



BEER- AND SAUSAGE-TASTINGS/ EXPERTS-SEMINARS 2024

A. STANDARD TASTINGS

PRIOR FIXED BOOKING REQUIRED, INCLUDES NO EXPLANATIONS CONCERNING THE PRODUCTS,
ON WEEKENDS (FRIDAY AND SATURDAY) AND ON HOLIDAYS, GENERALLY NOT AVAILABLE DURING MAIN LUNCH OR DINNER HOURS.
MINIMUM-NUMBER OF PERSONS: 4 GUESTS



1. BEER TASTING

4 HOMEMADE BEERS 0,1L

AT HIGH TABLES

DURATION: 30 MIN.

PRICE: € 6,00 PER PERSON

2. „PRETZEL AND BEER“/BEER TASTING

4 HOMEMADE BEERS 0,1L

INCLUSIVE ONE PRETZEL PER PERSON

AT HIGH TABLES

DURATION: 30 MIN.

PRICE: € 8,50 PER PERSON



3. LARGE SAUSAGE TASTING

3 DIFFERENT KINDS OF GRILLED SAUSAGE PIECES

(WHITE SAUSAGE, REGENSBURGER SAUSAGE, MEAT LOAF, IN TOTAL ABOUT 100 GR.)

INCLUSIVE ONE PRETZEL PER PERSON, MUSTARD TASTING

AT HIGH TABLES

DURATION: 30 MIN.

PRICE: € 7,50 PER PERSON



4. SMALL SAUSAGE TASTING

3 DIFFERENT KIND OF MINI-PIECES OF GRILLED SAUSAGES

(WHITE SAUSAGE, REGENSBURGER SAUSAGE, MEAT LOAF)

INCLUSIVE ONE PRETZEL, MUSTARD TASTING

AT HIGH TABLES

DURATION: 15 MIN.

PRICE: € 6,00 PRO PERSON



5. MUSTARD TASTING

DIFFERENT SORTS OF MUSTARD INCLUSIVE ONE PRETZEL

AT HIGH TABLES

DURATION: 15 MIN.

PRICE: € 4,00 PER PERSON

6. ADDITIONAL BOOKABLE TO THE TASTINGS: WHEAT BEER RECEPTION

0,1L WHEAT BEER PER PERSON

1,50 € PER PERSON

B. EXPERTS SEMINARS

JUST POSSIBLE BY TERM AGREEMENT IN ADVANCE AND FIX BOOKING,
GENERALLY NOT AVAILABLE BETWEEN 12H00 AND 14H00/ AFTER 17H30



7. BEER-EXPERT-SEMINAR

OUR BEER-EXPERT WELCOMES YOU IN LEGER ATMOSPHERE IN THE
REGENSBURGER WEISSBRÄUHAUS AT THE BREWING COPPER
AND EXPLAINS YOU THE SINGLE STEPS OF BREWING BEER FROM THE
CHOICE OF RAW MATERIALS TO THE FERMENTATION PROCESS.

IN THIS CONTEXT, THE BEER EXPERT WILL ALSO SHOW YOU
A SHORT FILM, WHICH HAD BEEN SHOT
IN THE REGENSBURGER WEISSBRÄUHAUS.

YOU GET AN INTERESTING INSIGHT IN THE TRADITIONAL ART
OF BREWING BEER AND LERN MANY DETAILS,
WHICH YOU WILL CERTAINLY KEEP IN YOUR MIND.

AT THE SAME TIME YOU CAN TASTE OUR HOUSE BREWED BEERS
(4 x 0,1L) AND EMPOWER YOURSELF BY ONE PRETZEL
PER PERSON.

DURATION: ABOUT ONE HOUR

PRICE: € 220,00

FOR A GROUP UP TO 10 PERSONS,
EXTRA CHARGE OF € 10,00
PER ADDITIONAL PERSON
(AT MOST 20 PERSONS PER
GROUP)



WITH PLEASURE WE MAKE A RESERVATION FOR LUNCH/ DINNER FOR YOU SUBSEQUENT TO THE SEMINAR

8. ADDITIONAL BOOKABLE TO THE BEER-EXPERT-SEMINAR: „BIERSTACHELN“

0,2L STOUT PER PERSON SPIKED

AT THE „BIERSTACHELN“ THE REMAINING SUGAR CONTAINED IN
STOUT WILL BE CARAMELIZED WITH A HOT GLOWING METAL
SPIKE. DURING THIS PROCEDURE AN ENJOYABLE WARM,
SWEETISH FROTH ARISES ABOVE THE COLD MALTED BEER.

OUR MASTER BREWER-CAPPUCCINO IS WELL SUITED AS A
REPLACEMENT FOR DESSERT ESPECIALLY FOR THE FRIENDS OF
BEER AMONG YOU.

PRICE: € 5,00 PER PERSON





9. BEER-EXPERT-SEMINAR AND SAUSAGE TASTING

BEER-EXPERT-SEMINAR
WITH AN INSIGHT IN THE BREWING PROCESS (SEE PAGE 7)
AND STORIES AROUND THE BEER

3 DIFFERENT GRILLED SAUSAGES
OF OUR IN-HOUSE-PRODUCTION
(WHITE SAUSAGE, REGENSBURGER SAUSAGE, MEAT LOAF IN TOTAL
ABOUT 150GR.)
INCLUDING ONE PRETZEL, MUSTARD TASTING AND 4 x 0,1L
HOMEMADE BEER PER PERSON

BIERSTACHELN (EXPLANATION SEE 8.)

DURATION: 90 MIN.
PREIS: € 450,00 FOR A GROUP UP TO
10 PEOPLE,
EXTRA CHARGE OF 15,00 € PER
ADDITIONAL PERSON
(AT MOST 20 PEOPLE PER
GROUP)

YOU WANT TO TRY DIFFERENT BEERS FROM ALL BREWERIES OF REGENSBURG:

10. EXPERT-BEER-SEMINAR-UPGRADE

BEER-EXPERT-SEMINAR
WITH AN INSIGHT IN THE BREWING PROCESS (SEE PAGE 7)
AND STORIES AROUND THE BEER
INFORMATION ABOUT THE 5 BREWERIES

6 DIFFERENT 0,2L BEERS FROM 5 REGENSBURGER BREWERIES
(SPITAL, KNEITINGER, WEISSBRÄUHAUS, BISCHOFSHOF, WELTENBURGER)
3 DIFFERENT GRILLED SAUSAGES OF OUR IN-HOUSE PRODUCTION
(WHITE SAUSAGE, REGENSBURGER SAUSAGE, MEAT LOAF, IN TOTAL ABOUT 150 GR.)
INCLUSIVE ONE PRETZEL, MUSTARD TASTING
SMALL DESSERT

DURATION: 120 MIN.
PRICE: € 550,00 FOR A GROUP UP TO 10 PEOPLE,
EXTRA CHARGE OF 25,00 € PER ADDITIONAL PERSON
(AT MOST 20 PEOPLE PER GROUP)

BEER MUGS AND MUSTARD CAN ALSO BE PURCHASED IN OUR RESTAURANT