

SERVUS - FROM MÜNCHEN TO GUANGZHOU

Welcome to the Paulaner Wirtshaus Guangzhou,
an authentic Munich tavern.

Let us take you on a culinary journey to Munich
and experience authentic Bavarian tavern and beer
garden culture at its best.

Lean back and enjoy delicious Bavarian dishes
prepared according to traditional recipes whilst
sipping on one of our fresh and cold PAULANER
beers.

All of our delicious beers are still brewed
according to the famous German "Reinheitsgebot"
purity law of 1516 only using four ingredients:
water, malt, hops and yeast.

We hope you come as a guest and leave as a friend.

The whole team of the Paulaner Wirtshaus
Guangzhou wishes you a wonderful stay.

Prost!

*Our team of the Paulaner Wirtshaus Guangzhou
wishes you a great stay. Enjoy your meal!*

欢迎光临广州保拉纳啤酒花园，一家纯正的慕尼黑啤酒餐厅。

我们将带您踏上一段前往慕尼黑的美食之旅，体验正宗的巴伐利亚酒馆和啤酒花园文化。

在这里你可以放松身心，品尝着依据传统食谱烹饪的巴伐利亚美食，享受我们冰爽的保拉纳鲜酿啤酒。

Paulaner的鲜酿啤酒始终遵守着源自德国1516年颁布的著名《啤酒纯酿法》：我们承诺只使用四种基本原料酿造啤酒-水，麦芽，啤酒花和酵母。

我们欢迎您作为客人而来，希望您作为朋友再来。

广州保拉纳啤酒花园祝您在这里度过一段愉快的时光。

干杯!





Hopfen und Malz,
Gott erhalt's

PAULANER BIER SPEZIALITÄTEN

保拉纳鲜酿啤酒



PAULANER BRÄUHAUS HELLES

德国慕尼黑 保拉纳 原味拉格

Our Paulaner Bräuhaus Lager is a bright golden beer, pleasantly malty with a light aroma of hops. Full-bodied, amber-colored and bottom-fermented. Due to our brewing style this beer is a true pleasure throughout the year.

12,0 °P ORIGINAL WORT
5,0 % ALCOHOL CONTENT

0.3L 48.00¥ | 0.5L 65.00¥ | 1.0L 128.00¥

3.0L 350.00¥



PAULANER BRÄUHAUS DUNKEL

德国慕尼黑 保拉纳 黑拉格

Our Paulaner Bräuhaus dark lager is a full-bodied beer specialty. Rich, intensely malty with light aroma of caramel and roasted malt. A beer brewed in traditional Munich style. If you are looking for a beer with character then our dark lager is your first choice.

12,0 °P ORIGINAL WORT
5,0 % ALCOHOL CONTENT

0.3L 48.00¥ | 0.5L 65.00¥ | 1.0L 128.00¥

3.0L 350.00¥



PAULANER BRÄUHAUS HEFE-WEIßBIER

德国慕尼黑 保拉纳 酵母型小麦

Our Paulaner Bräuhaus wheat beer is a fresh, fruity beer garden classic – naturally cloudy, amber-colored with a strong, white foam head. The soul of this beer specialty is the top-fermenting yeast. This gives our wheat beer its distinctive character: naturally cloudy, fruity with a light bitterness.

12,5 °P ORIGINAL WORT
5,5 % ALCOHOL CONTENT

0.3L 48.00¥ | 0.5L 65.00¥ | 1.0L 128.00¥

3.0L 350.00¥



PAULANER RADLER

保拉纳 原味拉格 加雪碧

Paulaner lager beer with Sprite

0.3L 48.00¥ | 0.5L 65.00¥ | 1.0L 128.00¥

BOTTLED BEER

德国进口瓶装啤酒

PAULANER SALVATOR DOPPELBOCKBIER

德国慕尼黑 保拉纳 萨尔瓦多双料博克啤酒



Paulaner's brewing history begins with this beer. It was the Paulaner monks who invented this unfiltered bottom-fermented double bock. This beer has been brewed for over 375 years – always adhering to the original recipe, with only a few refinements over the years.

18.3° P 的原麦汁浓度、7.9%的酒精含量，具有麦芽香气与平衡的甜味。泡沫顶冠具有焦糖色调，闪耀轻微红色光芒，栗棕色酒体与巧克力的香味相互融合。口感温和，入口后香气不断散发——我们萨尔瓦多啤酒的温暖、强烈与浓郁的特点在轻微啤酒花的烘托下更加完美。这款所有烈性黑啤酒之父，命名一贯都以“-ATOR”结尾！

Dark meats, bold / spicy dishes, Savory cheese varieties.
18,3°P ORIGINAL WORT
7,9 % ALCOHOL CONTENT

0.3L 55.00¥

KULMBACHER ALKOHOLFREI

德国库尔姆巴赫无醇啤酒



Kulmbacher Alkoholfrei beer proves that enjoyment of beer is not a question of alcohol content. The secret of the sublime taste is a special, elaborate brewing process where alcohol is subsequently gently extracted from Kulmbacher Edelherb. The beer retains its tart, hoppy, aromatic bitterness, which gives it its unusual character.

