

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
- pretzel / 2,90

FRANCONIAN SAUSAGES

- 2 Franconian sausages, we serve sauerkraut⁽³⁾ or potato salad
or half/half / 11,90
- 1 franconian extra / 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

„Knoblauchland“-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

Special

GRILLED CURRYWURST

served with a delicately spicy sauce and French fries / 10,90

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

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 / 24,90 quarter duck / 19,90

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 / 19,90 a whole knuckle / 25,90

we recommend 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^(t),
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 / 22,90
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 / 24,50

From Franconian Fishery

RIVER PIKEPERCH

Fillet fried on the skin, with hazelnut butter
and butter potatoes / 24,90
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 / 23,90

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 Knoblauchslander leaf salad / 10,90

RÖSLEIN - SALAD

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

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

OUR SIDE DISHES:

- Potato dumpling / 4,50
- Potato dumpling with gravy / 5,50
- Potato salad / 5,50
- Boiled potatoes / 5,50
- French fries / 5,50
- Krautsalat⁽⁷⁾ / 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.



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 / 5,80

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, crystal 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⁾,

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

Welcome to the Largest Bratwurst Restaurant in the World

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 / 7,90

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