Regensburger Beergarden Review for Lattice 2007

Tommy Burch

Institut für Theoretische Physik, Universität Regensburg, D-93040 Regensburg, Germany.
E-mail: tommy.burch@physik.uni-r.de

Florin Oswald and Kirstin Petersen

OSRAM Opto Semiconductors GmbH, D-93055 Regensburg, Germany.

Breaking with the traditional Lattice approach of solving problems through massively parallel computer simulations, we review the beergardens of Regensburg in a more experimental spirit. Risking life and limb, we bicycle all throughout Regensburg and its surroundings to sample the beer, the food, and the atmosphere of those establishments sporting an outdoor area for their patrons. It is our aim that this review acts as an informative guide for the attendees of the 25th International Symposium on Lattice Field Theory in their travels in and around the city of Regensburg.
1. Introduction

Willkommen in Regensburg! (See Fig. 1.) We are happy you decided to come to Lattice 2007. And if you thought of skipping the conference this year, we hope that this little glimpse of what else Regensburg has to offer helps to change your mind.

We are not reviewing all of Regensburg in this guide. There are plenty of other sources describing the rich history (established in 179 AD as Castra Regina) and attractions this city has. We leave that job to the Tourist Office. Instead, we focus upon one aspect of life in the area: the beergardens.

Beer drinkers rejoice, for lo and behold, just as the name implies, “beergardens” are places where one can enjoy a few beers. However, this is not the only thing offered at such establishments. A variety of soft drinks are usually available and even beer drinkers can help keep their edge (or at least remain hydrated) by ordering a “Radler” (translated as “bicyclist”, it is a mixture of beer and sparkling lemonade). Food is also available, ranging from just a snack menu (Brotzeit Karte) at some places to whole meals at most. The location (some are situated directly on the river), tree coverage (for shade in the heat), and the service can all help to set a nice atmosphere. When considering each beergarden, we take into account each of these aspects: the beer, the food, and the atmosphere. Of course, this last category will also be highly dependent upon the weather. So let’s all hope for the best.

One last word about location: Given that Regensburg is situated in the lush valley of the Danube river, there are many ideal locations to sit outside during the summer months and enjoy some snacks and refreshments in the daytime shade or cool evening air. We hope you take advantage of this opportunity while here and hope that, with the aid of the following pages and associated webpage [1], you are not disappointed with your beergardening experience.
2. Beer Types

There are basically four types of beer which one needs to know: “Helles”, “Dunkles”, “Pils”, and “Weizen”. These translate simply as “light” (in color only), “dark”, “pilsner”, and “wheat”.

Helles is the easiest to handle. Although more flavorful than most American equivalents which one of the current authors grew up on, this is the one of the four beer types which may be said to have the least “beer taste”. During the summer months, this is the most popular, probably due to it being the most refreshing (this is the beer used in a Radler).

Dunkles is a dark beer with a stronger malt flavor. These also tend to be sweeter beers. Some people really go for these, usually not us though.

Pils is a lighter colored beer, also quite refreshing. The big difference is the larger amount of hops (Hopfen) used in its making. This gives Pils a stronger taste than Helles, the hops adding their own distinct, somewhat bitter flavor. This fact increases the price too, making an 0.33 l Pils cost about the same as an 0.5 l Helles (in Bavaria, however, both are relatively cheap).

The wheat beers come in a few varieties. Ordering just a “Weizen” will pretty much ensure that you get a “Hefeweizen”, an unfiltered wheat beer clouded with yeast. This goes great with pizza, or for breakfast (like a loaf of bread in your glass). Sometimes you can get a “Kristalweizen”, which has the yeast filtered out. There is also a “Leichtes” version, which is a “lite” wheat beer (less calories, less alcohol).

Beyond these, there are a few other specialty beers. “Bockbier” is a strong, seasonal beer, probably hard to find in August. Another interesting variety is the “Zwickl” (or “Zoigl” if you’re drinking Bischofshof). This is basically an unfiltered (or less filtered) Helles. Quite good. (Kneitinger’s version is only available at Kneitinger Keller; the Thurn und Taxis one, arguably their best variety, can be found at Chaplin; see below.)

3. Local Beer Brands

In and around Regensburg there are a large number of breweries. In this section we try to give a brief overview of the brands one is most likely to encounter in the local beergardens.

3.1 Kneitinger


It will be tough for Lattice participants to avoid Kneitinger (see Fig. 2) since the people there have agreed to donate a certain amount of their brew for our conference events. We applaud such generosity, especially since Kneitinger is one of our favorites.

