name bought the property. It's been handed down once again, and in 2000 a Haberl daughter, Antje Haberl Schneider, took over the tap handle at Zum Flaucher.

Flaucher's beer garden covers a wide area, and rows of tables and benches spill over to the other side of the road. The restaurant is primarily a self-service, fast-food affair, but an outdoor full-service dining area is also available. The posted menu lists a hearty assortment of Bavarian beer snacks, and for seafood lovers roasted mackerel on a stick is a special treat. There is a play area for kids. In summer, traditional Bavarian "Blaß Musik" bands often play the beer garden.

The beer garden and restaurant complex are in one of the city's more scenic woodland areas. The 12-minute walk from the nearest bus or U-bahn stop is a pleasant trek along the river canal and through the forest. The Haberls are interested in attracting more vacationing visitors, although the local business is thriving. They ought to be taken up on the invitation. Zum Flaucher, a green and shaded summertime sanctuary with good food, beer and relaxing atmosphere, gets 4 beers.



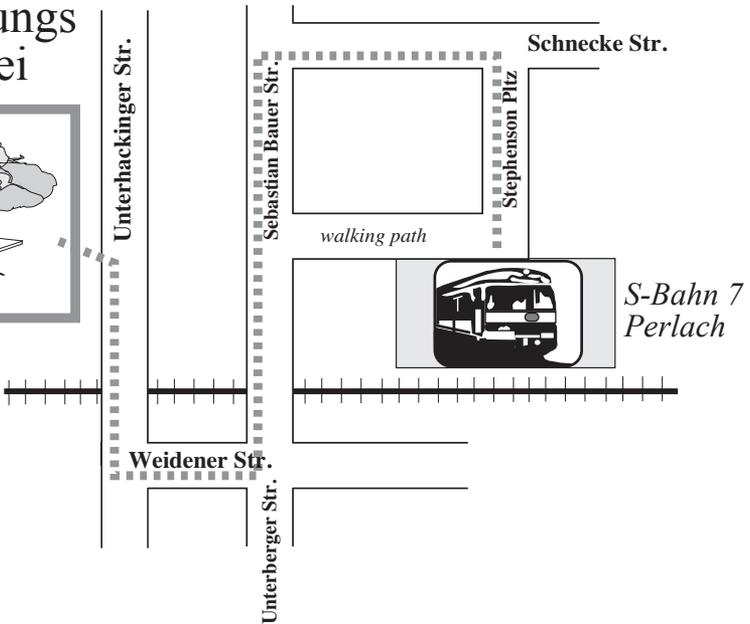
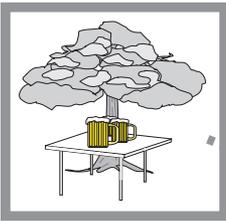
Entrance to Zum Flaucher's beer garden.

9 Min. Walk

30

Note: In addition to the Perlach brewery and beer garden, the new owners of Forschungsbrauerei have opened a central Munich annex where you can sample their various beers and a few eats as well. It's just down the street from Der Pschorr (see pg. 174). They call it the Marktschanke beim Viktualienmarkt, 10 Frauen Str., at the far edge of the Viktualienmarkt.

Forschungs- brauerei



Hauptbahnhof

S-Bahn 7 to Perlach

Perlach

Walk out back of station, straight down Stephenson Platz, following map. Option: Take short-cut along walking path, adjacent to station entrance. Don't walk along track! Too dangerous.

Address ...

Forschungsbrauerei
Unterhacker Straße 78
81737 Munich

Phone/FAX ...

(089) 6701169; FAX 800424

Hours ...

Mon.-Sat.: 11 a.m.-11 p.m., Sun./Hol.:
11 a.m.-10 p.m.

Beer ...

Forschungsbrauerei

Seating ...

450 in Beer Garden
300 in Restaurant

Sounds like ...

'FORE-Shungs BROW-Er-Rye'

Web presence ...

www.forschungsbrauerei.de

Rating ...

4 Beers



Forschungsbrauerei

In the world of modern research, a small ante room belongs to the process of making beer. Forschungsbrauerei, strictly translated, “experimental brewery,” has made a niche for itself, advancing the art along with the science. It’s the little brewery that could, matching and surpassing Munich’s industrial brewing giants in quality, but choosing to remain small and undiluted by the effects of mass production. So, while the big guys are up to their fill-lines with bottling and exporting demands, Forschungsbrauerei focuses its efforts on a small, select group of customers. Beer drinkers lucky enough to know of this suburban Munich establishment are rewarded with a home-brewed product manufactured and served

primarily on the premises and sold sparingly anywhere else.

Give credit to Gottfried Jakob whose profit motive was tempered by his credo that he’d never brew a bad glass of beer. In 1924 with diploma in the liberal libation arts in hand, the Weihenstephan-trained Gottfried began experimenting with a small 44-gallon beer making plant. He dispensed the fermented drink sparingly at first, to family and close friends. With each improved formula, Jakob built his own ladder to beer brewing success and demand for his brew grew faster than his laboratory could handle. In 1936 he began a commercial venture, a 500-gallon capacity brewery. At the same time he added a five-table restaurant.



The beer garden as seen from top of the Südhaus (main brewing plant) at Forschungsbrauerei.



That was essentially the end of Jakob's grandiose plans for major expansion. He kept the business based on two personal principles:

he would not compromise on the quality of his beer, and he would keep the entire operation within the capability of his family. Jakob never strayed from that path.

Gottfried Jakob passed on in 1958 and the business was handed down for more than 50 years to a line of brew master sons who continued the family legacy of brewing one of the best beers the area has ever produced, the *St. Jakobus* blonder bock.

In 2011, the Jakob family eventually sold their interest in Forschungsbrauerei to the Silbernagl family, who had previously made their mark in the Tegernsee area as both brewers and distillers (thus a new extensive menu with 17 varieties of schnaps). Three Silbernagl brothers — Manfred, Florian, and Hans — now own and operate the business, including the brewery. What has not changed, however, is the quality of the product for which Forschungsbrauerei is known.

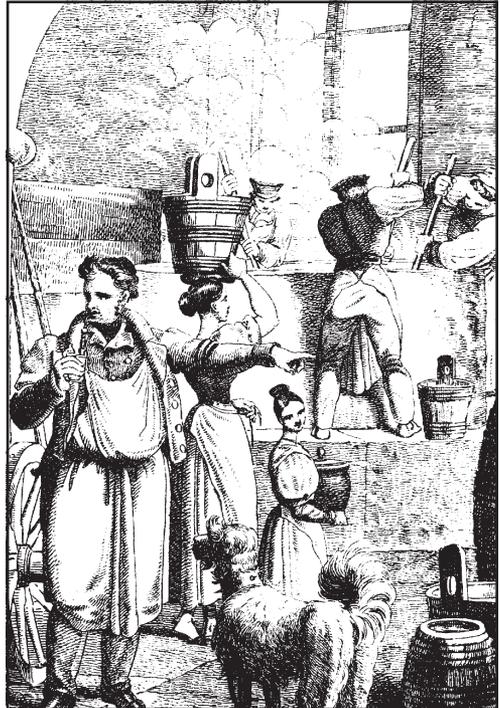
The new owners still brew the locally and rightfully famous Pils-sinus export lager and St. Jakobus

The brewer's art has been pursued for centuries in Munich and the region of Bavaria.

Forschungsbrauerei is carrying forward an age-old tradition.

bock beers, as well as a couple of added styles, such as a *dunkles* dark lager and a wheat beer. In keeping with the name, Forschungsbrauerei is experimenting with a few more beers, such as a lighter *pils*, a summer lager and seasonals that vary with, well, the seasons. All beer varieties are now available in carry-out bottles and growlers and are for the first time being widely distributed under the Forschungs label throughout the Munich region. Also, the restaurant, which used to close in the winter, now remains open year-round.

The restaurant remains basic and the menu is filled with Bavarian specialties that are cheap, filling, and tasty. The beer garden has room to



seat thousands, but the new proprietors have kept it to a manageable 400-500 or so. The two-story copper brewing plant at one end of the restaurant seems to gravity feed the entire beer garden, where beer is only served in the traditional and seldom seen clay-fired *Keferloher* beer mugs. (Most Munich establishments have gone for the clear, 1-liter glass mugs that are more eye-appealing but less efficient in maintaining the freshness and cold temperature of the beer.) For at least one week out of the year, *Forschungsbrauerei* not only tries harder but succeeds over the big Munich breweries. The strong beer or “double-bock” season, a two-week period beginning around “Joseph’s Day” on the 19th of March, is well celebrated by Münchners.

Most popular during this time is *Forschungsbrauerei*’s St. Jakobus bock beer. This is truly one of the best-tasting brews in the world. We love this beer but warn its 7.5% alcohol level — by comparison Pilsissimus export runs about 5.2% — makes it a healthy but stealthy

drink. (I sampled the St. Jakobus brewed by the new owners and can attest to them maintaining the integrity of the original Jakob recipe. It’s, thankfully, still as great a bock beer as I have ever tasted.)

While the rest of Munich is restricted to the 14-days of stark bier revelry, *Forschungs* is allowed an extra week of celebration. For an uncertain reason that is best explained as tradition, the brewery begins its party a week early, thus gaining the spotlight while the big houses downtown are still lining up entertainment and stringing decorations. Score one for the little guys and it’s a tradition the new owners intend to carry over from the old.

Forschungsbrauerei is an unusual and rare find. The freshness of its product and the personal touch of the still-family-run business see to that. It’s a moderate S-bahn ride and a short walk from the station in Perlach. Definitely worth an experimental visit to find out what legacy the Jakob family left behind and what the Silbernagl family will brew up next. *Forschungsbrauerei* gets a 4-beer rating.



Forschungsbrauerei operations managers, Silvia and Dennis Schwarz, display a growing variety of house beers now available for take-home enjoyment. The "experimental brewery," under new management, is adding to a list of high quality beers.

Hauptbahnhof

U- or S-Bahn to Marienplatz

Marienplatz

U-3 to Thalkirchen

Thalkirchen

Exit U-Bahn station using ramp, not stairs/escalator.

Cross the street to Bus 135. Take Bus 135 five stops to Hinterbrühl.

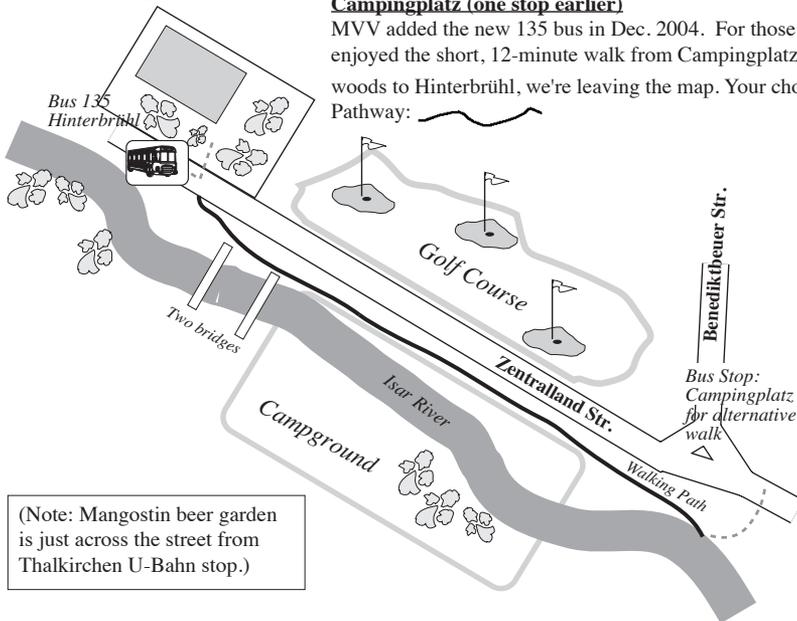
Hinterbrühl

You're there.

