BREWING AND BREW PUB TRADITION - 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 eleven family-run breweries of Bamberg accumulate a total of 3.000 years of brewing history 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.

RAUEREIGASTSTÄTTE GREIFENKLAU



mong the locals, the "Greif" is a secret tip. Guests can sit outside in e traditional beer cellar garden and take in the beautiful view of Alenburg Castle. It is equally as cosy inside the tavern. A great variety of peers and the typical Franconian speciality dishes and light snacks add to the wonderful feel of the place.

RAUEREIGASTSTÄTTE KLOSTERBRÄU



Mo - Fri: from 10:30 am, Sat, holidays: from 10 am, ne cosy and traditional atmosphere of the inn, featuring some fascinang photos and documents from its almost 500-year-old history, spills to the beer garden on the banks of the River Regnitz. The tapping of he bock beer barrels in the old tithe barn is a legendary event.

GASTHAUS- UND CRAFTBEER-BRAUEREI "KRONPRINZ" (



Mo - Thu: 05 pm - 11 pm, Fri and Sat: 05 pm - 12 midnight,

e craft beer tavern "Kronprinz" fitted its brewery and the restaurant n the historic old building of the former inn "Fischerhof". The cuisine is based on local ingredients and recipes, offering a good mix of raditional dishes and new cross-over creations. American Pale Ale, Ebony Smoke Touch, Keute, ıropean Amber Lager

GASTHAUS-BRAUEREI AMBRÄUSIANUM



Tue - Sat: from 11 am, Sun: 11 am - 09 pm; closed on mondays, Imbros Mahr founded the "Ambräusianum" in 2004. Since then, Bamberg's first brewery inn with the brewery inside has become part and parcel of Bamberg's beer culture.

Ambräusianum Hell, Dunkel, Bernsteinweizen, Dinkelbier from June), Ambräusiator Bock (advent season)

(AISERDOM SPECIALITÄTEN-BRAUEREI



ie - Sat: 12 noon - 02 pm and 06 pm - 10:30 pm; erdom private brewery was founded in 1718 and ranks among the ost successful and modern privately owned breweries in Germany. ts beers are drunk in more than 60 countries all over the world. Kaiserdom Pilsener, Dark Lager, Hefeweißbier, Kellerbier,

AUCHBIERBRAUEREI SCHLENKERLA



hlenkerla Rauchbier, one of the most distinctive smoke beers of its enturies-old speciality of Bamberg. This beer goes particularly well echt Schlenkerla Eiche (Dec.)





Mo - Fri: from 10 am, Sat: 09:30 am - 03 pm; closed on Sunday 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,

hi-Bock (from Ash Wednesday), Keesmann Bock (Oct. to Dec.)



Mahrs is traditional, earthy and very rustic. The beer is poured straight from the wooden barrels, served either in the traditional inn or the been arden together with freshly cooked regional dishes. Watch out for the loiterers", standing round the regulars' tables in the corridor to drink beer and socialise.

🔐 on tap: a U (unfiltered and unbunged cellar beer),



Wunder-

burg

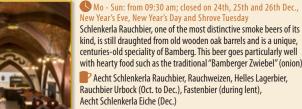


Mo - Sat: 08:30 am - 11 pm, Sun, holidays: 08:30 am - 01 pm, Just as it was a hundred years ago: Brewery, tavern and guest-house in e same building. Patrons and customers can order their beer at the ditional outdoor hatch within the central corridor or inside in the tradional cosy inn to enjoy the speciality beers and typical Franconian food. Lagerbier, Pils, Weizla hell, Weizla dunkel, Echtes Bamberger

nterbock (Oct. to March), Prostel Alkoholfrei 🕝 Lager, Weizen, seasonal Bockbier, Zwickel, Märzen, Greif-R, rgla, Bambergator (Oct. and Nov.) **BAMBERG**

Inselgebiet

Berggebiet



Opening hours: April to October Wed to Fri 1 pm to 5 pm; and special beer programmes by prior arrangement. **Admission fees**: 4,- €, reduced: 3,50 €, family ticket: 7,- €

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

Discover the variety of speciality beers and the atmosphere of the brew pubs and taverns in Bamberg. You're equipped with four vouchers for four different beer specialities of the participating breweries, one voucher for a pair of smoke beer truffles and one voucher for an original Bamberg "Seidla" beer stein and a stainless steel Bamberg bottle opener. For only 22,50 € per brewery trail package. Only sold to individuals or small groups of up to 6 people.

