# - GOING BACK A 1000 YEARS

Bamberg is a vibrant beer city with a unique cultural heritage in terms of beer: Its beer history goes back a thousand years to the times of the cathedral canon Ouldaricus. It was he who decreed that all the people of Bamberg should be supplied with free beer on the day he dies. This deed is the first written evidence of the existence of beer in Bamberg. In later years Bamberg was to be among the pioneers of the new purity laws, publishing a Bamberg purity law for beer as early as 1489, 27 years before the famous Bavarian Purity Law, stating that only water, hops and malt may go into the beer

Today the nine family-run breweries of Bamberg accumulate a total of 3.000 years of brewing his tory, catering to all sorts of special tastes and preferences with more than 50 different sorts of beer The famous smoke beer is among the specialities, as is the unbunged 'U' and the Märzen, Franconian Lagers, fresh and fruity wheat beers and dry Pilsener style beers, last not least the strong bock beers, brewed in the winter months with their celebrated festivities around the opening of the first vats.



Mon to Sat 8.30 am to 11 pm; Sun and public holidays, Dec. 24th

Just as it was a hundred years ago: Brewery, tavern and guest-house in the same building. Patrons and customers can order their beer at the aditional outdoor hatch within the central corridor or inside in the tradional cosy inn to enjoy the speciality beers and typical Franconian food. Lagerbier, Pilsner, Weizla hell, Weizla dunkel, Echtes Bamberger gla, Bambergator (Oct. and Nov.)

**BAMBERG** 

Mon to Fri from 10 am; Sat 9.30 am to 3 pm; closed on Sun, and 24th - 26th,31st, Jan 1st; also closed for 2 weeks in September



The award-winning Keesmann Herren Pils has brought fame to this brewery far beyond the city boundaries. The tapping of the first barrel of Bock beer is one of the highlights of the year, with beer fans queueing up to get a taste of the fresh beer. The traditional Bamberg cuisine is also well worth a trip. Bamberger Herren Pils, Helles, Sternla Lager, Hefeweizen, ephi-Bock (from Ash Wednesday), Keesmann Bock (Oct. to Dec.)

Berggebiet



# KAISERDOM SPECIALITÄTEN-BRAUEREI



Caiserdom private brewery was founded in 1718 and ranks among the nost successful and modern privately owned breweries in Germany. Its beers are drunk in more than 50 countries all over the world. Kaiserdom Pilsener, Dark Lager, Hefeweißbier, Kellerbier, Winterock (Oct. – March) Prostel alcohol-free

# RAUEREI-GASTSTÄTTE KLOSTERBRÄU



The cosy and traditional atmosphere of the inn, featuring some fascinaing photos and documents from its almost 500-year-old history, spills into the beer garden on the banks of the River Regnitz. The tapping of the bock beer barrels in the old tithe barn is a legendary event. 🤛 Klosterbräu Schwärzla, Bamberger Gold Pils, Braunbier, Braun's Veisse, Bock beer (Oct. to May)



Mon 4 pm to 11 pm; Tue to Sat 9 am to 11 pm; Sun 9 am to 3 pm

Mahrs is traditional, earthy and very rustic. The beer is poured straight

from the wooden barrels, served either in the traditional inn or the beer arden together with freshly cooked regional dishes. Watch out for the loiterers", standing round the regulars' tables in the corridor to drink

🗬 on tap: a U (unfiltered and unbunged cellar beer), Bamberger Helles

### AUCHBIERBRAUEREI SCHLENKERLA



ly from 9.30 am; closed on Dec. 24th, 25th, 26th and 31st,

hlenkerla Rauchbier, one of the most distinctive smoke beers of its kind, is still draughted from old wooden oak barrels and is a unique, enturies-old speciality of Bamberg. This beer goes particularly well with hearty food such as the traditional "Bamberger Zwiebel" (onion). Aecht Schlenkerla Rauchbier, Rauchweizen, Helles Lagerbier, Rauchbier Urbock ct.-Dec.), Fastenbier (during lent), Aecht Schlenkerla Eiche (during Christmas time)

# ÄSSLA-KELLER



May to Oct.: daily from 11 am; Nov. to April: Tue to Fri and Sun om 11 am; Sat. from 3 pm; closed Mondays

ce 2009 Fässla Keller is run by the Mehler family and offers Franconian specialities, including dishes straight from the grill on Fridays and Saturdays. Advance reservation for groups is requested.

Lager, Gold-Pils, Weizla hell

# SPEZIAL-KELLER



artstraße 8 · 96049 Bamberg · Tel. +49 951/54887 · www.spezialkeller.de to Fri from 3 pm; Sat from 12 am; Sun and pub. holidays fro ; closed Mondays and for three weeks from late Sept. to the

s beer cellar commands the most stunning view of Bamberg, perched high up on one of Bamberg's hills. This traditional family-run ellar offers light Franconian snacks and typical hot dishes like Schäuferla (tender pork shoulder). And there's no need to despair If the veather is bad, as the Spezial-Keller has a tavern on site. eers brewed by Brauerei Spezial, e.g. Rauchbier

# WILDE ROSE-KELLER



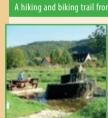
Mon to Fri 4 pm to 11 pm; Sat, Sun and public holidays from 3 pm 1 pm; closed in bad weather and during winter

This is a large and peaceful family beer cellar and a home from home for the majority of locals. The specialities include Emmental from the wheel, pork knuckle (Mon, Wed, Fri), smoked meat (Tue), Leberkäse neatloaf, Thurs). The beer is brewed especially for the beer cellar.