中国市场唯一一款0.0%的德国无醇啤酒—德国库尔巴赫无醇啤酒证明，啤酒口感其实与其酒精含量并无关系。这款无醇啤酒独特风味的奥秘在于通过特殊复杂的工艺，以精巧的方式将库尔姆巴赫安德海普啤酒中的酒精提取出来，清新微苦、充满啤酒花香气的口感却得以保持，赋予其出众的品质。

Light meats, light vegetables.
11,3°P ORIGINAL WORT
0.0 % ALCOHOL CONTENT

0.5L 65.00¥



SPIRITS

烈酒

GERMAN SPIRITS 德式“烈酒”

HIMBEERGEIST(RASPBERRY)
覆盆子酒

OBSTWASSER (APPLE, PEAR)
苹果梨混合酒

WILLIAMS BIRNE (PEAR)
梨酒

KIRSCHWASSER (CHERRY)
樱桃酒

ZWETSCHGENWASSER (PLUM)
黑布朗李子酒

30ml _____ 50.00¥

½ METER-SCHNAPS-BOARD

(Six 3 cl glasses with your choice of German spirits served on a half meter board)

德国烈酒“半米板”(包含六杯德国烈酒)
_____ 260.00¥

APERITIFS 餐前酒

MARTINI BIANCO
马提尼半干

30ml _____ 38.00¥

APEROL & GINGER ALE
阿佩罗加干姜水

glass | 单杯 _____ 38.00¥

SAMBUCA
森伯加

30ml _____ 38.00¥

LILLET BLANC & TONIC
利莱白加汤力水

glass | 单杯 _____ 48.00¥

LIQUEURS 利口酒

BAILEY'S 百利甜酒

AVERNA 雅凡娜

JÄGERMEISTER 野格

30ml _____ 38.00¥



SPIRITS

烈酒

GIN 金酒 (WITH ICE)

	30ml	bottle
BOMBAY SAPPHIRE 孟买蓝宝石金酒	38.00¥	480.00¥
BEEFEATER 必富达金酒	38.00¥	480.00¥
THE BOTANIST 植物学家金酒	58.00¥	980.00¥

VODKA 伏特加 (WITH ICE)

	45ml	bottle
ABSOLUT VODKA 绝对伏特加	38.00¥	480.00¥
SMIRNOFF 斯米诺夫伏特加	38.00¥	480.00¥
GREY GOOSE 灰雁伏特加	58.00¥	780.00¥

RUM 朗姆酒 (WITH ICE)

	45ml	bottle
CAPTAIN MORGAN DARK 摩根船长黑朗姆酒	38.00¥	480.00¥
BACARDI WHITE 百加得白朗姆酒	38.00¥	480.00¥
HAVANA CLUB 3 YEARS 哈瓦那俱乐部三年	48.00¥	480.00¥
BACARDI 8 YEARS 百加得八年陈酿	58.00¥	680.00¥

TEQUILA 龙舌兰酒

	30ml	bottle
OLMECA GOLD 奥美加金	38.00¥	480.00¥
JOSE CUERVO SILVER 豪帅银快活	38.00¥	480.00¥

COGNAC 干邑白兰地

	45ml	bottle
HENNESSY VSOP 轩尼诗VSOP	80.00¥	1180.00¥
MARTELL NOBLIGE 马爹利名士	/	1180.00¥
MARTELL CORDON BLEU 蓝带马爹利	/	2280.00¥
MARTELL XO 马爹利XO	/	2580.00¥

WHISKY 威士忌 (WITH ICE)

	45ml	bottle
JACK DANIEL'S 杰克丹尼	58.00¥	580.00¥
GLENFIDDICH 12 YEARS 格兰菲迪12年	68.00¥	780.00¥
MACALLAN 12 YEARS DOUBLE CASK 麦卡伦蓝钻12年	/	1080.00¥
THE BALVENIE 12 YEARS DOUBLEWOOD 百富12年双桶	/	1080.00¥
MACALLAN 12 YEARS SHERRY CASK 麦卡伦12年雪莉桶	/	1480.00¥

