



Menu

Welcome to the Largest
Bratwurst Restaurant in the World



www.bratwurst-roeslein.de



Our Original Nuremberg Sausages

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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, Steigerwälde 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

Original Nuremberg Sausages



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

6 SAUSAGES „the Classic“ / 13,90

8 SAUSAGES „for Lovers“ / 16,50

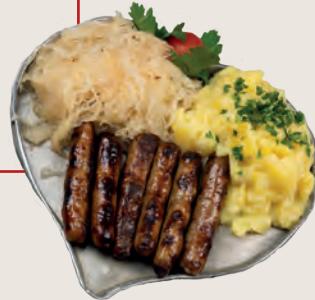
10 SAUSAGES „for Gourmets“ / 18,50

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

pretzel / 2,90

„BLAUE ZIPFEL“ IN A POT

6 sausages boiled in a stock of Franconian wine and onions, with laurels and

juniper, served with farmer's bread / 13,90

but you can also order 8, 10, 12, or 20 sausages

A JOURNEY THROUGH THE SAUSAGE CUISINE

for 2 persons or more.

Nuremberg sausages, „Blaue Zipfel“, handcrafted „Stadtwurst“⁽⁶⁾, smoked sausages, served with sauerkraut⁽³⁾, potato salad, horseradish^(3,5,7) and farmer's bread / per person 18,90

NUREMBERG SAUSAGE GOULASH

in a spicy sauce with tomatoes and sweet pepper^(1,2,7),

with fresh „Spätzle“ / 17,90





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, bread dumplings and dark beer sauce

/ per person 28,50

„Wirtshaus“ 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

CRISPY APPLE FRITTERS

baked in dough with beer, rolled in cinnamon sugar,
served with vanilla ice cream and whipped cream

3 courses / 34,90

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Franconian Delicacies

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

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

a half knuckle / 18,50 a whole knuckle / 24,90

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

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





Franconian Delicacies

SCHNITZEL VIENNESE STYLE

from Steigerwald organic pic, breaded and crispy fried,
with lukewarm potato salad / 19,50
we recommend a mixed salad with it / 5,50

ORIGINAL WIENER SCHNITZEL FROM VEAL

breaded and crispy fried, with lukewarm potato salad / 27,90
we recommend a mixed salad with it / 5,50

„BRAUMEISTER - SCHNITZEL“

from Steigerwald organic pic, filled with ham⁽⁶⁾ and cheese⁽¹⁾,
breaded and crispy fried, served with french fries / 23,90
we recommend a mixed salad with it / 5,50

BREAST OF TURKEY

with herb sour cream and potato rösti / 19,90
we recommend a mixed salad with it / 5,50

Franconian Angus beef

ANGUS - „SAUERBRATEN“

served in gingerbread sauce,
with bread 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



From Franconian Fishery

RIVER PIKEPERCH

Fillet fried on the skin, with hazelnut butter
and butter potatoes / 23,90
we recommend a mixed salad with it / 5,50

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

MILLET VEGETABLE PAN

with grilled peppers and zucchini, with herb potatoes / 15,90

VEGAN POTATO GOULASH

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

FRIED SWABIAN VEGETARIAN MAULTASCHEN

with melted onions and mixed salad / 14,90

TWO SPINACH DUMPLINGS

with butter and shaved hard cheese,
served with a Knoblauchsländer leaf salad / 10,90

RÖSLEIN - SALAD

large, colorful mixed salad with balsam dressing, with white bread / 14,90

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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

OUR POTATO PRODUCER, THE TÖPFER FAMILIY FROM NEUBURG:

Potato dumpling / 4,50

Potato dumpling with gravy / 5,50

Potato salad / 5,50

Boiled potatoes / 5,50

French fries / 5,50

Krautsalad⁽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“

NUREMBERG „STADTWURST MIT MUSIK“⁽⁶⁾

with pickle and onions, with oven-baked bread and butter / 14,50

„OBATZTER“

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

Desserts

CRISPY APPLE FRITTERS

homemade from Franconian apples, baked in wheat beer dough,
with vanilla ice cream, cream and mint / 9,50

CHOCOLATE NUT PIE

baked and served in a glass
with vanilla ice cream and cream / 9,50

„RÖSLEIN'S STRUDELEI“

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

„KAISERSCHMARRN“

handcrafted and roasted in a pan,
with stewed franconian apples⁽³⁾
served in a pan, please choose with or without raisins
for dessert / 12,90 for a main dish / 14,90

We are happy to prepare each portion of „Kaiserschmarrn“ fresh for you.

We need a little more time in the kitchen for this.

Please ask our service if it is currently possible.





Draught Beers

Our recommendation:

Original Tucher Nuremberg

Red Draft Beer

0,50 l Krügerl / 5,90



Tucher Urbräu pale beer

0,50 l / 5,80

beer mug 1,0 l / 10,90

Tucher Pilsener 0,30 l / 4,50

Franconian dark beer 0,50 l / 5,80

Zirndorfer Kellerbeer, naturally cloudy

0,50 l / 5,80

beer mug 1,0 l / 10,90

Tucher Hefeweizen pale 0,50 l / 5,80

Radler (beer with lemonade)

0,50 l / 5,80

beer mug 1,0 l / 10,90

Bottled Beers

Sebaldus Hefeweizen pale 0,50 l / 5,80

Tucher Wheat beers: non-alcoholic, light, crystall and dark 0,50 l / 5,80

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⁾,

Schwig Schwab orange^(1,2,3),

Schwig Schwab^(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

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
Blackthom 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 / 7,50
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.



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.

Welcome to the Largest Bratwurst Restaurant in the World

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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Celebrate in the Biggest Bratwurst Restaurant in the World



We offer rooms for groups of 50 to 530 people!
„Kleine Kaiserstube“: 50 persons
„Große Kaiserstube“: 100 persons
„Waizenstüberl“: 80 persons
Main room: 300 persons
Beer garden: 250 persons

Please feel free to stop by our cozy family beer garden “Dinkel’s Baumhaus”.
We look forward to your visit!
www.baumhaus-rennhofen.de



www.bratwurst-roeslein.de