

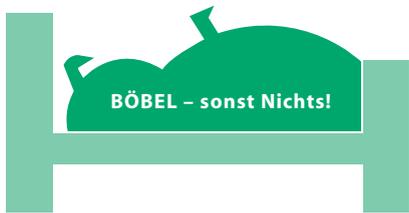
BRATWURSThotel
2020 | 21

Broudwuarschd



Echtes
Metzger  Werk

Tasty welcome at the
Franconian BRATWURST Experience World



Franconian

BRATWURST Experience World

Everything here is BRATWURST –
essentially more than just a sausage in the pan or on the grill.

A **Franconian** uses the concept **BRATWURST** not only for sausages which are cooked or grilled. What he means is all the types of sausages which are made with the same ingredients (meat and spices) as the classic sausage for the pan or the grill.

According to how it is handled afterwards, the word **BRATWURST** receives then a little addition, such as »smoked« or »air-dried« or »canned«.

Discover here all of the other things BRATWURST can be.



Welcome everyone

Claus Böbel

Opening hours

BRATWURSThotel daily

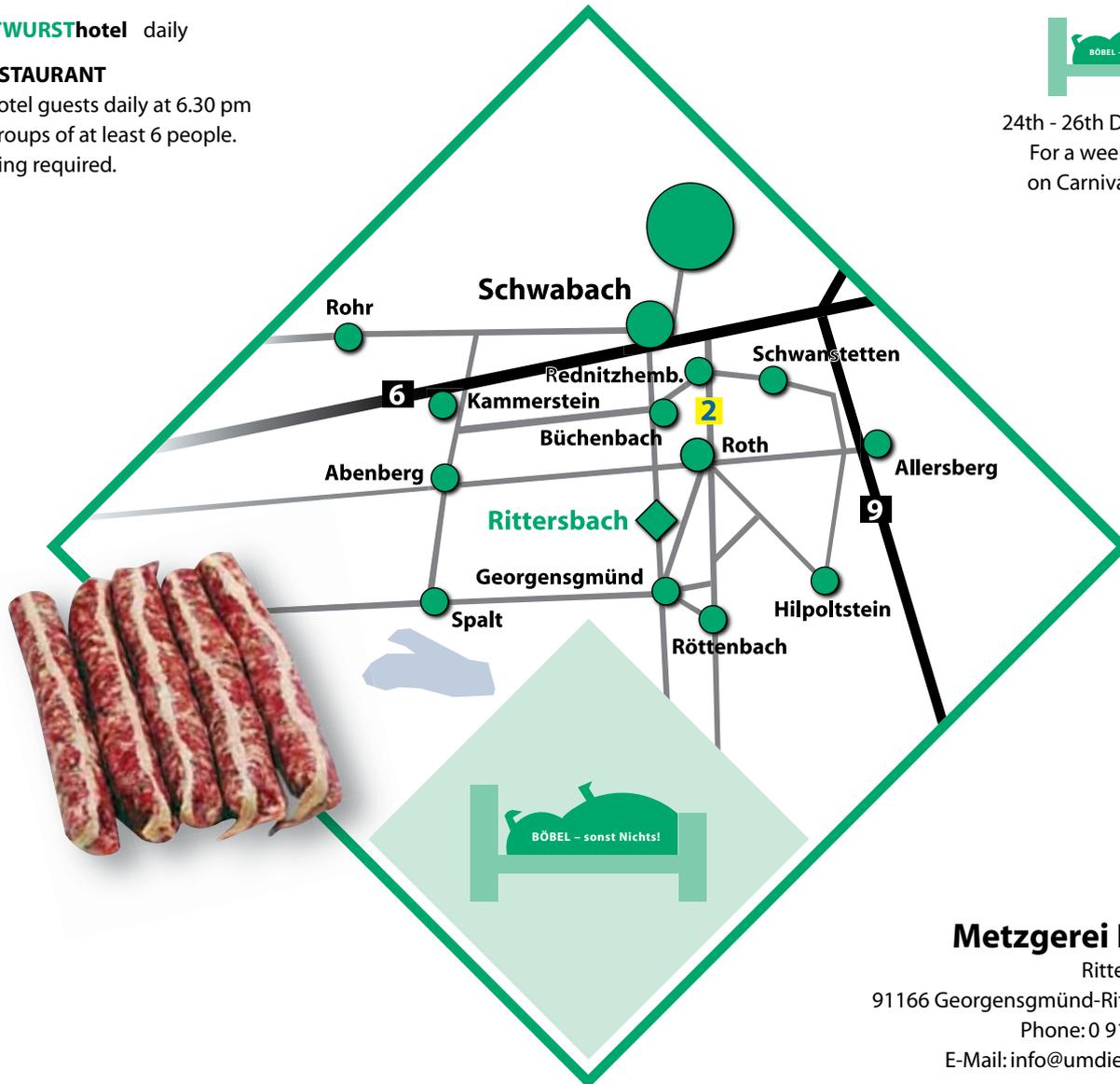
WURSTAUERANT

For hotel guests daily at 6.30 pm
For groups of at least 6 people.
Booking required.

Holidays



24th - 26th December
For a week starting
on Carnival Sunday



Metzgerei Böbel

Ritterstraße 9
91166 Georgensgmünd-Rittersbach
Phone: 0 91 72 - 488
E-Mail: info@umdieWurst.de



WhatsApp +49 178 - 1 388 488



facebook.com/umdieWurst

The Franconian BRATWURST

The **BRATWURST** is the quintessential **Franconian** product.

We make our **BRATWURST** fresh every day on following to an old family recipe (with natural spices).

Typical for the **Franconian BRATWURST** is minced pork meat.

The »Bändel« is the thin layer on the outside of the pork intestine.

This natural skin is only used in **Franconia**.

The spiced minced meat is often eaten raw on a slice of bread (with onions and paprika powder on top).

TIP: »Perfect for grilling«

Videos on: youtube.de/umdieWurst

Short production information