Wunder-



### Hauptstraße 16 · 96138 Burgebrach · Tel. +49 9546/306 · www.schwanawirt.de Mon to Fri from 3.30 pm; Sat from 11 am; Sun from 9 am; closed on Tues



32 km in length, this trail aims not only for one goal, but thirteen. t takes vou from Memmelsdorf to Strullendorf via thirteen family-run traditional breweries. The wonderful landscape and the rolling hills of this area called "Franconian Tuscany" serve as the perfect backdrop for a great hike on the trail of centuries-old beer traditions.

# Toskana

**BRAUEREIGASTHOF HERRMANN** Briickenstraße 3 - 96138 Burgehrach-Amnferhach - Tel +49 9546/372

daily from 9 am; closed Tue and closed, when the beer cellar Herrmann Keller is open (No. 8)



Opening hours: April to October Wed to Fri 1 pm to 5 pm; and special beer programmes by prior arrangement. Admission fees: 3,- €, reduced: 2,50 €, family ticket: 6,50 €

### ON THE BREWERY TRAIL IN BAMBERG Indulge in Bamberg's beer culture

Wander along the paths of Bamberg's brewing tradition in the old town of Bamberg. Enjoy the variety of different speciality beers and the atmosphere of the brew pubs and taverns, equipped with a Bamberg-bag, beer brochures and a set of five vouchers you can redeem for four different beers and an array of beer accessories. For only 22,50 € per brewery trail package. Only sold to

### BRAUEREIGASTHOF KAISER





■ Tues to Fri 10 am - 10 pm; Sat until 6 pm; Sun closed between he brewery inn is the focal point of village life. Enjoy the beer garden in

delicious home-made light Franconian snacks. Kaiser-Pils, Starkbier (from mid-March), Weißbier (from Ascension Day), Bock beer (Nov.), Festbier (beginning of Dec. to mid-Jan.), Fest-Weizen (in winter), Urtrunk (Easter – Oct.)

### BRAUEREI ZEHENDNER

Haus Nr. 18 · 96138 Burgebrach-Mönchsambach · Tel. +49 9546/380 · www.moenchsambacher.de ● Tue - Thu from 2 pm: Fri, Sat, Sun from 10 am: closed Mondays

# BRAUEREIGASTHOF LÖWENBRÄU



daily from 10 am; closed on Mon

Johann "Hansi" Modschiedler, brewer and proprietor, is a real Franconian original character. The cuisine is well known far beyond the local area due to the tasty beer and the delicious dishes from carp to beans. Lager, Hell, Pils, Bartholomäus Fest-Märzen, Keller leicht, nnafestbier (late July), Bock beer (from mid-Nov.), Weihnachtsfestbier ristmas beer from mid-Nov.)

# ST. GEORGENBRÄU BRÄUSTÜBLA



daily from 10.30 am; closed on Tues

In the old brewery inn you can expect a good regional Franconian cuisine, freshly cooked, and perfectly tuned to match the large variety of beer specialities of St. Georgenbräu Brewery. Kellerbier, Pilsner, Helles, Weißbier, Landbier, Goldmärzen, Levi-Bier,

Cimbus, Annafest-Bier (from May), from Oct.: Dunkler Doppelbock, estbier, Heller Bock, Buttenheimer Hopfenzupfer

# **EUSEL-BRÄU OTTMAR MEUSEL E.K.**



No tavern to serve the beer, beers just by order

tto, Ottmar and Maximilian Meusel represent three generations of a family upholding the brewing tradition. Their beer is appreciated and sold far beyond local boundaries and can only be ordered via home delivery service Kellerbier, Pils, Hell, Märzen, Festbier, Leichtbier, alcohol-free beer, diet beer, alzbier, Landrauchbier, Büchla, Kupferstich, varying seasonal beers

### BRAUEREI MÜLLER



Untergreuth 8  $\cdot$  96158 Frensdorf-Untergreuth  $\cdot$  Tel. +49 9502/342  $\cdot$  www.brauerei-buettner.de Fri to Sun from 3 pm; closed from Mon to Thurs

### BRAUEREI EICHHORN

Dörfleinser Straße 43 · 96103 Hallstadt-Dörfleins · Tel. +49 951/75660 · www.brauerei-eichhorn.de Tues, Wed, Fri and Sun from 9 am; Thurs from 9 am to 7 pm; Sat from 9 am to 8 pm; closed on Mon

### BRAUEREI GASTHOF OTT

BRAUEREIGASTSTÄTTE BÜTTNER



🕓 daily from 9am; closed Mon (when a public holiday falls on a

The Ott family enjoys a challenge: Inside the inn, for example, there is a wooden barrel with a volume of 3036 litres. The cuisine is decidedly Franconian, though with the odd creative variation such as Presssack pizza made from hand-butchered meats.

Pobaladara, Export, Edel-Pils, Weizen, Bockbier (From Nov.), Festbier (from Nov.)

# **GASTHOF DREI KRONEN AICHINGER**



daily from 8 am; closed on Tues

At the Gasthof Drei Kronen you will find yourself face to face with fenstein Castle as it is resplendent on all the beer labels and also ering above town. You will soon be distracted though when the delicious beer and food arrives at your table, and the proprietors begin to chat about various issues and society in general.