---

1. Note to aficionados: In the following we leave out many details and probably offend your sense of what constitutes a particular type of beer. Save it. We are only giving a brief and rough overview of the beers found around here. We do not claim expertise in the area of brewing beer. We do, however, claim it for enjoying beer and will gladly prove it.

2. Note about sizes: Ordering a beer without specifying a size means you’ll get an 0.5 l glass, unless you order a Pils, in which case the most likely size is 0.33 l. At the risk of being laughed at, you can ask for a smaller one, but there’s no guarantee you’ll get it. It’s better to ask for a Radler, or if it’s at the end of the evening, a “Sprutz”. Brave souls might want to go for the “Maß” (or “Mass”). The English translation is “measure” and you’ve seen the units we’ve been using. That’s right, it’s 1 l.
Three types of Kneitinger can be found around town in the summer: Helles, Dunkles, and Zwickl (the last one only at Kneitinger Keller). The Helles they actually label as “Edelpils” and the taste is a bit stronger than the average Helles. We highly recommend it.

We have met a number of locals who seemingly have a love/hate relationship with this beer, savoring the taste the evening before, yet cursing the size of their head in the morning. Of course, this is nothing moderation cannot solve, but in our experience, even if there is a bit more of a kick in the morning thanks to the Bock, it’s well worth it for such a great tasting brew.

3.2 Bischofshof

*Found at: Bischofshof, Kreuzschänke, Radlbahnhof.*

Another Regensburger great. They have a number of varieties, including Helles, Dunkles, Weizen, Pils, Zoigl, and sometimes during the summer months, a “Regensburger” (glorified Helles). They operate together with (own?) the Weltenburger Kloster brewery (also great beers), which boasts one of the oldest brewing traditions in Europe (since 1050).

3.3 Spital

*Found at: Spitalgarten, Spitalkeller, Eichmühle.*

This is the oldest brewery in the city of Regensburg, operating since 1226. They offer a number of varieties: Helles, Dunkles, Pils, and “Spezial” (something between light and dark). One may find this beer being served at many pubs and restaurants around town, as well as at two local beergardens.

3.4 Eichhofener

*Found at: Rosarium, Eichhofen.*

Here is a great beer which unfortunately does not appear at many outdoor locations. Although available at many locales in town, it appears outside only at a bistro with a small, but nice, beergarden next to “Dörnbergpark”. Otherwise, one must venture out to the west of Regensburg to the town of Eichhofen to find a beergarden serving this beer. It comes in three flavors: Helles, Dunkles, and Pils.
3.5 Thurn und Taxis

*Found at: Chaplin, Fischerhaus, Cafe Unter Den Linden, Weinstube Zum Vogelherd.*

It’s a bit difficult to speak of Thurn und Taxis. Many of the people from here (especially the younger ones) are not very fond of it, perhaps because of its association with the local “royalty” (long story). However, we can attest to the quality of the Weizen and Zwickl varieties. The Helles is not one of the best, but it’s far from the bottom. The Pils is closer.

3.6 Other Mentionables

The above list of local beers is far from complete. It is impossible to do justice to the amazing variety of brands and long brewing traditions of the region. In this subsection we try to cover a few other possible beers which one might encounter around town before we move on to other topics.

In one beergarden in town (Goldene Ente) we find a good beer from Passau: Innstadt. At the Historische Wurstküche, they serve the nice Bodenwöhrer beer, Jacob. If one ventures to the north of Regensburg, a few brands appear which are hard to find in town. At the Adlersberg Kloster, they have their own tasty Prösslbräu. In the Naab river valley (near Kallmünz and points northeast) one finds the fine beer Naabecker.

At pubs and restaurants in town one may also come across the following nice surprises: Schneider Weisse (a great Weizen), Kuchlbauer, Erlbräu, and Schierlinger.

Beyond that, we recommend you explore and find some brands we failed to mention here.

4. Typical Food Items

Now that we’ve covered the beers, let’s talk about food. Every beergarden offers at least a snack menu, or “Brotzeit Karte”, and there are a couple of items there that are certainly worth trying. A unique cheese dish is the “Obatzter” (spelling may vary along with pronunciation). This is a mixture of shredded Camembert, cream, and spices, typically served with onions and bread. (The absolute best that we could find is served at Weinstube Zum Vogelherd. Out of town, but worth the trip.) If you’re a fan of fish, you may want to try the “Brathering”. After being pickled and fried (don’t ask us in which order), this herring filet looks like hell, but it’s surprisingly good. It is also served cold (with onions), which makes it a nice dish for the summer. Sometimes it comes with “Bratkartoffeln”, or fried potatoes. Another great item for the summer is the “Winzerradi”. This is a long, white radish which is spiral cut, salted, and served with bread and butter. Fantastic!