We make our Bratwurst with lean and marbled pork meat, which is carefully selected, seasoned, salted, coarsley minced and filled in the natural pork skin.

Ready is the **Franconian BRATWURST**

Our calculated analysis values by using the software www.nuts.at:

100 g (raw) contain:

- ◆ ca. 14 g (meat) proteins
- ◆ ca. 28 g fat
- ◆ ca. 1330 kJ (318 kcal) calorific value

Ingredients:

Pork, salt, spices(including celery, mustard), flavour enhancer: natrium glutamate E621.

You will find the data sheets for all our products here:

www.umdieWurst.de/produktinfo.php

Enter the product number to read all about it.

BRATWURST

Fresh



(450 g – 5 pieces)

Best within: 3 days at max +4°C

Nr. 1011

8.25 €

BRATWURST

»dry aged«
air-dried



(125 g – pair)

Best within: 14 days at max +16°C

Nr. 0340

5.65 €

BRATWURST

smoked



(175 g – pair)

Best within: 14 days at max +16°C

Nr. 0341

4.55 €

BRATWURST

Mould ripened



(100 g – pair)

Best within: 21 days at max +16°C

Nr. 0342

5.65 €

Horseradish



Chili



Hazelnut



Pumpkin seed



Plum



Chocolate



Cheese



Potato



Apple



Whiskey



Dry Aged



Beer



Coffee



Caraway seed



Gingerbread



Pepper



Roasted onion



Wild garlic



Tomatoe



Rose petal



Spätzle



Raisin



Sauerkraut



Mustard



BRATWURST

Price

(120 g – 2 units)

Best within: 3 days at +4°C

3.90 €



One free
for every room

Send a culinary greeting of the **BRATWURST** experience world:

We will send a smoked **BRATWURST** heart along
your handwritten greeting card.

You can get the card at the reception
or from an employee.

As a hotel guest you can find the card in your room.
Write the card and give it to us,
we will take care of the rest.



Nr.3344

7.50 €

Breakfast

ROOM SERVICE FOR THE BREAKFAST
+7.00 EURO / PERSON

Monday to Saturday **7am – 10am**

Sunday/Holidays **8am – 10am**

Let us know if you´d like to have your breakfast earlier or later.