Gasthof Hinterbrühl

Campingplatz (one stop earlier)

MVV added the new 135 bus in Dec. 2004. For those who enjoyed the short, 12-minute walk from Campingplatz through the woods to Hinterbrühl, we're leaving the map. Your choice. Pathway: 



(Note: Mangostin beer garden is just across the street from Thalkirchen U-Bahn stop.)

Address ...

Gasthof Hinterbrühl
Hinterbrühl 2
81479 Munich

Phone/FAX ...

(089) 794494
FAX (089) 798724

Hours ...

10 a.m. to 12 Midnight

Beer ...

Hacker-Pschorr Bräu

Seating ...

1500 in Beer Garden
300 in Restaurant

Sounds like ...

'GAST-Hoff HIN-Ter-Brool'

Web presence ...

www.gasthof-hinterbruehl.de

Rating ...

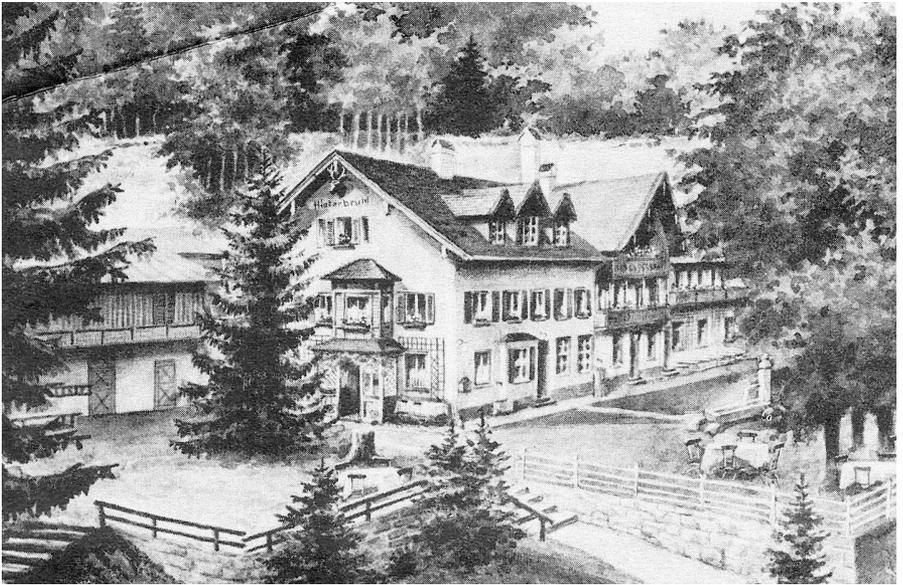
4-1/2 Beers



Hinterbrühl

Tired of city life? Wish you could find a little alpine redoubt but no time for a trip to Garmisch, Berchtesgaden or some other Bavarian mountain resort? Hinterbrühl is a low-altitude, high-atmosphere facsimile of the above, and a whole lot easier to get to. It's hard to believe this "mountain lodge" on the banks of the Isar is actually within Munich's city limits (Thalkirchen district). It seems a world and several topographical elevations apart. The 180-year-old, three-story restaurant and beer tavern has more the look of a way-station where knapsackers stop to pitch a lean-to and *lederhosen* and spiked climbing boots are the preferred dress over shirt-sleeves and tennis shoes.

A backdrop of a pine-forested hillside adds to the effect as does an expanded 1500-seat beer garden overlooking the river. Those seated nearest the river's edge in summer are treated to a constant parade of party rafters (*Floß*) where the conversation is punctuated every 10 minutes or so by the gradually rising crescendo of an approaching waterborne "oom-pah" band. For a fleeting moment, river-going rafters and landlubber *bieregärtler* share a camaraderie in a raised glass of beer and several harmonious bars of a traditional German drinking song before the raft and its revelers disappear in the distance. That is, until the next raft, the next song, and the next beer.



Gasthof Hinterbrühl, with the atmosphere of a Bavarian mountain inn, is within easy reach of the city's public transportation system.

Hinterbrühl's history is a common one: a down-river stopover along the main logging route between the upper forested areas and the lumber mills below. The lumberjack clientele have been replaced by a devoted following of city-slickers, and the process itself is embodied in the still flourishing custom of *Floß*. Yet, the original forest atmosphere remains.

In a little-known historical footnote, Hinterbrühl was once a favorite haunt of Nazi officialdom before and during World War II. The likes of Hitler, Göring and Göbbels were frequent visitors as they considered this a suitable alternative when political business kept them away from their more opulent mountain chalets nestled among Berchtesgaden's

picturesque snow-capped peaks. When the war ended and scores were settled, 10 Nazis went to the gallows in October 1946. Göring cheated the hangman's rope by committing suicide in his cell. His ashes, along with those of the other Nazi war criminals were strewn into the *Weuzbach*, a stream that runs alongside Hinterbrühl.

Hinterbrühl today is no shrine to anything but outdoor beer drinking enjoyment. The location of this restaurant and beer garden is ideal for long walks along the river, through the woods and general communing with nature. One of the city's largest camping areas, an 18-hole golf course, and the Tierpark Hellabrunn (zoo) are all nearby.

The tradition of *Floß*, or party rafting, is as strong today as it was hundreds of years ago when Bavarian lumberjacks celebrated their harvest by organizing waterborne beer busts on the way to market. This happy group of beer drinkers makes the most of a slow cruise down the Isar.



Formerly under control of the Wildmoser Family until the death of their patriarch Karl-Heinz Wildmoser in 2010, the Haberl Family now runs the Hinterbrühl. The Haberls have a long family history of culinary stewardship and it shows at their latest acquisition. They've made substantial improvements and expanded the restaurant menu at Hinterbrühl. The beer garden serves wood-grilled specialties, including roast pork knuckles, chicken and a variety of sausages. The beer garden has been expanded from 1200 to 1500 seats, a welcome addition. Even more so was the decision to remain open seven

days a week, with no *Ruhetag* (rest day). Previously Hinterbrühl had this strange custom of closing on Fridays, of all days. But no longer. Open now when you are, as they say.

Hinterbrühl is high on tradition and atmosphere in a rare wooded setting that puts the Bavarian alpine region a short U-bahn and bus ride away. It's one of the best in Munich, earning a well-deserved 4 1/2 beers.



A Maß of Hacker-Pschorr Bräu could hardly taste any better than at Hinterbrühl Gasthof on a warm summer afternoon.

Hauptbahnhof

U-Bahn 5 to Michaelibad

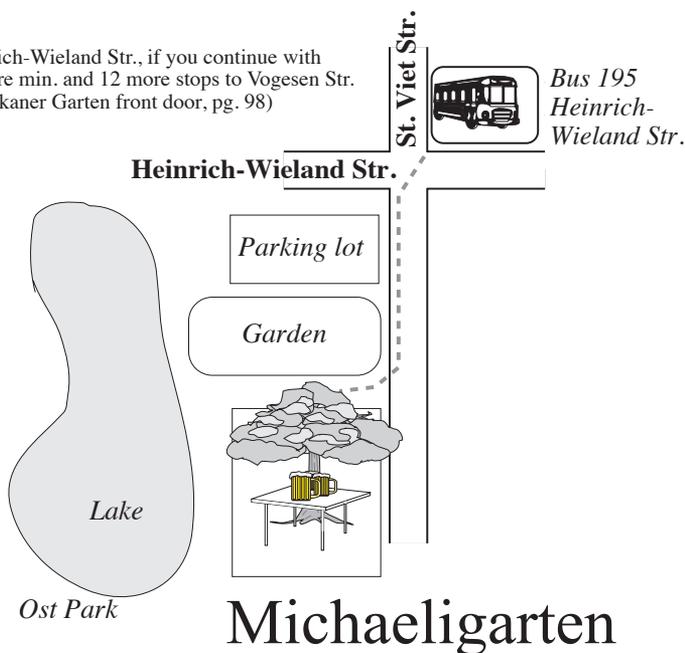
Michaelibad U-Bahn Stop

Exit using escalator (not ramp) and follow bus sign - St Michael Str. (Ostseite). Take bus 195 one stop to Heinrich-Wieland Str.

Heinrich-Wieland Str.

Walk across street, following map, to beer garden.

(Note: From Heinrich-Wieland Str., if you continue with Bus 195 for 12 more min. and 12 more stops to Vogesen Str. you'll be at Franziskaner Garten front door, pg. 98)

**Address ...**

Michaeligarten
Feichstraße 10
81735 Munich

Phone/FAX ...

(089) 43552424
FAX (089) 43552413

Hours ...

10 a.m. to 12 Midnight

Beer ...

Löwenbräu

Seating ...

3000 in Beer Garden
250 on Terrace

Sounds like ...

'MICK-Ah-Ale-Lee Gar-Ten'

Web presence ...

www.michaeligarten.de

Rating ...

5 Beers



Michaelgarten

Most of Munich's beer gardens have a history reaching back several centuries. Their loyal patrons include several generations of families who have frequented the same establishment since *Opa* was just a teenager. Customers of Michaelgarten, on the other hand, might not be old enough to vote. This beer garden in Munich's Ost (East) Park shatters the mold by having secured its niche among the city's most popular establishments in barely the time needed for the varnish to wear off the wood. It is testament that a beer garden need not be old to be good. Real good.

Built along with Munich's Ost Park in 1973, Michaelgarten is a prize of a

beer garden with lots of neo-tradition. The foreground is a large (albeit man-made) lake, with a fountain of water that sprays a continuous cascade. The adjacent area is rolling green hills criss-crossed by walking paths that roam throughout the park. It's a place where Münchners bring the entire family on warm weekend afternoons to let the kids play in the water or along the shores of the lake.

Michaelgarten's owners were smart enough to allow for plenty of room to expand and have taken advantage of it. The beer garden was expanded by half—from 2000 to 3000 seats—and is now one of the finest in the city. Obviously patterned after Seehaus, in the Englischer Garten,



Michaelgarten's lakeside location adds to the beer garden's relaxing atmosphere.

the experience is similar, but with more reasonable prices and a better chance at finding an empty seat.

Michaelgarten is made for relaxation. The lake and park setting is enough to take 20 points off anyone's blood pressure. Since the blueprint is primarily self-service (the lakeside terrace has table service), the economics are much more in favor of the customers. The large *Schmankerl* stand, with lots of flavorful Bavarian-style snacks, is a cut above most fast-food-and-beer outlets. After an afternoon here and enough to eat and drink, the impulse is to spread a blanket down by the lake and check one's eyelids

for holes.

Michaelgarten attracts large crowds but few tourists. It's a great find and among the very best Munich has to offer, even if it is of a relatively recent vintage. The attention by its proprietors to the enjoyment of their guests is obvious in this always improving beer garden. You could search Munich for a better beer garden today and not find one. Michaelgarten gets a maximum 5 beers and a top recommendation.