# BRAUEREI-GASTHOF GEORG UND BARBARA KRAUS 🛛 🞾



from 1 May to early Sept. s brewery inn offers a wide range of Franconian specialities, some of

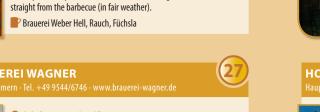
which come from their own butcher's shop. The many roasts and poultry dishes have an excellent reputation in the local area, attracting many regulars, not least thanks to the great value for money offered at the "Kraus". Kraus Lager, Pils, Hefeweizen, Hirschentrunk (dark and smoky), Bockoier (from Nov.), Festbier (from Dec.) alcohol free wheat beer and lager



daily from 9 am; closed on Wed



### GASTHOF BRAUEREI WAGNER





he water for this brewery's delicious beer comes from the depths of the ground. This family-run brewery inn was established in the year 1788. The brew pub serves light snacks with meat and cold meats and varying

bier, Weizen, Rauchbier, Festbier, Bockbier (from Nov.), Zwillingsbier (Rotbier)

# PRIVATBRAUEREI GRASSER



daily from 10 am — 11 pm; closed on Tues

The brew tavern not only offers the wide range of speciality beers of the private brewery Grasser, but also serves a great selection of home-made traditional fare. Special Sunday lunches on Sundays and public holidays. When the weather is nice, you can also sit outside quite comfortably. Huppendorfer Vollbier, Pils, Zwickel, Hefeweizen, Josefibock, Kathreinbock, Weihnachtsfestbier, Winterweizen

### WIRTSHAUS ZUM VÄLTA

Baunacher Straße 28 · 96169 Lauter-Appendorf · Tel. +49 9544/20390 · www.brauerei-zum-vaelta.de daily from 8 am to 11 pm; closed on Tues



S Fri from 4 pm; Sat and Sun from 3 pm; closed from Mon to Thurs is brew tavern offers a varied menu of Franconian specialities and light

eals. Depending on the season, the selection includes carp, light meals, eisterschnitzel (beer brewer's schnitzel), seasonal salads and many other delicacies. You can also take a guided tour down to the rock-cut cellar oing back to the year 1703. Kellerbier naturtrüb (naturally cloudy), Pils, Lagerbier, Weizen, Dunkles

nundert-Bier, leichtes Bier, Bockbier naturtrüb (from Oct/Nov)



wery only, no tavern attached

he 600 inhabitants of the upper Eller Valley have three breweries to share, one of which is Brauerei Reh. Over a century ago, the family opened a bottled beer store and a butcher's; today, Anja and Ferdinand Reh are fourth-generation beer brewers.

Reh Pils, Landbier hell, Landbier dunkel, Zwick'l, Weiße, h-Bock hell (March to May), Reh-Bock dunkel (Nov. to Jan.)

### BRAUEREIGASTSTÄTTE HÖLZLEIN

### Ellertalstraße 13 · 96123 Litzendorf-Lohndorf · Tel. +49 9505/357 Mon to Fri from 3 pm; Sat from 12 pm; Sun from 10 am; closed on Tues



inn offer a full programme, especially on the cookery front with hand-reared trout, chicken, home-made light meals and other Franconian specialities. The inn itself has been in business for just over 30 years but it has already made a name for itself among locals and visitors alike. Vollbier, Festbier (for the summer festival, no fixed date)

# BRAUEREI-GASTSTÄTTE KNOBLACH



A bit of a flush is part of the programme here, at least in terms of the beer.

because the in-house distillery offers a range of tasty schnapps to follow. Räuschla, Ungespundetes Lager (unfiltered), Hefeweizen, dunkles andbier, Bockbier (Oct. to Dec.), Fastenbier (Lent beer from Feb. to Easter)



After a couple of mugs of beer though, nobody cares what the bread looks ike especially when you get cosy with the neighbours at your table. Pils, Lager, Posthörnla, Weizen, Heller Bock and Festbier (at Christmas)

# BRAUEREI GASTHOF HÖHN



daily from 10 am: closed on Tues

Brewing in the eighth generation the Höhn family still adheres to all the traditions of their forefathers, brewing a handcrafted beer with the help of wood fire and coal. Working magic in the kitchen, the inn offers classical meals with beer as an ingredient and many creative variations on the typical

Görchla-Bier, Görchlabock (from early Oct.)



🕓 daily from 9 am; Mon from 5 pm; closed Sun after 3 pm

Beer has been brewed here since 1457. Experience Franconian beer culture in its truest form, run by the Straub family with a passion for beer and an emotional approach to business. Beer-based dishes, menus and complete beer itineraries are further offers of this outstanding brewery. Stöffla (Cellar smoke beer), Lager, Keller-Pils, seasonal beers,

# BRAUEREI GÖLLER

Scheßlitzer Straße 7 · 96117 Memmelsdorf-Drosendorf · Tel. +49 9505/1745 www.brauerei-goeller.de

# BRAUEREIGASTHOF HUMMEL



apart from special Sunday lunch offers; closed on Tues ranconian specialities, light meals and skewers created by Julius mmel are extremely popular, as are the beers, the "Schlachtnüssel" - butcher's platter - and the tapping of the bock beer barrels.

Kellerbier, Pils, Maerzen, Rauchbier, Schwarzbier, Hefeweißbier hell d dunkel, leichtes Weißbier, "1162" Jubiläums-Festbock, Festbier hell dunkel, Doppelbock, Räucherator, Heller Maibock, Weizenbock

### Pointstraße 1 · 96117 Memmelsdorf-Merkendorf · Tel. +49 9542/620 www.wagner-merkendorf.de daily from 9 am; closed on Mon



1550 in a listed 18th century half-timbered building. Epicures can look forward not only to a good beer but also a wide selection of Franconian specialities, including several roasts on Sundays. Always worth a visit is

the brewery's Hannla beer cellar nearby.

**BRAUEREIGASTHOF HERTLEIN** 

### Hallstadter Straße 12 · 96173 Oberhaid-Staffelbach · Tel. +49 9503/7890

### Photos: Archives of Bamberg Tourism Service, Franconian Tourism Board/Andreas Hub, all other pictures from the participating breweries and cellars **Printed:** Druckerei Safner, Priesendorf Print run: 10.000 engl.





as one of them is called Räuschla, insinuating a delirious state of mind. Of course, you shouldn't drink too much of this delicious amber nectar, not least

# **BRAUEREI HÖNIC**



The bread here has three corners. At least that is the impression you get when you order a light meal with a triangular wedge of roughly cut bread.

