

BRATWURST RÖSLEIN

Welcome



In the largest bratwurst restaurant in the world, right on Nuremberg's main market in the heart of the old town, we combine tradition, love of home and responsibility at Bratwurst Röslein.

Our Franconian roots, family tradition and a careful approach to nature shape our daily actions and create the basis for what we stand for.

Our entire team attaches the highest importance to uncompromising quality. We source our goods exclusively from selected regional suppliers. In this way, we not only support local agriculture, but also contribute to a sustainable ecological balance.

The meat comes from Franconian pigs, Steigerwälder country pigs and Schrozberger Angus cattle that are raised in a species-appropriate, stress-free

manner and are personally cared for by local farmers. We source fresh potatoes, crunchy vegetables and fine sauerkraut every day from the Nuremberg Knoblauchsland and other Franconian growing areas.

Our exquisite Franconian wines come from the renowned VDP Max Müller winery in Volkach, supplied by our long-standing in-house winemaker Rainer Müller. Enjoy the distinctive Franconian hospitality in our inn.

We hope you have a nice time with us and enjoy your meal!



Helmut Dinkel, Carina Hellberg

Welcome to the Largest Bratwurst Restaurant in the World

Original Nuremberg Sausages

- 6 SAUSAGES „the Classic“ / 13,90
- 8 SAUSAGES „for Lovers“ / 16,50
- 10 SAUSAGES „for Gourmets“ / 18,50
- 12 SAUSAGES „for Connoisseurs“ / 19,50
- 20 SAUSAGES „for the Hungry“ / 25,90

we serve sauerkraut⁽³⁾ or potato salad
or half/half



- a portion farmer's bread / 2,50
- a portion horseradish^(3,5,7) / 2,50



... in a can,
perfect to
take away!



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Starters & Soups

„OBATZTER“

one ball of „Obatzter“ (a Bavarian cheese speciality) made from brie, butter, cream cheese and sweet pepper, served with onions and a home-baked pretzel / 6,90



TWO ON THE FORK

two original Nuremberg sausages on the fork with horseradish / 4,90



CLEAR OX BROTH

with sliced pancakes / 6,90

HOMEMADE LIVER DUMPLING

in a strong ox broth with fresh parsley / 8,90

„Knoblauchsland“-Salad

SMALL SALAD BOWL

a colorful mix of salads, as a side dish or as a starter, please choose among yoghurt dressing or balsamic vinegar dressing / 5,50

ANGUS – SALAD

large, colorful mixed salad with balsamic vinegar dressing and slices from Franconian ANGUS roast beef, with sticks of white bread / 19,90

Franconian Delicacies

CULINARY JOURNEY THROUGH FRANCONIAN CUISINE

2 persons or more

We serve you crispy knuckle of pork, „Schäufele“ fresh from the oven, crispy duck and original Nuremberg grilled sausages with sauerkraut⁽³⁾, red cabbage refined with apples, potato dumplings, parsley potatoes and dark beer sauce

/ per person 28,50



„Christkindlas“ Menu

CLEAR OX BROTH

with sliced pancakes

DELICACY PLATE

served with roast of Steigerwald pigs, with two original Nuremberg sausages, sauerkraut⁽³⁾, apple red cabbage, potato dumpling and dark beer sauce

„RÖSLEIN'S STRUDELEI“

Franconian apple strudel, with vanilla ice cream, cream and mint

3 courses / 34,90

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Franconian Delicacies

OVEN-"SCHÄUFELE"

from Steigerwald organic pig with potato dumpling
and dark beer sauce / 21,50

we recommend red cabbage refined with apples or sauerkraut⁽³⁾ with it / 5,50



CRISPY FARMER'S DUCK

roasted in the oven with mugwort,
served with a strong duck sauce, with potato dumpling
half duck / 22,90 quarter duck / 18,90

we recommend red cabbage refined with apples with it / 5,50

OVEN-PORK KNUCKLE

from Steigerwald organic pic, with potato dumpling
and dark beer sauce / 19,90

we recommend bacon-krautsalad^(2,3) with it / 5,50

ROASTED PORK

from Steigerwald organic pic, with potato dumpling
and dark beer sauce / 18,50

we recommend bacon-krautsalad⁽³⁾ from Wehr farmer with it / 5,50

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Franconian Delicacies

ORIGINAL WIENER SCHNITZEL FROM VEAL

breaded and crispy fried, with lukewarm potato salad / 27,90

we recommend a mixed salad with it / 5,50

Franconian Angus beef from breeder Dr. Neff in Franconia, from the franconian kitchen