**The maxim of our breakfast is »small but great«
and of course many variations of **BRATWURST** are included.**

Hot drinks from Südtirol:

coffee from Caroma

www.caroma.de

tea from Kräuterhof Wipptal

www.biowipptal.it

Milk, butter, and yoghurt of the Kneißel farm located in Rengersricht.

www.hofmolkerei-kneissel.de

The daughter of a butcher runs the farm.

Apples and other fruits, plus the fruit spreads

www.obsthof-winkler.de

(depending on the season) from the fruit Winkler farm located in Gustenfelden

Bread and other baked products from the Menzel bakery in Spalt

www.baeckerei-menzel.de

Hazelnut cream from FrankenGeNuss/Stiegler family

www.franken-genuss.com

Sausages from the Böbel butcher shop next door

www.umdieWurst.de ;-)

Enjoying BRATWURST

You can really enjoy the BRATWURST here:

BRATWURSTRAURANT

It's our small and special sausage restaurant with the devise »**BROUDWUARSCHD – nothing else!**«.

One large table for max. 12-14 persons.

Gastronomy as a meeting and communication space.

Everybody can sit down if there is room.

You and your group can request to witness the preparation of **BRATWÜRSTE** right in front of your eyes.

And if you want to, you can even do it by yourselves (under our guidance)

ALTE WURSTKÜCHE (OLD SAUSAGE PRODUCTION)

A separated room for up to 6 persons.

BRATWURSTTISCH (BRATWURST TABLE)

Hotel guests can take a seat in their room at the »**BRATWURSTTABLE**« Platz nehmen to eat their **BRATWURST** undisturbed (room service no extra charge).

BRATWURSTHIMMEL (BRATWURST SKY)

There is a **BRATWURST** above each bed for you to bite into.

BRATWURSTBAR (CULINARY MINIBAR)

You will find a self-service **BRATWURST**bar with cold snacks and cold/hot drinks in the hallway.

You will pay at the checkout. You do not need to write down the items you consume.

We trust you.

Snacks

All our snacks come with farmhouse bread **BRATWURST** bread

BUTTERPRETZEL WITH **BRATWURST** SPICED BUTTER

THREE EURO

BRATWURST MIX BREAD

The classic, raw **BRATWURST** mix on farmhouse bread with onions on top

FIVE EURO

SNACK PLATES

Different **BRATWURST** products with bread

ELEVEN EURO

Starters

BRATWURST SOUP

Slices of pan-fried **BRATWURST** in a classic beef stock with vegetable strips

FIVE EURO

BRATWURST SALAD

Pan-fried slices of **BRATWURST** with onions, radish, and chives in a vinegar-oil marinade

FIVE EURO

BRATWURST SKEWERS

BRATWURST matured in three different ways:

- ◆ smoked overnight
- ◆ air-dried for weeks
- ◆ mould-ripened for months

SEVENANDAHALF EURO

BRATWURST ASPIC

Pan-fried slices of **BRATWURST** in homemade aspic

FIVE EURO

BRATWURST MEAT CARPACCIO

Very thin dry-aged pork belly slices with balsamic vinegar and spices/herbs

SEVENANDAHALF EURO

Classic

TWO PAN-FRIED **BRATWURST**

With sauerkraut, potato salad or German fried potatoes

TEN EURO

TWO SOUR **BRATWURST**

Two classic **BRATWÜRSTE** cooked in vinegar sour broth. With (**BRATWURST**) bread and buns

NINE EURO

OTHER TYPES OF **BRATWURST**

TWOANDAHALF EURO

Not all dishes
are always
available!