HOTEL & BRAUEREIGASTHOF DREI KRONEN



g. Böckla bock beer (from Oct 31st)

daily from 9 am; closed on Mon





**BRAUEREI-GASTSTÄTTE WAGNER** 



# Kellerbier (on tap), Dunkel, Pils, Vollbier, Bock (Dec.)

Wed from 5 pm; Sat from 3 pm; Sun 10 am to 12 pm and from 5 pm; closed on Mon, Tues, Thurs and Fri Editor: BAMBERG Tourism & Congress Service Design: Magenta4, Eichstätt



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# **I** BAMBERG Tourismus & Kongress Service

# RAUEREIGASTHOF SPEZIAL

nd fuels its malt kiln with wood. The courtyard is not only a pleasant ace to tuck into a tasty meal but also to follow the hustle and bustle n the brewery. The inn has a typical wooden ceiling and a tiled stove. Spezial Bräu Rauchbiere: Lager, Märzen, Weißbier, Bockbier (during tmas time), Spezial Bier Ungespundetes (unfiltered)

# RAUEREIGASTSTÄTTE GREIFENKLAU



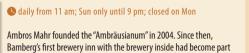
● Tue to Sat from 10.30 am; Sun from 10 am to 2 pm; closed on Mon among the locals, the "Greif" is a secret tip. Guests can sit outside in the Among the locals, the "Greif" is a secret tip. Guests can sit outside in the traditional beer cellar garden and take in the beautiful view of Altenburg Castle. It is equally as cosy inside the tavern. A great variety of beers and the typical Franconian speciality dishes and light snacks add to the

aily from 9am; Sat 9 am to 2 pm; closed on Dec 24th- 26th, Dec

mberg's oldest smoke beer brewery generates its own solar energy

wonderful feel of the place. Lager, Weizen, Seasonal Bockbier, Zwickel, Märzen, Greif-R, Laurenzi

# ASTHAUSBRAUEREI AMBRÄUSIANUM

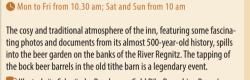


and parcel of Bamberg's beer culture. Ambräusianum Hell, Dunkel, Bernsteinweizen, Dinkelbier (spelt beer, from June), official Sandkerwa festival beer (mid to late Aug.),

Ambräusiator Bock (in Nov.)

very Inn (Gaustadter Hauptstraße 28): daily 12 to 2 pm

Inselgebiet



# Kellerbier, Pils, helles Weißbier (on tap), Bamberger Herren Pils (on

13 BREWERIES TRAIL



Sat, Sun and public holidays 11 am to 5 pm; guided tours for groups

individuals or small groups of up to 6 people.

### Franconian sausages, Schnitzel, Schäuferla (roast pork knuckles) in beer sauce, light meals with platters of cold meat and cheeses, things like "Zwetschgenbaames" (slices of dried beef gammon) or Ziebeleskäs (a special mix of cheeses and cottage cheese). Beer is also used as an ingredient in

**LIOUID BREAD** 

AND PURE INDULGENCE

**WORLD OF BEER** IN BAMBERG COUNTY



Bischberger Sonnenweisse, Weihnachtsbock (from End of Oct.)

Wed to Sat 9 am to 12 am and 3 pm to 8 pm; Beer garden open

Established in 2012, this brewery is built on the philosophy of founders

Anja and Jörg Binkert who source all of their products – from their energy

and ingredients to their bottles - from within Franconia. In the brewery its-

elf, you can even have a go at the "copper" and the lauter tun. You can then

look forward to a light meal and one of the speciality beers of Binkert.

Amber Spezial, Original Weizen, Spezial, Porter

Enjoying beer in this region means being part of a world record: The nine breweries in town are

supplemented by another 60 breweries in Bamberg County – definitely the highest density of

breweries worldwide. There are a few big breweries and lots of small breweries, brewing only for

their own brew pub, and there are breweries brewing right inside the brew pub. And they're all

worth a visit, because they're all unique and adhere to the traditions of historical brew pubs and

More often than not, they're the social hub in the city district, the villages, and the rural area.

People go there for a drink, and for company, to celebrate and to enjoy traditional fare, locals and

tourists alike. The menus in the brew pubs and the respective beer gardens — called cellars here

– read like a "who's who" of local fare, serving all the speciality dishes going back many centuries

The saltwater meat dish is an absolute classic. This lean, cured pork belly roasted with crackling and, in spite of the name, doesn't taste salty at all. It is served with sugar beet, dumplings and a delicate beer sauce. This special dish is only available from October to springtime.

\Pr Lager, Zwickel, Landweiße, Sommergold (May to Sept.), Bockbier

**GASTSTÄTTE SCHRÜFER** Hauptstraße 31 · 96170 Priesendorf · Tel. +49 9549/317

Mon, Tue, Thurs from 3 pm; Fri, Sat, Sun from 10 am; closed Wed

BRAUEREIGASTHOF SCHWANEN-BRÄU Solution description of the desc



ests have been eating, drinking and staying in this listed, half-timbed brewery inn for centuries. Barbara Hübner spoils her guests with the omplete works". The tasty dark beer is served with specialities such as a tripe dish and her legendary beer knuckle which appears on the menu

BRAUEREI-GASTHOF FISCHER



daily from 11 am; Tues from 3 pm; closed on Mon

Well looked after both in terms of food and drink, it is surprising just how quickly time flies here. In the summer months you can soak up the sunshine in the beer garden as you watch the brewers at work. Helles Lagerbier, Hahnerla (during lent), Kellerweiße (Easter till August), Bockbier (early Oct.) Wintertraum (Advent)

Höfen 21 · 96179 Rattelsdorf-Höfen · Tel. +49 9547/264



1 am; Oct. to April: Tues, Thurs from 4 pm; Wed, Fri from 12 pm; Sat, The very quaffable Lagerbier is created in the brewery's old brewhouse

rery other week. You're invited to watch, if you happen to be there. The meals are also all home-made, including the cold meat platter and cooked cheese. The pretty beer garden with a play castle is ideal

Festbier (End of Nov.) Festbier (early Oct.)