www.bamberg.info/bier

BRAUEREIGASTHOF SPEZIAL

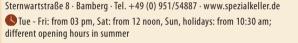


BRAUMANUFAKTUR UND MALZFABRIK WEYERMANN° [🗍



Schlotfegerla Smoke beer, Bamberg Rogg't, Bamberger Hofbräu and

SPEZIAL-KELLER

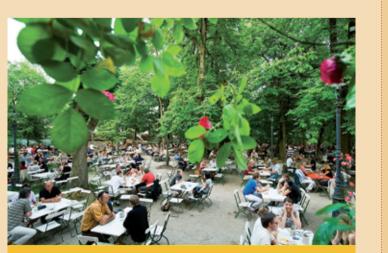


WILDE ROSE-KELLER erer Stephansberg 49 · Bamberg · Tel. +49 (0) 951/57691 · www.wilde-rose-keller.de



Mo - Fri: 04 pm - 11 pm, Sat and Sun, holidays: 03 pm - 11 pm; 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 meatloaf, Thurs). The beer is brewed especially for the beer cellar. Keller, Pils, helles Weißbier, Bamberger Herren Pils;

Moosstraße 32 · Bamberg · Tel. +49 (0) 951/91708182 · www.faesslakeller-bamberg.de May to Oct.: daily from 11 am; Nov. to April: closed on mondays. The exact opening times are available at our website.

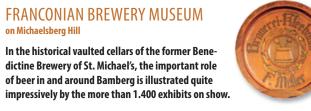


HEAVEN ON EARTH UPON THE CELLARS

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!

FRANCONIAN BREWERY MUSEUM



impressively by the more than 1.400 exhibits on show. Sat, Sun and public holidays 11 am to 5 pm; guided tours for groups

i, Sun, holidays: 09 am - 10:30 pm, Sat: 09 am - 02 pm imberg's oldest smoke beer brewery generates its own solar energy and fuels its malt kiln with wood. The courtyard is not only a pleasant place to tuck into a tasty meal but also to follow the hustle and bustle in the brewery. The inn has a typical wooden ceiling and a tiled stove. --Rauchbier (smoked beers): Lager, Märzen, Weissbier (wheat), Bock bier (from Nov.), Spezial Ungespundetes (unfiltered and made without



Mo - Fri: 01 pm - 06 pm, Fri also 10 am - 12 noon, Sat: 10 am - 02 pm Weyermann® Malts is a family-run company, which has been based in Bamberg since 1879. With 85 different varieties of specialty malts Weyermann® is the world market leader in the field of brewing, roasting and caramel malts. Taste the speciality craft beers at beer seminars, company P Limited special editions, e.g. The "Weyermann® Willy Wonka Bock",

BRAUEREI EICHHORN Dörfleinser Straße 43 · Hallstadt · Tel. +49 (0) 951/75660 · www.brauerei-eichhorn.de Tue and Wed, Fri, Sun: from 09 am, Thu: 09 am - 07 pm, Sat: 09 am - 08 pm;

WORLD OF BEER IN BAMBERG REGION

LIQUID BREAD

BRAUMANUFAKTUR HERTL

AND PURE INDULGENCE

Enjoying beer in this region means being part of a world record: The eleven 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

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 centurie

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

Thüngeld 61 · Schlüsselfeld · Tel. +49 (0) 9552/981028 · www.braumanufaktur-hertl.de

Please check the website for opening hours and contact David directly.





closed on Mon

■ Mo, Wed - Sat: 03 pm - 12 midnight, Sun: till 12:30 pm;

Susanne and Klaus Bendner run the brewery first founded in 1550 in a

listed 18th century half-timbered building. Épicures 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.

Lager and Pils, Kellerbier, Bock (Dec.), Lemonade

The water for this brewery's delicious beer comes from the depth of the earth This family-run brewery inn was established in the year 1788. The brew pub serves light snacks with meat and cold meats and various traditional dishes. Pils, Maerzen, ungespundetes Lagerbier (unfiltered), Schwarzbier ack), Landbier (country beer), Weizen (wheat), Vollbier, Rauchbier oked), Festbier (seasonal), Bock beer (from Nov.), Zwillingsbier

BRAUEREI HÜMMER BRÄU Bühlstraße 35 · Breitengüßbach · Tel. +49 (0) 9544/94880 www.pensionkarin.de/unsere-brauerei

Please contact directly for opening hours.

BRAUEREI GASTHOF SCHROLL Hauptstraße 38 · Reckendorf · Tel. +49 (0) 9544/20338 Mo - Wed, Fri - Sun, holidays: from 09 am; closed on Thurs





he brewery was built in 1597 and its brewing tradition has been preserved to the present day, nowadays run by the Dirauf family in the hird generation. The creative cuisine serves many home-made recipes including home-made pork sausage.

Helle Freude, Keller, Pils, Weizen, Schlössla, Henrici Bock (from Oct.), Weizenbock (from Dec.)

Editor: BAMBERG Tourism & Congress Service

Photos: Archives of Bamberg Tourism Service, Franconian Tourism Board/Andreas Hub Print run: 10.000 engl.

