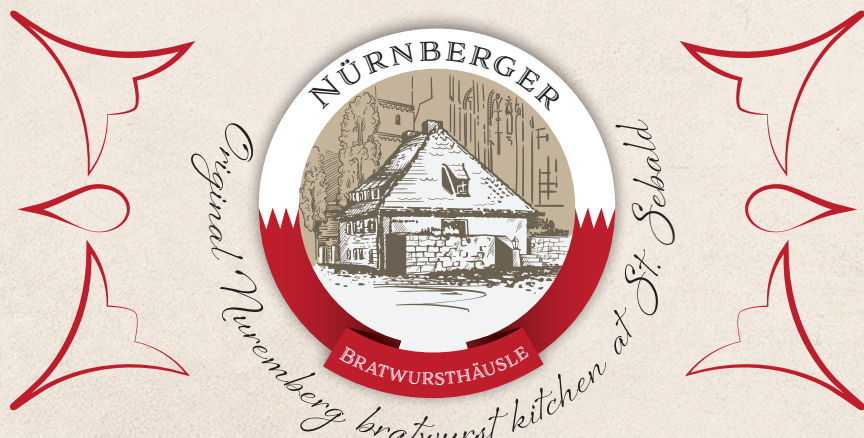


Welcome to the Bratwursthäusle!



BRATWURSTHÄUSLE-JOURNAL

Edition 06

Delicious traditional Franconian dishes and our own bratwurst appreciated all over the world.

As soon as you enter the Bratwursthäusle you will find yourself in a place where family, friends, couples, young and old feel at home. The aromatic scent of the Nuremberg grilled sausages is already enticing from afar.

The specialty of the house has been grilled in the shadow of the Sebaldus Church since 1312. The Bratwursthäusle can look back on a long history.

In the 1960s, Werner Behringer leased the restaurant, which became a family and heart project. In 2020 Gerhard Rippel, Axel Müller and Florian Dittmayer took over the management. Luckily, the well-kept secret of the original recipe for the much-loved bratwurst was not lost!

The Bratwursthäusle has always remained true to its traditions. The beech wood fire still gives the sausages their unique roasted aroma. It is made fresh every day in our own butcher's shop. As was customary in the Middle Ages,

the dishes are served on pewter plates. This combination of traditional recipes, state-of-the-art equipment and craftsmanship offers guests the best possible quality in an authentic ambience.

Of course, other Franconian specialties are also available. A freshly tapped Tucher beer

always goes well with this.

The location in Nuremberg's old town also contributes to the atmosphere. The two terraces offer a historic view over the historic surroundings, such as the town hall and the market square.

We wish you a pleasant stay, bon appetit and look forward to welcoming you again soon to welcome.

*Your
Bratwursthäusle-Team*

Ouopening hours:

Mo. – Sa. 11 a.m. – 10 p.m.
So. 11 a.m. – 8 p.m.



DISHES

**OUR SPECIALITY FROM
OUR OWN BUTCHER SHOP:
ORIGINAL NUREMBERG
GRILLED SAUSAGES FROM
BEECH WOOD GRILL**

Our meat is gone of the region



6 grilled sausages with one side dish <small>*5,6,7,10</small>	9,90
8 grilled sausages with one side dish <small>*5,6,7,10</small>	13,20
10 grilled sausages with one side dish <small>*5,6,7,10</small>	16,50
12 grilled sausages with one side dish <small>*5,6,7,10</small>	19,60

CHOOSE OUR SIDE DISHES:

**Sauerkraut, Potato salad
Horseradish**

FRANCONIAN SPECIALTIES:

„Saure Zipfel“
Sausages boiled in onion broth
*5,6,7,10 **price as above**

Smoked sausages
with side dish
5,6,7,10,16 **price as above

Salt-Pork knuckle
boiled, with side dish
*16 small **13,90**
large **15,90**

Tongue
lightly cures with side dishes
*16 **10,90**

Heart
lightly cures with side dishes
*16 **10,90**

Roasted pork shoulder
served with dumpling
*9 **18,90**
Always fresh, always delicious,
therefore sometimes out of stock.