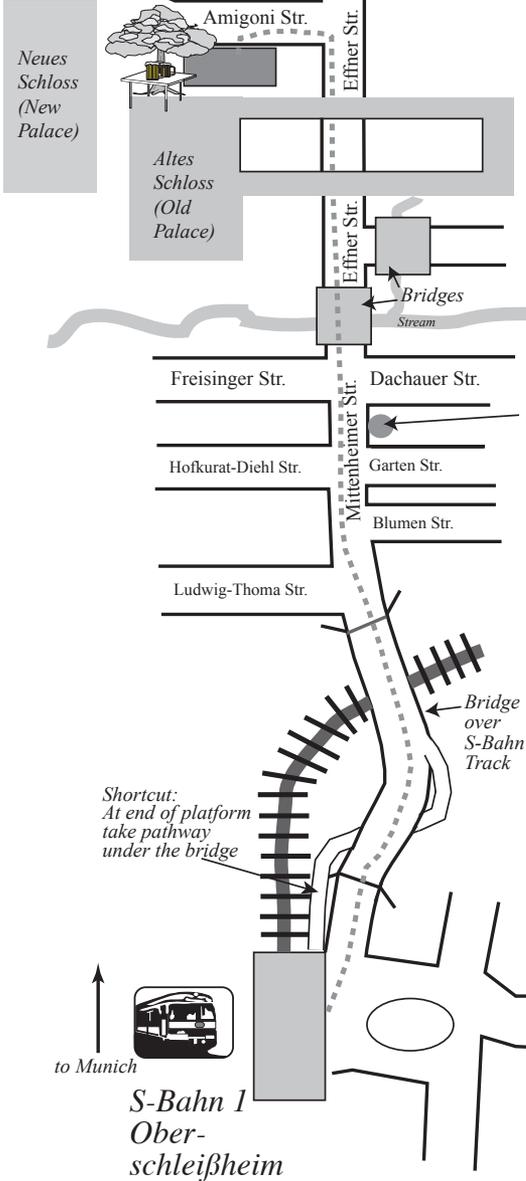
The beer garden offers plenty of seating right up to the water's edge.



The end of a day at the end of a beer, lakeside at Michaeligarten.

12 Min. Walk 30

Schlosswirtschaft
Oberschleißheim



Hauptbahnhof

S-bahn 1 (direction: Freising) to
Oberschleißheim

Oberschleißheim

Follow map to beer garden.

Either exit station and walk over
bridge, or take shortcut at end of
the train platform and walk un-
der the bridge. (alternative: take
bus 292 to stop at Mittenheimer
Str. for shorter walk)

Address ...

Schlosswirtschaft
Oberschleißheim
Maximilianhof 2
85764 Oberschleißheim

Phone/FAX ...

(089) 3151555; FAX 3151402

Hours ...

10 a.m. to 11 p.m. Closed Monday

Beer ...

Hofbräu

Seating ...

980 in Beer Garden; 215 in Rest.

Sounds like ...

‘Shlose-VERT-Shaft-oh-ber-
SHLICE-Hime’

Web presence ...

www.schlosswirtschaft
-oberschleissheim.de

Rating ...

4 Beers



Schlosswirtschaft Oberschleißheim

Beer gardens annexed to royal Bavarian palaces are few in number. Zur Schwaige, Hirschgarten and Dachauer Schloss Biergarten come to mind. Also gracing that elite list is the Schlosswirtschaft Oberschleißheim, with a history stretching back more than 400 years. It really began in the year 1597 when Herzog Wilhelm V (the same Duke who founded the Hofbräuhaus) bought a sprawling estate in his home town of Schleißheim. He retired a year later and headed home for a little peace and tranquility, living out the rest of his life in relative seclusion. In the period 1617-1623 his

son Maximilian took the family charge and built on this site what's known today as the "Alte Schloss" or old palace. This royal structure was renowned as one of the best examples of Baroque architecture in all of Bavaria until much of the palace was destroyed during World War II. The main building was reconstructed in 1970-72 and today is open to the public. The imposing "Neue Schloss" or new palace was commissioned by Elector Max Emanuel with the assumption he would someday ascend to become the next Emperor (he was wrong) and would need suitable housing. The New Palace was begun in



The "Neue Schloss" at Oberschleißheim was completed in 1726.

1701 under design of Enrico Zuccalli and finished in 1726 under architectural direction of Joseph Effner. When completed, the palatial complex and gardens rivaled those of palaces in Vienna and Versailles, although Max Emanuel's status was never so vaulted. After his unsuccessful run for Emperor, he returned from exile in France with little fanfare. Yet, judging by his digs, one could at least surmise that if he could not be a king, he could certainly live like one.

Of course where there is a Schloss, there is usually a Schlossbrauerei and this is where the Schlosswirtschaft got its start. After all, it was literally an exclusionary right of the royal Wittelsbach family to brew ales and wheat beers in Bavaria at the time. With this royal monopoly

in place the palace administration was obliged to offer some liquid solace to the traveling public. Sometime in the early 1800s a country inn was established and a brewery operated on the palace grounds. The completion of a rail line to Landshut further expanded the Wirtschaft business. The place became a haven for artists and artisans in the region, especially painters and writers who streamed to the beer garden to raise a brew in honor of their most recent masterpiece.

In 1912, Bavaria's first Flughafen (airport) was built nearby. Early aviators quickly turned the Schlosswirtschaft into a neighborhood bar or *Kneipe*. Many can still be found having left their signature in the guestbook, including Germany's most famous World War I flying ace, Manfred



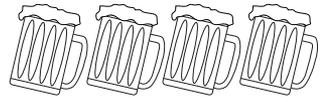
The spacious beer garden at Schlosswirtschaft Oberschleißheim is just around the corner from one of Bavaria's most prominent palaces.

von Richthofen.

The restaurant and beer garden today are a thriving operation in a bucolic setting. The beer garden is spacious and well-shaded with mature chestnut trees. A large *schmankerl* stand lines one side of the beer garden, with plenty of opportunity to serve yourself to moderately priced beer and high-carb (thus great tasting) snacks. The restaurant is a major part of the business and stays busy even during

the winter season when the beer garden is closed. Occasional group tours visiting the palaces will stop by the beer garden for a lunch or beer.

Latest in a long line of locally famous innkeepers, the Blaß Family runs the operation and maintains a high level of quality and traditional service. On a clear and sunny day, this is an outstanding destination to enjoy an invigorating beer garden folded into no less than a historic, palatial estate. We give the royally rooted Schlosswirtschaft Oberschleißheim a high recommendation and four crown-ing beers.



Museum Hours: The Alte Schloss is open to the public from 10 a.m. to 5 p.m., closed Mondays.

The Neue Schloss is open April-September, 9 a.m. to 6 p.m.; October-March, 10 a.m. to 4 p.m. Closed Mondays.



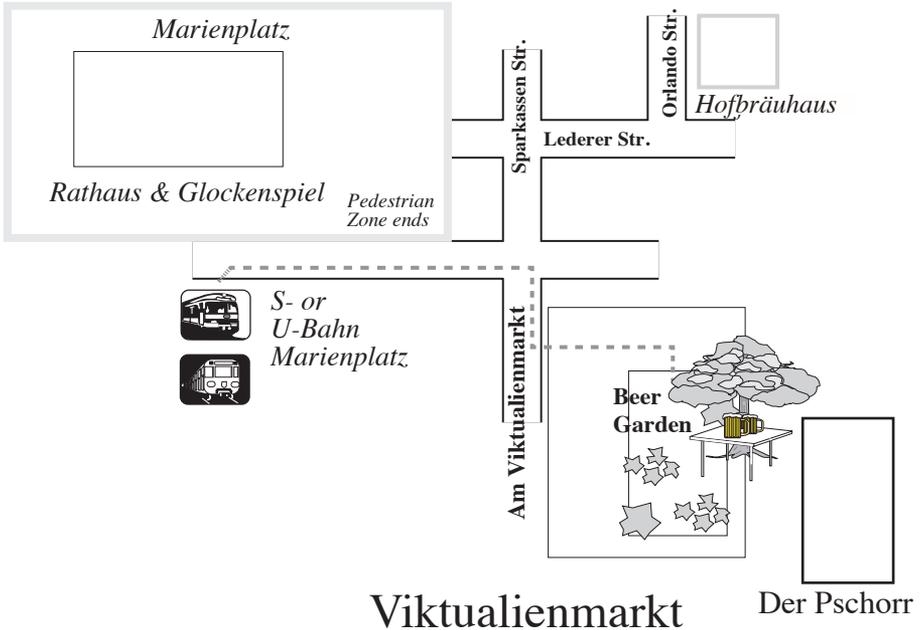
A four century head start has provided a mature stand of shade trees for the beer garden.

Hauptbahnhof

Take one of several S- or U-Bahns direct to Marienplatz.
Exit train station mall toward "Rindermarkt".

Marienplatz

Walk, following map. (Note: Hofbräuhaus is nearby.)



Address ...

Viktualienmarkt
Am Viktualienmarkt 6
80331 Munich

Phone/FAX ...

(089) 297545

Hours ...

9 a.m. to 10 p.m.
Closed Sun. and Holidays

Beer ...

Variety of Munich Beers

Seating ...

800 in the Beer Garden

Sounds like ...

'VICK-Chu-AIL-Ee-In-Markt'

Web presence ...

www.biergarten
-viktualienmarkt.de

Rating ...

3 Beers



Biergarten Viktualienmarkt and Der Pschorr

Beergarten Viktualienmarkt is a place best visited on a Saturday morning or early afternoon. That's when the weekly Viktualienmarkt, the city's central food market, is in full swing. But stretching the weekly calendar are a couple of things: In recent years the market has become more or less a daily affair, and at one end is the recently added Der Pschorr restaurant and patio beer garden, which is open daily throughout the year. At Viktualienmarkt everything from *Suppe* to *Nuß* and a million other daily necessities (as in victuals) are hawked here. It's where Münchners come to shop 'til they drop — or, rather, stop to enjoy a Maß of refreshing beer. Viktualien-

markt, a Munich tradition since 1807, is no touristy museum piece. It's a living, thriving activity. The Saturday morning ritual of bartering, haggling, and buying has changed little in the past two hundred years. A colorful display of wares from all over Germany and Europe attests to Munich having served as a central European trade center for centuries.

The beer garden is wedged in the market's middle, in the center of a ring of flower, fresh fruit, vegetable, meat and other produce stands. Marked at one end by a towering May Pole, the beer garden is anything but hard to find. The greatest concentration of people is there, and seats are at a premium. Numerous



Viktualienmarkt is just around the corner from the Marienplatz, in the heart of Old Town.

food stands and outdoor restaurants are a part of the market complex. Helping yourself to nearby food selections and smuggling them back to your seat in the beer garden is no crime. Interspersed among the beer garden patrons is a series of statues commemorating Munich's six most popular folk singers and comedians. The fountain figures represent Karl Valentin (1882-1948) and his partner Liesl Karlstadt (1892-1960). Also enshrined in permanent bronze are the comedians Weiss Ferdl (1883-1949) and Ida Schumacher (1895-1956), the singer Roider Jackl (1906-1975), and actress Elise Aulinger (1881-1965).

It's hard to separate the beer garden and the market, and that means when the Saturday-morning-to-afternoon market is ended, the beer garden is just another pretty place. When the market is on, Biergarten Viktualienmarkt gets 3 beers. When it's off . . . well, that would be a good time to visit the place next door:

Der Pschorr

Literally across the street from the Viktualienmarkt, this is a relatively new addition to Munich's beer restaurants. It's only been around a few years but is already able to stand on its own, especially during

the mid-week slack period when much of the activity from the open-air market next door is subdued. This is a combination beerhall-restaurant where you can find a fresh Hacker-Pschorr Maß poured from wooden kegs or a full menu with plenty of meat dishes featuring famous Bavarian Murnau-Werdenfelser-bred beef. That makes Der Pschorr a bit more pricey than most, but a genuine beer-drinking, meat-and-potatoes dining experience.

Der Pschorr is named after a legend in Munich brewing history, Joseph Pschorr (1770-1841), who invented a system to refrigerate beer and pioneered the Munich-style lagers enjoyed here and just about everywhere else in the world. Pschorr changed the most common German beer from a drink that was dark and smokey to the lighter, golden colored *Münchner Helles* of today.