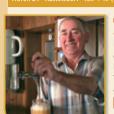
All information is subject to change, effective Feb. 2018

BRAUEREI-GASTHOF FISCHER



Tue: from 03 nm. Wed - Sun: from 11 am: 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 (light), Hahnerla (during Lent), Kellerweisse (wheat cellar beer from Easter to Aug.), Bock beer (early Oct.), ertraum (during Advent)

BRAUEREI-GASTHOF ZUM GOLDENEN ADLER



Mo, Wed - Fri: from 03 pm, Sun: from 11 am; closed on Tues Not only is the beer home-brewed - the light meals are home-made as well. Specialities include Presssack (Franconian sausage) and paté made with home-butchered meat. The delicious cakes served with cof-

fee on Sunday afternoons are also home-baked. The menu changes on a daily basis, so it's always well worth a visit.

BRAUEREIGASTHOF SCHWANEN-BRÄU Marktplatz 11 · Rattelsdorf · Ebing · Tel. +49 (0) 9547/481 · www.schwanen-braeu-ebing.de Mo - Wed, Sat and Sun: from 09 am, Fri: from 10 am; closed on Thurs

SONNEN-BRÄU MÜRSBACH Zaugendorfer Straße 4 · Rattelsdorf · Mürsbach · Tel. +49 (0) 9533/981017 · www.sonnen-braeu.de April - Sept: Tue, Thu from 01 pm, Wed, Fri, Sat from 12 noon, Sun from 11 am; Oct - March: Tue - Thu from 04:30 pm, Fri, Sat from 12 noon, Sun from 10 am, closed Mon





Established in 2012, this brewery was built on the philosophy of founders Anja and Jörg Binkert who source all of their products – from energy and ingredients to the bottles - from within Franconia. In the brewery itself, you can even have a go at the "copper" and the lauter tun. Top off your visit with a light meal and one of the speciality beers of Binkert. Amber Spezial, Original, Weizen, Keller, Porter; Craft Beers: Summer Ale, Harvest Moon, Winter Ale, Spring Bock

BRAUEREI GASTHOF DREI KRONEN



Mo and Tue, Thu - Sun, holidays: 10:30 am - 01 pm rustic tables invite you to enjoy genuine Franconian warmth and comfort in "Drei Kronen" style. The dark wooden beams have many stories to tell, as has the congenial owner Josef Lindner.

Premium, Original 1837 dunkel (dark), Weißbier (wheat beer), Schääzer Kronabier (Lager), Weizenbock (during Lent), Roggenbier (rye beer, 23 April to Dec), Kirchweihfestbier (festive beer, July to Aug.) Bock (Nov. to Dec.), Weihnachtsfestbier (Christmas beer, Nov. to Dec.)

BRAUEREIGASTHOF HARTMANN



ough the beer doesn't flow straight out of the rocks, particularly od brewing water does. Enjoy the rock beer "Felsentrunk" sitting n the beer garden or inside the tavern. The menu includes a deliciou oork knuckle in dark beer sauce, game, brewer's steak or Bieramisu, ased on the Italian speciality Tiramisu.

elsentrunk, Felsenkellerbier, Felsenweisse, Edelpils, Erbschänk , Zwickel (Summer), Bock (Winter)

BRAUEREIGASTSTÄTTE HOH



The cuisine serves home-made light meals and a fairly large selection of hot dishes. The house specialities include peppered chicken, curry sausage and mettwurst sausage with onions. This is rounded off with a good lager and, of course, a daily chat about the latest village news. Dunkles Lagerbier (dark beer)

Mo and Tue, Thu and Fri: from 03:30 pm, Sat and Sun:

BRAUEREI UND GASTWIRTSCHAFT DREMEL



remel's inn, its fireplace room and conservatory invite you to enjoy a ight 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 holidays with a variety of roast meat. The unfiltered

Zwickelbier rounds off this hearty experience. Helles und Dunkles Lagerbier, Weizen, Festbier (from August), ockbier (from Nov.)

GASTHAUS BRAUEREI HÜBNER Hauptstraße 28 · Wattendorf · Tel. +49 (0) 9504/207 · www.brauerei-huebner.de No: from 04 pm, Tue, Thu - Sun: from 11:30 am; closed on Wed



BRAUEREIGASTHAUS WILL Haus Nr. 19 · Stadelhofen · Schederndorf · Tel. +49 (0) 9504/262 · www.schederndorf.de Mo, Wed - Sun, holidays: from 11 am; closed on Tues

HÜBNER-BRÄU BRAUEREIGASTSTÄTTE



Mo, Wed, Fri - Sun: from 10 am; closed on Thursdays, from v to Easter pigeon market on Thursdays, closed on Fri



his rustic inn invites you to while away the hours whilst enjoying home-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 and Nov.), Osterbier (Easter time), Christkindla (Dec.)

