Tasty welcome at the **Franconian BRATWURST Experience World**
Everything here is **BRATWURST** – essentially more than just a sausage in the pan or on the grill.

A **Franconian** uses the concept **BRATWURST** not only for sausages which are cooked or grilled. What he means is all the types of sausages which are made with the same ingredients (meat and spices) as the classic sausage for the pan or the grill.

According to how it is handled afterwards, the word **BRATWURST** receives then a little addition, such as »smoked« or »air-dried« or »canned«.

**Discover here all of the other things** **BRATWURST** **can be.**
Metzgerei Böbel
Ritterstraße 9
91166 Georgensgmünd-Rittersbach
Phone: 0 91 72 - 488
E-Mail: info@umdieWurst.de
WhatsApp +49 178 - 1 388 488
facebook.com/umdieWurst

Opening hours

BRATWURST hotel  daily

WURSTAUERANT
For hotel guests daily at 6.30 pm
For groups of at least 6 people.
Booking required.

Holidays

24th - 26th December
For a week starting on Carnival Sunday
The **Franconian BRATWURST**

The **BRATWURST** is the quintessential **Franconian product**.

We make our **BRATWURST** fresh every day on following to an old family recipe (with natural spices).

Typical for the **Franconian BRATWURST** is minced pork meat.
The »Bändel« is the thin layer on the outside of the pork intestine.

This natural skin is only used in **Franconia**.
The spiced minced meat is often eaten raw on a slice of bread (with onions and paprika powder on top).

**TIP: »Perfect for grilling«**

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**Short production information**

We make our Bratwurst with lean and marbled pork meat, which is carefully selected, seasoned, salted, coarsely minced and filled in the natural pork skin.

Ready is the **Franconian BRATWURST**

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**Our calculated analysis values by using the software www.nuts.at:**

**100 g (raw) contain:**
- ca. 14 g (meat) proteins
- ca. 28 g fat
- ca. 1330 kJ (318 kcal) calorific value

**Ingredients:**

Pork, salt, spices (including celery, mustard), flavour enhancer: natrium glutamate E621.

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**Videos on:** [youtube.de/umdieWurst](https://youtube.de/umdieWurst)

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You will find the data sheets for all our products here: [www.umdieWurst.de/produktinfo.php](https://www.umdieWurst.de/produktinfo.php)

Enter the product number to read all about it.
<table>
<thead>
<tr>
<th>Horseradish</th>
<th>Chili</th>
<th>Hazelnut</th>
<th>Pumpkin seed</th>
<th>Plum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate</td>
<td>Cheese</td>
<td>Potato</td>
<td>Apple</td>
<td>Whiskey</td>
</tr>
<tr>
<td>Dry Aged</td>
<td>Beer</td>
<td>Coffee</td>
<td>Caraway seed</td>
<td>Gingerbread</td>
</tr>
<tr>
<td>Pepper</td>
<td>Roasted onion</td>
<td>Wild garlic</td>
<td>Tomatoe</td>
<td>Rose petal</td>
</tr>
<tr>
<td>Spätzle</td>
<td>Raisin</td>
<td>Sauerkraut</td>
<td>Mustard</td>
<td><strong>BRATWURST</strong></td>
</tr>
</tbody>
</table>

**Price**

(120 g – 2 units)
Best within: 3 days at +4°C

3.90 €
Send a culinary greeting of the BRATWURST experience world:

We will send a smoked BRATWURST heart along your handwritten greeting card.

You can get the card at the reception or from an employee.

As a hotel guest you can find the card in your room. Write the card and give it to us, we will take care of the rest.
Breakfast

ROOM SERVICE FOR THE BREAKFAST
+7.00 EURO / PERSON

Monday to Saturday  7am – 10am
Sunday/Holidays   8am – 10am

Let us know if you’d like to have your breakfast earlier or later.

The maxim of our breakfast is »small but great«
and of course many variations of **BRATWURST** are included.