COCKTAILS & DREAMS

鸡尾酒

MINT JULEP, OR STRAWBERRY

薄荷茱莉普/草莓

Bourbon, mint, sugar syrup

68.00¥

COSMOPOLITAN

大都会

Vodka, Cointreau, cranberry juice

68.00¥

MOJITO

莫吉托

Rum, lime, sugar, mint leaves, soda water

68.00¥

APPLE MARTINI

苹果马天尼

Vodka, apple liqueur, apple juice

68.00¥

DAIQUIRI

大吉利

Rum, fresh lime juice, sugar syrup

68.00¥

ESPRESSO MARTINI

咖啡马天尼

Espresso, vodka, sugar syrup

68.00¥

MOSCOW MULE

莫斯科骡子

Vodka, lime juice, ginger ale

68.00¥

NEW YORK SOUR

纽约酸

Bourbon, fresh lemon juice, sugar syrup, red wine

68.00¥

EL DIABLO

黑暗破坏神

Tequila, creme de cassis, fresh lemon juice, ginger ale

68.00¥

BRAMBLE

荆棘

Gin, fresh lemon juice, sugar syrup, blackberry liqueur

68.00¥

ANGEL

天使

Bailey's, peach liqueur, milk

68.00¥

CORPSE REVIVER#2

僵尸复活2号

Gin, Cointreau, Lillet Blanc, fresh lemon juice

68.00¥

JAPANESE SLIPPER

日本拖鞋

Midori melon liqueur, Cointreau, fresh lemon juice

68.00¥

MAI TAI

媚态

Rum, Cointreau, fresh lime juice, orgeat

68.00¥

COCKTAILS & DREAMS

鸡尾酒

PALOMA

白鸽

Tequila, honey, grapefruit juice, fresh lime juice, soda water

68.00¥

NEGRONI, OR SOUR

尼格罗尼/酸

Gin, Campari, red vermouth

68.00¥

JASMINE

茉莉花

Gin, Cointreau, Campari, fresh lemon juice

68.00¥

STRAWBERRY CAIPIROSKA

草莓凯皮路斯卡

Vodka, fresh lime juice, strawberry syrup

68.00¥

SPRING OF BLACK FOREST

黑森林的春天

Rum, German fruit tea, creme de cassis, red wine

68.00¥

MOCKTAILS 无酒精鸡尾酒

VIRGIN PIÑA COLADA

纯真

Pineapple juice, coconut syrup, cream

68.00¥

ORANGE CREAMSICLE

香橙奶昔

Orange juice, cream, sugar syrup, soda water

68.00¥

VIRGIN MOJITO

清风飞扬

Fresh lime, fresh mint, sugar, soda water

68.00¥

SUMMER BREEZE

夏日微风

Apple juice, kiwi syrup, mint leaves, lime juice, soda water

68.00¥



BEANS AND LEAVES

咖啡&茶

COFFEE

ESPRESSO
意式特浓咖啡

35.00¥

DOUBLE ESPRESSO
意式双倍特浓咖啡

40.00¥

COFFEE AMERICANO (HOT/COLD)
美式 (热/冰)

38.00¥

CAPPUCCINO
卡布奇诺

40.00¥

COFFEE LATTE (HOT/COLD)
拿铁咖啡(热/冰)

40.00¥

COFFEE MOCHA
摩卡咖啡

40.00¥

ICE COFFEE (WITH VANILLA ICE CREAM)
冰咖啡(含香草冰淇淋球)