BRAUEREI-GASTSTÄTTE GRASSER



Mo. Wed - Sun. holidays: 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 nome-made traditional fare. Special Sunday lunches on Sundays and

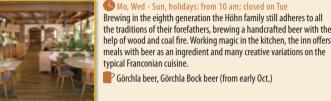
Huppendorfer Vollbier, Pilsner, Zwickel, Hefeweizen (yeast wheat), Bockbier, Märzen, Export, Grachäds, festive beers and winter





he Göller family has been cooking good food and brewing good beer Drosendorf since 1865. Whenever the barrels are tapped, a small ce mony takes place which includes singing a song for the beer. The light nches are made with hand-butchered meat, the traditional "Schlachtchüssel" - fresh butcher's platter - is on the menu once a month.

HOTEL BRAUEREI GASTHOF HÖHN MEMMELSDORF



meals with beer as an ingredient and many creative variations on the typical Franconian cuisine. Görchla beer, Görchla Bock beer (from early Oct.)

BRAUEREI GASTHOF HUMMEL Lindenstraße 9 · Memmelsdorf · Merkendorf · Tel. +49 (0) 9542/1247 · www.brauerei-hummel.de Mo, Wed - Sat: from 09 am, Sun, holidays: 10 am - 12 noon and from 05 pm; Sun and bank holidays open all day when lunch is served, closed on Tues

BRAUEREI-GASTSTÄTTE WAGNER

Pointstraße 1 · Merkendorf · Tel. +49 (0) 9542/620 · www.wagner-merkendorf.de Tue - Sun: from 09 am; closed on Mon

HOTEL & BRAUEREIGASTHOF DREI KRONEN



Beer has been brewed here since 1457. Experience Franconian beer cu ture in its truest form in this family-run brewery with a passion for beer and an emotional approach to business. Beer-based dishes, menus and omplete beer itineraries are further offers of this outstanding brewery. Stöffla (Keller smoked beer), Lager, Helle Lotte, seasonal beer specialities, like Böckla (from Oct. 31st)



www.bamberg.info

BAMBERG Tourism & Congress Service Geyerswörthstr. 5 D-96047 Bamberg tel. +49 (0) 951 2976 200 fax +49 (0) 951 2976 222

i BAMBERG Tourismus & Kongress Service info@bamberg.info

The 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, Reh-Bock ll (March to May), Reh-Bock dunkel (Nov. to Jan.)

BRAUEREI HÖNIG, GASTHOF "ZUR POST"

Mo - Wed: from 03 pm, Fri - Sun: from 10:30 am: closed on Thu

The beer specialities, the home-made meals, and traditional Franconian nches on Sundays and bank holidays are simply delicious. The beer rden invites visitors during the summer months, home-made bread d light meals make a good companion for the smooth beer. Pils, Lager, Posthörnla (smoked), Weizen, Bockbier (Oct to Dec) and estbier (Christmas)

BRAUEREIGASTSTÄTTE HÖLZLEIN Ellertalstraße 13 · Litzendorf · Lohndorf · Tel. +49 (0) 9505/357 Mo, Wed - Fri: from 03 pm, Sat: from 12 noon, Sun: from 10 am; closed on Tues

BRAUEREIGASTHOF OTT Oberleinleiter 6 · Heiligenstadt i.OFr. · Oberleinleiter · Tel. +49 (0) 9198/997649 www.brauerei-ott.de UTue - Sun, holidays: from 09 am; closed on Mon; (when a bank holiday falls on a Monday,

GASTHOF DREI KRONEN AICHINGER Marktplatz 5 · Heiligenstadt · Tel. +49 (0) 9198/522 Mo, Wed - Sun: from 08 am; closed on Tues

closed on Tues instead)

BRAUEREI-GASTSTÄTTE KNOBLACH

njoy traditional fare and beer specialities in the quiet rural atmosphere f the countryside. Our beer and our food have been highly recommended by the gourmet food magazine "Der Feinschmecker". P Unfiltered Roßdorfer Urbräu (Lagerbier), Pilsner, Weissbier wheat), Braunbier (brown), Roßdorfer Bock beer (from late Oct.)