Der Pschorr is huge and cavernous, with a stairway that bisects the restaurant, leading to a second-story banquet hall. A front yard beer garden seats about 200, making it a great alternative to the crowded market just a few yards away. Viktualienmarkt and Der Pschorr team for an enjoyable beer experience in the center of Munich.

Address ...	Seating ...
Der Pschorr Am Viktualienmarkt 15 80331 Munich	600 in Restaurant, 200 in Beer Garden
Phone/FAX ...	Sounds like ...
(089) 442383940 FAX (089) 442383929	'Dare-Puh-SHORE'
Hours ...	Web presence ...
10 a.m. to 1 a.m. Daily	www.der-pschorr.de
Beer ...	Rating ...
Hacker-Pschorr	3 Beers 



Der Pschorr restaurant and beerhall is a welcome addition to the Viktualienmarkt next door. A small beer garden adds to its classic Bavarian ambience.

Munich in Winter



Chinesischer Turm — Bernd Zillich, photo

It's below freezing outside, the middle of December and the beer gardens are covered by a blanket of snow. What to do? The quick answer: walk inside and have a beer. But where? Here are a few places that stand out for their interior hospitality, especially in times of rain, wind, sleet or snow, when the beer must go on. We've compiled a cool dozen based on inner atmosphere, spaciousness, and also ease of access, or maybe even egress after a Maß or two. They're presented here in order of winter preference, which may vary slightly from our opinion of them during the summer when beer gardens are open and priorities trend more toward a place in the shade than a corner near the stove:

Hofbräuhaus (pg. 110). First on the list, and definitely where you want to be when it's cold outside. This is always a great indoor option, complete with continuous Oompah band and hordes of fellow beer drinkers any time of year. Team this one with Weisses Bräuhaus if the weather is cold and wet. Also worth mention, Augustiner am Platzl and Ayinger am Platzl are two more inside possibilities, just outside the Hofbräuhaus front door.

Augustiner Bräustuben (pg. 46). Mostly an inside job, with a small outside beer garden on the roof open in summer months. Augustiner Bräustuben is easily the most economical (we mean cheap) on this list. We recommend, though, to take the Tram

19 alternative to Holzapfel Str. from the Hauptbahnhof during bad weather to minimize the walking distance. It can get crowded here, but it's a great indoor venue to enjoy Munich's favorite beer. The bottom line is this place does most of its business November through March, so a foul-weather operating model is the rule not the exception.

Augustiner Keller (pg. 52). Little known feature of this world-class beer garden on Arnulf Str. is the cellar beerhall with seating for 300. It's especially inviting during Starkbier season in March and April when *doppelbock* Maximator is flowing from Augustiner's wooden kegs. The Lagerkeller, as it's known, is open 4 p.m. to 1 a.m., Mon.-Sat., with plenty of long benches and lots of spilled beer.

Bräustüberl Tegernsee (pg. 196). A bit of a road trip to get here, this is still one of the best beer halls in all of Bavaria and the one venue on our winter list that is part of the Prosit! Free Beer program. We love this place, come rain or shine, and we think you should too.

Augustiner Großgaststätte (pg. 48). Half restaurant, half beer hall — take your pick when you need to get out of the weather and still want to enjoy Munich's favorite beer.

Andechser am Dom (pg. 74). Get here early because when the weather is bad, this place is good . . . and full. Space heaters in the patio area keep things toasty and big screen plasma TVs keep sports aficionados occupied. Available also for indoor ops are Kilian's Irish Pub and Ned Kelly's Australian Bar around the corner.

Paulaner Keller (pg. 156). This is the county seat for the early spring pre-lent *Starkbierzeit*, strong beer season. Even during the winter months, there's still plenty of chance to try a Salvator (the mother of all *doppelbocks*) and fire up the innards before venturing forth.

Löwenbräu Keller (pg. 130). Also rockin' during Starkbier craziness, when Triumphator strong beer is flowing. Right next to the U-bahn stop at Stiglmaier Platz, it's one of the easiest on this list to get to from public transportation. In foul weather that could be big.

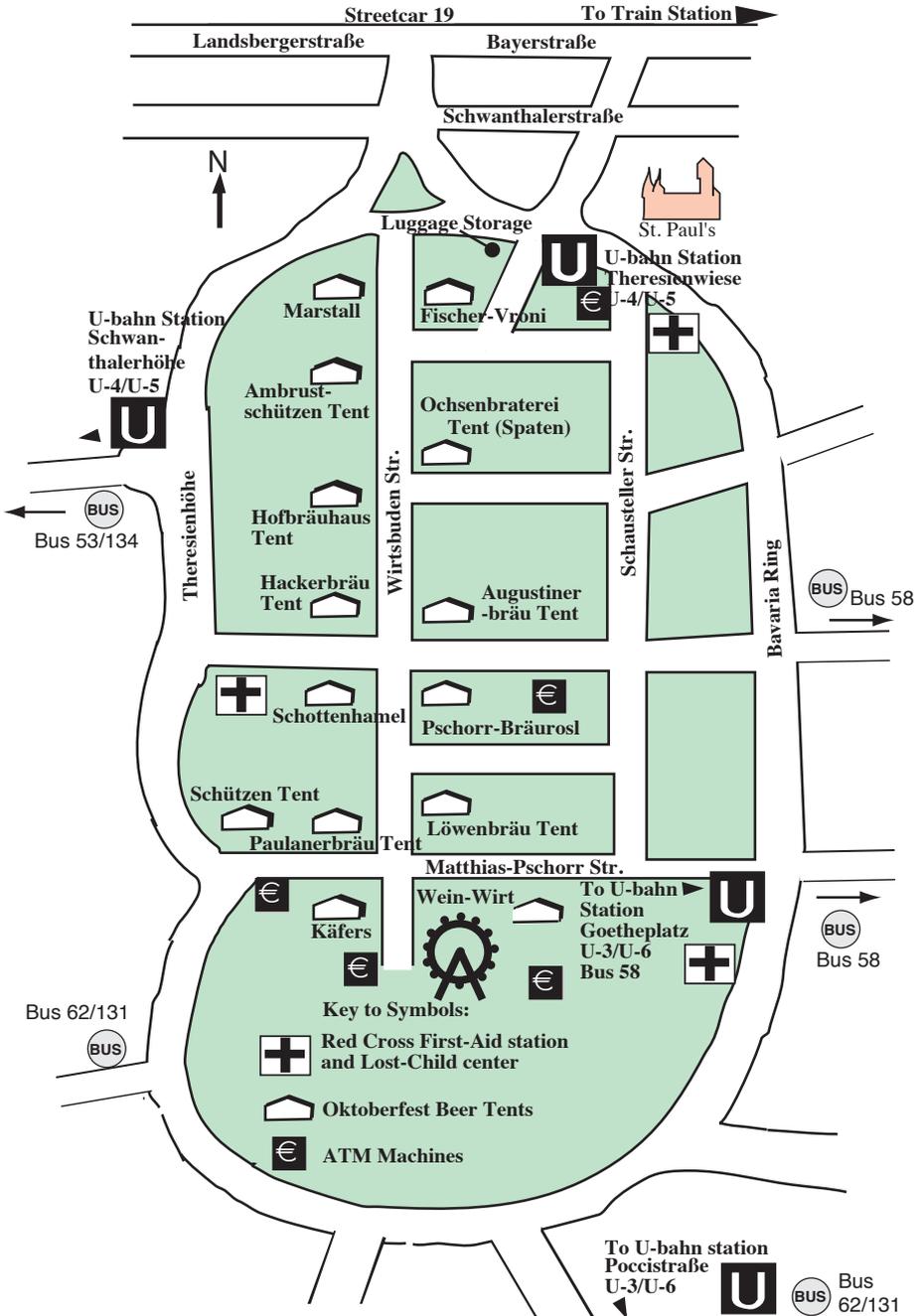
Max-Emanuel Brauerei (pg. 138). Munich's student beer drinkers have enough sense to know when — and where — to get in out of the rain. "Max-E-Brau" is tops on their list. Also a great place to catch big-screen T.V. sporting events.

Paulaner Bräuhaus (pg. 152). An afternoon to evening selection, with a brewpub atmosphere and decent food. A pretty good selection of home-brewed products is worth sampling while waiting for the weather to turn warm again. Also, a very short, 5-minute walk to get here.

Weisses Bräuhaus (pg. 184). Treat yourself to a Schneider Weisse and warm up to the Hofbräuhaus around the corner. Also, a better selection to enjoy some Bavarian cuisine if you're more hungry than thirsty.

Altes Hackerhaus (pg. 38). A little more restaurant than the others, but certainly a good inside bet. A retractable patio cover will keep out the rain and let in the sunshine.

Map of the Oktoberfest



Oktoberfest

and other Keg Parties

In Munich the tradition is to celebrate every day as if it were your last. If the sun rises in the morning, consider it a bonus and time to start all over again. Every day is a festive occasion in the Bavarian capital. From Christmas and New Years and into the strong beer season, through the spring Frühlingsfest and the tri-annual Auer Dults, a quick interlude with the Sommerfest, Bayernmarkt and finally culminating with Oktoberfest — the year is a collage of one fest after another. Here are the most colorful and enticing of the city's annual offerings.

Oktoberfest (Fall)

This is the grand-daddy of them all, the big beer fest in the sky. It began as a reception for the wedding of Crown Prince Ludwig, later King Ludwig I, to Princess Therese von Sachsen-Hildburghausen, October 12, 1810. What God had joined together, let no man turn asunder, and that included the wedding party. The idea for the royal beer bash is credited to a hackney coachman, Franz Baumgartner. A non-commissioned officer in the Bavarian national guard, Baumgartner



Photo by Julie Weiss

The Oktoberfest in Munich's Wies'n attracts up to a million people a day.

suggested spicing up the wedding celebration with a horse race to be run in a meadow just outside of town. His idea won royal approval, and a race track was built in time for Baumgartner to enter and win top prize himself. He rode his horse first across the finish line to cheers of thousands of his fellow Münchners, many of whom had bet wisely and heavily on both Baumgartner's ability and his personal familiarity with the track. So huge a triumph in honor of so distinguished a couple called for a victory celebration that lasted through the night and into the next day. Even after the nuptial duo had long departed for the honeymoon, the fest roared on. In fact, the party was such a success the people of Munich insisted it be thrown again the next year. So it was, and so it has been, in the same meadow, named for the bride, *Theresienwiese*, or as the people in Munich say in abbreviated form, *die Wies'n*.

The rest of the world knows it as Oktoberfest, a mad-cap mixture of folklore, festival and frivolity unequalled anywhere else on the globe. The fest has been canceled only 25 times during its two century run: 23 times due to wars, twice (1854 and 1873) due to cholera epidemics. Don't let the name mislead you, the 16-day Oktoberfest usually begins the second to last Saturday in September and always* ends the first Sunday in October. It begins with a Saturday morning parade through the center of Munich with horse-drawn carriages hauling the wooden kegs of beer. Once the city's Lord-Mayor successfully plunges a bronze spigot into the first available keg at 12 noon sharp, the call of "O'Zapft Is!" (Hey, it's tapped already!) is made and the first Maß is served.

(*Oct. 3 National Holiday may extend Oktoberfest to Mon. or Tues. See Fest Calendar.)

The tradition of horse racing competition continued for many years, and along with it grew the custom of including a farmer's market and agricultural exhibit. Carnival rides and curious sideshows came later.