68.00¥

TEAS

BLACK TEA
英式红茶

30.00¥

FRUIT SYMPHONY
奥地利进口混合水果茶

35.00¥

TIE GUAN YIN
铁观音

45.00¥

ICE TEA
特调冰红茶

45.00¥

GRAPEFRUIT TEA
蜂蜜柚子茶

45.00¥

OTHER 其他

HOT/COLD CHOCOLATE
热/冰 巧克力

38.00¥

BEVERAGES

软饮

JUICES 果汁

ORANGE JUICE

橙汁 30.00¥

APPLE JUICE

苹果汁 30.00¥

PINEAPPLE JUICE

菠萝汁 30.00¥

LITCHI JUICE

荔枝汁 30.00¥

PEACH STRAWBERRY JUICE

桃子草莓果汁 30.00¥

CRANBERRY JUICE

蔓越莓汁 40.00¥

Also available with soda water

FRESHLY SQUEEZED JUICES 鲜榨果汁

ORANGE JUICE

鲜榨橙汁 45.00¥

WATERMELON JUICE

鲜榨西瓜汁 45.00¥

HONEYMELON JUICE

鲜榨哈密瓜汁 45.00¥

MINERAL WATER 矿泉水

S.PELLEGRINO

圣培露 250ML 30.00¥

SMOOTHIES 冰沙

MANGO SUNSHINE

芒果冰沙 48.00¥

MOCHA SMOOTHIE

摩卡冰沙 48.00¥

STRAWBERRY DREAMS

草莓冰沙 48.00¥

SOFT DRINKS 软饮

COCA COLA

可口可乐 20.00¥

SPRITE

雪碧 20.00¥

COCONUT MILK

椰奶 25.00¥

SODA WATER

苏打水 25.00¥

TONIC WATER

汤力水 25.00¥

GINGER ALE

干姜水 25.00¥

WINE

葡萄酒

RED WINE 红葡萄酒

PEGASUPER

天马精酿干红葡萄酒

glass 单杯 _____ 58.00¥
bottle 瓶 _____ 288.00¥

JACOB'S CREEK WINEMAKER'S SELECTION MERLOT

杰卡斯酿酒师甄选梅洛干红葡萄酒

bottle 瓶 _____ 288.00¥

TRIBUS CUVÉE

德里巴士混酿干红葡萄酒

bottle 瓶 _____ 480.00¥

SAUVIGNON HUGO BAROSSA SHIRAZ

雨果巴罗莎西拉干红

bottle 瓶 _____ 1980.00¥

WHITE WINE 白葡萄酒

RIESLING-ROSENBERG

玫瑰山-雷司令白葡萄酒

glass 单杯 _____ 58.00¥
bottle 瓶 _____ 288.00¥

JACOB'S CREEK WINEMAKER'S SELECTION CHARDONNAY

杰卡斯酿酒师臻选霞多丽干白葡萄酒

bottle 瓶 _____ 288.00¥

CHARDONNAY EXKLUSIV

特制霞多丽白葡萄酒

bottle 瓶 _____ 480.00¥

CHAMPAGNE 香槟

PERRIER JOUET GRAND BRUT

巴黎之花特级干型香槟

bottle 瓶 _____ 1280.00¥



Wo die Liebe den Tisch deckt,
schmeckt das Essen am besten
在最好的时光里遇见不可辜负的精
致美食



FROM THE SOUP KETTLE

精致汤类

PILZRAHMSUPPE

奶油蘑菇汤

Cream of mushroom soup

55.00¥



LEICHTE RINDERSUPPE MIT GEMÜSE

牛肉清汤

Light beef soup with beef and celery-, carrot strips

55.00¥



GULASCHSUPPE

匈牙利牛肉浓汤配果仁面包 (微辣)

Hearty beef goulash soup with homemade multigrain bread with raisins and walnut

55.00¥

Member price 会员价 50.00 ¥

KÜRBISCREMESUPPE

香浓南瓜汤

Cream of pumpkin soup

55.00¥

Member price 会员价 50.00 ¥



SALAD BOWLS

沙拉



GEGRILLTER-KÜRBIS-SALAT MIT AVOCADO

烤南瓜牛油果时蔬沙拉 佐酸奶油汁

Seasonal salad served with roasted pumpkin, avocado and yoghurt dressing

98.00¥



SALAT MIT GEGRILLTEM LACHS UND GRAPEFRUIT

煎三文鱼西柚沙拉 佐油醋汁

Seasonal salad served with pan-fried salmon, grapefruit and vinaigrette dressing

118.00¥

KARTOFFELSALAT

巴伐利亚土豆沙拉

Bavarian potato salad

38.00¥



BACKHENDLSALAT

香脆鸡排沙拉 佐千岛汁

Seasonal salad served with fried chicken breast, potato salad and thousand island dressing

88.00¥



GEMISCHTER SALAT

什锦蔬菜沙拉 佐千岛汁/油醋汁

Mixed salad served with your choice of thousand island dressing OR vinaigrette dressing

单人份 48.00¥

2-3人份 78.00¥

SALAD BOWLS

沙拉

MEERESFRÜCHTESALAT

海鲜沙拉 佐油醋汁

Seasonal salad served with fresh seafood and vinaigrette dressing

118.00¥



OBSTSALAT

时令缤纷水果沙拉 佐自制沙拉酱

Seasonal fruit salad

58.00¥

MÜNCHNER WEIßWURST SALAT

慕尼黑香肠培根沙拉

Traditional Munich white sausage salad served with bacon

88.00¥



对任何食材、调料过敏，均可提前告知服务人员。

STARTERS

精选头盘



BROTZEITPLATTE

巴伐利亚冷切盘

Homemade cold cuts, cheese, ham and pickled gherkins for 2 people

含蒸煮火腿, 啤酒火腿, 甜椒里昂那火腿, 金文必奶酪, 大孔奶酪, 德式萨拉米

168.00¥

Member price 会员价 138.00 ¥

GROSSE BROTZEITPLATTE

啤酒花园经典冷切盘 (3-4人食用)

Homemade cold cuts, cheese, ham, pickled gherkins, "Obazda", Bavarian sausage salad and 4 Pretzels (For 3-4 people)

含蒸煮火腿, 啤酒火腿, 甜椒里昂那火腿, 金文必奶酪, 大孔奶酪, 塞拉诺风干火腿, 德式萨拉米, 香肠沙拉, 四个碱水面包

328.00¥

Limited daily offer, advanced booking recommended

每日限量, 售完为止,
接受提前预定



STARTERS

精选头盘

BAYRISCHER WURSTSALAT

巴伐利亚香肠沙拉

Bavarian sausage salad homemade multigrain bread
with raisins and walnut

含肉面包、彩椒丝、酸黄瓜、洋葱、番茄、鸡蛋
配果仁面包

78.00¥



RÄUCHERLACHS

烟熏三文鱼

Smoked salmon served with apple horseradish and capers

118.00¥



SERRANO SCHINKEN

塞拉诺风干火腿切片 配哈密瓜

Serrano ham with honey melon

198.00¥



FROM OUR BUTCHERY

传统香肠

HOW TO EAT A Müncher Weißwurst

OPTION 1

CUT INTO PIECES

Cut in the "Weißwurst" length-wise, open the sausage halves – using a knife and fork - and lift the sausage out of the skin by rotating the utensils. Enjoy bite by bite with sweet mustard, a "Brezn" and fresh cold beer.

