

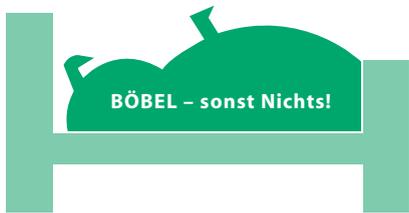
BRATWURSThotel  
2020 | 21

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*



# 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](https://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](http://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](http://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](http://www.caroma.de)

tea from Kräuterhof Wipptal

[www.biowipptal.it](http://www.biowipptal.it)

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

[www.hofmolkerei-kneissel.de](http://www.hofmolkerei-kneissel.de)

The daughter of a butcher runs the farm.

**Apples and other fruits, plus the fruit spreads**

[www.obsthof-winkler.de](http://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](http://www.baeckerei-menzel.de)

**Hazelnut cream from FrankenGeNuss/Stiegler family**

[www.franken-genuss.com](http://www.franken-genuss.com)

**Sausages from the Böbel butcher shop next door**

[www.umdieWurst.de](http://www.umdieWurst.de) ;-)

# Enjoying BRATWURST

**You can really enjoy the BRATWURST here:**

## **BRATWURSTAUERANT**

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

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

## 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](http://www.winzer-sommerach.de)

<b>Sommeracher Silvaner trocken</b>	0,7 liter	<b>NINETEEN EURO</b>
	0,25 liter	<b>SEVEN EURO</b>

## In typical Franconian fashion, a BRATWURST needs a beer.

### From the brewery in Spalt:

<b>Spalter Vollbier, Spalter Dunkel, Spalter Radler</b>	0,5 liter	<b>THREEANDAHALF EURO</b>
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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 (Hopfenbieregut) 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

**BRATWURST**pillow 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](http://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?

**BRATWURST**dough 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 »Hopfenbieregut« 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.

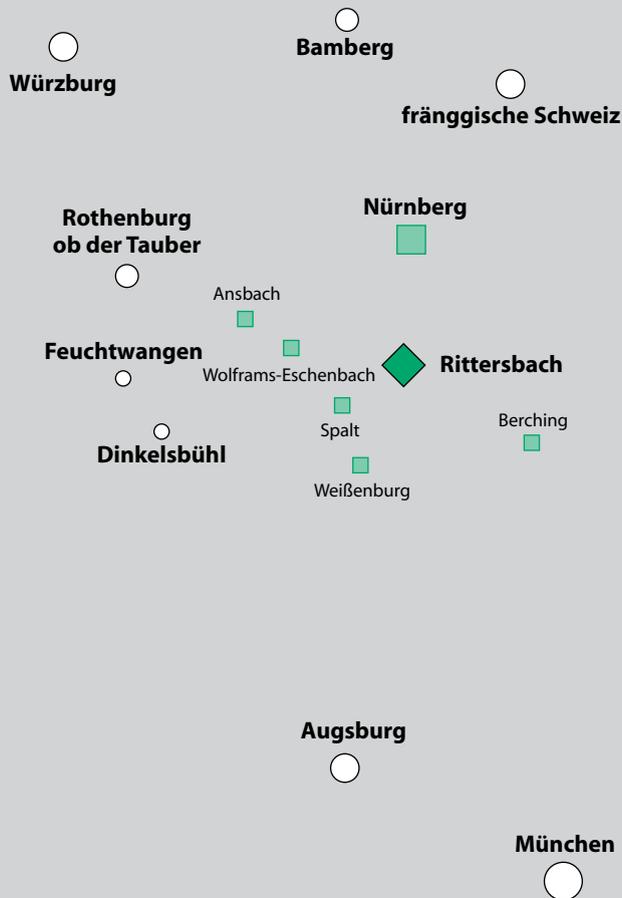
Turn right in front of the lake and follow the street.

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

fränggische 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](http://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](http://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](http://www.gut-riedelsbach.de)



### Schell-Schokolade

Chocolate and cake arts  
74831 Gundelsheim (Neckar)  
[www.schokoladen-schell.de](http://www.schokoladen-schell.de)



### Käse-Babel

Cheese produced with their own milk  
87616 Wald (Allgäu)  
[www.berghof-babel.de](http://www.berghof-babel.de)



### Wittmann Weißwurst

Weißwurst – in the museum and on the plate  
92381 Neumarkt (Oberpfalz)  
[www.hotel-wittmann.de](http://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