The Oktoberfest drew its first 100,000 in 1860, no small feat when you consider that the entire city had only 121,234 population at the time. Beer was there almost from the beginning. By 1890, a number of "beer palaces" were in place and the city's breweries became more and more instrumental in directing the course of the annual festival. By 1900 they had divided the territory up by "tents" and introduced

The major Munich breweries sponsor large festival tents (some the size of a multi-story building) as do several private entrepreneurs. Here are names and seating capacities (including beer gardens). Also listed are the phone numbers and addresses of the wirts whereby you can call or write for advance reservations. In some cases the phones aren't activated until about two weeks prior to the start of Oktoberfest.

Beer Tent



Advance
Reservations

City Code (within Germany) 089-
Country Code (outside) 011-49-89

Hofbräuhaus	9,900	Günter and Margot Steinberg, Innere Wiener Straße 19 81667 München Reservations available online only: www.hb-festzelt.de
Schottenhamel (Spaten)	10,000	Christian and Michael Schottenhamel, Nymphenburgerstr. 139, 80636 München Tel: 54-46-9310; FAX: 54-46-9319 www.festzelt-schottenhamel.de
Hackerbräu	9,300	Christl and Toni Roiederer, Tölzer Str.2 82064 Straßlach Tel: 08170-7303; FAX: 08170-7385 www.hacker-festzelt.de
Pschorrbräu/"Bräurosl"	8,400	Georg and Renate Heide, Bahnhofstraße 51 82152 Planegg Tel: 89-55-6353; FAX: 89-55-6356 www.braeuosl.de
Paulaner-Brauerei "Winzerer Fähndl"	10,900	Peter and Arabella Pongratz Keferloh 2, 85630 Grasbrunn Tel: 62-17-1910; FAX: 62-17-1919
Löwenbräu	8,500	Ludwig Hagn and Stephanie Spendler Gyßlingstr. 15, 80805 München Tel: 47-76-77; FAX: 47-05-848 www.loewenbraueufestzelt.info
Augustinerbräu	8,500	Manfred Vollmer, Neuhauser Straße 27 80331 München (Großgaststätte Augustiner) Tel:23-18-3266; FAX: 26-05-379
Ambrustschützenszelt	7,400	Familie Inselkammer, Sparkassenstraße 12 80331 München (Platzl Hotel) Tel: 23-70-3703; FAX: 23-70-3705 www.armbrustschuetzenszelt.com
Spatenbräu "Ochsenbraterei"	7,400	Anneliese Haberl, and Antje Schneider Englischer Garten 3 80538 München Tel: 38-38-7312; FAX: 38-38-7340 www.ochsenbraterei.de
Sportschützenszelt	4,400	Eduard and Claudia Reinbold, Residenzstr. 9 80333 München Tel: 23-18-1224; FAX: 23-18-1244 www.schuetzen-festzelt.de
Fischer-Vroni	3,400	Johann and Silvia Stadtmüller Konradin Str. 8, 81543 München Tel: 66-10-42; FAX: 65-25-34 www.fischer-vroni.de
Marstall	4,200	Siegfried and Sabine Abele, Lindberghstr. 4, 80939 Tel: 3120-5529; FAX: 3120-5515 www.marstall-oktoberfest.de
Käfer's Wies'nshänke	2,900	Käfer GmbH, Prinzregentenstraße 73, 81675 München Tel: 41-68-356; FAX: 41-68-880 www.feinkost-kaefer.de/oktoberfest/
Wein und Sektzelt	1,900	Doris, Roland and Stephan Kuffler Residenzstr. 12, 80333 München Tel: 29-07-0517; FAX: 29-40-76 www.weinzelt.com

live music and the distinctively Bavarian brass *oom-pah* bands.

Each year millions of people overwhelm Munich's permanent 1.3 million population and make their way to Oktoberfest. At the 2014 Oktoberfest, 6.3 million visitors downed 6.5 million liters of beer and 34,000 liters of wine; devoured 494,135 roast chickens; inhaled 144,635 pairs of grilled sausages; intercepted 56,036 pork knuckles; and dismembered 112 oxen roasted whole on the spit. Also, at the end of it all, they no doubt consumed untold quantities of antacid tablets, flavored bromides and jars of aspirin.

A seasonal specialty is the Wies'n Märzen beer, commonly called simply fest or Oktoberfest beer. This is the dark, heavily malted and potent brew that gets its name from centuries ago when religious custom prohibited brewing from April through September. Thus, the dark beer was brewed in March (*März*) to beat the deadline. It was given an especially heavy character that would carry it over until October when it could be properly imbibed. (It was also drunk as soon as it was ready, thus the Starkbierzeit was born.) Now, it might be brewed and dispensed anytime, but during Oktoberfest, it is still a tradition and an alternative to the much more popular *helles* or light (in color) variety.

In addition to the beer, brass bands and the usual armies of buxom mug-toting waitresses, there will be more than 70 carnival rides, including four roller coasters and many others designed with the kids in mind. Most who visit Oktoberfest have world-class fun and an experience they will never forget. A few will leave disappointed. A trip to Oktoberfest should be made with the realization that this is

one of the most crowded 104 acres of real estate anywhere in the world, with up to a million visitors in a single day. With 98,000 seats available in the beer tents, it's hard to imagine no room at the inn, but such is the rule, not the exception. Table reservations can sometimes be had through hotels, tourist offices or calling the brewery tents themselves. The phone numbers to the tents (listed on previous page) are in operation from early September. Additional phone numbers and Oktoberfest information can be obtained from the Munich tourist office. There are three main tourist offices in Munich: at the Marienplatz (neuen Rathaus), the main train station, and on Sendlinger Str. The one at the Hauptbahnhof (platform 12) is the most convenient and is open daily from 9 a.m. to 8 p.m., Telephone: (089) 233-96-500; FAX: (089) 233-30-233. For hotel bookings in Munich through the tourist office: (089) 233-96-555. (From U.S. dial 011-49-(drop the 0) 89- phone number.)

Internet:

<http://www.muenchen-tourist.de>;

e-mail: tourismus.gs@muenchen.de

The Munich tourist office will happily provide a free English-language brochure that answers most questions about Oktoberfest for that particular year.

Here are some worthwhile tips that will make Oktoberfest the positive and memorable experience it should be:

❑ **Take public transportation.** Don't even think about driving. You can't park, and you shouldn't risk driving even after one beer. From the Hauptbahnhof, U-bahn 4 or 5 to Theresienwiese drops you off directly in front of the Oktoberfest grounds, in about five minutes.

❑ **Get there early, preferably on a weekday.** Monday through Saturday, the fest opens at 10 a.m. and an hour earlier on Sundays and holidays. Most beer tents close at 10:45 p.m., but a few stay open to 12:30 a.m. (Käfer, and Weinwirt). There are no real “slack” times at Oktoberfest, and having someone to share all the fun with is never a problem. Thus, a weekday, say between noon and 4 p.m. is a good time to find an available seat. Once you’re settled in, you can stay awhile.

❑ **Reconsider bringing young children.** Generally, this is a tough place for kids after 5 p.m. You have trouble keeping track of them in the crush of the crowd. They lose interest and become intimidated by it all. Leave them with a baby-sitter at the hotel and they may thank you for it later. If you bring them, make sure you’ve made arrangements in case

you get separated (it happens). Instruct them not to panic and to seek out a German policeman. He in turn will take them directly to the Red Cross lost-child station where scores of children are reunited with their misplaced parents every day.

❑ **Have a reserved hotel room waiting.** Many Munich hotels during Oktoberfest are booked a year in advance. Without a prior reservation, expect to stay at least 30 miles out of town. If you’re stuck, the best bet is to stand by at a large hotel around 10 to 11 a.m. and hope to get lucky with a cancellation. The hotel accommodations bureau at Munich’s Hauptbahnhof can also be of help here.

❑ **Bring money.** Oktoberfest is not cheap. Visitors drop nearly a billion euros at the *Wies’n* each year during the 16-day fest. Food, drink and rides will strain the pocket book more than expected. Bring



The Auer Dult seen here in 1905 is still half fest, half flea market and always full of the unexpected.

a reserve and don't be surprised if you have to dip into it.

❑ **Don't liberate souvenirs.** Don't even harbor a thought of walking out with one of the glass steins as an Oktoberfest remembrance. They are watching and will be happy to lay a heavy fine on you if you are caught. (At the 2014 Oktoberfest, a reported 112,000 tried and failed.) Each Oktoberfest the city produces a special mug (clay ceramic) with the distinctive thematic design for that particular year. It is sold at numerous souvenir kiosks throughout the festgrounds and makes an excellent memento as well as a good investment.

❑ **There's always next year.** If you absolutely can't get to Munich during Oktoberfest, don't fret over it. That only leaves 349 more festive days to choose from. In Munich, every day is Oktoberfest somewhere.

Guided visits to the Oktoberfest. Growing in popularity, especially from the U.S. One we like is: www.oktoberfestvisits.com. These guys learned the ropes using the past 6 editions of the *BDG2M*.

Auer Dult (Fall, Spring, Summer)

A festive tradition even older than Oktoberfest is the Auer Dult. For more than 600 years the fest has been staged three times annually: spring, summer and fall. The event has rotated among a number of locations in Munich. However, since 1905 the combination flea market, antique fair and beer fest has found a permanent home at the Mariahilfplatz, in the shadow of Mariahilf Church.

The "Dult," a colloquial root from the original Latin word *indultum* (indulgence), consists of row after row of booths filled with everything from rare, antique books to hand-painted ceramic figurines,

to old Munich memorabilia, to plain-but-useful pots and pans. Naturally, there are plenty of carnival rides, a beer tent, and lots of fast-food stands. There's a garage-sale atmosphere here and the diversity of new and second-hand wares is a special treat for those who enjoy a combination shopping spree and scavenger hunt.

The Auer Dult is full of the unexpected and a visitor never knows what curiosity will eventually follow him home. The precise periods of the nine-day (spanning two weekends) Auer Dult vary from year to year. The spring fest begins the last Saturday in April, the summer Dult usually bridges July and August, and the fall event always begins two weeks after Oktoberfest (see Fest Calendar). Exact dates should be confirmed by calling the main tourist office on Sendlinger Straße (089) 233-96-500.

Mariahilfplatz is near the Deutsches Museum. The nearest U-bahn stop is Fraunhofer Str. (on the U-1 and U-2 lines out of the Hauptbahnhof), 5 min. walk. Tram 17 or Bus 52 (both stop at Mariahilfplatz).

Frühlingsfest (Spring)

Locals call it the mini-Oktoberfest and for most visitors it is a suitable alternative when a fall visit is out of the question. It's held in the same area (Theresienwiese) as the Oktoberfest at the end of April (see calendar and again confirm exact dates with the tourist office). The two-week festival is filled with rides and plenty of eats and cold beer. The city's breweries still turn out in a big way for this extravaganza. The crowds are plentiful, yet smaller than the world-renown fest that occurs six months later. Finding an unreserved seat in one of the beer tents (there are usually two)

is really much less an insurmountable undertaking at the Frühlingsfest, without having to compromise any of the fun. It's a festive reminder that keg parties in Munich are a year-round affair.
www.muenchner-volksfeste.de

Sommerfest (Summer)

As the name suggests, this rapidly growing fest is scheduled each year for the late summer. Held on Coubertinplatz in Olympia Park, the Sommerfest usually begins on a Thursday in late July or early August and runs through the next three Sundays. There are carnival rides and open-air theaters, as well as musical groups and of course plenty of beer. The second and third Thursdays are reserved for evening fireworks shows.

