

# BRATWURSTHÄUSLE

*Original Nürnberger Rostbratwurstküche bei St. Sebald*

## **Specialty: house made Nuremberg Bratwurst freshly grilled over beech-wood fire**

	€
6 grilled sausages with one side dish <sup>*5,6,7,10</sup>	9,50
8 grilled sausages with one side dish <sup>*5,6,7,10</sup>	11,70
10 grilled sausages with one side dish <sup>*5,6,7,10</sup>	13,90
12 grilled sausages with one side dish <sup>*5,6,7,10</sup>	16,10

„Saure Zipfel“: sausages boiled in onion broth<sup>\*5,6,7,10</sup>

price as above

Smoked sausages with side dishes<sup>\*5,6,7,10,16</sup>

price as above

Pork knuckle with side dish <sup>*16</sup>	small <b>10,50</b>	large	<b>12,50</b>
Roasted pork shoulder served with dumpling <sup>*9</sup>			<b>13,90</b>
Heart, lightly cures with side dishes <sup>*16</sup>			<b>9,50</b>
Tongue, lightly cures with side dishes <sup>*16</sup>			<b>9,50</b>

## **Side-Orders**

Sauerkraut			<b>2,30</b>
Potato Salad			<b>2,30</b>
Häusles Horseradish <sup>*9</sup>			<b>1,80</b>
Pretzel <b>1,10</b>	Bread <b>0,70</b>	Rolls	<b>0,80</b>

## **Starters**

Nürnberger Leberknödelsuppe: liver-dumpling soup	<b>4,00</b>
Franconian potato soup	<b>4,00</b>
Nürnberger Stadtwurst: franconian sausage, smoked and grilled	<b>8,50</b>
„Bajuvator Käse“: savoury, creamy franconian cheese speciality	<b>5,20</b>
Bacon off the board with cucumber and farmhouse bread	<b>8,90</b>
Emmentaler off the board and farmhouse bread	<b>8,90</b>

## **To take away**

10 canned sausages	<b>7,50</b>
15 canned sausages	<b>10,50</b>
10 vacuum packed sausages	<b>7,50</b>
20 vacuum packed sausages	<b>14,00</b>

## **All taxes included**

Our allergy card provides information about the allergens contained in the dishes contained allergenic ingredients.

<sup>\*</sup>preservative, <sup>\*\*</sup>colorant, <sup>\*\*</sup>antioxidant, <sup>\*\*</sup>sweetener, <sup>\*\*</sup>sodium acetate, <sup>\*\*</sup>calcium lactate, <sup>\*\*</sup>disodium tartrate, <sup>\*\*</sup>phosphate, <sup>\*\*</sup>sulphurised, <sup>\*\*</sup>sugar substances, <sup>\*\*</sup>caffeinated, <sup>\*\*</sup>pickling salt

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## **Beer from the draft**

		€
TUCHER Pint of beer	0,50 l	3,95
TUCHER Hefeweizen: wheat beer	0,50 l	4,10
LEDERER 1/2 Pint of beer		2,75

TUCHER Bajuvator Doppelbock: beer liquor	bottle 0,50 l	4,40
TUCHER Pint of dark beer	bottle 0,50 l	4,10
TUCHER Hefeweizen <i>non-alcoholic</i>	bottle 0,50 l	4,40
JEVER fun <i>non-alcoholic</i>	bottle 0,33 l	3,40
LEDERER bottle of beer	bottle 0,33 l	3,40

## **Wine**

Franconian white wine <b>Silvaner</b>	0,20 l	4,90
Franconian white wine <b>Müller Thurgau</b>	0,20 l	4,90
Franconian white wine <b>Scheurebe</b>	0,20 l	4,90
Franconian white wine <b>Riesling</b>	0,20 l	4,90
Franconian red wine	0,20 l	4,90
Wine spritzer	0,20 l	3,90

Soda water	0,30 l	2,50
Coca-Cola* <sup>1,2,11</sup> , Fanta* <sup>1,2,3</sup> ,	0,33 l	3,50
Apple juice, Orange juice oder black currant juice	0,30 l	4,20

## **Franconian fruit „schnapps“ spirits** 2 cl 3,00

Pear schnapps	Fruit schnapps
Plum schnapps	Mirabelle plum schnapps
Apple schnapps	Blackthorn schnapps

Underberg	Fernet Branca or Mentha
Ramazotti	

Large cup of coffee	3,20
Large cup of tea (Black tea* <sup>11</sup> , green tea* <sup>11</sup> , fruit tea* <sup>11</sup> or peppermint tea)	3,00
Cappuccino	3,60
Espresso	2,00

Apple strudel with vanilla sauce and whipped cream	5,20
Chocolate soufflé with fruit sauce	5,90

\*preservative, <sup>2</sup> colorant, <sup>2</sup> antioxidant, <sup>4</sup> sweetener, <sup>5</sup> sodium acetate, <sup>6</sup> calcium lactate, <sup>7</sup> disodium tartrate, <sup>8</sup> phosphate, <sup>9</sup> sulphurised, <sup>10</sup> sugar substances, <sup>11</sup> caffeinated, <sup>16</sup> pickling salt