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that's logic ;-)
Bread contains wheat and rye flour Semmeln and Brezen contain wheat flour

Main dishes

BRATWURSTBUN

A pan-fried BRATWURST in a bun

THREEANDAHALF EURO

COOKED BRATWURST WITH HORSERADISH AND BREAD

Our hot little sausage:

Two smoked BRATWÜRSTE cooked in sausage broth, served with horseradish and bread

NINE EURO

BRATWURST SPÄTZLE

Cooked spätzle with slices of BRATWURST

TEN EURO

BRATWURST KNÖDEL

Little pieces of BRATWURST in a Kloß (dumpling) with sauce

TEN EURO

ONION ROST BRATWURST

Two pan-fried BRATWÜRSTE with generous amounts of onions, sauce and bread

THIRTEEN EURO

JÄGER BRATWURST

Two BRATWÜRSTE cooked in gravy with mushrooms

With (BRATWURST) bread and buns

THIRTEEN EURO

BRATWURST SHASHLIK

Chunks of pan-fried BRATWURST on a skewer with bacon and onions

With (BRATWURST) bread and buns

THIRTEEN EURO

BRATWURST SCHNITZEL

Flattened BRATWURST in a crispy breadcrumb coating, with potato salad or German fried potatoes

THIRTEEN EURO

TWO PAIRS OF PAN-FRIED BEEF BRATWÜRSTE

100% dry-aged beef meet in sheep casing, with potato salad or sauerkraut

FIFTEEN EURO

BRATWURST CASSEROLE

Gratin layers of BRATWURST mix and sauerkraut with cheese

TEN EURO

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that's logic ;-)

Bread contains wheat and rye flour

Semmeln and Brezen contain wheat flour

Not all
dishes
are always
available!



Main dishes

TASTING DISH WITH OUR »SPECIAL«- BRATWÜRSTEN

Three of your choice

Side dish of choice German fried potatoes, potato salad or sauerkraut

THIRTEEN EURO

EACH ADDITIONAL BRATWURST

THREE EURO



Simply tick on the enclosed
»bookmark«.

Not all
dishes
are always
available!

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that's logic ;-)
Bread contains wheat and rye flour Semmeln and Brezen contain wheat flour

Dessert

BRATWURSTDUO BLACK AND WHITE

A scoop of BRATWURST ice cream with a BRATWURST praline

FIVE EURO

CHOCOLATE BRATWURST IN VANILLA SAUCE

SIX EURO

BRATWURST STRUDEL WITH VANILLA SAUCE

SIX EURO

BRATWURST APPLE WITH CHOCOLATE SAUCE

SIX EURO

BRATWURST SEMOLINA PUDDING

SIX EURO

BRATWURST drinks ;-)

Let us surprise you

BRATWURST APERITIF (WITH ALCOHOL)

Stylishly served in a wurst can

FOURANDAHALF EURO

BRATWURST BEER

In a glas, in part for scooping out ;-)

FIVE EURO

BRATWURST SCHNAPS

Exceptionally colourful

THREEANDAHALF EURO

BRATWURST SPICED TEA

THREE EURO

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that's logic ;-)

Bread contains wheat and rye flour

Semmeln and Brezen contain wheat flour

Desserts contain milk, eggs and nuts

Further information available on request at any time.

Not all
dishes
are always
available!

Drinks

Rittersbacher tap water		FOR FREE
Frankenbrunnen sparkling mineralwater		TWOANDAHALF EURO
Non-alcoholic drinks (orange lemonade, apple spritzer, cola-mix)	0,5 liter	THREE EURO
Coffee, Tea – different sorts	cup	TWOANDAHALF EURO
Schnaps (plum, apple, pear, hazelnut)	2 cl	TWOANDAHALF EURO

Franconian wine in a Bocksbeutel

From the winemakers' cooperative in Sommerach:

The winemakers in Sommerach run a model wine school where you can learn a lot about wine:

www.winzer-sommerach.de

Sommeracher Silvaner trocken	0,7 liter	NINETEEN EURO
	0,25 liter	SEVEN EURO

In typical Franconian fashion, a BRATWURST needs a beer.

From the brewery in Spalt:

Spalter Vollbier, Spalter Dunkel, Spalter Radler	0,5 liter	THREEANDAHALF EURO
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We have produced unique beer-sausage-products in cooperation with the brewery of Spalt.