ANGUS – „SAUERBRATEN“

served in gingerbread sauce,

with potato dumpling and cranberries / 21,80

we recommend red cabbage refined with apple / 5,50

BEEF - ROULADE

from Franconian beef, handmade and filled with vegetables and bacon,

with potato dumpling, apple red cabbage and strong sauce / 22,80

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From Franconian Fishery

HALF FRANCONIAN CARP OR FILLET OF CARP

seasonal, depending on availability, crispy fried Franconian style,
with potato salad or leaf salad with potato salad / 22,50

Vegetarian/Vegan

HOMEMADE POTATO GRATIN

with porcini mushrooms, roasted walnuts and parsley oil,
with a mixed salad / 16,90



VEGAN POTATO GOULASH

with seasonal Knoblauchsland vegetables
and a mixed salad / 15,90



TWO SPINACH DUMPLINGS

with butter and shaved hard cheese,
served with a Knoblauchslander leaf salad / 11,90



Side Dishes

FROM THE KNOBLAUCHSLAND WEHR FARMER:

Sauerkraut from the barrel⁽³⁾ / 5,50

Fresh grated horseradish^(3,5,7) / 2,50

Red cabbage refined with apple⁽⁷⁾ / 5,50



Potato dumpling / 4,50

Potato dumpling with gravy / 5,50

Potato salad / 5,50

Boiled potatoes / 5,50

Krautsalat⁽⁷⁾ with bacon cubes / 5,50

FROM THE FRANCONIAN BAKERY:

Farmer's bread from the big load / 2,50

Pretzel / 2,90

Bread roll / 1,90

SWEET THINGS:

Cranberries⁽³⁾ / 1,90

Stewed Franconian apples^(3,7) / 3,90

Franconian Cold Dishes „Brotzeit“

„OBATZTER“

three balls „Obatzter“ made from brie, cream cheese, butter, onions
and sweet pepper, with a homemade pretzel / 14,90

Desserts

„RÖSLEIN'S STRUDELEI“

Franconian apple strudel, with vanilla ice cream, cream and mint / 9,50



CHOCOLATE-NUT CAKE

small homemade cake

baked in a glass jar,

with vanilla ice cream

and whipped cream / 9,50



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BRATWURST RÖSLEIN



Draught Beers

Our recommendation:
Original Tucher Nuremberg

Red Draft Beer

0,50 l Krügerl / 5,90



Tucher Urbräu pale beer

0,50 l / 5,90

beer mug 1,0 l / 10,90

Tucher Pilsener 0,30 l / 4,50

Franconian dark beer 0,50 l / 5,90

Zirndorfer Kellerbeer, naturally cloudy

0,50 l / 5,90

beer mug 1,0 l / 10,90

Tucher Hefeweizen pale 0,50 l / 6,00

Radler (beer with lemonade)

0,50 l / 5,90

beer mug 1,0 l / 10,90

Bottled Beers

Sebaldus Hefeweizen pale 0,50 l / 6,00

Tucher Wheat beers: non-alcoholic,

light, crystall and dark 0,50 l / 6,00

Lederer Pilsener, non-alcoholic 0,50 l / 5,20

Non-Alcoholic

Table water 0,40 l / 4,20

Selters mineral water, sparkling or still

0,25 l / 3,90

0,50 l / 4,80 (still)

0,75 l / 6,50

Pepsi^(1,2,7 **), Pepsi Zero^(1,2,7 **), 7up⁽²⁾,

Schwip Schwap orange^(1,2,3),

Schwip Schwap^(1,2 *) 0,40 l / 4,50

Bionade elderberry or ginger orange

peach iced tea, lemon 0,33 l / 4,90

Apple spritzer

0,30 l / 3,90 0,40 l / 4,20

Currant juice, Orange juice / or spritzer

0,30 l / 3,90 0,40 l / 4,50

COFFEE & CO.