**Hot drinks from Südtirol:**
- coffee from Caroma
- tea from Kräuterhof Wipptal
  www.caroma.de
  www.biowipptal.it

**Milk, butter, and yoghurt of the Kneißel farm located in Rengersricht.**
The daughter of a butcher runs the farm.
  www.hofmolkerei-kneissel.de

**Apples and other fruits, plus the fruit spreads**
(depending on the season) from the fruit Winkler farm located in Gustenfelden
  www.obsthof-winkler.de

**Bread and other baked products from the Menzel bakery in Spalt**
  www.baeckerei-menzel.de

**Hazelnut cream from FrankenGeNuss/Stiegler family**
  www.franken-genuss.com

**Sausages from the Böbel butcher shop next door**
  www.umdieWurst.de ;-

07
You can really enjoy the **BRATWURST** here:

**BRATWURST**AURANT
It’s our small and special sausage restaurant with the devise »**BROUDWUARSCHD** – nothing else!«.  
One large table for max. 12-14 persons.  
Gastronomy as a meeting and communication space.  
Everybody can sit down if there is room.  
You and your group can request to witness the preparation of **BRATWÜRSTE** right in front of your eyes.  
And if you want to, you can even do it by yourselves (under our guidance)

**ALTE WURST**KÜCHE (OLD SAUSAGE PRODUCTION)
A separated room for up to 6 persons.

**BRATWURST**TISCH (BRATWURST TABLE)
Hotel guests can take a seat in their room at the »**BRATWURST**TABLE« Platz nehmen to eat their **BRATWURST** undisturbed (room service no extra charge).

**BRATWURST**HIMMEL (BRATWURST SKY)
There is a **BRATWURST** above each bed for you to bite into.

**BRATWURST**BAR (CULINARY MINIBAR )
You will find a self-service **BRATWURST** bar with cold snacks and cold/hot drinks in the hallway.  
You will pay at the checkout. You do not need to write down the items you consume.  
We trust you.
## Snacks

All our snacks come with farmhouse bread **BRATWURST** bread

<table>
<thead>
<tr>
<th>BUTTERPRETZEL WITH <strong>BRATWURST</strong> <strong>SPICED BUTTER</strong></th>
<th>THREE EURO</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRATWURST</strong> <strong>MIX BREAD</strong></td>
<td>FIVE EURO</td>
</tr>
<tr>
<td>The classic, raw <strong>BRATWURST</strong> mix on farmhouse bread with onions on top</td>
<td></td>
</tr>
<tr>
<td><strong>SNACK PLATES</strong></td>
<td>ELEVEN EURO</td>
</tr>
<tr>
<td>Different <strong>BRATWURST</strong> products with bread</td>
<td></td>
</tr>
</tbody>
</table>

## Starters

<table>
<thead>
<tr>
<th><strong>BRATWURST</strong> <strong>SOUP</strong></th>
<th>FIVE EURO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slices of pan-fried <strong>BRATWURST</strong> in a classic beef stock with vegetable strips</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST</strong> <strong>SALAD</strong></td>
<td>FIVE EURO</td>
</tr>
<tr>
<td>Pan-fried slices of <strong>BRATWURST</strong> with onions, radish, and chives in a vinegar-oil marinade</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST</strong> <strong>SKEWERS</strong></td>
<td>SEVENANDAHALF EURO</td>
</tr>
<tr>
<td><strong>BRATWURST</strong> matured in three different ways:</td>
<td></td>
</tr>
<tr>
<td>• smoked overnight</td>
<td></td>
</tr>
<tr>
<td>• air-dried for weeks</td>
<td></td>
</tr>
<tr>
<td>• mould-ripened for months</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST</strong> <strong>ASPIC</strong></td>
<td>FIVE EURO</td>
</tr>
<tr>
<td>Pan-fried slices of <strong>BRATWURST</strong> in homemade aspic</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST</strong> <strong>MEAT CARPACCIO</strong></td>
<td>SEVENANDAHALF EURO</td>
</tr>
<tr>
<td>Very thin dry-aged pork belly slices with balsamic vinegar and spices/herbs</td>
<td></td>
</tr>
</tbody>
</table>