The Sommerfest has only been around since 1982, so it still has a way to go before matching some of Munich's better known festivals. The beer tents are small but active, and the rides are tame compared to what one finds on the *Wies'n*. There's a little bit of a flea market as well and a sizeable area is reserved for vendors selling their wares. Despite its recent vintage, the Sommerfest is growing steadily and attracting a loyal following. It comes at a perfect time of year, ending just a few weeks before the Oktoberfest begins. To get to the Sommerfest with public transportation, take U-3 to Olympiazentrum. At one end of the parking lot is Lillian-Board-Weg. Take it, walking over the highway to Coubertinplatz. Along with a visit to the Sommerfest we also suggest two nearby and worthwhile beer gardens of Zur Geyerwally and Taxisgarten. The boredom factor has certainly been diminished with the advent of the Sommerfest (www.impark.de) but don't expect to catch your breath too soon, because the

next fest, the Bayernmarkt, follows fast on its heels.

Bayernmarkt (late Summer)

That narrow vacancy between late August and early September has now been filled. The annual Bayernmarkt, the newest fest on the block, is a 16-day — Saturday to Sunday fortnight — celebration at Orleansplatz, featuring plenty of food, market wares and of course Munich's favorite beers. Daily entertainment is on tap in an outdoor beer garden atmosphere along with a good dose of Bavarian *Gemütlichkeit*. This is a great addition to Munich's busy fest calendar. To get there, take an S-Bahn to the Ostbahnhof, exit to Orleansplatz and it's just across the street. www.derbayernmarkt.de



Sommerfest in Olympiapark.

Fasching (Winter)

It's tough to find an equal, but the nearest comparison to Fasching is Carnival in Rio, or Mardi Gras in New Orleans. Like the other two festivals, Fasching was originally a religious observance, marking the beginning of lent and a final fling at life's more hedonistic pleasures. In other German population centers — Cologne, Mainz and Düsseldorf, in particular — the celebration is centered on the streets, usually culminating with a Rosen Montag parade (the Monday before Ash Wednesday) accompanied by several days of public partying. In Munich, the season is marked by a variety of indoor masquerade balls, hosted by Munich's more lavish beer emporia. Löwenbräu Keller, Paulaner Keller, and Hofbräuhaus head that list. Munich's brand of Fasching is rowdy and ribald, and if organized properly, down right bacchanalian.

From early January to Shrove Tuesday six weeks later, the weekends are taken up with these costumed cotillions. It's a night of music, dancing and legalized carousing, when the married, engaged and otherwise betrothed become suddenly

single again, even if for just a few hours. The wilder the costume for men — and seemingly the skimpier for women — the better. The packed pavilions are a veritable hunting ground for the bold and venturesome and, with identities protected, even the most timid wallflowers will bloom with utter abandon. No one arriving in Munich during Fasching time should ever leave town a stranger.

A full schedule of Fasching balls is published in the city's major newspapers and tickets can be secured at the door or through local tourist and booking agencies. Most major department stores sell basic costume paraphernalia during the Fasching season. There is no minimum dress code, and a few cosmetic touches are enough to put one in the mood and in proper style to make a night of it at a Munich Fasching ball*.

*Those interested in more elaborate costumes can rent them for the evening from numerous agencies who specialize in such outfitting during Fasching time. Here are several possibilities: Stegemann's Haute Couture, Markstr. 18, Tel: 331-606; kostuem-rainer-stegeman.de Waltraud Kreuer, Hohenzollernstraße 22, Tel: 338-772, kostuemverleih.com; Cinyburg Kostüm Haus, Lindwurmstraße 16, Tel: 534-412, www.cinyburg.de.

A list of “-ator” starkbiers (Munich and elsewhere):

Aloisator - Brauerei Alois Gäßl KG, Pfarrkirchen
Animator - Hacker-Pschorr Bräu GmbH, München
Apostulator - Eichbaum Brauerei, Mannheim
Aviator - Ärbrau, Flughafen München
Bambergator - Brauerei Fäßla, Bamberg
Bavariator - Müllerbräu GmbH & Co, Pfaffenhofen
Celebrator - Franz Inselkammer KG, Aying
Cervator - Hirschbrauerei A. Welzhofer, Günzburg
Coronator - Brauerei Zur Krone, Tettmang
Delicator - Staatliche Hofbräu München
Equator - Rößlebrauerei Alois Hempfer KG, Laupheim
Fuchsikator - Brauerei Josef Fuchsbüchler, Palling
Hofator - Hofer Brauerei Deininger-Kronenbräu, Hof
Honorator - Ingobräu Ingolstadt GmbH, Ingolstadt
Impulsator - Privatbrauerei M. C. Wieninger, Teisendorf
Josefator - Brauerei Josef Bachmayer, Dorfen
Jubilator - Schloßbrauerei Maxtrain, Tüntenhäusen

Kulminator, EKU Actienbrauerei, Kulmbach
Maximator - Augustiner Bräu Wagner KG, München
Multiplikator - Edelweißbrauerei, Odelzhausen
Optimator - Spaten-Bräu, München
Operator - Schloßbrauerei Odelzhausen, Odelzhausen
Palmator - Brauerei Heinrich Pröhl, Pettendorf
Pfaffenator - Brauerei K. Stöttner, Mallersdorf
Poculator - Patrizier Bräu, Nürnberg
Rariator - Münzbräu, Günzburg
Rhönator - Rother-Bräu, Roth b. Nbg.
Salvator - Paulaner-Brauerei GmbH & Co. KG, München
Spekulator - Weissbräu Jodlbauer GmbH, Roththalmüster
Speziator - Brauerei S. Riegele, Augsburg
Steinator - Schloßbrauerei Stei-Wiskott, Bad Reichenhall
Suffikator - Bürgerbräu Röhlm & Söhne, Bad Reichenhall
Sympathor - Postbräu, Thannhausen
Triumphator - Löwenbräu AG, München

Starkbierzeit (Early Spring)

When the snow melts in Munich, the strongest beer begins flowing. The so-called Starkbierzeit, or strong beer time, is generally a two-week period beginning around "Joseph's Day" on the 19th of March. Local beer halls lay on live brass bands and plenty of schmaltz and glitter. Löwenbräu and Paulaner Kellers are especially famous for their generous galas thrown during the potent brew season. In addition to their own famous "-ator" strong brews they dispense with a vengeance, they will also schedule a number of special dances, parties and other events.

A customary attraction is a stone-lifting and tossing contest when hundreds vie for the title of Munich's strongest man. Spectators are content to have spent the day with Munich's strongest beer, a heavily malted libation, from 6-8 percent (vol.) alcohol. The muscle-straining matches are always accompanied by plenty of festivities, music, great food and lots of home-grown *gemütlichkeit*.

The Starkbierzeit is celebrated by most Munich beer halls. Münchners refer to it as the city's "fifth season." It's a seasonal bridge, just before spring, when the indoor beer establishments are about to give way to Munich's army of beer gardens. When that happens, the party moves out doors until late in the fall.

Frühschoppen (Sunday mornings)

Not exactly a fest, but certainly a custom worth noting, Frühschoppen is the patently Bavarian (Catholic) habit of spending one's late Sunday mornings at the nearest lokal, beer hall or beer garden. The tradition originally began as a sensible

diversion for husbands while their wives and family were off in church.

Now, the whole family will show around 10 a.m., having already attended an early Mass. Men share war stories, the women talk about the men and their war stories, the children just bored by it all. It takes place over several *Frühschoppen* (literally "early pints") of beer. Something to remember when quiet Sunday mornings seem to break without much potential: the beer halls and gasthauses just may be full.



*Hier kriegt Fremdes a volles Maass
Aus dem gut bewachten Fass!*

You think Münchners don't take their beer seriously? "Short-pouring" at the Oktoberfest is a criminal offense. This cartoon — a sort of 19th century advertisement — says you'll get a full Maß of beer thanks to our closely watched and monitored kegs. "Beer watchmen" are on duty!

Munich's Fest Calendar

Oktoberfest		www.oktoberfest.eu		
2015	2016	2017	2018	2019
Sep 19 -Oct 4	Sep 17 -Oct 3*	Sep 16 -Oct 3*	Sep 22 -Oct 7	Sep 21 -Oct 6
<p>NOTE: *Oktoberfest 2016 and 2017 are one day and two days longer, respectively, because they include Oct. 3, Day of German Unity holiday.</p>				

Frühlingsfest*		www.muenchner-volksfeste.de		
2015	2016	2017	2018	2019
Apr 17 - May 3	Apr 15 -May 1	Apr 21 -May 7	Apr 20 -May 6	Apr 19 -May 5
<p>*Dates for 2017-2019 Frühlingsfest are probable. Precise dates are set a year ahead of time. Confirm with Munich Tourist Office, Tel: (089) 233-96-500; FAX (089) 233-30-233 (from US dial 011-49-(drop the 0) 89- phone number.) Internet: www.muenchen-tourist.de E-mail: tourismus.gs@muenchen.de</p>				

Sommerfest		www.olympiapark-muenchen.de www.impark.de		
2015	2016	2017	2018	2019
Jul 30 - Aug 23	Jul 28 - Aug 21	Jul 27- Aug 20	Jul 26 - Aug 19	August 1-25

Dates for 2016-2019 Sommerfest are probable, check www.impark.de.

Munich's Fest Calendar

Auer Dult		www.auerdult.de		
2015	2016	2017	2018	2019
Apr 25 -May 3	Apr 30 -May 8	Apr 29 -May 7	Apr 28 -May 6	Apr 27 -May 5
July 25 -Aug 2	July 30 -Aug 7	July 29 -Aug 6	Jul 28 -Aug 5	Jul 27 -Aug 4
Oct 17 -Oct 25	Oct 15 -Oct 23	Oct 14 -Oct 22	Oct 20 -Oct 28	Oct 19 -Oct 27

Three Auer Dults are held annually, the spring "Maidult", the mid-summer "Jacobidult" and a fall "Kirchweihdult".

Bayernmarkt		www.derbayernmarkt.de		
2015	2016	2017	2018	2019
Aug 22 - Sep 6	Aug 20 - Sep 4	Aug 19 - Sep 3	Aug 25 - Sep 9	Aug 24 - Sep 8

Fasching Dienstag (Shrove Tuesday)				
2015	2016	2017	2018	2019
Feb 17	Feb 9	Feb 28	Feb 13	Mar 5

Starkbierzeit -Strong Beer Season

Two weeks in March, always encompassing March 19 (St. Joseph's Day). The exact dates are set several months ahead of time.

Munich in Winter



Chinesischer Turm — Bernd Zillich, photo

It's below freezing outside, the middle of December and the beer gardens are covered by a blanket of snow. What to do? The quick answer: walk inside and have a beer. But where? Here are a few places that stand out for their interior hospitality, especially in times of rain, wind, sleet or snow, when the beer must go on. We've compiled a cool dozen based on inner atmosphere, spaciousness, and also ease of access, or maybe even egress after a Maß or two. They're presented here in order of winter preference, which may vary slightly from our opinion of them during the summer when beer gardens are open and priorities trend more toward a place in the shade than a corner near the stove:

Hofbräuhaus (pg. 110). First on the list, and definitely where you want to be when it's cold outside. This is always a great indoor option, complete with continuous Oompah band and hordes of fellow beer drinkers any time of year. Team this one with Weisses Bräuhaus if the weather is cold and wet. Also worth mention, Augustiner am Platzl and Ayinger am Platzl are two more inside possibilities, just outside the Hofbräuhaus front door.

Augustiner Bräustuben (pg. 46). Mostly an inside job, with a small outside beer garden on the roof open in summer months. Augustiner Bräustuben is easily the most economical (we mean cheap) on this list. We recommend, though, to take the Tram

19 alternative to Holzapfel Str. from the Hauptbahnhof during bad weather to minimize the walking distance. It can get crowded here, but it's a great indoor venue to enjoy Munich's favorite beer. The bottom line is this place does most of its business November through March, so a foul-weather operating model is the rule not the exception.