Moving to the bigger items, many times one can find a typical food for this region: “Käsespätzle”. If made without bacon (Speck), this is a nice meal for the vegetarian since it’s the professional version of maccheroni and cheese (may the gods forgive that comparison).

Meat eaters needn’t worry, Bavaria’s got you covered, and then some. On the snack menu, there’s usually the yummy “Wurstsalat”, or sausage salad. You read correctly, sausage salad. This

---

3Note to vegetarians: Being a vegetarian in Bavaria, as one of the authors can attest, is not an easy task. At many places, the true vegetarian (no fish) may find that their only options lie on the Brotzeit Karte, with the cheeses, breads, and salads. But even there one must keep a sharp eye out, or ask ahead of time, for pieces of bacon or ham (Schinken) tend to turn up in the funniest of places, like in salads, fried potatoes, and Käsespätzle. In the following reviews, we try to point out the places where there are “veggie” alternatives, as opposed to the type of place where the cooks seemingly use only pigs and dynamite. Of course, there’s always “Pommes” (French fries).
is thin slices of Regensburger sausages (tasty, fat, pink ones), mixed together with onions and dressing (and sometimes cheese, typically labeled as Swiss, or “Schweizer”). Typical meaty meals at the beergarden include sausages (“Bratwurst” or “Würstl”), “Schnitzel” (pork or veal pounded flat, breaded, and fried), and “Leberkäs” (we don’t know, but it’s good). The real hungry folks looking for that “caveman experience” might want to try out the “Schweinshaxe”.

5. The Big Ones

OK, now that the basics are out of the way, we move on to the beergardens themselves. In this section we cover the “big” ones. These are nowhere near as large as the big ones in Munich, but they have the right atmosphere: they can seat hundreds, the service 4 is true to form, and they have the “Maß”.

5.1 Spitalgarten

(St. Katharinenplatz 1)
Beer: Spital (+ Weltenburger Weizen).
Food: Good. Some fish, but not many veggie options.
Atmosphere: Good. Right on the Donau and next to the Steinerne Brücke, some shade, average service, picnicking permitted.

If you venture over the Steinerne Brücke (and you should, it has been there since the 12th century!), you’ll find it hard to miss the Spitalgarten. Chances are, if the weather is nice, you’ll hear it. Situated at the northern end of the bridge, this beergarden lies next to a slow arm of the Donau running between the islands of Stadtamhof and Oberer Wöhrd. With a view of the river, the bridge, and the Dom from just about anywhere within the seating area, this beergarden has one of the best locations. In keeping with the “true beergarden spirit”, they also allow picnicking: people are permitted to bring their own food and just order drinks.

5.2 Alte Linde

(Müllerstr. 1)
Beer: Kneitinger.
Food: Great. Some veggie options.
Atmosphere: Great. Right on the Donau, lots of shade, nice view of the Altstadt, average service.

One island closer to the Altstadt and also reachable from the Steinerne Brücke is the beergarden Alte Linde. Although bringing your own picnic basket is not permitted at this one, they make up for it by serving better food (they even have Käsespätzle, “Rahmschwammerl”, and salads which may interest vegetarians). This is also probably the shadiest of the local beergardens, which can be a great thing if it’s hot and sunny. If you’re early or lucky enough to get a seat by the outer wall, then you’ll also have a fantastic view, looking across the Donau proper at the Altstadt.

4Note about service: By many other countries’ standards, the service at true beergardens is deplorable. In our opinion, this is really part of the experience. But keep in mind that since we have become used to this fact, our service rating scale “must be appropriately renormalized”, which, as we all know, means “useless without an experiment”. So get out there and experience the fun for yourself. Tipping for “good” service and food is usually a round-up procedure, at most 10%.
5.3 Kneitinger Keller (Galgenbergstr. 18)

**Beer:** Kneitinger. (#3 on the map at [1])

**Food:** Good, but not many veggie options.

**Atmosphere:** Good. Lots of shade, usually quick service.

The best thing about this beergarden for Lattice 2007 participants is that they will most likely be passing it on their way back from the University. So after a tough day at the conference, give in to that temptation and stop in for a cold Kneitinger. Being only about a 15 minute walk from the campus, it is also a viable option for lunch.

