

# Behringer's Bratwurstglöcklein

Original and traditional Nuremberg Bratwurst-Grill

## *Specialty: homemade Nuremberg Bratwurst freshly grilled over beech-wood fire*

6 grilled sausages with a side dish	(sauerkraut or potato salad	<b>9,80 €</b>
8 grilled sausages with a side dish	or horseradish)	<b>12,20 €</b>
10 grilled sausages with a side dish		<b>14,60 €</b>
12 grilled sausages with a side dish		<b>16,60 €</b>
“Saure Zipfel”: sausages boiled in wine sauce	price as above	
Smoked sausages with a side dish	price as above	
170 Tongue (pork), lightly cured with a side dish		<b>9,80 €</b>
770 Grilled pork Steaks with a side dish		<b>11,40 €</b>
870 Mixed grill: 2 grilled pork steaks and 6 sausages with a side dish		<b>15,80 €</b>
370 Pork knuckle (boiled) with a side dish	small: <b>10,40 €</b> large:	<b>14,20 €</b>
674 „Schäufele“ roasted pork shoulder with potato dumpling and gravy		<b>14,60 €</b>

## *Side-Orders*

51 Wine sauerkraut homemade		<b>2,80 €</b>
52 Homemade potato salad		<b>2,80 €</b>
53 Horseradish sauce		<b>2,30 €</b>
Homemade pretzel	roll	<b>1,00 €</b>
Bread	1 slice <b>0,85 €</b>	2 slices <b>1,40 €</b>
57 Nürnberger Leberknödelsuppe: liver dumpling soup		<b>4,90 €</b>
58 Franconian potato soup		<b>4,90 €</b>
174 “Stadtwurst” typical Franconian sausage, grilled with a side dish		<b>9,80 €</b>
90 “Camembert” cheese with butter and Bread		<b>6,20 €</b>
91 “Grupfter”: savory, creamy Franconian cheese specialty		<b>6,20 €</b>
59 coleslaw made with vinegar and oil and bacon bits		<b>3,80 €</b>
56 Lamb`s lettuce with bacon bits and croutons		<b>7,80 €</b>

## *To take away*

10 canned sausages		<b>7,20 €</b>
15 canned sausages		<b>10,40 €</b>
10 vacuum-packed sausages		<b>7,20 €</b>
20 vacuum-packed sausages		<b>14,40 €</b>

## Englisch

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## *Beer on tap and by the bottle*

Pint of Beer <i>DORN-BRÄU</i>	0,50 l	<b>4,50 €</b>
Pint of <i>TUCHER</i> red beer	0,50 l	<b>4,80 €</b>
Pint of <i>TUCHER</i> dark beer	bottle 0,50 l	<b>4,50 €</b>
<i>TUCHER</i> Hefeweizen: wheat beer	0,50 l	<b>4,50 €</b>
<i>JEVER FUN non-alcoholic</i>	bottle 0,33 l	<b>3,80 €</b>

## *Wine*

Franconian white or rosé wine (1/2 pint)	0,25 l	<b>5,20 €</b>
Franconian red wine (1/2 pint)	0,25 l	<b>6,50 €</b>
Moselle white wine (1/2 pint)	0,25 l	<b>5,20 €</b>
Italian organic red wine (1/2 pint)	0,25 l	<b>5,40 €</b>
Wine spritzer (1/2 pint)	0,25 l	<b>3,90 €</b>

## *Non alcoholic beverages*

Coca Cola, Fanta, Apple juice	0,30 l	<b>3,10 €</b>
Coca Cola, Fanta	0,50 l	<b>4,40 €</b>
Soda water	0,3 l <b>2,60</b>	0,50 l <b>3,70 €</b>
Orange juice	0,30 l	<b>3,40 €</b>
Apple juice	0,50 l	<b>4,30 €</b>

## *Franconian fruit "Schnapps" spirits*

20 Raspberry Schnapps	<b>2 cl</b>	<b>2,50 €</b>
23 Sloe Schnapps		
24 Pear Schnapps		
21 Cherry Schnapps		
22 Plum Schnapps		

Fernet Branca or Mentha, Doornkaat, Aquavit  
Underberg, Cognac, Jägermeister

Large cup of coffee or tea	<b>2,90 €</b>
Cappuccino, Café au lait, Hot chocolate	<b>3,10 €</b>
Espresso	<b>2,10 €</b>

95 Ice cream tartlet	<b>3,70 €</b>
96 Hot Apple strudel	<b>3,70 €</b>
196 Hot Apple strudel with vanilla sauce	<b>5,20 €</b>
97 Chocolate souffle with a liquid core with vanilla sauce	<b>5,80 €</b>

All taxes included

No credit cards, please

*Our kitchen is open for you from 11.00am until 9.00pm*