## Classic

<table>
<thead>
<tr>
<th>**TWO PAN-FRIED ** <strong>BRATWURST</strong></th>
<th>TEN EURO</th>
</tr>
</thead>
<tbody>
<tr>
<td>With sauerkraut, potato salad or German fried potatoes</td>
<td></td>
</tr>
<tr>
<td>**TWO SOUR ** <strong>BRATWURST</strong></td>
<td>NINE EURO</td>
</tr>
<tr>
<td>Two classic <strong>BRATWÜRSTE</strong> cooked in vinegar sour broth. With <strong>BRATWURST</strong> bread and buns</td>
<td></td>
</tr>
</tbody>
</table>

### OTHER TYPES OF **BRATWURST**

- Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (**milk**) that’s logic ;-)  
- Bread contains wheat and rye flour  
- Semmeln and Brezen contain wheat flour

**Not all dishes are always available!**
# Main dishes

<table>
<thead>
<tr>
<th>Main dishes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRATWURST BUN</strong></td>
<td>Three and a half EURO</td>
</tr>
<tr>
<td>A pan-fried BRATWURST in a bun</td>
<td></td>
</tr>
<tr>
<td><strong>COOKED BRATWURST WITH HORSERADISH AND BREAD</strong></td>
<td>Nine EURO</td>
</tr>
<tr>
<td>Our hot little sausage:</td>
<td></td>
</tr>
<tr>
<td>Two smoked BRATWÜRSTE cooked in sausage broth, served with horseradish and bread</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST SPÄTZLE</strong></td>
<td>Ten EURO</td>
</tr>
<tr>
<td>Cooked spätzle with slices of BRATWURST</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST KNÖDEL</strong></td>
<td>Ten EURO</td>
</tr>
<tr>
<td>Little pieces of BRATWURST in a Kloß (dumpling) with sauce</td>
<td></td>
</tr>
<tr>
<td><strong>ONION ROST BRATWURST</strong></td>
<td>Thirteen EURO</td>
</tr>
<tr>
<td>Two pan-fried BRATWÜRSTE with generous amounts of onions, sauce and bread</td>
<td></td>
</tr>
<tr>
<td><strong>JÄGER BRATWURST</strong></td>
<td>Thirteen EURO</td>
</tr>
<tr>
<td>Two BRATWÜRSTE cooked in gravy with mushrooms</td>
<td></td>
</tr>
<tr>
<td>With (BRATWURST) bread and buns</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST SHASHLIK</strong></td>
<td>Thirteen EURO</td>
</tr>
<tr>
<td>Chunks of pan-fried BRATWURST on a skewer with bacon and onions</td>
<td></td>
</tr>
<tr>
<td>With (BRATWURST) bread and buns</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST SCHNITZEL</strong></td>
<td>Thirteen EURO</td>
</tr>
<tr>
<td>Flattened BRATWURST in a crispy breadcrumb coating, with potato salad or German fried potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>TWO PAIRS OF PAN-FRIED BEEF BRATWÜRSTE</strong></td>
<td>Fifteen EURO</td>
</tr>
<tr>
<td>100% dry-aged beef meet in sheep casing, with potato salad or sauerkraut</td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST CASSEROLE</strong></td>
<td>Ten EURO</td>
</tr>
<tr>
<td>Gratin layers of BRATWURST mix and sauerkraut with cheese</td>
<td></td>
</tr>
</tbody>
</table>

Not all dishes are always available!

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that’s logic ;-) Bread contains wheat and rye flour, Semmeln and Brezen contain wheat flour.
Main dishes

TASTING DISH WITH OUR »SPECIAL«- BRATWÜRSTEN
Three of your choice
Side dish of choice German fried potatoes, potato salad or sauerkraut

EACH ADDITIONAL BRATWURST

Simply tick on the enclosed »bookmark«.

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that’s logic ;-) Bread contains wheat and rye flour. Semmeln and Brezen contain wheat flour.