5.4 Prüfeninger Schloss (Prüfeninger Schloss Str. 75)

**Beer:** Kneitinger. (#4 on the map at [1])

**Food:** Great, but not many veggie options.

**Atmosphere:** Good. Lots of shade, self service, picnicking permitted.

Although not the most popular, this is the largest beergarden in Regensburg. The main reason Spitalgarten really packs them in on any given summer day is location. Being close to the city center and the river is hard to beat, but Prüfeninger Schloss is still well worth a visit. It sits out on the west side of town in its own quiet setting and can boast about having a good amount of tree coverage. The food is pretty good, but one must go order and pick it up. It’s all self serve. This one is certainly in Yogi’s top two, however, as picnic baskets are permitted. As the name implies, the beergarden is also close to the Schloss (castle) itself (it was originally a monastery, or “Kloster”). It’s just a short walk up the hill.

6. The Little Ones

No seating left at the big beergardens in town? Don’t worry, one of the nice things about Regensburg is that you can throw a stone and chances are that it lands in one of the many smaller beergardens. We do not, however, recommend this tactic for finding one. After all, you want to be welcome enough to order a beer.

6.1 Goldene Ente (Badstr. 32)

**Beer:** Innstadt. (#5 on the map at [1])

**Food:** Good. Some veggie options.

**Atmosphere:** Great. Near the Donau, good amount of shade, usually good service.

This is the one place at which we are in the most jeopardy of being labeled “the usual crowd”. On days when Spitalgarten and Alte Linde are overflowing, we’ll walk the extra few hundred meters further along Oberer Wöhrd to this place, smiling the whole way, almost as if we might have preferred going there from the start. Many times, we skip the pretenses and head there directly. The location is still one of the best: right next to the Donau proper, good view of the Altstadt, and easily reachable via the “Eiserner Steg” (the foot bridge). The service is better here, most likely due to the smaller size.
6.2 Chaplin
(Adolf Schmetzer Str. 5)

Beer: Thurn und Taxis. (They have the Zwickl.)

Food: Great. Some fish and plenty of veggie options.

Atmosphere: Good. Lots of shade, average service outside.

Just beyond the “Ostentor” (eastern gate) and next to the Ostentor movie theater, you’ll find the restaurant Chaplin. Out back they have a shady beergarden. This place has probably the best menu in town. Not exactly traditional beergarden fare (although they have some items), but the food is diverse and quite delicious. Vegetarians will have it easiest here. There are a number of options, most involving inventive potato dishes. The service is pretty good inside, but in the beergarden we’ve noticed a slower response time when there’s a good crowd. The food is worth the wait, however. Just make sure you order your next round a bit ahead of time to avoid going thirsty in the meanwhile.

6.3 Kreuzschänke
(Kreuzgasse 25)

Beer: Bischofshof.

Food: Great, but not many veggie options.

Atmosphere: Good. Good amount of shade, good service.

On the west side of the Altstadt, not far from the Kneitinger brewery, there’s this little out of the way place called Kreuzschänke. But don’t let the size of the beergarden fool you, they serve possibly the biggest Schnitzel in town. The service is also quite decent and there’s enough shade to be found.

6.4 Cafe Unter Den Linden
(Dr. Johann Maier Str. 1)

Beer: Thurn und Taxis.

Food: Great.

Atmosphere: Great. Lots of shade, in the “Stadtpark”, good service.

Another nice thing about Regensburg is the so-called “grüner Gürtel” (green belt). This is the strip of small parks that surround the Altstadt. On the west side of this belt we find the Stadtpark and therein, the Cafe Unter Den Linden. Given the surrounding park and its trees, this little beergarden has a beautiful setting. The service is also pretty good.

6.5 Spitälkeller
(Alte Nürnberger Str. 12)

Beer: Spital.

Food: Good, but not many veggie options.

Atmosphere: Good. Lots of shade, good service.

On the other side of the Donau, directly north of Stadtamhof in the part of town known as “Steinweg”, one can find the other local beergarden serving Spital beer. The Spitälkeller has a quieter, shadier atmosphere than that of Spitalgarten. Owing to its smaller size, the service is also a bit better.
6.6 Fischerhaus

Beer: Thurn und Taxis.

Food: Great. Many fish options.

Atmosphere: Good. Next to the Regen river, good service, but not a lot of shade.

Also north of the Donau, but on the eastern side of the Regen, we find the small beergarden of Fischerhaus. Although there is not much shade here, the location is nice, the food is great (with fish alternatives), and the service is good.