STARTERS:

**Nürnberger
Leberknödelsuppe**
Liver-dumpling soup **5,30**

Franconian potato soup
5,30

Nürnberger Stadtwurst
Franconian sausage,
smoked and grilled
with side dish
*16, 8 **11,90**

WEDNESDAYS (NOVEMBER TO MARCH):

Schlachtschüssel
with Sauerkraut and potatoes
*16, 8 **14,90**

BROTZEIT:

Nürnberger Stadtwurst*16, 8
Franconian sausage,
cold with cucumber and
farmhouse bread^{*1} **8,50**

Bajuvator Käse
Savoury, creamy franconian
cheese speciality and
farmhouse bread **9,90**

Bacon off the board
with cucumber and
farmhouse bread^{*1} **9,90**

Emmentaler off the board
and farmhouse bread **9,90**

SIDE-ORDERS:

Häusle Sauerkraut
homemade **2,90**

Potato salad
homemade **3,50**

Our Horseradish^{*9} **1,80**

Pretzel **1,70**
Rolls **0,80**
Bread **0,70**

DESSERT:

Apple strudel
with vanilla sauce and
whipped cream **7,90**

Chocolate soufflé
with fruit sauce **8,50**

*As a gift or Souvenirs
for home*

**OUR SPECIALTY
BUTCHER SHOP
TAKE AWAY**

Our meat is gone of the region

**Original Nuremberg
grilled sausages**
10 vacuum packed sausages
*5,6,7,10 **7,50**
20 vacuum packed sausages
*5,6,7,10 **14,00**

**Original Nuremberg
grilled sausages**
10 canned sausages
*5,6,7,10 **7,50**
15 canned sausages
*5,6,7,10 **10,50**

„Saure Zipfel“
Sausages boiled in onion
broth
10 canned sausages
*5,6,7,10 **8,50**

Häusles Sauerkraut
in cans, ready to eat
Cans of 400 g **4,90**

Bratwurstgehäck
Cans of 290 g
*5,6,7,10 **6,00**

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

BEVERAGES

BEER FROM THE DRAFT:

TUCHER lager
delicate yellow and tasty-mild,
4,9 % vol., bottom-fermented
0,50 l **4,90**

TUCHER wheat beer
bright and yeasty completed,
5,2 % vol., top-fermented
0,50 l **4,90**

TUCHER cellar beer
naturally cloudy
honey-colored and
full-bodied,
5,3 % vol., bottom-fermented
0,50 l **4,90**

TUCHER ½ pint of beer
3,50

TUCHER Bajuvator
Double bock (Nov. – March)
dark and strong-spicy
Bottle 0,50 l **5,10**

TUCHER originally
Franconian dark
fiery dark and toasty aromatic
Bottle 0,50 l **4,90**

TUCHER wheat beer
non-alcoholic
Bottle 0,50 l **4,90**

JEVER FUN
non-alcoholic
Bottle 0,33 l **3,90**

LEDERER Premium Pils
Bottle 0,33 l **3,90**

OUR WINES RED:
0,20 l **5,50**

CUVEE Edition
Bratwursthäusle
Franconia – Weingut Stahl*
Varieties: Pinot Noir, Regent.
It presents itself fresh, round
and harmonious on the nose
and on the palate.

OUR WINES WHITE:

0,20 l **5,50**
Silvaner Edition
Bratwursthäusle
Franconia – Weingut Stahl*
Beautiful, clear fruit taste
with hints of apple, lychee,
a hint of citrus. Perfect acidity.
Juicy and with good.

Müller Thurgau
Halbtrocken
Franconia – Weingut Stahl*
Subtle, refreshing spice and a
pleasant acidity. On the nose,
the wine is reminiscent of
peaches and yellow citrus fruits.