Tue - Fri: from 03 pm, Sat and Sun, holidays: from 09 am;

A bit of a buzz is part of the programme here, at least in terms of beer 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 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 (during Lent)

eicht (light cellar beer), Annafest beer (from late July), Bock beer (from

BRAUEREIGASTHOF GRIESS Magdalenenstraße 6 · Strullendorf · Geisfeld · Tel. +49 (0) 9505/1624 · www.brauerei-griess.de Mo - Fri: from 03 pm, Sat and Sun: from 10 am; closed on Wed

BRAUEREIGASTHOF LÖWENBRÄU Johann "Hansi" Modschiedler, brewer and proprietor, is a real Francoan original character. The cuisine is well known far beyond the local rea due to the tasty beer and the delicious dishes from carp to beans. Lager, Hell, Pilsner, Bartholomäus Fest-Märzen (festive beer), Keller BRAUEREI-GASTHOF GEORG UND BARBARA KRAUS Luitpoldstraße 11 · Hirschaid · Tel. +49 (0) 9543/84440 · www.brauerei-kraus.de No, Wed - Sun: from 06:30 am; closed on Tues; beer garden open in fair weather daily from May 1st to early Sept

GASTHOF WEBER Ringstraße 46 · Hirschaid · Röbersdorf · Tel. +49 (0) 9543/7882 Mo and Tue, Thu - Sun: from 09 am; closed on Wed

MEUSEL-BRÄU OTTMAR MEUSEL E.K.

Dreuschendorf 27 · Buttenheim · Tel. +49 (0) 9545/7424

ST. GEORGENBRÄU BRÄUSTÜBLA

Mo - Wed, Fri - Sun: from 10:30 am; closed on Thu

Marktstraße 12 · Buttenheim · Tel. +49 (0) 9545/44670 · www.kellerbier.de

Brewery and delivery service only

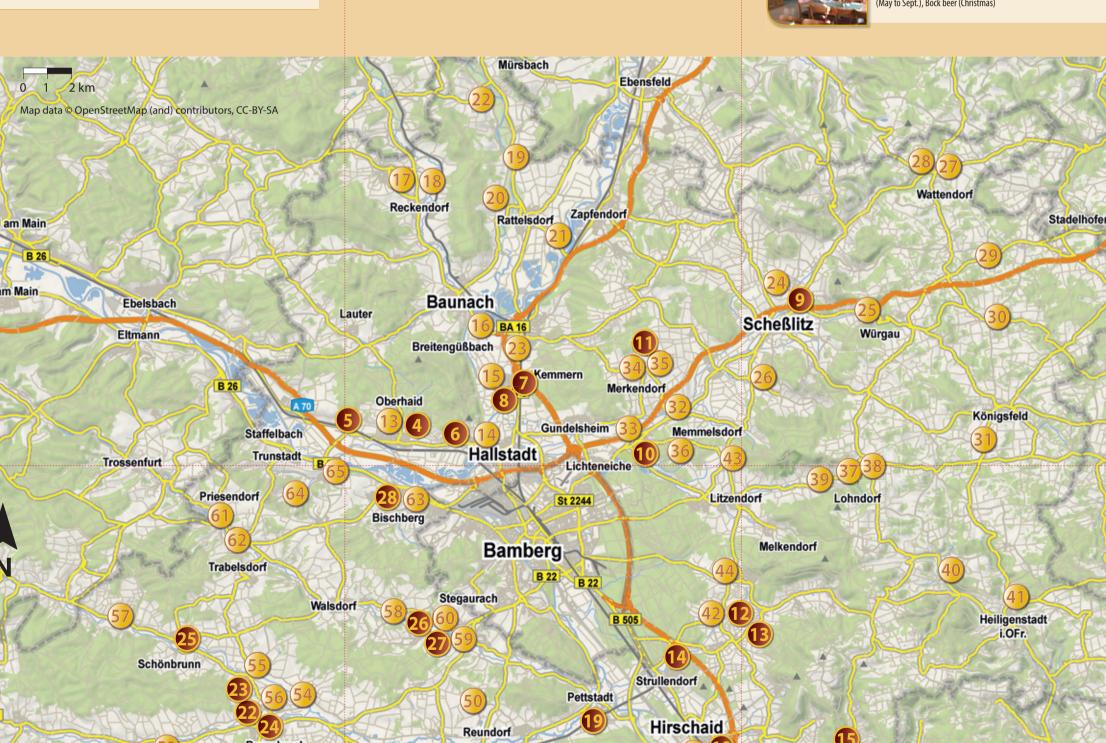
BRAUEREIGASTSTÄTTE BÜTTNER Untergreuth 8 · Frensdorf · Untergreuth · Tel. +49 (0) 9502/342 · www.brauerei-buettner.de Fri: from 05 pm, Sat and Sun, holidays: from 02 pm; closed from Mon to Thurs

BRAUEREI-GASTHOF HENNEMANN You can taste the traditional art of brewing in our beers. We use only selected ingredients from the region and adhere to the purity law using innovative workmanship. We serve traditional Franconian me-

> Lager, Zwickel, Landweiße (country wheat beer), Sommergold May to Sept.), Bock beer (Christmas)

ıls, Sunday roast and seasonal specialities are served on Sundays and

Ebermannstadt



BRAUEREIGASTHOF GÜNTER SCHEUBEL STERNBRÄU (52 Kirchplatz 12 · Schlüsselfeld · Tel. +49 (0) 9552/320 · www.brauerei-scheubel.de