BRAUEREI GASTHOF SCHROLL



nd into the beer mugs. In this rustic tavern with wood panel ceilings, the nconian dishes taste delicious in conjunction with the beer. This inn incidentally makes the best goose roast in the area, but you'd better ask, when the crisp bird is served straight from the oven; Great Sunday lunch dishes.

PUrtrunk, Bock (mid-Nov.)



Summer: Mon, Wed, Thurs, Fri from 4 pm; Sun from 2.30 pm; d only in fair weather; closed Tues; Winter: also closed Wed; ne brewery was built in 1597 and its brewing tradition has been preserved to the present day, nowadays run by the Dirauf family in the third generation. The creative cuisine contains many home-made recipes including ice cream.

Export, Keller, Pils, Weizen, Schlössla, Recken Light, Export Hell,

Ounkel, Henrici Bock (from Oct.) Weizenbock (from Dec.)

**BRAUEREI GASTHOF DREI KRONEN** Hauptstraße 39 · 96110 Scheßlitz · Tel. +49 9542/1564 · www.kronabier.de BRAUEREIGASTHOF SEELMANN

daily from 9 am; closed on Mon

**GASTHOF SCHWARZER ADLER** 

daily from 10 am; closed on Mon and Tues

BRAUEREIGASTHOF HOH

The Kellerbier is still brewed without modern technology, handcrafted in the 100 years old Brewhouse. It is sold only in 5 litre bottles or in ntainers brought along. Both the tavern and the brewery are only ppen to the public by prior arrangement.

Although the beer doesn't flow straight out of the mountain, particularly

good brewing water does. You can sit in the beer garden or inside in the ta

vern, where the cuisine includes a delicious pork knuckle in dark beer sauce,

game, brewer's steak or Bieramisu, based on the Italian speciality Tiramisu.

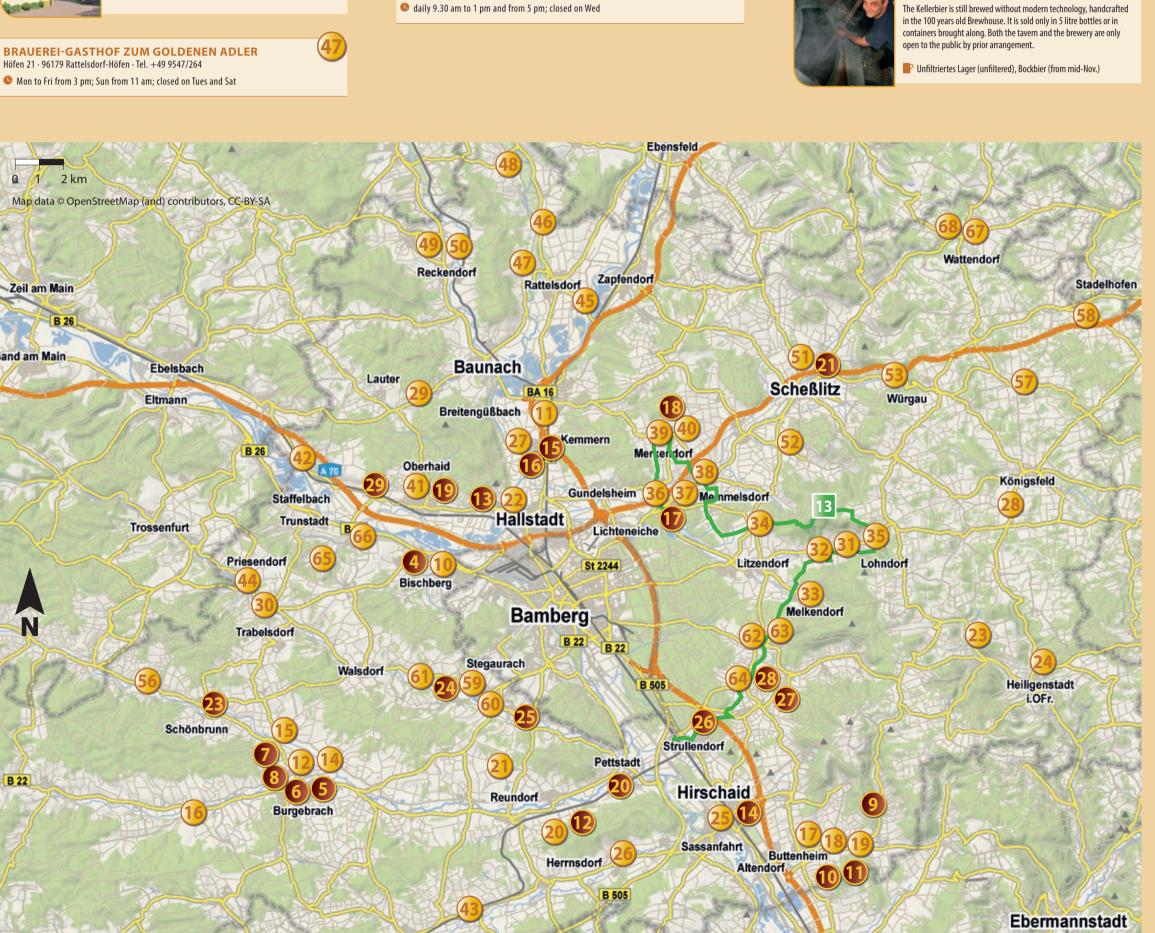
Felsentrunk, Felsenkellerbier, Felsenweisse, Edelpils, Erbschänk