Scheurebe
Franconia – Weingut Stahl*
Very aromatic with complex
fruit aromas. Fresh and juicy
without being heavy. Fine
minerality and moderate acidity.

Riesling
Franconia – Weingut Stahl*
Pale yellow color is wonder-
fully fresh and fruity on the
nose. Flavors of peach and
apricot with animating drink-
ing flow.

Years can change!
Contains sulphites

Wine spritzer
contains sulphites
0,20 l **4,50**

NON-ALCOHOLIC BEVERAGES:

Soda water, sparkling
0,30 l **2,80**

Selters mineral water
Still/Medium 0,25 l **3,50**
0,75 l **6,10**

**Apple juice, Orange juice
oder black currant spritzer**
0,30 l **3,50**

Mezzo-Mix
*1,2,3,11 0,30 l **3,50**

Lemonade
*2,8 0,30 l **3,50**

Pepsi Cola
*1,2,11 0,33 l **3,70**

Miranda
*1,2,3 0,33 l **3,70**

Pepsi Cola zero
*11,2,4 0,33 l **3,70**

**Apple Juice, Orange Juice,
Blackcurrant Nectar**
0,30 l **4,20**

SCHNAPPS:
2 cl **3,50**

**Fernet Branca o. Menta,
Ramazotti, Underberg,
Streitberger Bitter,
Nürnberger Burgeist**

**FRANCONIAN FRUIT
„SCHNAPPS“ SPIRITS:**
2 cl **3,70**

by Distillery Richter from
Hagenbach-Pretzfeld
Pear, mirabelle plum, apple,
fruit brandy, plum, hazelnut,
sloe

**EVEN SO
OCCASIONALLY:**
Espresso^{*11} **2,20**

Bratwursthäusle bei St. Sebald
Rathausplatz 1
90403 Nürnberg
0911 227695
www.bratwursthaeusle.de
info@bratwursthaeusle-nuernberg.com

All prices in euros,
inclusive VAT and service.

*1 with preservative, *2 with dye, *3 with antioxidant,
*4 sweetener, *5 sodium acetate, *6 calcium lactate,
*7 disodium tartrate, *8 with phosphate, *9 sulphurized,
*10 sugars, *11 caffeinated, *12 with curing salt

BEER STORIES

ORIGIN

Nuremberg has always been famous for high quality products and great ideas. Peter Henlein invented here the first pocket watch, Martin Behaim the globe, Albrecht Dürer set new accents in painting. But fine specialties

has ensured that only what should be in the beer actually goes into it. So it is only logical that Nuremberg is the origin of bottom-fermented beer in Germany!

Like no other brewery in the region, embodied Tucher

been the home of the traditional brand since 2008.

DIVERSE RANGE

With the traditional beers – such as the Tucher Urbräu Hell, the Tucher Urfränkisch Dunkel or the Tucher Kellerbier naturally cloudy – Tucher brews typical regional beers, just as people used to like to drink them and they still like to drink them in Franconia today.

The Tucher wheat beers are brewed in the tradition of the former royal Bavarian wheat brewery, which goes back to the municipal wheat brewery in Nuremberg from 1672. The in-house yeast ensures a unique aromatic wheat treat.



such as gingerbread, sausages and, last but not least, beer are the reason for Nuremberg's excellent reputation as a home of exceptional craftsmanship.

NUREMBERG BREWING CRAFT

Tucher stands for more than 165 years of Nuremberg brewing. Since 1303, the "Nuremberg Barley Law"

takes the centuries-old brewing tradition and combines it with the most modern brewing technology. The "Altes Sudhaus" in Nuremberg's northern part is the parent company and the only remaining historic brewery in Nuremberg. While the two-city brewhouse on the city border between Nuremberg and Fürth has

The Original Nürnberger Rotbier beer specialty reflects the origins of the Nuremberg brewing trade and is brewed according to a traditional recipe. The refinement with beer from traditional oak barrel aging gives it a unique, harmonious and well-rounded character.