方法1

切成小段

把白肠切成两段，去刀叉除表面肠衣，将白肠蘸上甜芥末，一口一口的品尝，配上碱水面包和冰爽的啤酒。

OPTION 2

"ZUZELN"

Sucking, the traditional Bavarian way of eating a "Weißwurst". How do you do it?

方法2

吮吸吃法

吮吸吃法是巴伐利亚传统的吃法，你知道是怎么操作的吗？请看下方



The only true way

STEP 1: "From hand to mouth" Pick up the sausage with your fingers. Dip the sausage in (sweet) mustard and take a bite.

步骤一：“拿起来”

将整根白肠用手拿起来，蘸上甜芥末，在白肠的一端的肠衣上咬上一个洞。

STEP 2: "Suckle"

Bite a hole in the sausage skin. Suckle the sausage stuffing out of the skin (zuzeln). The filling is best removed from the skin using your teeth. The traditional way to enjoy it is with a "Brezn" and a refreshing beer.

步骤二：“吮吸” 用吮吸的方式，配合牙齿的移动，将香肠肉吸进嘴里。最后，传统的方式当然是配上碱水面包和冰爽的啤酒。

"Enjoy"

Enjoy bite by bite with sweet mustard, a "Brezn" and fresh cold beer.
享受一口一口的甜芥末、碱水面包和新鲜啤酒



MÜNCHNER "WEIßWURST"

慕黑白肠 配德式甜芥末、碱水面包

Traditional Munich white sausages served with sweet mustard and a Pretzel

85.00¥



GEGRILLTE CURRYWURST

咖喱香肠 配炸薯条

Grilled curry veal sausage in homemade curry-flavoured tomato sauce served with French fries

108.00¥

FROM OUR BUTCHERY

传统香肠

SCHWEINSBRATWÜRSTL

巴伐利亚盘肠 配德式酸椰菜

Grilled pork sausages served with "Sauerkraut"

90.00¥

THÜRINGER

图林根香肠 配奶香土豆泥

"Thüringer" sausages served with mashed potatoes

85.00¥

FRANKFURTER

法兰克福香肠 配土豆沙拉、黑面包片

"Frankfurter" sausages served with potato salad and home-made bread

80.00¥

NÜRNBERGER

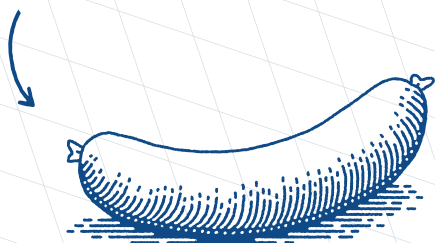
纽伦堡香肠 配德式酸椰菜

Six grilled "Nürnberger" sausages served with "Sauerkraut" and mustard

88.00¥

All sausages are produced according to traditional German recipes!

所有香肠均源自德国保拉纳专业配方



KÄSEKRAINER

芝士香肠 配奶香土豆泥

Cheese sausages served with mashed potatoes and mustard

95.00¥



对任何食材、调料过敏，均可提前告知服务人员。

GERMAN CLASSICS

经典传统菜



PAULANER RIPPCHEN

保拉纳香烤排骨

配锡纸烤土豆、烤玉米、酸黄瓜、辣芥末

Paulaner beer glazed BBQ spare ribs served with baked potato, roasted corn and pickled gherkins

198.00¥

GEGRILLTE SCHWEINSHAXE

德式脆皮烤猪肘

配德式酸椰菜、面包丸 佐啤酒汁

Roasted, crispy pork knuckle served with "Sauerkraut", Bavarian bread dumplings and Paulaner beer gravy

228.00¥



GERMAN CLASSICS

经典传统菜



GEGRILLTES ½ HENDL

十月啤酒节香烤鸡

配香煎小土豆、香菇、手指胡萝卜、时蔬

Oktoberfest style grilled chicken half served with grilled potatoes, shiitake mushrooms, little fingers(carrots) and seasonal vegetables

128.00¥



RINDFLEISCH MIT PILZRAHMSAUCE UND SPÄTZLE

传统奶油菌菇烩牛肉 配德式手工面

Tips of beef fillet in a mushroom cream sauce served with "Spätzle" home-made German style noodles

198.00¥

GEGRILLTE LAMMKOTELETTS

香烤新西兰羊排

配香煎小土豆、香菇、手指胡萝卜、时蔬 佐黑椒汁(红酒汁)

Grilled lamb chops served with seasonal vegetables, shiitake mushrooms, little fingers(carrots), and grilled potatoes your choice of black pepper sauce OR red wine sauce