1550, Zwickel (summer) Bock (winter)

BRAUEREIGASTHOF GÜNTER SCHEUBEL STERNBRÄU

Marktplatz 6 · 96132 Schlüsselfeld · Tel. +49 9552/359 · www.schwarzer-adler-schluesselfeld.de

Kirchplatz 12 · 96132 Schlüsselfeld · Tel. +49 9552/320 · www.brauerei-scheubel.de



HÜBNER BRÄU BRAUEREIGASTSTÄTTE



**BRAUEREI-GASTHAUS WILL** 

• daily from 10 am; closed on Thurs; Ephiphany to Easter: pigeon

This rustic inn invites you to while away the hours whilst enjoying nome-made Franconian light meals with bread, the delicious beer and the sociable atmosphere. The cosy beer garden with majestic shady trees is open on hot days. Vollbier, Festbier (three weeks after Whitsun during Kirchweih and early Nov. during the patronal festival), Osterbier (Easter), Christkindla (Dec.)



🕒 daily from 11 am; closed on Tues



The people of Schederndorf love rustic country life and the same is true of the cosy brewery inn. When it is full, everyone simply moves closer together. The spaces around the tiled stove are highly coveted on cold days. To order another beer, just turn your empty beer mug on its side,

Dunkles, Hefeweizen, Kräftiger Landbock (Nov. 1st to Jan 6th )

HAUSBRÄU STEGAURACH Bamberger Straße 24  $\cdot$  96135 Stegaurach  $\cdot$  Tel. +49 951/296273

daily from 6 pm; closed on Sun, Mon and Tues

BRAUEREIGASTHOF MÜLLER



● Tue, Wed 11 am to 2 pm and 4.30 pm to 11 pm; Thurs 4.30 pm to pm; Fri, Sat, Sun open all day; closed on Mon Here you will experience Franconian brewer's hospitality in its purest form.

The menu includes carp, wild game and home-made cold snacks made with home-butchered meat. All this is topped off with smooth beers on tap. The quiet beer garden behind the property is a lovely place to be in summer. Micherla (unfiltered speciality), Pils, dunkles Vollbier, Hefeweizen,

ALTE MÜHLE MÜHLENBRÄU



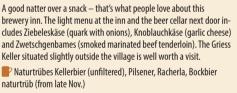
Non from 4 pm; Wed to Sun from 11 am; closed on Tues n this old mill, the Merklein family offers Franconian dishes with home-made

umplings. With the River Aurach flowing beneath the inn, trout, sheatfish, pike, zander and carp likewise feature on the menu. Home-made cold meals, dried and salted meats and Zwetschgenbames (smoked marinated beef tenderloin) are made with hand-reared and home-butchered meat. Pils, Hell, Dunkel, Weizen, Maibock (late April) Eremitentrunk (late

BRAUEREI-GASTHOF GRIESS



daily from 3 pm; Sat and Sun from 10 am; closed on Wed



**GASTWIRTSCHAFT KRUG** 

Alte Dorfstraße 11 · 96129 Strullendorf-Geisfeld · Tel. +49 9505/484 · www.brauerei-krug.de • daily from 4 pm; Sun 10 am to 12 pm Frühschoppen (morning drink); closed on Tues



■ Tues to Sun and public holidays from 11 am; closed on Mon he only thing that has dried up here is the old village well. The beer taps, on the other hand, are in full flow. After all, a brewery has been on this site since 1720. The brewery tarte flambée, the pan fried cutlets and the fish served on Fridays all come highly recommended. The

nearby rock-cut cellar is well worth a visit. Roßdorfer Bock beer (from late Oct.)

BRAUEREI-GASTHOF KUNDMÜLLER



www.vgn.de/wandern

A daily from 9 am: closed on Wed

iov internationally acclaimed, prize-winning beers and home-made traditional fare in the beer garden and the newly renovated tayern. A children's zoo and large playground are the attractions for the kids. The house also offers rooms for the night.

Classics like Weiherer Lager, Keller, Pils, and Rauchbier, solar beers, eco beers, and a speciality Bourbon-Bock from the wooden barrel.

TAKE THE BUS TO THE BEER



The no. 990 bus of the public transport within the greater metropolitan area of Nuremberg — called Verkehrsverbund Großraum Nürnberg VGN — is the "Steigerwald-Express" and takes you round Bamberg County on Sundays and public holidays from May 1st to Nov 1st.. It starts in Bamberg and in Hirschaid at the train stations and has an extra bike trailer.

www.vgn.de/freizeitlinien VGN presents lots of hiking and biking tips and tours to beer cellars and breweries in Bamberg County on their website.

**GASTSTÄTTE MAINLUST BAYER GBR** 

Hauptstraße 9 · 96191 Viereth-Trunstadt · Tel. +49 9503/7444 · www.mainlust.com daily from 8 am; closed on Fri

BRAUEREI UND GASTWIRTSCHAFT DREMEL



Wed to Sat from 4 pm; Sun and public holidays from 10 am;

remel's inn, fireplace room and conservatory invite you to enjoy a light home-made Franconian meal. At the weekends from around 4 pm onwards, various kinds of schnitzel and delicious beef steaks are served, on Sundays and public holidays with a variety of roast dinners. The unfiltered Zwickelbier rounds off this hearty experience. Helles and Dunkles Lagerbier, Weizen, Festbier (early Aug.), Bock beer (early Nov.)