Not all dishes are always available!
## Dessert

**BRATWURST**DUO BLACK AND WHITE  
A scoop of **BRATWURST** ice cream with a **BRATWURST** praline  
**FIVE EURO**

**CHOCOLATE BRATWURST** IN **VANILLA SAUCE**  
**SIX EURO**

**BRATWURST** STRUDEL WITH **VANILLA SAUCE**  
**SIX EURO**

**BRATWURST** APPLE WITH **CHOCOLATE SAUCE**  
**SIX EURO**

**BRATWURST** SEMOLINA PUDDING  
**SIX EURO**

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**BRATWURST** drinks ;-)

**Let us surprise you**

**BRATWURST** APERITIF (WITH **ALCOHOL**)  
Stylishly served in a wurst can  
**FOURANDAHALF EURO**

**BRATWURST** **BEER**  
In a glas, in part for scooping out ;-)  
**FIVE EURO**

**BRATWURST** **SCHNAPS**  
Exceptionally colourful  
**THREEANDAHALF EURO**

**BRATWURST** **SPICED TEA**  
**THREE EURO**

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Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that’s logic ;-)  
Bread contains wheat and rye flour  
Semmeln and Brezen contain wheat flour  
Desserts contain milk, eggs and nuts  
Further information available on request at any time.
Drinks

### Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rittersbacher tap water</strong></td>
<td>FOR FREE</td>
</tr>
<tr>
<td><strong>Frankenbrunnen sparkling mineral water</strong></td>
<td>TWO AND A HALF EURO</td>
</tr>
<tr>
<td><strong>Non-alcoholic drinks</strong> (orange lemonade, apple spritzer, cola-mix)</td>
<td>THREE EURO</td>
</tr>
<tr>
<td><strong>Coffee, Tea – different sorts</strong></td>
<td>TWO AND A HALF EURO</td>
</tr>
<tr>
<td><strong>Schnaps (plum, apple, pear, hazelnut)</strong></td>
<td>TWO AND A HALF EURO</td>
</tr>
</tbody>
</table>

**Franconian wine in a Bocksbeutel**

**From the winemakers’ cooperative in Sommerach:**

The winemakers in Sommerach run a model wine school where you can learn a lot about wine:

www.winzer-sommerach.de

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sommeracher Silvaner trocken</strong></td>
<td>NINETEEN EURO</td>
</tr>
<tr>
<td>0,7 liter</td>
<td></td>
</tr>
<tr>
<td>0,25 liter</td>
<td>SEVEN EURO</td>
</tr>
</tbody>
</table>

**In typical Franconian fashion, a BRATWURST needs a beer.**

**From the brewery in Spalt:**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spalter Vollbier, Spalter Dunkel, Spalter Radler</strong></td>
<td>THREE AND A HALF EURO</td>
</tr>
<tr>
<td>0,5 liter</td>
<td></td>
</tr>
</tbody>
</table>

We have produced unique beer-sausage-products in cooperation with the brewery of Spalt. Every product contains original Spalter beer. You can buy these products here, in the BeerMuseum (Hopfenbiergut) in Spalt and online.
For groups with more than 6 members (ONLY with reservation)

**YOUR VERY INDIVIDUAL BRATWURST CREATION**
BRATWURST-meatloaf your own BRATWURST creation fried in the form
Mix ingredients of your choice among the BRATWURST mass.
Then this creation is baked in the mold. In addition potato salad and bread.

<table>
<thead>
<tr>
<th>ELEVEN EURO pro Person</th>
</tr>
</thead>
</table>

**BRATWURST FONDUE** (including starter and dessert)
An assortment of BRATWURST pearls to grill in a fondue pot, served with different sauces.
You get sauerkraut, potato salad and bread as side dish

<table>
<thead>
<tr>
<th>TWENTYFIVE EURO pro Person</th>
</tr>
</thead>
</table>

**BRATWURST PIZZA AUS DEM TISCHOFEN** (including starter and dessert)
Thin rolled BRATWURST dough instead of pizza dough with a variety of toppings,
Served with mixed salad.

<table>
<thead>
<tr>
<th>TWENTYFIVE EURO pro Person</th>
</tr>
</thead>
</table>

**BRATWURST TRACLETTE** (including starter and dessert)
Grill your mini BRATWURST and vegetables in a pan.

<table>
<thead>
<tr>
<th>TWENTYFIVE EURO pro Person</th>
</tr>
</thead>
</table>

Don´t feel like having BRATWURST?