Every product contains original Spalter beer.

You can buy these products here, in the BeerMuseum (Hopfenbiertgut) in Spalt and online.



For groups with more than 6 members (ONLY with reservation)

YOUR VERY INDIVIDUAL BRATWURST CREATION

BRATWURST-meatloaf your own BRATWURST creation fried in the form
Mix ingredients of your choice among the BRATWURSTmass.
Then this creation is baked in the mold. In addition potato salad and bread.

ELEVEN EURO
pro Person

BRATWURSTFONDUE (including starter and dessert)

An assortment of BRATWURST pearls to grill in a fondue pot, served with different sauces.
You get sauerkraut, potato salad and bread as side dish

TWENTYFIVE EURO
pro Person

BRATWURSTPIZZA AUS DEM TISCHOFEN (including starter and dessert)

Thin rolled BRATWURST dough instead of pizza dough with a variety of toppings,
served with mixed salad.

TWENTYFIVE EURO
pro Person

BRATWURSTRACLETTE (including starter and dessert)

Grill your mini BRATWURST and vegetables in a pan.

TWENTYFIVE EURO
pro Person

Don't feel like having BRATWURST?

OUR RECOMMENDATIONS FOR OTHER RESTAURANTS:

Gasthaus Grünes Tal

(Mon.-Wed. closed)

Phone: 0 91 72-26 18

91166 Georgensgmünd-Untersteinbach

Landgasthof zum Böhm

(Sunday evening/Monday closed)

Phone: 0 91 71-9 71 50

91154 Roth-Rothaurach

Bürgerhaus Krone

(Monday closed)

Phone: 0 91 72-66 33 53

91166 Georgensgmünd

Goldener Schwan

(Monday/Tuesday closed)

Phone: 0 91 71-89 23 01

91154 Roth

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that's logic :-)

Bread contains wheat and rye flour

Semmeln and Brezen contain wheat flour

Single rooms

TRADEFAIRS +30.00 EURO

WEEKEND +30.00 EURO



CUDDLE ROOM SUGGERLA

NO. 4 BRATWURST-variations

NO. 5 BRATWURST-destinations

The little ones, each bed 140 cm wide
Wallpaper with little pigs: every guest can design one.

ROOM 4:

Information on **BRATWURST** variations
from all **over the world**
(Thüringer, Schlesische, Merguez, Salsiccia)

ROOM 5:

BRATWURST destinations **around the world**
(Thüringer **BRATWURST** museum,
Last **BRATWURST** before Amerika,...)

AS SINGLE ROOM 78.00 EURO

AS CUDDLE ROOM FOR TWO 98.00 EURO

THE PRICE PER ROOM AND NIGHT breakfast including

All rooms have LAN, WIFI, TV, Butcher-style luggage rack and hall-stand

BRATWURSTpillow and »**BRATWURST**sky«

(= air-dried **BRATWURST** is above your bed for you to bite into)

Double room



TRADEFAIRS +30.00 EURO
WEEKEND +30.00 EURO

DOUBLE ROOM BRATWURST

- NO. 1** BRATWURST-Raw Ingredients
- NO. 2** BRATWURST-Production
- NO. 3** BRATWURST-History(-ies)

Double room with BRATWURST wallpaper all over
Shower/toilette

ROOM 1:

Raw ingredients for the BRATWURST production

ROOM 2:

Production of Franconian BRATWURST à la Böbel

ROOM 3:

History of Franconian BRATWURST

AS SINGLE ROOM 78.00 EURO

AS DOUBLE ROOM 98.00 EURO

THE PRICE PER ROOM AND NIGHT breakfast including

All rooms have LAN, WIFI, TV, Butcher-style luggage rack and hall-stand

BRATWURSTpillow and »BRATWURSTsky«

(= air-dried BRATWURST is above your bed for you to bite into)

Double room



TRADEFAIRS +30.00 EURO
WEEKEND +30.00 EURO

DOUBLE ROOM SAUSTARK

- NO. 6** BRATWURST-recipes
- NO. 7** BRATWURST Traveling

The »interactive« double rooms with recipes or travel pictures from guests
Shower/toilette and bathtub

ROOM 6:

Put YOUR recipe of a BRATWURST on the wall.
Let us know how you prepare or produce BRATWÜRSTE.
We'll print it out and put it on the wall and ceiling.