BRAUEREI ZEHENDNER Haus Nr. 18 · Burgebrach · Mönchsambach · Tel. +49 (0) 9546/380 · www.moenchsambacher.de Under Thu: from 03 pm, Fri, Sat: from 11 am, closed Sun and Mon

UTue and Wed, Fri - Sun: from 09 am; closed on Mon and Thu

BRAUEREIGASTHOF HERRMANN Brückenstraße 3 \cdot Burgebrach \cdot Ampferbach \cdot Tel. +49 (0) 9546/372 Mo, Wed - Sun: 09:30 am - 01 pm and from 04 pm, closed Tue

> Tue - Fri: 10 am - 10 pm, Sat: 10 am - 06 pm, 10 am - 12 noon and 03 pm - 10 pm; closed on Mon; e brewery inn is the focal point of village life. Enjoy the beer garden n the summer months, bring your own food or indulge in one of the delicious home-made light Franconian snacks. Kaiser-Pilsner, Starkbier (from mid-March), Weißbier (wheat beer, from Ascension Day), Bock beer (Nov), Festbier (festive, Christmas time), Fest-Weizen (festive wheat, in winter), Urtrunk (Easter to Oct)

GASTHOF SCHWAN Hauptstraße 16 · Burgebrach · Tel. +49 (0) 9546/306 · www.schwanawirt.de Mo, Wed - Sat: from 03:30 pm, Sun: from 11 am; closed on Tues

BRAUEREIGASTHOF SEELMANN



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 receptacles brought along. Both the tavern and the brewery are only open to the public by prior arrangement. Unfiltered Lager, Bock beer (from mid-Nov.)

ALTE MÜHLE MÜHLEN-BRÄU



Mo: from 04 pm, Wed - Sun: from 11 am; closed on Tue In this old mill, the Merklein family offers traditional Franconian dishes ncluding trout and carp specialities. Home-made cold meals, dried and alted meats, smoked ham and Zwetschgenbaames (smoked marinated beef tenderloin) are made from home-butchered meat. The beer garden is open from May to August.

Pilsener, Hell, Dunkel, Weizen (wheat), Maibock (from end of April), runk (late Aug./early Sept.), Dunkler Bock (from third Fri in

BRAUEREI-GASTHOF MÜLLER



📶 🕓 Tue - Thu: 04:30 pm - 11 pm, Tue and Wed: 11 am - 02 pm, In this 5th generation brewery inn you'll find traditional Franconian

prewer's hospitality in its purest form. The menu includes carp, wild

game and home-made cold snacks. All this is topped off with the mooth beers on tap. The quiet beer garden behind the property is a ovely place to be in summer Micherla (naturally cloudy beer), Pilsner, dunkles Vollbier (dark), eweizen (yeast wheat), Weihnachtsbock (Christmas time), a Rot's

HAUSBRÄU STEGAURACH

Ruhlstraße 6 · Stegaurach · Tel. +49 (0) 951/299709 · www.hausbraeu-stegaurach.de ● Mo - Sat: 08 am - 08 pm; Brewery only - no drinks sold!

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.



samberg's hop garden specialises in speciality aroma hops and savoury bitter hops. Kris Emmerling and his team use the hops to create innovative craft beers by

improving the taste and aroma of some of Bamberg's most renowned beers with their hops. The special technique of using fresh green hops straight from the plant is used from September to October and these

beers are available only from the hop garden. Special hops festivals and events and seminars are also part of the range of offers.

Hopfengarten Bamberg - Gärtnerei W. Emmerling Zollnerstrasse 24 · 96052 Bamberg Tel.: +49 (0) 951/31081 · Fax: +49 (0) 951/37932 $hop fengarten. bamberg@gmail.com \cdot www.hop fengarten-bamberg.de$ BRAUEREI-GASTSTÄTTE UND BIERGARTEN SCHRÜFER (6



Mo and Tue, Thu: from 03 pm, Fri - Sun: from 10 am;

The Schrüfer's strong brew — an aromatic Vollbier and a dark Dunkelbier in winter — goes well with a hearty meal. This is why the tavern specialises in traditional dishes, light meals and carp. Vollbier, Dunkelbier (only in winter)

BRAUGASTHOF BECK-BRÄU



Fri: from 04 pm, Sat and Sun: from 03 pm; his brew tavern offers a varied menu of Franconian specialities and

seasonal salads and many other delicacies. You can also take a guided tour down to the rock-cut cellar going back to the year 1703. Kellerbier (naturally cloudy cellar beer) Pilsener, Lagerbier, Weizen wheat), Dunkles Jahrhundert-Bier (dark), leichtes Bier (mild), Bock beer, (from Oct/Nov)

light meals, including carp, Braumeisterschnitzel (brewer's schnitzel).