übner is known for being rather puristic, or in other words, this stablishment is the epitome of Franconian cuisine: home-brewed beer Schäuferla (tender pork shoulder), pork roast, knuckle and home-made light meals. The true Franconian knows that this is the key to happiness. Dunkles, Zwickel-Pils, 3-Ährenbier(3-grain beer), Bock beer (after

SCHUHMANN'S KELLER Rothofweg · 96120 Bischberg · Tel. +49 160/7818120

daily from 4 pm; open every day; closed in bad weather

HIRSCHENKELLER  $Kellerberg~2\cdot 96138~Burgebrach\cdot Tel.~+49~9546/1227\cdot www.goldener-hirsch-burgebrach.de$ 

Mon to Sat from 4 pm; Sun and public holidays from 3 pm; closed in bad weather

Kellerberg 5 · 96138 Burgebrach · Tel. +49 9546/306 · www.schwanawirt.de daily from 3 pm; on Sun and public holidays from 11 am; closed in bad weather

MAXKELLER AMPFERBACH 138 Burgebrach-Ampferbach · Tel. +49 9546/1725



S Tues from 5 pm; Sat, Sun and public holidays from 4 pm; losed on Mon, Wed, Thurs and Fri

wanna beer, a Max beer, pour me one!": That's the typical shout of the locals, when the Maxkeller in Ampferbach opens the season on 1 May. Enjoy home-made light meals, hot meals and specialities such as the special Max platter or the cheese platter. P home-brewed Maxbier on tap

HERRMANN-KELLER



daily from 2 pm; closed in bad weather

Almost always offering shade from the unrelenting sun, the Herrmann-Keller has been under family ownership since 1754 and counts among the most beautiful of all beer cellars. The beer is matured in the rock-cut cellar. As for food, you can expect home-made light meals with hand-butchered meat, typical dishes and pizza (Fri) or chicken (Sat).

Ungespundetes Lager on tap (unfiltered), Hefeweißbier, alcoholfree Weizen, alcohol-free beer

FELSENKELLER SENFTENBERG



🚃 🕒 May - Sept: Mon to Fri from 4.30 pm: Sat. Sun. public holid n 1 pm; Oct. - April (closed Dec.): Sat from 3 pm; Sun and publi The St. George's horseback and carriage procession takes place every year

at the end of April up towards Senftenberg hill. Afterwards the pilgrims

flock to the imposing beer cellar. The bread baked here in the wood-fired

oven and the light meals are a welcome treat for all. You can choose your selection of meats and cheeses on the House Platter. P Beers of the Hönig Brewery (Tiefenellern), Lager, Weizen, Posthörnla Rauchbier

LÖWENBRÄUKELLER

Fremitage 3 · 96155 Buttenheim · Tel. +49 9545/509346 · www.loewenbraeu-keller-buttenheim.de daily from 11 am; Sun from 10 am; May to Aug. closed on Tues; Sept. to Apr. closed on Tues and Wed

ST. GEORGENBRÄU KELLER rstraße · 96155 Buttenheim · Tel. +49 9545/44670 · www.kellerbier.c



The view that the St. GeorgenBräu beer cellar commands over Bamberg at sunset is quite unique. Guests can indulge in light meals and hot dishes, including Schäuferla (tender pork shoulder), home-baked

herrings are served from the beechwood barbecue on Fridays.

pretzels, beans and dried meat, and home-baked cakes, Mackerel and

daily from 2 pm; Sun and public holidays from 11 am;

Kellerbier, Helles, Weißbier (all on draught)





**SCHMAUSENKELLER** 

olic holidays from 11 am; closed on Thurs; Dec and Jan: open as ove, closed Wed and Thurs

This beer cellar lies on the edge of the woods of Reundorf near Bamberg and offers a home-brewed beer on draught. The cellar serves traditional ranconian fare, light meals, salt knuckles, and chicken. There's a shaded terrace and a large playground for the kids. Caravans welcome! Pils, Kellerbier (on draught in summer), Bockbier (Oct.)

DILLER KELLER

n Kreuzberg 1 · 96103 Hallstadt-Dörfleins · Tel. +49 175/5280071



Aaily from 4 pm; Sat, Sun and public holidays from 2 pm; ocated on the edge of the woods, this idyllic cellar offers a special dish every day of the week: Mondays: knuckles, Tuesday: shish kebab, Vednesdays: pan fried cutlets, Thursdays: Leberkäse, Fridays: fish from the grill, mackerel and herring, Saturdays: spare ribs and burgers. Home-made light meals every day and the beers of the Hönig Brewery

Lager (on tap), Weizen, alcohol-free beer, alcohol-free Weizen

### HÄSCHAADÄ KELLER

Maximilianstraße opposite motorway maintenance · 95493 Hirschaid · Tel. +49 9543/3758 daily from 3 pm; closed in bad weather

LEICHT'S KELLER

Im Kessel 1 · 96164 Kemmern · Tel. +49 1520/9895754 daily from 2 pm; Sun and public holidays from 10 am; closed on Thurs

immer: daily from 2 pm; Sun and public holidays from 9.30 am,



losed in bad weather; Winter: Wed — Sat from 2 pm; Sun and public days from 9.30 am; closed on Mon and Tues young and friendly team serve traditional Franconian fare, light neals and special dishes, on Sundays and holidays special lunch offers