ROOM 7:

Grab one of our BRATWURST cans and take a picture of it in your home town or at your next travel destination.
We'll then place the pictures on the walls of the room.

AS SINGLE ROOM 98.00 EURO

AS DOUBLE ROOM 118.00 EURO

THE PRICE PER ROOM AND NIGHT breakfast including

All rooms have LAN, WIFI, TV, Butcher-style luggage rack and hall-stand
BRATWURSTpillow and »BRATWURSTsky«
(= air-dried BRATWURST is above your bed for you to bite into)

Meeting



WURST

Our »large« one
= the guestroom exclusive for you

- ◆ for 12-14 persons
- ◆ canvas, beamer, LAN



WÜRSTCHEN

Our little meeting room
= in the old sausage production

- ◆ for up to 6 persons
- ◆ LAN

CONFERENCE FLAT-RATE inclusive drinks and a little BRATWURST-snack

Individual flat-rates / framework-programmes on request

28.00 EURO
per person/day

PUBLICITY À LA CLAUD BÖBEL

Conference from and with Claus Böbel

He explains you his special internet strategy: »small talk instead of big data «,

which has helped him to reach with a low financial investment 100000 visitors per month who are also buying online!

Furthermore, he talks about the digitalisation backwards and the upload of his model online.

More details live!



567.89 EURO

PROMOTIONAL PRESENTS MADE BY YOURSELF

Make delicious presents for your customers working as a team. Doing every step of the process by yourself under the direction of Claus Böbel you can produce cans or pieces of ham for your business partners and / or clients.

Price example: 100 cans BRATWURSTgehäck (standard label) à 190 g



345.67 EURO
base price/group

+3.30 EURO
each can

GROUP EVENTS more than 6 persons

FOR YOUR GROUP

We can organise a wide range of **BRATWURST** events

WURSTErlebnis: From a quarter of a pig to a 7 course **BRATWURST** menu. You will be making **Franconian BRATWURST** in our production room, doing all the steps of the process on your own with introductions from Claus Böbel (dissecting the meat-seasoning-mincing-filling the sausages). After this you can enjoy a 7 course **BRATWURST** menu in the butchery kitchen.



EVENTS
for individuals:
WURSTerlebnis.de

duration 5 hours

96.00 EURO
per person

Bratwursttasting: Taste 7 different sausages

One basic BRATWURST 7 spices:

allspice-caraway seeds-macis-pepper-marjoram
chili-cardamom

or:

One sausage 6 kinds of meat:

pork-beef-lamb-chicken-venison-rabbit

or

BRATWURSTmeets Franconian sausages

Can you distinguish different **Franconian** sausages in a blind tasting?

BRATWURSTdough cooked ♦ Presssack ♦ liver sausage ♦ smoked ham

homemaker Stadtwurst ♦ house salami

with Claus and / or Monika Böbel

44.00 EURO
per person



From the **BRATWURST** to the beer (Spalter)

Transport to Spalt the city of hops and beer.

Visit to the »Hopfenbiertgut« museum with a little beer tasting.

Subsequently a walk back to Rittersbach with a short culinary stop.

Distance: 10 km (optional WURSTTAXI-Shuttle with additional charge)

Once you arrive at the destination

Visit of our butcher shop with beer+**BRATWURST** buffet

duration 6 hours

55.00 EURO
per person

BRATWURST hike:

Go on a hike with Claus Böbel around Rittersbach with three brief **BRATWURST** stops.

Afterwards you can eat as much grilled **BRATWURST** as you want in the restaurant.



duration 1 ½ hours

33.00 EURO
per person

hiking tips

These are a few places you can reach by foot/walking:

We can pick up you at any of them (the bakery) and take you (10 EURO / drive).

Descriptions at the reception.

Check the bakery's opening hours ahead of time!