A cup (haferl) of coffee or milky coffee / 3,90

Espresso / 2,60 Double espresso / 3,90

Cappuccino / 3,90

Latte Macchiato / 3,90

Tea / 3,50

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Schnapps

FRUIT BRANDIES FROM FRANCONIA

Alte Kurhausbrennerei Hans Hertlein

Obstler (fruit schnapps) 2 cl / 3,50

Raspberry brandy, plum brandy,

Williams pear 2 cl / 3,90

Blackthorn brandy, Walnut brandy

2 cl / 3,90

HERB SCHNAPPS

Jägermeister 2 cl / 3,50

Fernet 2 cl / 3,50

Averna 4 cl / 4,50

Sparkling

Aperol Spritz ⁽¹⁾ 0,2 l / 8,50

Franconian Riesling sparkling wine ⁽⁴⁾

piccolo 0,2l / 6,90

Franken Secco sparkling wine cuvée ⁽⁴⁾

bottle 0,75 l / 24,90

Champagne Pommery Brut Royal ⁽⁴⁾

bottle 0,75 l / 75,00

Our wines come from
renowned VDP winery
Max Müller in Volkach/Franconia,
this already several times for his
outstanding quality was awarded.

Wines

WHITE ⁽⁴⁾

Röslein Silvaner, dry

from the barrel, special bottling for us

0,25 l / 6,80 bottle 0,75 l / 19,90

White Burgundy

0,25 l / 7,80 bottle 0,75 l / 21,90

Bacchus, delicately fruity

0,25 l / 6,80 bottle 0,75 l / 19,90

Volkach Riesling, dry

0,25 l / 8,20 bottle 0,75 l / 24,50

Grey & white Burgundy cuvée, dry

0,25 l / 8,20 bottle 0,75 l / 24,50

Volkach Silvaner vom Kalkfels, dry 0,25

l / 9,50 bottle 0,75 l / 28,50

Franconian wine spritzer, white or red

0,25 l / 3,90 0,5 l / 5,90

ROSÉ ⁽⁴⁾

Max Müller rosé wine, dry

0,25 l / 6,80 bottle 0,75 l / 19,90

RED ⁽⁴⁾

Röslein red wine Cuvée, dry

from the barrel, special bottling for us

0,25 l / 6,80 bottle 0,75 l / 19,90

Volkach Spätburgunder, dry

0,25 l / 9,50 bottle 0,75 l / 28,00

Our Regional Suppliers at a Glance



Our original Nuremberg grilled sausages bear the EU seal of protection “Protected Geographical Indication” and are made in the craft butcher’s shop in Nuremberg’s old town right behind the castle. This guarantees 100% good quality and originality.



Allergens

We only use the best quality. Some products contain additives that require labeling as follows: (1) with dye, (2) with preservatives, (3) with antioxidants, (4) sulfites, (5) sulphurized, (6) with phosphate, (7) sweeteners
(*) contains caffeine and dyes, (**) preservative and benzoic acid,
(***) contains caffeine, preservative and benzoic acid.

Our service staff will be happy to inform you about allergen labeling – just contact us.

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Our Story

The Bratwurst Röslein looks back on a long and traditional history and is considered one of the oldest and largest bratwurst kitchens in the world.

1040 - 50: King Henry built an imperial castle on the "Nourinberge" and founded a market town.

Around 1480: First mention of the old Nuremberg grill kitchen „ZU DEN DREI ROSEN“.

Until 1600: Well-known regular guests include Albrecht Dürer, Adam Kraft, Peter Vischer and Willibald Pirkheimer.

1815: First mentioned as "Röslein".

1831: Johann Adam Raab sells the restaurant "ZU DEN DREI RÖSLEIN" to Gustav Keller for 12,500 guilders.

1906: First officially mentioned as "Bratwurst Röslein".

1929: The married couple Andreas and Maria Köhnlein take over the restaurant from Konrad Gröschl.

January 2, 1945: Bombs destroy the historic building. The Köhnleins are continuing to run the Bratwurst Röslein in a temporary location.

1965-67: The "new" Bratwurst Röslein is being built by the brothers Ernst Köhnlein and Georg Sandrock.

1996: After a year-long renovation phase and expansion by a further 250 seats, the Bratwurst Röslein is reopening.

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Reserve Now and Enjoy the Anticipation

Experience Franconian hospitality and enjoy our traditional specialties such as our famous Nuremberg grilled sausages.

Whether for a cozy dinner, a celebration with friends or larger groups – we will be happy to reserve your desired place for you.

Bratwurst Röslein

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