Augustiner Keller (pg. 52). Little known feature of this world-class beer garden on Arnulf Str. is the cellar beerhall with seating for 300. It's especially inviting during Starkbier season in March and April when *doppelbock* Maximator is flowing from Augustiner's wooden kegs. The Lagerkeller, as it's known, is open 4 p.m. to 1 a.m., Mon.-Sat., with plenty of long benches and lots of spilled beer.

Bräustüberl Tegernsee (pg. 196). A bit of a road trip to get here, this is still one of the best beer halls in all of Bavaria and the one venue on our winter list that is part of the Prosit! Free Beer program. We love this place, come rain or shine, and we think you should too.

Augustiner Großgaststätte (pg. 48). Half restaurant, half beer hall — take your pick when you need to get out of the weather and still want to enjoy Munich's favorite beer.

Andechser am Dom (pg. 74). Get here early because when the weather is bad, this place is good . . . and full. Space heaters in the patio area keep things toasty and big screen plasma TVs keep sports aficionados occupied. Available also for indoor ops are Kilian's Irish Pub and Ned Kelly's Australian Bar around the corner.

Paulaner Keller (pg. 156). This is the county seat for the early spring pre-lent *Starkbierzeit*, strong beer season. Even during the winter months, there's still plenty of chance to try a Salvator (the mother of all *doppelbocks*) and fire up the innards before venturing forth.

Löwenbräu Keller (pg. 130). Also rockin' during Starkbier craziness, when Triumphator strong beer is flowing. Right next to the U-bahn stop at Stiglmaier Platz, it's one of the easiest on this list to get to from public transportation. In foul weather that could be big.

Max-Emanuel Brauerei (pg. 138). Munich's student beer drinkers have enough sense to know when — and where — to get in out of the rain. "Max-E-Brau" is tops on their list. Also a great place to catch big-screen T.V. sporting events.

Paulaner Bräuhaus (pg. 152). An afternoon to evening selection, with a brewpub atmosphere and decent food. A pretty good selection of home-brewed products is worth sampling while waiting for the weather to turn warm again. Also, a very short, 5-minute walk to get here.

Weisses Bräuhaus (pg. 184). Treat yourself to a Schneider Weisse and warm up to the Hofbräuhaus around the corner. Also, a better selection to enjoy some Bavarian cuisine if you're more hungry than thirsty.

Altes Hackerhaus (pg. 38). A little more restaurant than the others, but certainly a good inside bet. A retractable patio cover will keep out the rain and let in the sunshine.



The "Wuide Rund'n" Stammtisch (Bavarian for "another round") lives up to its name every weekend at the Hofbräuhaus. This group of experienced beer drinkers has earned its own personalized *Bierdeckel*, beer mat. Helps soak up a little of the overflow when the *Unterhaltung* (conversation) gets a little too deep.



Lists

Weekend Variety Pack (limited-time itinerary)

Day One:

Waldwirtschaft Großhesselohe
Augustiner Keller
Hofbräuhaus

Day Two:

Hirschgarten
Osterwald Garten/
Chinesischer Turm/Seehaus
Paulaner Keller

5-Beer Club:

Bräustüberl Tegernsee*
Brückenwirt*
Menterschwaige*
Sankt Emmerams Mühle*
Seehaus*
**Waldwirtschaft
Großhesselohe***
Bavariapark*
Augustiner Keller
Hirschgarten
Michaeligarten
Augustiner Bräu (Salzburg)

***Participating in Prosit! beer
offer.**

Cheapest:

Airbräu (in the Airport)
Aubinger Einkehr
Augustiner Bräu (Salzburg)
Augustiner Bräustuben
Deutsche Eiche
Hirschgarten
Kloster Andechs
Leiberheim
Spektakel
Weihenstephan
Zur Geyerpally

Biggest:

Hirschgarten
Chinesischer Turm
Augustiner Keller
Augustiner Bräu (Salzburg)
Kloster Andechs
Leiberheim
Michaeligarten
Kugler Alm
Paulaner Keller
Löwenbräu Keller
Waldwirtschaft Großhesselohe

Closest (10-minutes or less walk from Bahnhof):

Park Cafe
Augustiner Keller
Andechser am Dom/Donisl
Viktualienmarkt/Der Pschorr
Augustiner Großgastätte
Hofbräuhaus
Weisses Bräuhaus

Less than a Block to Walk (from last MVV stop):

Airbräu (in the Airport)
Bavariapark
Franziskaner Garten
Hinterbrühl
Michaeligarten
Löwenbräu Keller
Mangostin
Spektakel

Best with Kids:

Am Hopfengarten
Augustiner Keller
Augustiner (Salzburg)
Aumeister
Bavariapark
Hirschgarten
Leiberheim
Menterschwaige

Best with Kids (Cont.):

Michaelgarten
 Seehaus
 Siebenbrunn
 Waldwirtschaft Großhesselohe

Under-30 Crowd:

Augustiner Bräustuben
 Chinesischer Turm
 Andechser am Dom
 Max-Emanuel Brauerei
 Park Cafe
 Bräustüberl Tegernsee

Wild-and-Craziest:

Hofbräuhaus
 Paulaner Keller
 Chinesischer Turm
 Waldwirtschaft Großhesselohe
 Bräustüberl Tegernsee
 Augustiner Bräustuben

Most Traditional:

Augustiner Großgastätte
 Augustiner Bräu (Salzburg)
 Franziskaner Garten
 Hofbräuhaus
 Hinterbrühl
 Kugler Alm
 Leiberheim
 Sankt Emmerams Mühle
 Zum Flaucher
 Menterschwaige
 Hirschgarten
 Bräustüberl Tegernsee
 Schlosswirtschaft
 Oberschleißheim

Close to Water (the beer garden not the beer)

Seehaus
 Michaelgarten
 Seehof
 Brückenwirt
 Insel Mühle

Brewed on the Premises:

Ayinger Bräustüberl
 Paulaner Bräuhaus
 Forschungsbrauerei
 Weihenstephan
 Kloster Andechs
 Löwenbräu Keller
 Paulaner Keller
 Augustiner Bräu (Salzburg)
 Bräustüberl Tegernsee

Best-tasting Beer:

Forschungsbrauerei's
Blonder Bock
 Augustiner (Munich)
 Paulaner
 Augustiner (Salzburg)
 Ayinger
 Hofbräu

By the Beer:

Löwenbräu
 Am Hopfengarten
 Brückenwirt
 Flaucher
 Hirschau
 Löwenbräu Keller
 Mangostin
 Max-Emanuel Brauerei
 Menterschwaige
 Michaelgarten
 Park Cafe
 Paulaner Bräu
 Am Rosengarten
 Paulaner Bräuhaus
 Paulaner Keller
 Seehaus
 Hacker-Pschorr Bräu
 Altes Hackerhaus
 Der Pschorr
 Donisl
 Hinterbrühl
 Heide Volm

Spektakel
 Waldheim
 Hofbräu
 Chinesischer Turm
 Dachauer Schloß Biergarten
 Zum Aumeister
 Fasanerie
 Hofbräuhaus
 Hofbräu Keller
 Schlosswirtschaft
 Oberschleißheim
 Seehof
 Zur Geyerwally
 Zur Schwaige
 Augustiner Bräu
 Alter Wirt
 Aubinger Einkehr
 Augustiner Bräustuben
 Augustiner Großgastätte
 Augustiner Keller
 Augustiner Schützengarten
 Bavariapark
 Deutsche Eiche
 Harlachinger Einkehr
 Hirschgarten
 Insel Mühle
 Spaten Bräu
 Franziskaner Garten
 Kugler Alm
 Waldwirtschaft
 Großhesselohe
 Osterwald Garten
 Sankt Emmerams Mühle
 Siebenbrunn
 Taxisgarten
 Ayinger Bräu
 Ayinger Bräustüberl (Aying)
 Kaltenberger Bräu
 Hirschgarten
 Erhartinger Bräu
 Leiberheim
 Maisaicher Bräu
 Bienenheim
 St. Jakobus
 Forschungsbrauerei
 Schneider Weiss
 Weisses Bräuhaus

Herzogliche Brauhaus Tegernsee
 Hirschgarten
 Bräustüberl Tegernsee
 Augustiner Bräu (Salzburg)
 Augustiner Bräu (Salzburg)
 Andechser Special
 Kloster Andechs
 Andechser am Dom
 Herrnbräu (Ingolstadt)
 Kraillinger Brauerei
 Weihenstephaner Bräu
 Bräustüberl Weihenstephan
 Plantage
 Various
 Bier und Oktoberfest Museum
 Biergarten Viktualienmarkt

Upgrades (from sixth edition):

Am Hopfengarten
 Franziskaner Garten
 Hirschau

Downgrades:

Am Rosengarten
 Kraillinger Brauerei

Dropped:

Im Grüntal (closed)
 Unionsbräu (closed)
 Schloßberg Biergarten (closed)
 Nachtcafe (after hours) (closed)

New:

Augustiner Schützengarten (was
 Münchner Haupt!)
 Ayinger Bräustüberl (was Lieb-
 hards)
 Bavariapark
 Dachauer Schloß Biergarten
 Der Pschorr
 Harlachinger Einkehr
 Isartaler Brauhaus (was Isarbräu)
 Shakespeare (After Hours)
 Zur Geyerwally (was Concordia
 Park)

Glossary

Bayrischer Abend - Literally “Bavarian evening,” a traditional folk theater program of music, folk dancing, skits and unintelligible humor.

Biergärtler - Those who consider the enjoyment of Munich’s beer gardens to be a modern science.

Blasmusik - Rousing folk music, played by a brass band, often featured in Munich’s beer halls. Great to drink beer by.

Bräustüberl - Usually a bar within a restaurant or larger complex. Much like a lokal.

Floß - Party rafting. About 60-70 beer lovers hire a raft, a bar and a band for an afternoon float down the Isar River. Viewed at Brückenswirt, Hinterbrühl beer gardens.

Gasthaus, Gaststätte, Gasthof, Raststätte, Wirtschaft - A restaurant and/or beer garden complex. All used interchangeably.

Gemütlichkeit - No real English translation, it means warm atmosphere, tradition and hospitality all wrapped up in a single word.

Glühwein - Hot, cinnamon-spiced wine. Usually served in winter or on cold evenings.

Keller - Literally a “cellar”, but usually refers to a beer garden.

Kneipe - Another name for a lokal; usually a small, neighborhood establishment.

Krug - German word for beer mug (stein means a rock). "Die Krüge hoch!" is the call to raise mugs for a *prosit*, or toast.

Lederhosen - Traditional Bavarian-style suspended leather (originally deerskin) shorts.

Don’t wear them unless you’re a native.

Lokal - (Pronounced "low-cal") A bar or a pub that caters to a loyal clientele.

Maß - A liter of beer, usually light or “helles” unless you stipulate something else.

Oom-pah band - Bavarian brass band (plays Blasmusik); standard musical program in most beer halls and some beer gardens.

Radler - Half beer and half lemon-lime soda. Termed a *radler* (bicyclist) because they’re a favorite of bike riders who must navigate their way home.

Russe - Half Weissbier (*weizen* or wheat beer) and lemon-lime soda. Especially popular on hot days.

Schmankerl - Bavarian fast-food. Lots of sausages, roasted chickens, salads and cream-cheeses. Typical beer garden fare — marginally nutritious, heavy starches high in carbohydrates. Naturally, it’s delicious.

Selbstbedienung - Self service. Sometimes abbreviated SB. Tables without tablecloths usually mean you can bring your own food and serve yourself to the beer.

Spezi - Half coca-cola and half orange soda. It sounds terrible, but it’s actually pretty good. Kids and women love it.