6.7 Rosarium

Beer: Eichhofener (+ Franziskaner Weizen).

Food: Good. Fish and veggie options.

Atmosphere: Great. In Dörnbergpark, good service.

Another member of the grüner Gürtel group, Rosarium sits at the southwest corner of Dörnbergpark, which, together with its layout and fountain, make it an attractive location. There’s something for everyone on the menu and the service is better than average. Plus, this is one of the few beergardens where one can enjoy an Eichhofener.

6.8 Bischofshof

Beer: Bischofshof.

Food: Great. Some fish and veggie options.

Atmosphere: Good. Next to the Dom, shaded by being situated in the courtyard, good service.

Some may object to this one’s presence on the list since in some ways it’s not really a beergarden. We’re not splitting hairs here though. They have ample outdoor seating and they serve a good beer. We’re satisfied. Although only the top of it can be seen due to the surrounding buildings, this place sits right next to the Dom. The food is also quite tasty.

6.9 Historische Wurstküche

Beer: Jacob.

Food: Great sausages. Not for vegetarians.

Atmosphere: Good. Next to the Donau and the Steinerne Brücke, not much shade, average service.

We relent. This one is not a beergarden, but if you’re not a vegetarian, you must go there at least once. We have some folks (OK, one) who would like to visit us as often as possible just to stop by the historic sausage kitchen for another “sechs auf Kraut” (be careful how you say that). The view of the bridge and the river is nice from here and the Jacob beer is good.

7. The Out-of-Towners

It is not necessary to stay within the city limits of Regensburg in order to find a decent beergarden. In fact, the area around Regensburg, with the Donau, Regen, and Naab river valleys and their bicycle paths, is so beautiful that hunting down new locations has been a supreme pleasure for us. In this section, we aim to inspire others to take to the countryside and enjoy the sights and tastes available.
7.1 Adlersberg

**Beer:** Prösslbräu.  
**Food:** Great, but not many veggie options.  
**Atmosphere:** Great. On a hill, nice view, self service for drinks.

Off to the northwest of town, this side of the Naab, there’s a monastery (Kloster) on a hill where they brew the beer Prösslbräu. The place is called Adlersberg and they have a huge beergarden on the grounds. It’s not the easiest place to reach by bicycle since it requires climbing out of the river valley, but the beer, the food, and the view are worth the trip, and just think, the ride back is much smoother. There is table service for food, but you must go get your own drinks.

7.2 Eichhofen

**Beer:** Eichhofener.  
**Food:** Good. Some veggie options.  
**Atmosphere:** Good. Good amount of shade, good service.

A longer ride to the west, over the Donau up-river of the Naab, then over some hills, takes one into the small river valley of the Schwarze Laaber and on to the small town of Eichhofen. This is the birthplace of Eichhofener beer. Next to the brewery, there is a nice beergarden where one can enjoy this fine beer, along with some good food for much needed energy on the return trip.

7.3 Eichmühle  
(An der Mühle 1, Regenstauf)

**Beer:** Spital.  
**Food:** Great. Fish and veggie options.  
**Atmosphere:** Good. Right on the Regen, good service, but not much shade.

Up the Regen river valley in the town of Regenstauf there’s a place right next to the river worth stopping at. The name “Eichmühle” means “oak mill” and sure enough, there’s still a working water wheel which at one time powered the mill. The beergarden’s proximity to the river makes for a great location. On top of that, there’s great food and good service, and if you’re there at a good time, you can grab a table in the shade.

7.4 Gasthof Geser  
(Kirchplatz 4, Barbing-Sarching)

**Beer:** Kneitinger (+ Kuchlbauer Weizen).  
**Food:** Good, but not many veggie options.  
**Atmosphere:** Good. Good service, but not much shade.

Out east of the city, in the small town of Sarching, we found this rest stop. We were pleasantly surprised to find Kneitinger on tap. Not a lot of shade, but the beergarden is situated right next to the small church and they have good service.

7.5 Landgasthof Zum Birnthaler  
(Heitzenhofener Weg 13, Kallmünz)

**Beer:** Naabecker.  
**Food:** Great. Fish and veggie options.  
**Atmosphere:** Great. Next to the Naab river and its bike path, good amount of shade, good service.
Here’s a place worth a visit whenever one goes up the Naab river valley. We know the service is good because we even managed to place orders and receive food and drinks despite the fact that there was a huge crowd indoors watching Germany play in one of the World Cup games. Bravo! The menu is great and it includes fish and veggie alternatives. The river is close-by and the bike path crosses right in front of the place, just after you enter Krachenhausen (just before Kallmünz).

