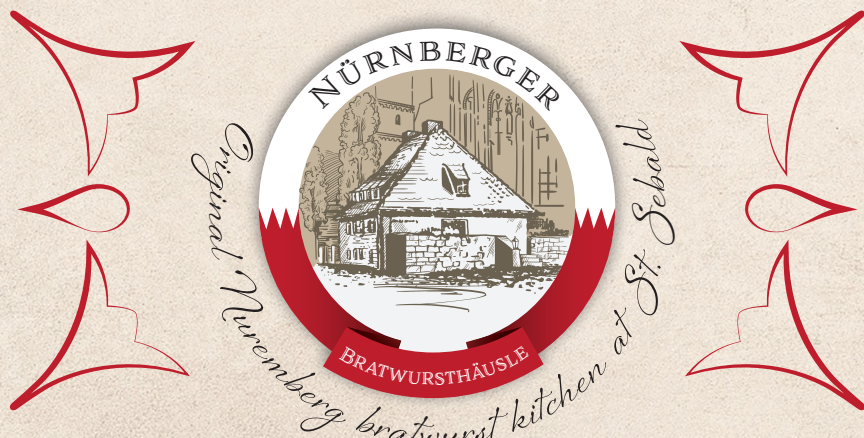


# Welcome to the Bratwursthäusle!



## BRATWURSTHÄUSLE-JOURNAL

Edition 15

### **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.

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*



**12 grilled sausages**  
with one side dish\*<sup>5,6,7,10</sup> **21,80**

**10 grilled sausages**  
with one side dish\*<sup>5,6,7,10</sup> **19,50**

**8 grilled sausages**  
Classic with one side dish\*<sup>5,6,7,10</sup> **16,50**

**6 grilled sausages**  
with one side dish\*<sup>5,6,7,10</sup> **13,50**

CHOOSE OUR  
SIDE DISHES:

Sauerkraut, Potato salad  
Horseradish

FRANCONIAN  
SPECIALTIES:

„Saure Zipfel“

Sausages boiled in onion broth\*<sup>5,6,7,10</sup>

*Prices, such as grilled sausages*

**Smoked sausages**

with side dish\*\*<sup>5,6,7,10,16</sup>

*Prices, such as grilled sausages*

**Salt-Pork knuckle**

boiled, with side dish\*<sup>16</sup>

small **16,50**

large **18,90**

**Tongue**

lightly cures with side dishes\*<sup>16</sup> **13,90**

**Heart**

lightly cures with side dishes\*<sup>16</sup> **13,90**

**Roasted pork shoulder**

**with dumpling and sauerkraut\*<sup>9</sup>**

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

**23,90**

VORSPEISEN:

**Nürnberger**

**Leberknödelsuppe**

Liver-dumpling soup **6,90**

**Franconian potato soup**

**6,90**

**Nürnberger Stadtwurst**

Franconian sausage, smoked or grilled

with side dish\*<sup>16, 8</sup> **14,50**

# DISHES

## WEDNESDAYS (NOVEMBER TO MARCH):

### Schlachtschüssel

with Sauerkraut and potatoes \*16, 8 **18,90**

## BROTZEIT:

### Nürnberger Stadtwurst\*16, 8

Franconian sausage, cold with cucumber  
and farmhouse bread\*1

**9,90**

### Bajuvator Cheese

Savoury, creamy franconian cheese speciality  
and farmhouse bread

**12,90**

### Emmentaler off the board

mit Landbrot

**12,90**

## SIDE-ORDERS:

### Häusle Sauerkraut

homemade

**3,50**

### Kartoffelsalat

hausgemacht

**3,90**

### Our Horseradish\*9

**1,90**

### Pretzel

**2,10**

### Rolls

**1,10**

### Bread

**0,90**

## NACHSPEISEN:

### Apple strudel

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

### Häusle Chocolate cream

with fruit sauce **7,90**

*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 vacuum packed sausages\*5,6,7,10 **9,50**

20 vacuum packed sausages\*5,6,7,10 **16,90**

### Original Nuremberg

#### grilled sausages

10 canned sausages\*5,6,7,10 **9,50**

15 canned sausages\*5,6,7,10 **12,90**

### „Saure Zipfel“

sausages boiled in onion broth

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

### Häusles Sauerkraut

in cans, ready to eat

Cans of 400 g\*5,6,7,10 **5,90**

### Bratwurstgehäck

Cans of 290 g\*5,6,7,10

**7,00**

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

3,80

## BOTTLED BEER:

### 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 6,70

### 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 6,70

### 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\*

Subtle, refreshing spice and a pleasant acidity. On the nose, the wine is reminiscent of peaches and yellow citrus fruits.

# BEVERAGES

## Riesling

Franconia – Weingut Stahl\*

Pale yellow color is wonderfully fresh and fruity on the nose. Flavors of peach and apricot with animating drinking flow.

Years can change! Contains sulphites

## Wine spritzer

contains sulphites

0,20 l 5,20

## NON-ALCOHOLIC BEVERAGES:

### Soda water, sparkling

0,30 l 2,90

### Adelholzener mineral water

Still/Medium 0,25 l 3,90

0,75 l 7,30

### Apple Juice, Orange Juice or Blackcurrant spritzer

0,30 l 3,90

### Cola Mix

\*1,2,3,11

0,30 l 3,90

### Lemonade

\*2,8

0,30 l 3,90

### Coca Cola

\*1,2,11

0,33 l 4,10

### Fanta

\*1,2,3

0,33 l 4,10

### Coca Cola zero

\*11,2,4

0,33 l 4,10

## Apple Juice, Orange Juice, Blackcurrant Nectar

0,30 l 4,90

## SCHNAPPS:

### Franconian fruit „schnapps“

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

2 cl 3,90

### Nürnberger Burggeist

2 cl 3,90

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

2 cl 3,90

## EVEN SO

## OCCASIONALLY:

### Espresso \*11

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.

\*1with preservative, \*2with dye, \*3with antioxidant,

\*4sweetener, \*5sodium acetate, \*6calcium lactate,

\*7disodium tartrate, \*8with phosphate, \*9sulphurized,

\*10sugars, \*11caffeinated, \*16with curing salt

# BEER STORIES

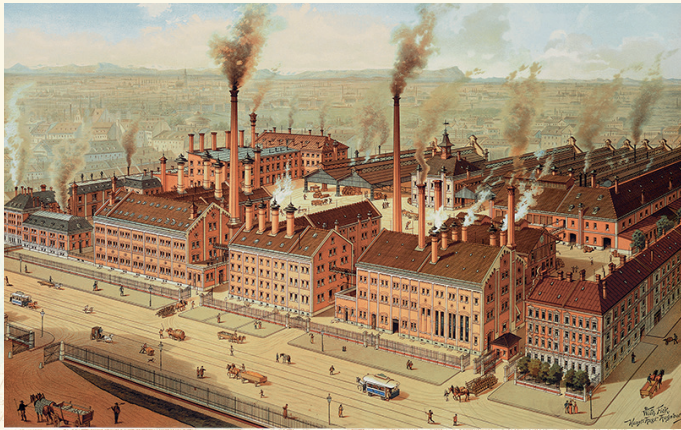
## ORIGIN

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