Stammtisch - A table set aside for regulars. If you’re not sure whether you’re a regular, you’re not. Usually marked by a sign (Go away unless we know you!) to warn you.

Wirt - The proprietor of the business. The boss. (Also, **Pächter, Direktor**.)

Index

A

Airbräu (in Flughafen) 36-37
Albrecht, Duke Karl 169
Alter Wirt 120-121
Altes Hackerhaus 32, 38-39, 235
Ambrustschützenzelt 218, 221
Am Hopfengarten 40-41
Am Rosengarten 42-43
Andechser am Dom 70-73, 235, 238
Aubinger Einkehr 44-45, 239
Augustin monks 30, 49, 193
Augustinerbräu 26, 30, 57, 218, 221
Augustiner Bräu (Salzburg) 22, 191, 192-195
Augustiner Bräustuben 46-47, 234
Augustiner Edelstoff 47, 120, 131
Augustiner Großgaststätte 48-51, 235
Augustiner Keller 52-55, 235
Augustiner Schützengarten 56-57, 239
Aulinger, Elise 176
Aumeister 58-59, 80 (footnote), 127
Auer Dult 224, 229
Ayingerbräu (Bräustüberl) 26, 204-207

B

Bad Wiessee 199
Baumgartner, Franz 219
Bavariapark, Wirtshaus am 60-63, 239
Bayerischer Hof Nightclub 216
Bayernmarkt (annual fest) 225, 229
Bayrischer Abend 128, 240
Beer ratings 10
Beer songs 230-233
Beer styles 24-29
 Alt 29
 Bock 25, 28, 198
 Diät Pils 28
 Doppelbock 25, 28, 158
 Dunkles (dark) beer 28, 198
 Eisbock (ice beer) 28
 Helles (Munich style of beer) 26-27,

47, 89, 185, 198, 222
Kölsch 29
Lager 27
Leicht (light) beer 28-29, 198
Oktoberfest Beer (Märzen) 25, 35, 222
Radler 89, (story of) 124
Russisches 29, 89
Weizen (Weiss) beer 23, 25, 29, 89, 183, 185
Benedictine monks 193, 197, 201, 209
Berchtesgaden 103
Bertold IV, Count 201
Bienenheim, Waldgaststätte 71-73
Biergärtler 103, 240
Bierkellers, history of 22, 54
Bier Ochse (Beer Oxen) 54
Bier und Oktoberfest Museum 64-65, 239
Bizirks museum (Dachau) 214-215
Blasmusik 68, 240
BOB (Bayerische Oberland Bahn) 196
Bräustüberl Tegernsee 191, 196-199, 235
Breweries, "The Big Six" 26, 30-35
Brewery tours 155, 206, 211
Brückenwirt 66-69
Büchlbräukeller 54
Bulka, Lukas (museum director) 64-65

C, D, E

Chiemgau 129
Chinesischer Turm 29, 78-81, 88-89
Concordia Park 239
Dachau (concentration camp) 132, 212-215
Dachauer Schloß Biergarten 212-215
Day trips 15, 132, 191
Der Pschorr 174-177
Deutsche Eiche 70-73
Donisl 74-77
Emanuel, Duke 165

Englischer Garten 78-80
Etiquette, beer drinker's 21-23
Evergreen (Nightclub) 216

F, G

Fasanerie 55, 90-91
Fasching 54, 133, 226, 229
Farmers revolt (of 1705) 171
Ferdinand, Kaiser 193
Ferdl, Weiß 176
Fest calendar 228-229
Fischer-Vroni 218, 221
Flaucher, Johann 93
Flaucher, Zum 92-93
Floß (party rafting) 67-69, 103-104, 240
Forschungsbrauerei 26, 94-97
Franziskaner Garten 98-99
Frei Luft (painting style) 214
Fremdenzimmers (bed & breakfasts)
199
Frühlingsfest 224-225, 228
Frühschoppen 82, 227
Garmisch 103
Gemütlichkeit 50, 115, 240
Gewitter show 171
Glühwein 240
Gmund 199

H

Hacker, Simon 39
Hacker-Pschorr 31, 39, 238
Hagn, Ludwig 87, 114, 221
Haltestelle 14
Harlachinger Einkehr 100-101, 239
Heide Volm 119-120
Hellabrunn Zoo 102, 169
Henriette Adelaide, Electress 107
Henry the Lion, King 161
Hinterbrühl, Gasthof 102-105, 134
Hippodrom 218, 221
Hirschau 80, 86-87
Hirschgarten 11, 22, 55, 88, 106-109,
189
Hitler, Adolf 104, 112, 115, 214

Hofbräuhaus 11, 50, 110-113, 115, 159,
185, 198, 218, 221, 234
Hofbräu Keller 114-115
Huber, Markus; Mehnert, Margret
(wirts) Franziskaner Garten 98-99

I, J

Im Grüntal 239
Inselkammer (family) 205-207, 221
Insel Mühle 116-117
Isar Bräu 183
Isar Card 16
Isar River 66, 93, 103, 158, 161, 182
Jackl, Roider 176
Jakob, Gottfried 95-96
Jazz Bands 87, 182
Joseph's Day 97, 158, 226

K

Käfer's Wies'n-schänke 218, 221
Kaiser Imperial Guard 72, 129
Kaltenberger Bräu 108, 239
Karl Albrecht, Duke 169
Karl Theodor 73, 149, 198
Karlstadt, Liesl 176
Kaub, Dr. Erich 135
Kilians Irish Pub 77, 216-217
Kloster Andechs 191, 200-203
Kongress Bar 62-63
König, Thomas and Katrin (Wirts) 59,
127
Königlich Bayerische Biergarten 57
Kraillinger Brauerei 118-121
Krätz, Josef "Sepp" (Wirt) 76, 181-183
Krüge rack 109, 194
Kuffler, Roland (Wirt) 136, 221
Kuffler, Stephan (Wirt) 85, 221
Kugler Alm 122-125
Kugler, Franz Xaver 123-124
Kultfabrik 216
Kuttenburger, Willi 120-121

L

Lady Bavaria Statue 61, 63

Latzke, Rainer Maria 76
Lederhosen 103, 240
Leiberheim 29, 126-129
Liebhard's Bräustüberl 204-207, 239
Louis XVI, King of France 79
Löwenbräu 33, 218, 221
Löwenbräu Keller 130-133, 226, 235
Ludwig Wilhelm, Duke 198
Ludwig I, King 22, 107, 143-145, 159,
219-220

M, N

Maderbräu 185
Maibock 25, 111
Mangostin 102, 134-137
Männergesangverein 187
Mariahilfplatz 224
Master's Home 216
Max Emanuel, Duke 91, 107
Max Emanuel Brauerei 138-141, 235
Maximilian I 57
Menterschwaige 108, 142-145, 180
Merkel, Angela (Chancellor) 76
Michaelgarten 146-149
Montez, Lola 108, 143-145
Münchner Haupt' 56-57
Munich, founding of 161
Munich Technical University 209
Munich Tourist Office 10, 224, 228
MVV (Munich Rapid Transit) 12-20
Nachtcafe 239
Nazis

Burgerbräukeller (*Putsch*) 115
Dachau concentration camp 212-215
Hofbräuhaus rallies 112
Sterneckerbräu 65
War criminals 104

Ned Kelly's Australian Bar 77, 216
New Botanical Garden 91
Nockherberg 158
Nymphenburg Palace 91, 107, 188-189

O, P, Q

Oktoberfest 47, 133, 143, 159, 215,
218-225

Old Botanical Garden 151
Olympic Stadium 56-57, 225
Oom-Pah band 68, 103, 124, 222, 240
Ordnung, Eduard 127-129
Ost Park 147
Osterwald Garten 79, 80-82
P1 (Nightclub) 217
Papa Joe's Colonial Bar 136-137
Park Cafe 150-151
Paulaner 34, 85, 159, 218, 221
Paulaner Bräuhaus 152-155, 235
Paulaner Keller 156-159, 235
Peter, Joseph 135-136
Pilsener (style of beer) 27
Pilsissimus 96
Plantage 37, 210-211
Pongratz, Paul (Wirt) 39, 221
Pschorrbräu 32, 218, 221
Pschorr, Josef 39, 176
Pusser's New York Bar 217

R

Rattlesnake Saloon 217
Reinheitsgebot 25-26
Reitmeier, Lorenz (Retired Mayor
Dachau) 214
Reisländer, Johann and Rosa 72
Rottach-Egern 199
Ruhetag ("rest day") 10, 105

S

"Sacred Mountain" (Andechs) 201-202
Sankt Emmerams Mühle 160-163
St. Jakobus bock beer 96-97
Sausalitos (Mexican Cantina) 115
Schad, Wolfgang 65
Schießstätte 57
Schloßberg Biergarten 239
Schloß Hotel 66
Schloßwirtschaft Oberschleißheim 37,
164-167
Schottenhamel 218, 221
Schottenhamel, Franziska and Peter
(Wirts) 86

Schmankerl 41, 43, 117, 148, 167, 183,
194, 240
Schnaps 28
Schneider, Georg 185
Schneiderbräu 26, 185
Schumacher, Ida 176
Schumann's 217
Schwabing 81, 139
Schweizer, Peter (Wirt) 121
Sedgwick, Sabine and Philip (Wirts) 62
Sedlmayr, Gabriel 35, 54, 182
Seehaus 80, 84-85, 135
Seehof 201-203, 239
Selbstbedienung 22, 87, 108, 159, 240
Shakespeare (After Hours) 217
Siebenbrunn 168-169
Signage (transport system) 13-14
Silbernagl brothers 96-97
Sommerfest 225, 228
Spaten Bräu 35, 183, 218, 221
Spektakel 170-171
Spendler, Stephanie (Wirt) 87
Sportschützenzelt 218, 221
Stammtisch 21-22, 53, 113, 240
Starkbierzeit 25, 28, 55, 97, 133, 158-
159, 218, 227, 229
Steyrer Hans, legend of 133
Stieler, Joseph (painter) 107
Still, Brother Barnabas 159
Stüben 132, 159

T, U

Tageskarte (day ticket) 15-16
Tannengarten 171
Tassilos, Bavarian Duke 182
Taxisgarten 172-173, 186
Tegernsee 196-199
Therese, Princess 143, 219
Therisienwiese 61, 220
Thoma, Ludwig (writer/poet) 214

Thompson, Benj. (Count v. Rumford)
79
Tipping, custom of 22-23
Unionsbräu 114, 239

V, W

Valentin, Karl 176
Viktualienmarkt 174-177
Volksfest, Dachauer 214-215
Vollmer, Manfred (Wirt) 47, 218
Von Baumgarten, Maximilian 169
Von Freising, Bishop Otto 209
Von Klenze, Leo 198
Von Preysing, Baron 169
Von Richthofen, Manfred 166
Von Seidl, Gabriel 85
Wagner, Joseph 54
Waldheim 178-179
Waldwirtschaft Großhesselohe 76, 87,
142, 145, 180-183
Weber, Annet and Harald (Wirts) 98
Weigert, Thomas (director) 41
Weihestephan 37, 95, 191, 208-211
Wein und Sektzelt 218, 221
Weisses Bräuhaus 184-185, 235
West Park 41, 43
Wildenrother, Peter 117
Wildmoser family 76
Wilhelm IV, Duke 25
Wilhelm V, Duke 31, 111, 165
Wittelsbach (royal family) 79, 107, 166
Wolf-Dietrich, Arch Bishop 191
Würm River 117, 120

X, Y, Z

Zieglerkeller (Dachau) 215
Zuccalli, Enrico 165
Zur Geyerwally (Concordia Park) 186-
187
Zur Schwaige 55, 188-189