GASTHAUS-BRAUEREI ZUR SONNE



Mo, Wed - Fri: from 09 am, Sat and Sun, holidays: from 09:30 am; At the "Sonne" you can stay overnight in modern hotel rooms and en-

joy the delicious Franconian specialities and light snacks, especially on Sundays when the range of lunch dishes is outstanding. Premium Lagerbier, Bischberger Sonnenpils, Dunkles Kellerbier, Bischberger Sonnneweisse, Weihnachtsbock (Christmas time)

BRAUEREI-GASTHOF KUNDMÜLLER



Mo and Tue, Thu - Sun: from 09 am: closed on Wed Enjoy internationally acclaimed, prize-winning beers and home-made traditional fare in the beer garden and the newly renovated tavern. A ildren's zoo and large playground are the attractions for the kids. The house also offers rooms for the night. Weiherer Lager, Keller, Pils, Rauch (smoked), Solarbiere (solar), Biobiere (organic) and specialities like our bourbon-Bock beer, natured in the wooden barrel

GASTSTÄTTE MAINLUST BAYER GBR Hauptstraße 9 · Viereth-Trunstadt · Tel. +49 (0) 9503/7444 · www.mainlust.com Mo - Thu, Sat and Sun: from 08 am; closed on Fri

Bamberger Straße 2 · Oberhaid · Tel. +49 (0) 9503/229 · www.brauereiwagneroberhaid.de ⚠ Mo - Sat: from 02 pm, Sun: from 12 noon, open every day except in bad weather

UNTERHAIDER KELLERGASSE raße · Unterhaid · Tel. +49 (0) 9503/9223-0 · www.oberhaid.de



Mo - Fri: from 04 pm, Sat and Sun: from 02 pm; This unique historical cellar alley with 29 private rock-cut cellars embedded into a wooded hollow-way has been lovingly restored to its former beauty. The public beer cellar with Keller house, terrace and historic skittle alley serves a small selection of traditional fare. Hausbräu Gambrinus

DILLER KELLER Kreuzberg 1 · Hallstadt · Dörfleins · Tel. +49 (0) 175/5280071



Mo - Fri: from 04 pm, Sat and Sun, holidays: from 02 pm Located on the edge of the woods, this idyllic cellar offers a special dish every day of the week: Mondays: knuckles, Tuesday: shish kebab, Wednesdays: pan fried cutlets, Thursdays: Leberkäse, Fridays: fish from the grill, mackerel and herring, Saturdays: spare ribs and burgers. Home-made light meals every day.

Lager, Weizen (wheat), alcohol-free beer, alcohol-free Weizen

LEICHT'S KELLER Im Kessel · Kemmern · Tel. +49 (0) 152/09895754 ■ Tue and Wed, Fri and Sat: from 02 pm, Sun, holidays: from 10 am;

WAGNER-BRÄU KELLER



Mo - Sat: from 02 pm, Sun, holidays: from 09:30 am; closed in oad weather: Winter: Wed and Sat from 02 pm. Thu and Fr from pm, Sun and hol from 9:30 am; closed Mon and Tue he young and friendly team serves traditional Franconian fare, light meals and special dishes, special lunch offers on Sundays and holidays. A perfect cellar for families. Pils, Keller (cellar), Weizen (wheat), alcohol-free Weizen and Pils

SCHWANENKELLER Windischlettener Straße 12 · Scheßlitz · Tel. +49 (0) 171/4810425 • 04:30 pm - 10 pm; daily when the weather is nice

HÖHNSKELLER Meedensdorfer Straße · Memmelsdorf · Tel. +49 (0) 171/1552122 ⚠ Mo - Sun: from 04 pm; closed in bad weather

HUMMELS KELLER Austraße 12 · Memmelsdorf · Merkendorf · Tel. +49 (0) 9542/7992 Mo and Tue, Thu and Fri: from 05 pm, Sun, holidays: from 03 pm; closed on Wed and Sat and in bad weather

ROSSDORFER FELSENKELLER Zum Felsenkeller · Strullendorf · Roßdorf am Forst · Tel. +49 (0) 170/1202906 www.rossdorfer-felsenkeller.de

SAUERS FELSENKELLER Zum Sportplatz 1 · Strullendorf · Wernsdorf · Tel. +49 (0) 9543/3042 · www.qasthof-sauer.de I from 04 pm; closed in bad weather

Apr - Sept: Mo - Sat: from 03 pm, Sun, holidays: from 11 am;

Oct - March: Fr, Sat from 04 pm, Sun from 11 am; closed in bad weather



FELSENKELLER SENFTENBERG

■ Mo - Sat: from 11 am, Sun, holidays: from 10 am; 1st May and r's Day from 09 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, Pilsner, Weizen (wheat), Leichtes, alcohol-free beer

