



1.Sausage specialties:

White Sausages:

No.01 Nuernberger – short coarse sausage, flavored

with herbs 35gr/Pc.

-a cooked

-b fresh, unboiled



No.02 Thueringer Bratwurst – german style sausage, made from finely minced pork, seasoned with aromatic herbs (Marjoram, caraway seeds)

100gr or 125gr/Pc.

-a cooked

-b fresh, unboiled



No.03 Weisswurst – Bavarian sausage with fresh parsley and onions

65gr/Pc.

Smoke Sausages:

No.05 Wiener – pork sausage, hot smoked

35gr/Pc.

No.06 Frankfurter – long pork sausage, hot smoked

60gr./Pc.





No.07 Cheese Wiener – pork sausage
with cheese, hot smoked
35gr./Pc.

No.08 Debreziner – pork coarse sausage, little
bit spicy, hot smoked
35gr./Pc.



No.09 Bockwurst – big smoked sausage,
made from finely minced pork and beef,
hot smoked
100gr./Pc.

No.10 Currywurst – traditional German grilled sausage,
hot smoked, perfectly delicious with Original
Currysauce (**No. 65**)
125gr./Pc.



No.11 Krakauer – pork coarse sausage with
special spice-mixture
100gr./Pc.