189.00¥



GERMAN CLASSICS

经典传统菜



SCHNITZEL WIENER ART

维也纳炸猪(鸡)排
配薯条 佐蔓越莓果酱、番茄酱

Viennese style breaded pork OR chicken escalope served
with French fries

128.00¥

CORDON BLEU

香酪猪排 内馅火腿奶酪
配薯条 佐蔓越莓果酱、番茄酱

Cordon Bleu of pork served with French fries

168.00¥



FRESH SEAFOOD

海鲜系列



GEGRILLTES ZANDERFILET

香煎海鲈鱼

配香草小土豆、手指胡萝卜、时蔬

Grilled pike-perch filet served with parsley potatoes and seasonal vegetables

138.00¥



GEGRILLTES FLUDERFIET

香煎比目鱼

配香草小土豆、手指胡萝卜、时蔬

Grilled flounder filet served with parsley potatoes and seasonal vegetables

138.00¥

GEGRILLTES LACHSFILET

香煎挪威三文鱼

配香草小土豆、手指胡萝卜、时蔬

Grilled salmon filet served with parsley potatoes and seasonal vegetables

148.00¥



JUICY STEAKS

精选扒类



CANADIAN A3 BEEF FILET

香草烤牛柳

配奶油千层土豆、手指胡萝卜、时蔬 佐黑椒汁
(红酒汁/啤酒汁)

Canadian AAA Beef Filet 200g served with potato gratin, little fingers(carrots), seasonal vegetables and your choice of black pepper sauce, red wine sauce OR Paulaner beer gravy

228.00¥

RIB-EYE STEAK

谷饲肉眼牛排

配香煎小土豆、香菇、手指胡萝卜、时蔬 佐黑椒汁(红酒汁/啤酒汁)

Rib-eye steak served with grilled potatoes, shiitake mushrooms, little fingers(carrots) and your choice of black pepper sauce, red wine sauce OR Paulaner beer gravy

298.00¥

Member price 会员价

268.00 ¥



JUICY STEAKS

精选扒类

ROASTED IBÉRIAN BLACK PORK NECK

香烤 伊比利亚 黑毛 猪颈肉
配薯条、时蔬 佐黑椒汁（红酒汁/啤酒汁）

Roasted Iberian black Pork neck served with French fries, seasonal vegetables and your choice of black pepper sauce, red wine sauce OR Paulaner beer gravy

128.00¥



SIRLOIN STEAK

谷饲西冷牛排
配香煎小土豆、香菇、手指胡萝卜、时蔬 佐黑椒汁（红酒汁/啤酒汁）

Sirloin steak served with grilled potatoes, shiitake mushrooms, little fingers(carrots), seasonal vegetables and your choice of black pepper sauce, red wine sauce OR Paulaner beer gravy

198.00¥



WESTERN CLASSICS

欧洲经典



PIZZA PROCIUTTO

德式庄园火腿披萨

With Ham, Olives, Corn, Arugula, paprika, onion, Mozzarella cheese

65.00¥

PIZZA-HAWAII

浓情夏威夷披萨

With pineapple, Corn, Ham, Arugula, Mozzarella cheese

75.00¥



WESTERN CLASSICS

欧洲经典



SPAGHETTI MIT MEERESFRÜCHTEN
意大利海鲜面

Spaghetti with squid, shrimps and mussels

105.00¥

SPAGHETTI BOLOGNESE
意大利肉酱面

Spaghetti Bolognese

78.00¥

TRÜFFELWURST RISOTTO
松露香肠意大利米饭

Truffle sausage with Italian Risotto (Italian rice)

68.00¥



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WESTERN CLASSICS

欧洲经典

PAULANER NÜRNBERGER BURGER

保拉纳纽伦堡汉堡

"Nürnberger"- sausage burger with pan fried egg, salad greens, pickled gherkin, bacon and Emmentaler cheese served with French fries and yoghurt dressing

78.00¥

With your choice of French fries OR
Paulaner signature garlic fries
配菜薯条可以选择：炸薯条或者蒜香薯条

PAULANER BEEF BURGER

保拉纳自制牛肉汉堡

180g beef patty with pan fried egg, salad greens and pickled gherkin, served with French fries and yoghurt dressing