A hike over Georgensgmünd to Spalt

distance ca. 10 km

Follow the road to Georgensgmünd up to the middle of the village.

Turn right after the lights and before the bank and follow the planet trail to Spalt.

There you can visit the old city and the brewery.

After that, you can enjoy a coffee and a cake while you wait for us to pick you up.

**Menzel bakery
Hauptstr. 24
Phone: 0 91 75-202**

A hike over Rothaurach to Roth

distance ca. 7 km

Leave Rittersbach towards Schwabach and follow the biking/hiking path to Weinmannshof.

Turn right shortly after Weinmannshof and follow the signs to Roth, there you can visit the castle.

After that, you can enjoy a coffee and a cake while you wait for us to pick you up.

**Lederer bakery
Münchener Str. 45
Phone: 0 91 71-894 93 47**

A hike over Mäbenberg to Abenberg

distance ca. 6 km hilly route

Walk along the street from Rittersbach to Mäbenberg.

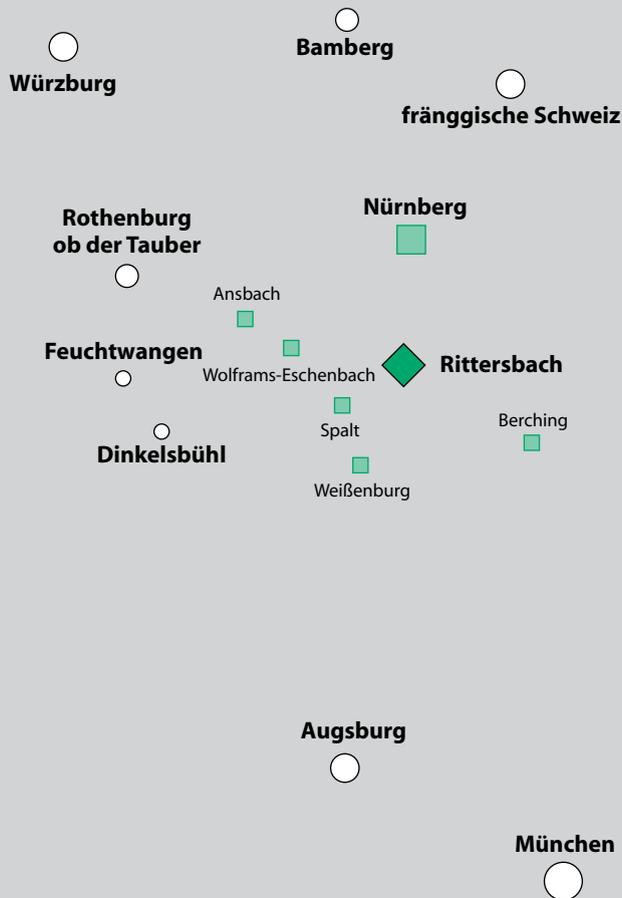
Turn right in front of the lake and follow the street.

Walk up the hill on the left in the right hand bend and go through the forest to Abenberg, there you can visit the castle.

And if you want you can take a coffee and eat a cake until we arrive.

**Rock bakery
Stillaplatz 13
Phone: 0 91 78-205**

Day trips



(○) Day trips Half Day trips (■)

Bamberg Nürnberg
ca. 100 km ca. 40 km

fränkische Schweiz Spalt
ca. 90 km ca. 10 km

Rothenburg ob der Tauber Wolframs-Eschenbach
ca. 90 km ca. 25 km

Würzburg Ansbach
ca. 140 km ca. 40 km

Feuchtwangen Weißenburg
ca. 70 km ca. 25 km

Dinkelsbühl Berching
ca. 65 km ca. 45 km

Regensburg
ca. 90 km

Augsburg
ca. 115 km

München
ca. 160 km

Butcher Shops

You can buy a variety of BRATWURST products at the reception.