Senftenberg 1 · Buttenheim · Gunzendorf · Tel. +49 (0) 9545/70693 Mo - Fri: from 04:30 pm, Sat and Sun, holidays: from 01 pm; Winter (except Dec): Sat from 03 pm; Sun and holidays from 01:30 pm

LÖWENBRÄUKELLER Eremitage 1 · Buttenheim · Tel. +49 (0) 9545/509346 · www.loewenbraeu-keller-buttenheim.c

Mo - Sat: from 11 am, Sun: from 10 am; May - Aug. closed on Tues; Sept. - Apr. closed on Tues and Wed

ST. GEORGEN-BRÄU KELLER Kellerstraße · Buttenheim · Tel. +49 (0) 151/18020990 · www.kellerbier.de

Mo - Sat: from 02 pm, Sun, holidays: from 11 am; open every day, only in fine weather

HÄSCHAADÄ KELLER Maximilianstraße gegenüber der Autobahnmeisterei · Hirschaid · Tel. +49 (0) 9543/3758 from 03 pm; Open every day; closed in bad weather

SCHRAUDERS KELLER Pettstadt · Tel. +49 (0) 178/4121658

Mo - Sat: from 03 pm, Sun, holidays: from 11 am; closed in bad weather

Bahnhof 13 · Frensdorf · Reundorf · Tel. +49 (0) 9502/608 · www.schmausenkeller.de

SCHMAUSENKELLER



This beer cellar lies on the edge of the woods of Reundorf near Bam berg and offers a home-brewed beer on draught. The cellar serves aditional Franconian fare, light meals, salt knuckles, and chicken. There's a shaded terrace and a large playground for the kids. Caravans Kellerbier (in summer), Schmäusla (in winter),

SCHEUBEL KELLER Am Weinberg · Schlüsselfeld · Tel. +49 (0) 9552/6673 · www.brauerei-scheubel.de

Fri and Sat: from 05 pm, Sun, holidays: from 02 pm; closed from Mon to Thu

HERRMANN-KELLER n der Staatsstraße nach Burgebrach · Burgebrach-Ampferbach · Tel. +49 (0) 9546/372



among the most beautiful of all beer cellars, always offering a shady place in the summer. 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 (unfiltered), Hefeweißbier (yeast wheat), alcohol free beer and Weizen (wheat)

MAXKELLER AMPFERBACH Burgebrach · Ampferbach · Tel. +49 (0) 9546/1725

Unit of the strong True: From O5 pm, Sat and Sun, holidays: From O4 pm; closed on Mon, Wed, Thu, Fri

→>> Bamberg and its World of Beer



SCHWANAKELLER Kellerberg 5 · Burgebrach · Tel. +49 (0) 9546/306 · www.schwanawirt.de

⚠ Mo - Sat: from 03 pm, Sun, holidays: from 11 am; open only in fair weather

lorfer Straße. Ecke Friedhofsweg • Schönbrunn • Tel. +49 (0) 9546/379 • www.baehr-kelle



ne stunning sunset and the sunny terrace are just two of the special eatures 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-Bier, Weizenbier (wheat), alcohol-free wheat beer

MÜHLEN-BRÄU KELLER

Neukreuthstraße 7 · Stegaurach · Mühlendorf · Tel. +49 (0) 951/29119 ⚠ Mo - Sat: from 04 pm, Sun, holidays: from 03 pm; closed in bad weather

WAIZENDORFER KELLER

Kellerberg · Stegaurach · Waizendorf · Tel. +49 (0) 951/9921075 daily from 04 pm, closed on Tue

SCHUHMANN'S KELLER Rothofweg · Bischberg · Tel. +49 (0) 160/97807737 daily from 04 pm; closed in bad weather

PERFECT ACCESSORIES FOR YOUR BEER **EXPERIENCE**

Check out tourist information while you're in Bamberg! We have a large range of beer accessories and souvenirs, so you have something to take home to remind you of your trip to Bamberg. The original hand-made Bamberg beer stein for instance, or the stainless steel bottle opener and the wooden lid for your beer mug. We also have a range of books on beer history, the Bamberg beer film, and the special Bierkeller beer garden crate, that can take all the delicious things you want to eat on the Bierkeller. You can also get the BierSchmecker® Brewery trail kit here.

BAMBERG Tourism & Congress Service · Geyerswörthstr. 5 · 96047 Bamberg/Germany

tel. +49 (0) 951 2976 200 · tourist-info@bamberg.info · www.bamberg.info

Saturday: 9.30 am - 4 pm, Sundays and bank holidays: 9.30 am - 2.30 pm Shrove Tuesday, Christmas Eve and New Year's Eve: 9.30 am — 12.30 pm

Monday to Friday 9.30 am – 6 pm Closed: Good Friday, All Saints, Christmas Day and Boxing Day, New Year's Day