98.00¥

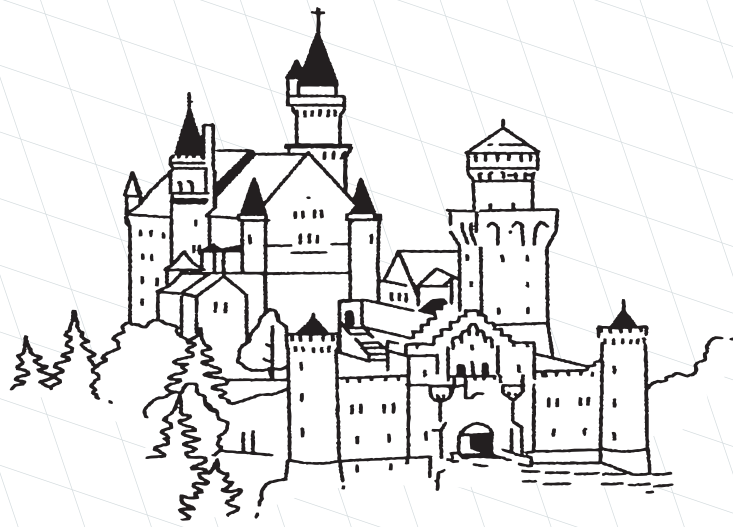


WESTERN CLASSICS

欧洲经典

儿童专享

For the little



KINDER MENÜ

儿童套餐

鲜榨果汁、炸薯条、意面（茄汁虾仁意面、意大利肉酱面 二选一）

Kid's menu pallet with Spaghetti Bolognese OR Prawn Spaghetti, French fries and fresh juice

48.00¥



VEGETARIAN CHOICES

素食系列



BRATKARTOFFELN

德式炒土豆

Pan-fried potatoes

45.00¥

GEGRILLTES SAISONALES GEMÜSE

香煎时蔬

Grilled seasonal vegetables

45.00¥

SPINAT-SPÄTZLE

手工菠菜烩面

"Spätzle" home-made German style noodles with spinach

65.00¥





Gemeinsam ist man nicht einsam
und teilen macht glücklich.
相聚驱散孤独 分享使人幸福

SHARING PLATTERS

精致2人份拼盘



PAULANER WÜRSTEL PLATTE

保拉纳什锦香肠拼盘

SAUSAGE PLATTER FOR 2 PEOPLE

Munich white sausage, "Nürnberger" sausage, "Frankfurter" sausage, pork sausages, cheese sausage, "Thüringer" sausage, curry veal sausage served with "Sauerkraut" and potato salad
精选慕尼黑白肠、纽伦堡香肠、法兰克福香肠、巴伐利亚盘肠、奶酪香肠、图林根香肠、咖喱肠 配德式酸椰菜、土豆沙拉

218.00¥

Member price 会员价

198.00 ¥

PAULANER PLATTE

保拉纳特色拼盘

PAULANER PLATTER FOR 2 PEOPLE

Crispy roasted pork knuckle, pork sausages, "Nürnberger" sausages, meat loaf served with "Sauerkraut", baked potato, Bavarian bread dumplings and Paulaner beer gravy

精选脆皮烤猪肘、巴伐利亚盘肠、纽伦堡香肠、肉面包 配德式酸椰菜、烤土豆、面包丸 佐啤酒汁

358.00¥



SHARING PLATTERS

精致2人份拼盘

MEERESFRÜCHTE SPEZIAL PLATTE

特色海鲜拼盘

FRESH SEAFOOD PLATTER FOR 2 PEOPLE

Fresh prawns, salmon steak, scallops, grilled flounder fillet served with parsley potatoes and seasonal vegetables, little fingers(carrots), cocktail sauce and lemon

精选新鲜大虾、三文鱼、比目鱼、带子
配香草小土豆、手指胡萝卜、时蔬

398.00¥

Member price 会员价 368.00 ¥



PAULANER SURF 'N' TURF PLATTE

豪华海陆双拼

SURF 'N' TURF PLATTER FOR 2 PEOPLE

Grilled Sirloin steak, fresh prawns, scallops served with parsley potatoes and seasonal vegetables, shiitake mushrooms, little fingers(carrots) and your choice of black pepper sauce, red wine sauce OR Paulaner beer gravy

精选西冷牛排、香草柠檬大虾、带子
配香煎小土豆、香菇、手指胡萝卜、时蔬 佐黑椒汁(红酒汁/啤酒汁)

398.00¥



PAULANER FLEISCHPLATTE

保拉纳经典肉类拼盘

MEAT PLATTER FOR 2 PEOPLE

Grilled beef steak, grilled lamb chops, chicken escalope, German sausage skewers, seasonal vegetables, shiitake mushrooms, little fingers(carrots), French fries and your choice of black pepper sauce, red wine sauce OR Paulaner beer gravy

煎精选牛柳、羊排、炸鸡排、香肠风情串
配薯条、香菇、手指胡萝卜、时蔬 佐黑椒汁(红酒汁/啤酒汁)

318.00¥



SMALL PLATTERS

精致单人份拼盘



KLEINE WÜRSTLPFANNE

单人份香肠拼盘

SAUSAGE PLATTER FOR ONE PERSON

Cheese sausage, "Thüringer" sausage, pork sausage served with "Sauerkraut" and mashed potatoes

精选芝士香肠、图林根香肠、巴伐利亚盘肠
配土豆泥、酸椰菜

138.00¥

KLEINE MEERESFRÜCHTE PFANNE

单人份海鲜拼盘

SEAFOOD PLATTER FOR ONE PERSON

Fresh prawns, pike-perch, scallops served with parsley potatoes, little fingers(carrots), seasonal vegetables, cocktail sauce and lemon

精选香草柠檬大虾、海鲈鱼、带子
配香草小土豆、手指胡萝卜、时蔬

198.00¥



SIDE DISHES

精选配盘

BRETZN, 1 PC.