You can choose from the full selection in the butcher shop next door and as well on the online shop.

www.umdieWurst.de



Opening hours

Monday: closed

(Monday in Christmas week: 7am - 6pm opened)

Tuesday - Friday: 8am - 6pm

Saturday: 7am - 4pm

TIP:

You want to take some products home? Place your order the evening before you leave and we will get it ready. We will even give you a single-use cooler if you need one.

Our butchery is not the only place to get FRANCONIAN BRATWURST.

You can get it at every butcher shop in the region. Here a subjective selection of some other shops that also offer top quality products.

METZGEREI MAX GRUBER

91154 Spalt-Großweingarten

The owner learned how to be a butcher under Willy Böbel and met his wife Carmen (Claus Böbel's sister) there.

METZGEREI PETER KANZLER

91186 Büchenbach

Claus Böbel learned his profession here.

Culinary destinations

The **BRATWURST** is the main character here in Rittersbach.
Here some tips if you like to make a culinary trip

Krenzer-Apfel

Everything revolves around apple and lamb here
36115 Ehrenberg (Rhön)
www.rhoenerlebnis.de



Sitter-Bier

Beer, beer and more beer.
You will find it in the room decoration and also in the menu.
94089 Neureichenau (Bayerischer Wald)
www.gut-riedelsbach.de



Schell-Schokolade

Chocolate and cake arts
74831 Gundelsheim (Neckar)
www.schokoladen-schell.de



Käse-Babel

Cheese produced with their own milk
87616 Wald (Allgäu)
www.berghof-babel.de



Wittmann Weißwurst

Weißwurst – in the museum and on the plate
92381 Neumarkt (Oberpfalz)
www.hotel-wittmann.de



Important things

TRAIN

The closest train station is Unterheckenhofen (one time per hour to Nürnberg and Augsburg).
You can catch a train every thirty minutes to Nürnberg and Augsburg from the train station in Georgensgmünd.
The Wurst-Taxi-Shuttle-Service from / to these two train stations is free for hotel guests.
From the train station in Roth you can take the S-train to Nürnberg every twenty minutes.

LIBRARY

You can find books all around the sausage and travel guides for Franconia / Bavaria in our meeting-room
»old sausage-production«

CHECK-IN from 2pm
CHECK-OUT until 12am

AIRPORT

The closest airport is Nürnberg (destination approx. 40 km).
It takes you ca. 2,5h by train to get from us to Munich or Frankfurt a. M.

GUESTBOOK

Our graffiti-wall in the first floor

HYGIENE PRODUCTS

You forgot something, we can help you!
Just ask us.

INTERNET

Free WIFI in the whole building, LAN in the hotel rooms

NON-SMOKING

We are a completely non-smoking company

EMERGENCY NUMBER

Claus Böbel	mobile +49 178-138 84 88
Butcher shop Böbel	+49 91 72-488
Family Böbel	+49 91 72-488
Ambulance / fire service	112
Police	110

SPA

Our spa is in the neighbour ship.
Kalaya has a Thai massage studio two houses down. She can also come to your room to give you a massage

PAYMENT

We accept cash and almost all credit cards
(Mastercard, Visa, American Express, Dinners)

Changes and errors of all information are kept

BRATWURSTQUIZ

Can you taste the difference?

We'll give you 6 different **BRATWÜRSTE**
plus a Quiz »Which **BRATWURST** is it«?

Put all kinds in the right order,
and you'll receive an extra **BRATWURST** for you to take.

Which

BRATWURST

is it

?

TWENTYTWO EURO

BRATWURST MENU

Enjoy an unforgettable evening with a **BRATWURST** menu

CLASSIC 3 COURSES

TWENTYFIVE EURO

- STARTERS:** BRATWURST soup or duo of aspic/salad
MAIN DISHES: Variations of pan-fried BRATWURST with sauerkraut and bread
DESSERTS: BRATWURST duo black and white



ANY OTHER COURSE

SIX EURO

- ◆ BRATWURST meat carpaccio
- ◆ BRATWURST cheese spread on bread
- ◆ BRATWURST sour
- ◆ BRATWURST knödel
- ◆ BRATWURST schnitzel
- ◆ BRATWURST skewer
- ◆ BRATWURST casserole