

Heartly welcome to Nuernberg at

BRATWURST RÖSLEIN

We are the Förster's, your old town innkeepers in the world's largest bratwurst restaurant right next to Nuremberg's main market square in the heart of the old town. The love of our Franconian home, the tradition of our family and our inn, the responsibility for a careful treatment of our nature, are the principles that we live and work in our Bratwurst Röslein every day. Our team and we have committed ourselves to uncompromisingly top quality and the purchase of goods from our regional suppliers. In doing so, we are supporting regional producers and doing something for a good ecological balance. Our meat from Franconian straw pigs, Steigerwälder country pigs or from Schrozberger Angus cattle is sourced from farmers in the region. The animals live species-appropriate, stress-free and are personally cared for by the farmers. Potato products, sauerkraut or vegetables are fresh daily from farmers in Nuremberg's Knoblauchsland region or Franconia.

Already our grandfather, Hermann Förster sen. In 1901, began to produce the delicious Nuremberg roast sausages by hand in our old town butcher's shop. According to this old recipe, our original Nuremberg products are still produced, delivered daily in a butcher's shop in the old town and laid on the grill as fresh raw materials. The Franconian wines are delivered by our long-standing nemaker Rainer Müller from the top winery Max Müller in Volkach am Main.

We wish you a nice time with us in the tavern and a good appetite.
Michael with Luise and Carmen with Thomas (from left to right)



Unsere Zertifizierungen und unsere Lieferanten



In the „Excellent Bavarian Cuisine in Franconia“ certification, the **Bratwurst Röslein** was awarded the **highest rating** of three diamonds. The categories of product quality, service quality, regionality, kitchen and storage, and guest rooms were tested.



Our **Original grilled Nürnberg sausages** bear the EU's protective seal of „**Protected Geographical Indication**“ and are produced in the **craft butcher's shop** in Nuernberg's old town right behind the castle. This guarantees **100% good quality** and originality.



The **beef** comes from the **family's ANGUS cattle farm Dr. Neff** from Schrozberg in Franconia. The cattle were **born in Franconia** and **live on pastures**. The **pork** comes from **local farmers** from the **Bayerisches Strohschwein e.V.** interest group. The animals are **kept on straw** in a **particularly species-appropriate manner**. Also from **Steigerwälder farmer's pig**. We only use **premium, top quality** branded meat.



Der Beck

Lecker. Leben. Leidenschaft.

The vegetables are delivered **fresh daily** from the **Nuernberg Knoblauchland** by local farmers. Our **wood-fired bread** comes from the **craft bakery „Der Beck“** from Erlangen.

Original Nuremberg sausages

our butcher family has its origins in our grandfather Hermann Förster sen, who founded the butcher's shop Altstadtmetzgerei Förster in 1901, in the heart of the old town of Nuremberg



6 sausages	„ The classic“	11,90 €
8 sausages	„ for lovers“	14,90 €
10 sausages	„ for gourmets“	16,90 €
12 sausages	„ for connoisseurs“	18,90 €
20 sausages	„ for the hungry,,	25,90 €

We serve sauerkraut or horseradish from the Knoblauchsland Wehr or potato salad with our Nuremberg sausages

a portion of oven-baked bread 2,50 €

a portion of horseradish 2,50 €



„ Blaue Zipfel in a pot“

6 sausages boiled in a stock of Franconian white wine and onions, with laurels and juniper, served with oven-baked bread

11,90 €

Also you can order 8, 10, 12 oder 20 sausages

„ A journey through the sausage cuisine“

for 2 persons or more - Nuremberg sausages, „Blaue Zipfel“, handcrafted „Stadtwurst“, smoked sausages, served with sauerkraut, potato salad, horseradish and

oven-baked bread

per person 17,90 €

„ Nuremberg sausage goulash“

in a spicy sauce with tomatoes and sweet pepper with Spätzle

15,90 €

Starters and soups

„ Obatzder „

one ball of „Obatzder“ made from Brie, butter, cream cheese and sweet pepper, served with onions and home-baked pretzel 6,90 €

„ Two on a fork „

Two original Nuremberg sausages on a fork



with horseradish 4,50 €

Ox broth

with sliced pancakes 6,90 €

Homemade liver dumpling

in strong ox broth with fresh parsley 8,50 €



Knoblauchland Salad



Small salad

colourful mix of salads as a side dish or as a starter

please choose among Yoghurt dressing or balsamico dressing 4,90 €

„ Röslein - Salad - Angus „

large, mixed salad with slices of franconian ANGUS Roastbeef, served with balsamico dressing and white bread 16,90 €

Franconian delicacies

Culinary journey through Franconian cuisine

2 persons or more

fresh from the oven served the best Franconian specials from our cuisine with **Schäufele**, **crispy farmer's duck**, **oven – pork knuckle from Steigerwälder organic pork** and **Original Nuremberg grilled sausages** with sauerkraut, red cabbage refined with apples, potato dumplings and dark beer sauce 24,90 € per person



Abbildung ähnlich

„Wirtshaus“ menu



Franconian ox broth

with sliced pancakes

Delicacy plate

served with roasted pork , two Original Nuremberg sausages, sauerkraut or red cabbage, potato dumpling and dark beer sauce