Keller, Pils, Weizen (all on draught); alcohol-free Weizen and Pils

ensdorfer Straße · 96117 Memmelsdorf · Tel. +49 171/1552122



daily from 4 pm; closed in bad weather Everything is newly renovated, from the benches to the playground

toilets and the Kellerhouse itself. Going down well with the Görchla beer are the specialities of the house: Franconian light meals or tarte flambée, and one special dish each day, like meatballs, Schnitzel, Leberkäse or pork roast. Görchla on tap, Urweisse, alcohol-free Weizen

**HUMMELS KELLER** 

Mon, Tues, Thurs, and Fri from 5 pm; Sun and public holidays from 3 pm; closed on Wed and Sat and in bad weather

HANNLA KELLER

96173 Oberhaid · Tel. +49 9503/229 · www.brauerei-wagner-oberhaid.de daily from 2 pm; Sun from 12 pm; closed in bad weather

96117 Memmelsdorf-Merkendorf · Tel. +49 9542/7992

5 Pettstadt · Tel. +49 178/4121658

🕓 daily from 3 pm; Sun and public holidays from 11 am; 🦠

chrauderskeller is situated on the edge of the idyllic forest just outside of Pettstadt. A flag indicates whether or not the cellar is open. When the flag is lying, you can be sure to find plenty of people enjoying the shade of the tall ld trees. Fish lovers can look forward to grilled herrings and mackerel (Thurs) and cheese platters, the special Keller platter and home-made cakes (Sun). ager on tap, Weizen, alcohol-free beer

Windischlettener Str. 12 · 96110 Scheßlitz · Tel. +49 160/97807737

daily from 4.30 pm to 10 pm; closed in bad weather

**SCHEUBEL-KELLER** Am Weinberg · 96132 Schlüsselfeld · Tel. +49 9552/6673 · www.brauerei-scheubel.de • Thurs, Fri, and Sat from 5 pm; Sun and public holidays from 2 pm; closed in bad weather



**HEAVEN ON EARTH UPON THE CELLARS** 

When the first rays of the April sun turn the corner, you can watch people flock to the beer cellars in town and in the villages around Bamberg to enjoy the first open-air beer of the season. Sorry, I guess we need to explain: What we call "Cellars" here, are in fact beer gardens, usually on one of the hills of Bamberg or the vicinity or built into the rocky hillside of the woods. Back in the old days, the brewers used caves in the rocks to store the beer. Thanks to the lower temperature underground, these caves were the perfect place to keep the beer cool, even in the summer months. So it wasn't long, some clever brewer thought about serving the beer right on top of the cellars, as they were already nice places, planted with big shady trees, lined with gravel and perched high up above town offering a wonderful view or at least an idyllic place to linger. Today, the beer cellars are the place to be in summer, it's great for families and friends, for young and old, to meet people, and perfect to enjoy a drink in the shade, steeped in tradition and local beer culture.

Please note: Unless otherwise stated, beer cellars will usually open only in the summer months!



o Bamberg and its World of Bee



einsdorfer Straße · 96185 Schönbrunn · Tel. +49 9546/379 · www.baehr-keller.de

◆ Tues to Sat from 4 pm; Sun from 10 am; closed on Mon

The stunning sunset and the sunny terrace are just two of the special features of this cellar: You can enjoy home-made pizza, light meals with hand-butchered meats, special Sunday lunch dishes, and occasionally onion tart and pork knuckles. Bähr beer on tap, Weizen, alcohol-free Weizen

MÜHLENBRÄU-KELLER

Neukreuthstraße 7  $\cdot$  96135 Stegaurach-Mühlendorf  $\cdot$  Tel. +49 951/29119 • May to Aug.: daily from 4 pm; Sun and public holidays from 3 pm; closed in bad weather

**WAIZENDORFER KELLER** 

Kellerberg · 96135 Stegaurach-Waizendorf · Tel. +49 951/9921075 daily from 4 pm; closed on Tues

lerberg 9 · 96129 Strullendorf · Tel. +49 9543/41278

daily from 11 am; Sun and public holidays from 10 am; it May and Father's Day from 9 am; closed in bad weather Situated on the edge of the forest, this cellar is an attraction for nature lovers. You can look forward to a tasty selection of Franconian

light meals and traditional fare, also special Sunday lunch dishes Lager on tap, Pils, Weizen, Leichtes, alcohol-free beer,

SAUERS FELSENKELLER

daily from 4 pm; closed in bad weather

ROSSDORFER FELSENKELLER n Felsenkeller · 96129 Strullendorf-Roßdorf am Forst · Tel. +49 178/6318074 · www.rossdorfer-felsenkell • April - Sept.: daily from 3 pm, Sun and public holidays

Celler house lies idyllically under the shade of big trees, far from traffic. he Geisbach stream and the fields nearby make for a natural playground for children. Enjoy a variety of light meals and some warm traditional dishes and a selection of vegetarian and vegan dishes.

Rossdorfer Urbräu, Braunbier (unfiltered and on tap)

March: Fri and Sat from 4 pm: Sun from 11 am

his 100 year old beer cellar with its historic rock-cut cellar and the listed

**UNTERHAIDER KELLERGASSE** 

ıbergstraße · 96173 Oberhaid · Tel. +49 951/5191644



daily from 4 pm during summer; closed in bad weather ique historical cellar alley outside the village of Unterhaid with

9 private rock-cut cellars embedded into a wooded hollow-way has een lovingly restored to its former beauty. The public beer cellar with Keller house, terrace and historic skittle alley is open in the summer months and serves a small selection of traditional fare. Hausbräu Gambrinus

OUR TIP: BEER-TASTING TRIP Explore the cultural heritage of Bamberg's beer! 2 nights incl. breakfast, a BierSchmecker® Brewery trail package, beery three-course-menu, and the BAMBERGcard incl. audio-guide, free public transport and museum entrances. Bookable all year.