OUR RECOMMENDATIONS FOR OTHER RESTAURANTS:

<table>
<thead>
<tr>
<th>Gasthaus Grünes Tal</th>
<th>Landgasthof zum Böhm</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Mon.-Wed. closed)</td>
<td>(Sunday evening/Monday closed)</td>
</tr>
<tr>
<td>Phone: 0 91 72-26 18</td>
<td>Phone: 0 91 71-9 71 50</td>
</tr>
<tr>
<td>91166 Georgensgmünd-Untersteinbach</td>
<td>91154 Roth-Rothaurach</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bürgerhaus Krone</th>
<th>Goldener Schwan</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Monday closed)</td>
<td>(Monday/Tuesday closed)</td>
</tr>
<tr>
<td>Phone: 0 91 72-66 33 53</td>
<td>Phone: 0 91 71-89 23 01</td>
</tr>
<tr>
<td>91166 Georgensgmünd</td>
<td>91154 Roth</td>
</tr>
</tbody>
</table>

Hazelnut sausages contain hazelnuts and cheese sausages contain cheese (milk) that’s logic ;-) 
Bread contains wheat and rye flour. Semmeln and Brezen contain wheat flour.
Single rooms

THE PRICE PER ROOM AND NIGHT breakfast including
All rooms have LAN, WIFI, TV, Butcher-style luggage rack and hall-stand
BRATWURST pillow and »BRATWURST sky«
(= air-dried BRATWURST is above your bed for you to bite into)

CUDDLE ROOM SUGGERLA

NO. 4  BRATWURST-variations
NO. 5  BRATWURST-destinations

The little ones, each bed 140 cm wide
Wallpaper with little pigs: every guest can design one.

ROOM 4:
Information on BRATWURST variations
from all over the world
(Thüringer, Schlesische, Merguez, Salsiccia)

ROOM 5:
BRATWURST destinations around the world
(Thüringer BRATWURST museum,
Last BRATWURST before Amerika,…)

TRADEFAIRS +30.00 EURO
WEEKEND +30.00 EURO

AS SINGLE ROOM  78.00 EURO
AS CUDDLE ROOM FOR TWO  98.00 EURO
Double room

Double room with BRATWURST wallpaper all over Shower/toilette

ROOM 1:
Raw ingredients for the BRATWURST production

ROOM 2:
Production of Franconian BRATWURST à la Böbel

ROOM 3:
History of Franconian BRATWURST

THE PRICE PER ROOM AND NIGHT breakfast including

All rooms have LAN, WIFI, TV, Butcher-style luggage rack and hall-stand BRATWURST pillow and »BRATWURSTsky«

(= air-dried BRATWURST is above your bed for you to bite into)
Double room

THE PRICE PER ROOM AND NIGHT breakfast including

All rooms have LAN, WIFI, TV, Butcher-style luggage rack and hall-stand

BRATWURST pillow and »BRATWURST sky«

(= air-dried BRATWURST is above your bed for you to bite into)
Meeting

**WURST**

Our »large« one

= the guestroom exclusive for you

- for 12-14 persons
- canvas, beamer, LAN

**WÜRSTCHEN**

Our little meeting room

= in the old sausage production

- for up to 6 persons
- LAN

**CONFERENCE FLAT-RATE**

inclusive drinks and a little BRATWURST-snack

Individual flat-rates / framework-programmes on request

28.00 EURO per person/day
PUBLICITY À LA CLAUS BÖBEL
Conference from and with Claus Böbel

He explains you his special internet strategy: »small talk instead of big data «,
which has helped him to reach with a low financial investment 100000 visitors per month who are also buying online!

Furthermore, he talks about the digitalisation backwards and the upload of his model online.
More details live!

PROMOTIONAL PRESENTS MADE BY YOURSELF
Make delicious presents for your customers working as a team. Doing every step of the process by yourself under
the direction of Claus Böbel you can produce cans or pieces of ham for your business partners and / or clients.
Price example: 100 cans BRATWURSTgehäck (standard label) à 190 g

Price: 345.67 EURO base price/group
+ 3.30 EURO each can
WURStErlebnis: From a quarter of a pig to a 7 course BRATWURST menu. You will be making Franconian BRATWURST in our production room, doing all the steps of the process on your own with introductions from Claus Böbel (dissecting the meat-seasoning-mincing-filling the sausages). After this you can enjoy a 7 course BRATWURST menu in the butchery kitchen.