7.6 Radlbahnhof
(in Hauzendorf)

*Beer: Bischofshof.*
(#19 on the map at [1])

*Food: Good. Mostly snacks during the summer.*

*Atmosphere: Good. Right on bike path, self service.*

A gentle uphill ride to the northeast towards the small town of Hauzendorf brings one to the “Radlbahnhof” (bicycle train station). It’s a fun ride up there because the bike path follows the old train grades and the beergarden sits right where the old Hauzendorf train station was. After powering your locomotive up the hill and knowing that you’ve earned it, the refreshments here taste all the better. Mmm, look... they have Bischofshof on tap. The people are friendly, but you’re on your own to pick up drinks and snacks.

7.7 Tremmelhauserhöhe

*Beer: Prösslbräu.*
(#20 on the map at [1])

*Food: Great, but not many veggie options.*

*Atmosphere: Good. Quiet (surrounded by farmland), self service.*

If you’re heading up to Adlersberg, you may want to stop by this place as well since it’s relatively close and won’t require you to mix beers. Unless it’s a really great day and all the locals are there, this place has a quiet setting since the town is quite small and there’s farmland all around. The refreshing beer and tasty food are all self serve here.

7.8 Weinstube Zum Vogelherd
(Kruckenberg 56, Wiesent)

*Beer: Thurn und Taxis. Great sour “Weinschorle”.*
(#21 on the map at [1])

*Food: Excellent. Veggie options.*

*Atmosphere: Good. Good service, but not much shade.*

If you’re looking for the place with the best food, then you’ll have to venture out to the east to the small town of Kruckenberg. Against the hillside on the north side of the Donau, there are a couple small vineyards which produce white wine perfect for a “sauer Weinschorle” (sour white wine mixed with sparkling mineral water). After a nice bike ride along the Donau, it’s just what the doctor ordered. At the Weinstube Zum Vogelherd, the “gebackene” (baked) Camembert, cheese platters, and Wurstsalat are fantastic and the Obatzter, although slightly different than the traditional recipe, is the best we’ve had.

7.9 Kloster Weltenburg

*Beer: Weltenburger*
(#22 on the map at [1])

*Food: Great. But not many veggie options.*

*Atmosphere: Excellent.*
This old monastery sits at a beautiful bend in the Donau, where the river banks rise up to form cliffs, offering nice views. It’s a long haul as a bike ride, but luckily for Lattice 2007 participants, a boat trip to the Kloster and its beergarden will be one of the excursion choices. Great Weltenburger beer is served here, along with some very tasty food.

8. Conclusions

With the continuing debate over rooted, staggered fermions and many first results from lattices with $2+1$ flavors of dynamical, (nearly) chiral quarks, Lattice 2007 should certainly prove to be an interesting venue. We hope, however, that you also take some time out from your simulations, let the computer industry do some of the work [2], and enjoy some of the beautiful Regensburger beergardens. See you out there! Prost!

Acknowledgments

Over the course of our “research” many other folks have been willing to participate and offer opinions. We therefore gratefully acknowledge the help of Gunnar Bali, Regina Fiel, Eric Gregory, Sarah Kenyon (especially for her multiple reviews of the Historische Wurstküche), Bernd Kersting, Günter Spath, Tilo Wettig. Many thanks go out to the folks at Kneitinger for their generous, liquid donation, thereby becoming the “Official Beer of Lattice 2007.”

Disclaimer:

Our visits to the aforementioned beergardens stretch over a significant time span, beginning in the summer of 2006. We therefore accept no responsibility for changes (different beer brands, menus, or service) which may have taken place in the interim to make a given place less attractive (if more attractive, then yes, that was our doing). We are doing our best to remain vigilant and stay well informed about such possibilities.

Our rating system (only “Good”, “Great”, and “Excellent” have been mentioned) may seem slightly skewed. Fair enough, we hold no pretensions about being objective, and although there is a selection effect in our results since we did not bother to rate some other places by which we were not impressed, we must admit that we are easily swayed by a glass of good Bavarian beer served in the sunshine. We hope you are equally mystified.

This document in no way represents Universität Regensburg, the Institut für Theoretische Physik, or OSRAM OS. All opinions and errors are ours alone. We can also assure anyone within the legal profession that this document will bring no compensation our way; rather, only infamy.

References
