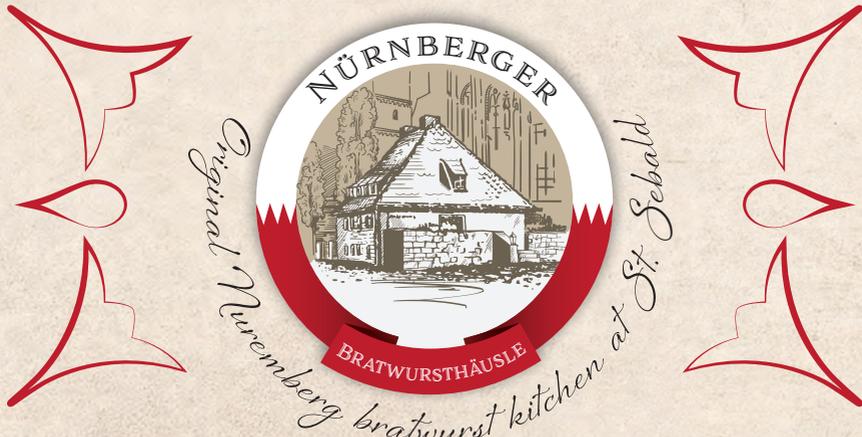


# Welcome to the Bratwursthäusle!



## BRATWURSTHÄUSLE-JOURNAL

Edition 13

### **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 Dittmeyer 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 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*

**Our opening hours:**  
Mon. – Sat. 11 a.m. – 10 p.m.  
Sun. 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*



<b>6 grilled sausages</b> with one side dish <small>*5,6,7,10</small>	<b>11,90</b>
<b>8 grilled sausages</b> with one side dish <small>*5,6,7,10</small>	<b>14,70</b>
<b>10 grilled sausages</b> with one side dish <small>*5,6,7,10</small>	<b>18,40</b>
<b>12 grilled sausages</b> with one side dish <small>*5,6,7,10</small>	<b>21,80</b>

**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 **15,50**  
large **17,70**

**Tongue**

lightly cures with side dishes  
\*16 **12,90**

**Heart**

lightly cures with side dishes  
\*16 **12,90**

**Roasted pork shoulder**

served with dumpling  
\*9 **21,00**

Always fresh, always delicious,  
therefore sometimes out of stock.

**STARTERS:**

**Nürnberger**

**Leberknödelsuppe**  
Liver-dumpling soup **6,90**

**Franconian potato soup**  
**6,90**

**Nürnberger Stadtwurst**

Franconian sausage,  
smoked or grilled  
with side dish  
\*16, 8 **13,30**

**WEDNESDAYS  
(NOVEMBER TO MARCH):**

**Schlachtschüssel**

with Sauerkraut and potatos  
\*16, 8 **16,60**

**BROTZEIT:**

**Nürnberger Stadtwurst**\*16, 8

Franconian sausage,  
cold with cucumber and  
farmhouse bread<sup>\*1</sup> **9,90**

**Bajuvator Käse**

Savoury, creamy franconian  
cheese speciality and  
farmhouse bread **11,10**

**Bacon off the board**

with cucumber and  
farmhouse bread<sup>\*1</sup> **11,10**

**Emmentaler off the board**

and farmhouse bread **11,10**

**SIDE-ORDERS:**

**Häusle Sauerkraut**

homemade **3,30**

**Potato salad**

homemade **3,70**

**Our Horseradish**<sup>\*9</sup> **1,80**

**Pretzel** **1,90**

**Rolls** **0,90**

**Bread** **0,80**

**DESSERT:**

**Apple strudel**

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

**Chocolate soufflé**

with fruit sauce **9,90**

*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 vacuun packed sausages  
\*5,6,7,10 **7,90**

20 vacuun packed sausages  
\*5,6,7,10 **14,50**

**Original Nuremberg  
grilled sausages**

10 canned sausages  
\*5,6,7,10 **7,90**

15 canned sausages  
\*5,6,7,10 **10,90**

**„Saure Zipfel“**

Sausages boiled in onion  
broth

10 canned sausages  
\*5,6,7,10 **8,90**

**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:

### AUGUSTINER Hell

lean, balanced body, 5.2% vol.,  
bottom-fermented

0,50 l 4,90

### AUGUSTINER Dunkel

malty body with caramel  
flavours, 5.6% vol.

0,50 l 5,10

### TUCHER Rotbier

full-bodied beer brewed with four  
types of malt, 5.5% vol.

0,50 l 5,40

### ½ pint of beer

Bottle 3,80

### AUGUSTINER Edelstoff

balanced sweetness with bitter  
hop nuances, 5.6% vol.