Bratwursttasting: Taste 7 different sausages

One basic BRATWURST 7 spices: allspice-caraway seeds-macis-pepper-marjoram-chili-cardamom
One sausage 6 kinds of meat: pork-beef-lamb-chicken-venison-rabbit

BRATWURST meets Franconian sausages
Can you distinguish different Franconian sausages in a blind tasting?
BRATWURST dough cooked ♦ Presssack ♦ liver sausage ♦ smoked ham homemaker Stadtwurst ♦ house salami

with Claus and / or Monika Böbel
From the **BRATWURST** to the beer (Spalter)

**Transport to Spalt the city of hops and beer.**
Visit to the »Hopfenbiergut« museum with a little beer tasting. Subsequently a walk back to Rittersbach with a short culinary stop.

**Distance:** 10 km (optional WURSTTAXI-Shuttle with additional charge)

**Once you arrive at the destination**
Visit of our butcher shop with beer+**BRATWURST** buffet

duration 6 hours

**BRATWURST** hike:
Go on a hike with Claus Böbel around Rittersbach with three brief **BRATWURST** stops. Afterwards you can eat as much grilled **BRATWURST** as you want in the restaurant.

duration 1 ½ hours

55.00 EURO per person

33.00 EURO per person
hiking tips

These are a few places you can reach by foot/walking:
We can pick you up at any of them (the bakery) and take you (10 EURO / drive).
Descriptions at the reception.
Check the bakery’s opening hours ahead of time!

A hike over Georgensgmünd to Spalt
distance ca. 10 km
Follow the road to Georgensgmünd up to the middle of the village.
Turn right after the lights and before the bank and follow the planet trial to Spalt.
There you can visit the old city and the brewery.
After that, you can enjoy a coffee and a cake while you wait for us to pick you up.

A hike over Rothaurach to Roth
distance ca. 7 km
Leave Rittersbach towards Schwabach and follow the biking/hiking path to Weinmannshof.
Turn right shortly after Weinmannshof and follow the signs to Roth, there you can visit the castle.
After that, you can enjoy a coffee and a cake while you wait for us to pick you up.

A hike over Mäbenberg to Abenberg
distance ca. 6 km hilly route
Walk along the street from Rittersbach to Mäbenberg.
Turn right in front of the lake and follow the street.
Walk up the hill on the left in the right hand bend and go through the forest to Abenberg,
there you can visit the castle.
And if you want you can take a coffee and eat a cake until we arrive.
Day trips

- Bamberg ca. 100 km
- fränkische Schweiz ca. 90 km
- Rothenburg ob der Tauber ca. 90 km
- Würzburg ca. 140 km
- Feuchtwangen ca. 70 km
- Dinkelsbühl ca. 65 km
- Regensburg ca. 90 km
- Augsburg ca. 115 km
- München ca. 160 km

Half Day trips:

- Bamberg to Nürnberg ca. 40 km
- fränkische Schweiz to Spalt ca. 10 km
- Rothenburg ob der Tauber to Wolframs-Eschenbach ca. 25 km
- Würzburg to Ansbach ca. 40 km
- Feuchtwangen to Weißenburg ca. 25 km
- Dinkelsbühl to Berching ca. 45 km
- Regensburg to Munich ca. 90 km
- Augsburg ca. 115 km
Butcher Shops

You can buy a variety of **BRATWURST** products at the reception.

You can choose from the full selection in the butcher shop next door and as well on the online shop.

![24/7](image)

**www.umdieWurst.de**

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**Our butchery is not the only place to get **FRANCONIAN** BRATWURST.**

You can get it at every butcher shop in the region. Here a subjective selection of some other shops that also offer top quality products.

**METZGEREI MAX GRUBER**

91154 Spalt-Großweingarten

The owner learned how to be a butcher under Willy Böbel and met his wife Carmen (Claus Böbel’s sister) there.

**METZGEREI PETER KANZLER**

91186 Büchenbach

Claus Böbel learned his profession here.