Crispy apple fritters

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

29,90 €

Regional favorite dishes

Oven - „Schäufele“

from Steigerwälder farmers pork or straw pork with potato dumpling and beer sauce 18,90 €. extra large 23,90 €
we recommend red cabbage or sauerkraut⁽³⁾ 4,90 €

STEIGERWÄLDER
BAUERNSCHWEIN
DAS PREMIUM-MARKENFLEISCH DER EXTRAKLASSE



our Chief - Heinz Eitel

Crispy farmer's duck

roasted in the oven with mugwort, strong duck sauce with oranges with potato dumpling half duck 19,50 € quarter duck 15,90 €
we recommend red cabbage refined with apples 4,90 €

Oven - pork knuckle

from Steigerwald organic pork, with potato dumpling and dark beer sauce , a half knuckle 16,90 € a whole knuckle 19,90 €
we recommend kraut salad^(2,3) 4,90 €

Roasted pork

From Steigerwald organic pork, with potato dumpling and dark beer sauce 15,90 €

We recommend sauerkraut⁽³⁾ from farmer Wehr 4,90 €

Regional favorite dishes

Pan Schnitzel

from Steigerwald organic pork, breaded and fried in the pan,

with potato salad 19,90 €

we recommend a mixed salad with it 4,90 €

Original Vienna Schnitzel

from franconian veal, breaded and fried in the pan,

with potato salad 25,90 €

we recommend a mixed salad with it 4,90 €

„ Braumeister - Schnitzel „

Schnitzel from franconian straw pork, with ham⁽⁶⁾ and cheese⁽¹⁾ filled,

crispy fried, served with french fries 19,90 €

we recommend a mixed salad 4,90 €

Turkey steak

from the grill, with herbs quark and Switzerland potato 16,90 €

we recommend a mixed salad with it 4,90 €



Franconian Angus Beef

Angus - „Sauerbraten“

served in a Nurember gingerbread sauce, with bread dumpling

and cranberries 19,90 €

we recommend red cabbage refined with apples 4,90 €

Franconian beef - roulade

handmade and filled with vegetable and bacon,

in a fine gravy, served with potato dumpling 19,90 €

we recommend red cabbage refined with apples 4,90 €

From franconian fishery

Filet from zander

Fried on the skin,

with hazelnut butter and butter potatoes 23,90 €

we recommend a mixed salad 4,90 €

½ franconian carp

Or a filet of carp

crispy fried franconian style

with potato salad, or mixed salad with potato salad 19,90 €



We use the best quality food of regional origin. Some products contain additives that require labelling.

Additives are labeled as follows: (1) with dye (2) preservative

(3) With antioxidant (5) sulphured (6) with phosphate (7) with sweeteners

*caffeinated, containing colorants**preservative and benzoic acid

***caffeinated, preservative and benzoic acid. Identification of allergens: our service team will be glad to provide you with our documentation detailing all food and beverages containing allergens

Vegetarian and vegan from organic farmer's

Homemade potato gratin

with mushrooms, walnut kernels and parsley oil

served with mixed salad 16,90 €

Millet-Vegetable pan

with grilled sweet pepper and zucchini

and potato with herbs 15,90 €



Vegan potato stew

with Knoblauchland seasonal vegetables

and mixed salad 16,90 €

„ Röslein Salad „

large mixed salad with balsamico dressing

and white bread 14,90 €



Side dishes



From the Knoblauchsland Wehr farmer:

Sauerkraut on tap ⁽³⁾	€ 4,90
Fresh grated horseradish (3,5,7)	€ 2,50
Red cabbage refined with apples ⁽⁷⁾	€ 4,90

From our regional potato producers, the Töpfer family from Neuburg:

Potato dumpling	€ 3,90
Potato dumpling with gravy	€ 4,90
Potato salad	€ 4,90
Boiled potatoes	€ 4,90
French fries	€ 4,90
Krautsalad ⁽⁷⁾ with bacon	€ 4,90

From Beck's Franconian bakery:

Oven-baked bread from a big loaf	€ 2,50
Pretzel	€ 2,90
Bread roll	€ 1,90
Cranberries ⁽³⁾	€ 1,90
Stewed Franconian apples ^(3,7)	€ 3,90

Franconian cold dishes

„Brotzeit“

„Nürnberger Stadtwurst⁽⁶⁾ mit Musik „
Nuremberg „Stadtwurst“

Prepared with onions and vinegar/oil dressing, served with oven bread 14,50 €

„Obatzder „

Three balls of „Obatzder“ – a cheese speciality

Made from Brie, cream cheese and sweet pepper,
served with onions and homebaked pretzel 14,50 €

Desserts and sweets

Crispy sweet apple fritters

Homemade from franconian apples, baked in dough with beer,

Rolled in cinnamon sugar

with vanilla ice cream and whipped cream 8,90 €

„Förster's Michel,“

Little cake, baked and served in a glass

with vanilla ice cream and whipped cream 8,90 €



Abbildung ähnlich

„Kaiserschmarrn“ **on demand**

handcrafted, with stewed franconian apples⁽³⁾

served in the pan, please choose with or without raisins

for dessert 12,90 € for a main dish 14,90 €

We are happy to freshly prepare every serving of Kaiserschmarrn for you.

For this we need in the kitchen a little more time.

Please ask our service team whether it is currently possible.