碱水面包

Fresh, oven-baked pretzel

15.00¥

SAUERKRAUT

德式酸椰菜

Sauerkraut

30.00¥

KARTOFFELPÜREE

土豆泥

Mashed potatoes

35.00¥

ESSIGGURKEN

德式酸黄瓜

Pickled gherkins

35.00¥

OFENKARTOFFEL MIT SAUERAHMSAUCE

锡纸土豆 配酸奶油汁

Baked potato with yoghurt dressing

35.00¥



KARTOFFEL GRATIN

千层土豆

Potato gratin with tomato sauce

35.00¥



KLEINER BROTKORB

MIT LEBERWURST UND BUTTER

配餐面包 配猪肝酱、芝士奶油、黄油

Small breadbasket with pork liver spread, cream cheese and butter

28.00¥

GROßER BROTKORB

MIT LEBERWURST UND BUTTER

花式面包篮 配蔓越莓酱、芝士奶油、黄油

Big breadbasket with cranberry sauce, cream cheese and butter

68.00¥



来一份德式经典面包树吧!

BAR BITES

啤酒小食

POMMES

炸薯条

French fries

35.00¥

SIGNATURE KNOBLAUCH POMMES

保拉纳特色 蒜香炸薯条

Our famous garlic fries

40.00¥

MINI TINTENFISCH

香炸鱿鱼仔 佐塔塔酱

Fried mini squid with sauce tartar

68.00¥

ZWIEBELRINGE

洋葱圈

Fried onion rings

38.00¥

WÜRZIGE HÜHNERBÄLLCHEN

鸡米花 佐甜辣酱

Homemade chicken balls with sweet-chili sauce

58.00¥

HÜHNERFLÜGEL 6 PCS

香辣鸡翅中

Fried chicken wings

45.00¥

KARTOFFELECKEN

炸薯角

Potato wedges

35.00¥

FRITIRTE SCHWEINE FILET IN STREIFEN

小酥肉 佐甜辣酱

Crispy pork straps with sweet-chili sauce

58.00¥



MIXED WIRTSHAUS SNACKS PLATTE

啤酒小吃什锦拼盘

MIXED WIRTSHAUS BAR BITES PLATTER

含薯条、鸡米花、炸鱿鱼仔、香辣鸡翅中、洋葱圈

French fries, chicken balls, mini squid, chicken wings and fried onion rings

199.00¥

Member price 会员价

179.00¥

DESSERTS

精选特色甜品



THE Bavarian dessert
delicacy!
德式经典甜品

APFELSTRUDEL MIT VANILLEEIS
德式苹果卷 配香草冰激凌
Fresh apple strudel with vanilla ice cream

68.00¥

KAISERSCHMARRN

德式帝皇烤饼 配苹果酱、香草冰激凌

German style shredded pancake with raisins and vanilla ice cream

58.00¥

TIRAMISU

德式提拉米苏

Tiramisu

58.00¥

KASTANIEN KÄSEKUCHEN

蒙布朗栗子芝士蛋糕

Chestnut Cheesecake

58.00¥



DESSERTS

精选特色甜品

EIS

冰淇淋 (草莓、香草、巧克力口味)

Ice cream (Strawberry, Vanilla, Chocolate)

单球 Single scoop

25.00¥

FRÜCHTEPLATTE

时令水果拼盘

Seasonal fruit platter

48.00¥

FRANZÖSISCHER KÄSEKUCHEN

法式乳酪蛋糕

French Cheesecake

58.00¥



DESSERTS

精选特色甜品



MATCHA KÄSEKUCHEN

抹茶芝士蛋糕

Matcha Cheesecake

58.00¥

SCHOKOLADENTORTE

意式巧克力蛋糕

Italian Chocolate cake

58.00¥

SCHWARZWÄLDER TORTE

黑森林蛋糕

Black Forest gateau

58.00¥





Munich Lifestyle

The "Maß" of beer gleams golden yellow in the sun. Heavenly scent of "Steckerlfisch" and roasted pork knuckle clears its way through the air. At the next table, in the shade of the chestnut trees, a man unpacks his "Brotzeit", a typical Bavarian snack consisting of bread or "Brezn", accompanied by something appropriate like cheese and sausage. This is real Bavarian beer garden idylle found in one of Munich's "Wirtshäuser" and perfect summer happiness

一大杯啤酒在阳光下闪放金光，空气里弥漫着烤猪肘的焦香。坐在栗子树阴影下的桌旁，拿出面包，碱水面包，搭配奶酪以及香肠，开启一段悠闲地时光。一份完美的夏日幸福，勾勒出一幅巴伐利亚典型的啤酒花园景象。



PAULANER
WIRTSCHAUS
Guangzhou Panyu

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