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**Opening hours**

Monday: closed
(Monday in Christmas week: 7am - 6pm opened)
Tuesday - Friday: 8am - 6pm
Saturday: 7am - 4pm

**TIP:**

You want to take some products home? Place your order the evening before you leave and we will get it ready. We will even give you a single-use cooler if you need one.
The **BRATWURST** is the main character here in Rittersbach.

Here some tips if you like to make a culinary trip

**Krenzer-Apfel**
Everything revolves around apple an lamb here
36115 Ehrenberg (Rhön)
www.rhoenerlebnis.de

**Sitter-Bier**
Beer, beer and more beer.
You will find it in the room decoration and also in the menu.
94089 Neureichenau (Bayerischer Wald)
www.gut-riedelsbach.de

**Schell-Schokolade**
Chocolate and cake arts
74831 Gundelsheim (Neckar)
www.schokoladen-schell.de

**Käse-Babel**
Cheese produced with their own milk
87616 Wald (Allgäu)
www.berghof-babel.de

**Wittmann Weißwurst**
Weißwurst – in the museum and on the plate
92381 Neumarkt (Oberpfalz)
www.hotel-wittmann.de
Important things

**TRAIN**
The closest train station is Unterheckenhofen (one time per hour to Nürnberg and Augsburg).
You can catch a train every thirty minutes to Nürnberg and Augsburg from the train station in Georgensgmünd.
The Wurst-Taxi-Shuttle-Service from / to these two train stations is free for hotel guests.
From the train station in Roth you can take the S-train to Nürnberg every twenty minutes.

**LIBRARY**
You can find books all around the sausage and travel guides for Franconia / Bavaria in our meeting-room »old sausage-production«

**CHECK-IN** from 2pm  
**CHECK-OUT** until 12am

**AIRPORT**
The closest airport is Nürnberg (destination approx. 40 km).
It takes you ca. 2,5h by train to get from us to Munich or Frankfurt a. M.

**GUESTBOOK**
Our graffiti-wall in the first floor

**HYGIENE PRODUCTS**
You forgot something, we can help you!
Just ask us.

**INTERNET**
Free WIFI in the whole building, LAN in the hotel rooms

**NON-SMOKING**
We are a completely non-smoking company

**EMERGENCY NUMBER**
Claus Böbel mobile +49 178-138 84 88  
Butcher shop Böbel +49 91 72-488  
Family Böbel +49 91 72-488  
Ambulance / fire service 112  
Police 110

**SPA**
Our spa is in the neighbour ship.  
Kalaya has a Thai massage studio  
two houses down. She can also come to your room to give you a massage

**PAYMENT**
We accept cash and almost all credit cards  
(Mastercard, Visa, American Express, Dinners)

Changes and errors of all information are kept.
Can you taste the difference?

We’ll give you 6 different BRATWÜRSTE plus a Quiz »Which BRATWURST is it«?

Put all kinds in the right order, and you’ll receive an extra BRATWURST for you to take.
# BRATWURST MENU

Enjoy an unforgettable evening with a **BRATWURST** menu

## CLASSIC 3 COURSES

<table>
<thead>
<tr>
<th>COURSE</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STARTERS:</strong></td>
<td></td>
</tr>
<tr>
<td>BRATWURST soup or duo of aspic/salad</td>
<td>TWENTYFIVE EURO</td>
</tr>
<tr>
<td><strong>MAIN DISHES:</strong></td>
<td></td>
</tr>
<tr>
<td>Variations of pan-fried <strong>BRATWURST</strong> with sauerkraut and bread</td>
<td></td>
</tr>
<tr>
<td><strong>DESSERTS:</strong></td>
<td></td>
</tr>
<tr>
<td><strong>BRATWURST</strong> duo black and white</td>
<td>SIX EURO</td>
</tr>
</tbody>
</table>

## ANY OTHER COURSE

- **BRATWURST** meat carpaccio
- **BRATWURST** cheese spread on bread
- **BRATWURST** sour
- **BRATWURST** knödel
- **BRATWURST** schnitzel
- **BRATWURST** skewer
- **BRATWURST** casserole