Bottle 0,33 l 4,20

### AUGUSTINER Weizen

pronounced fruit flavour of banana,  
tangy and refreshing, 5.4% vol.

Bottle 0,50 l 5,10

### TUCHER Hefeweizen

non-alcoholic, alcohol removed  
only at the end

Bottle 0,50 l 5,30

### AUGUSTINER Alkoholfrei

fresh in flavour & tangy on the  
palate. Residual alcohol content  
< 0.5% vol.

Bottle 0,50 l 4,90

### AUGUSTINER Pils

slim and elegant, 5.6% vol.

Bottle 0,33 l 4,20

## OUR WINES RED:

0,20 l 5,90

### 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 5,90

### 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 mine-  
rality and moderate acidity.

### Riesling

Franconia – Weingut Stahl\*  
Pale yellow color is wonderfully  
fresh and fruity on the nose. Fla-  
vors of peach and apricot with  
animating drinking flow.

Years can change!  
Contains sulphites

### Wine spritzer

contains sulphites

0,20 l 4,50

## NON-ALCOHOLIC BEVERAGES:

### Soda water, sparkling

0,30 l 2,90

### Adelholzener mineral water

Still/Medium 0,25 l 3,70

0,75 l 6,90

### Apple Juice, Orange Juice or Blackcurrant spritzer

0,30 l 3,70

### Cola Mix

\*1,2,3,11

0,30 l 3,70

### Lemonade

\*2,8

0,30 l 3,70

### Coca Cola

\*1,2,11

0,33 l 3,90

### Fanta

\*1,2,3

0,33 l 3,90

### Coca Cola zero

\*11,2,4

0,33 l 3,90

### Apple Juice, Orange Juice, Blackcurrant Nectar

0,30 l 4,50

## SCHNAPPS:

### Franconian fruit „schnapps“ spirits

2 cl 3,90

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

### Nürnberger Burgeist

2 cl 3,90

### Fernet Branca or Menta, Ramazotti, Underberg, Streitberger Bitter

2 cl 3,70

## EVEN SO

## OCCASIONALLY:

### Espresso\*<sup>11</sup>

2,50

Bratwursthäusle bei St. Sebald  
Rathausplatz 1  
90403 Nürnberg  
0911 227695

[www.bratwursthaeusle-nuernberg.com](http://www.bratwursthaeusle-nuernberg.com)  
[info@bratwursthaeusle-nuernberg.com](mailto:info@bratwursthaeusle-nuernberg.com)

All prices in euros,  
inclusive VAT and service.

\*with preservative, \*\*with dye, \*\*\*with antioxidant,  
\*\*\*\*sweetener, \*\*\*\*\*sodium acetate, \*\*\*\*calcium lactate,  
\*\*\*\*disodium tartrate, \*\*\*\*with phosphate, \*\*\*\*sulphurized,  
\*\*\*\*sugars, \*\*\*\*caffeinated, \*\*\*\*with curing salt

# BEER STORIES

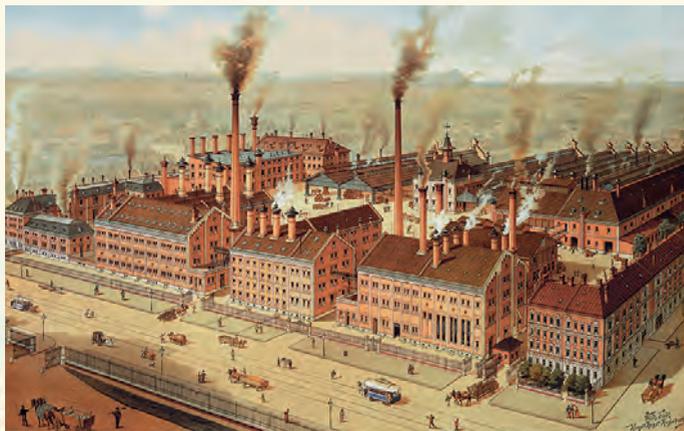
## ORIGIN

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

## BREWING CRAFT

Augustiner Bräu München is Munich's oldest brewery in the heart of the city. Since 1328, the aim has been to brew beers of the highest quality. The master brewers work with local farmers to decide on the cultivation of

maturing process, give the beers time to develop their unmistakable character. We only brew a few types of beer, which are presented in detail here inside. We attach particular importance to tradition, which is why we have our own brewery pubs and serve beer in wooden barrels at the Munich Oktoberfest.



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

selected barley varieties, which are dried and malted particularly gently in the brewery's own malthouse.

The high-quality aroma hops from the Hallertau region ensure an unmistakable flavour experience. The proven and traditional brewing process according to the Bavarian Purity Law, combined with a long and gentle

