

## Nuremberg's Restaurant Variety

Nuremberg stands for traditional Franconian food: Nuremberg bratwurst, "Schäufele" (roasted bone-in pork shoulder with a crispy crust) as well as carp, which are typical for the region – these are only some examples. In addition, over the last few years, a fascinating gourmet gastronomy and a young, cosmopolitan gastro-scene has come to life.

In 2024, Nuremberg – with nine Michelin restaurants and 15 Gault & Millau establishments – has more stars and toques than ever.

These award-winning restaurants can be found in all parts of the city, whether in St. Johannis (Restaurant etz, Restaurant Würzhaus, Restaurant Wonka, Kakehashi), in Wöhrd (Entenstuben), in Großreuth b. Schweinau (Waidwerk), in Gostenhof (Veles, Koch und Kellner), in St. Jobst (ZweiSinn Meiers), in the Old Town (Tisane, Essigbrätlein, Imperial by Alexander Herrmann, Einzimmer Küche Bar, globo) or in Worzeldorf (Zirbelstube).

Traditional "bratwurst kitchens", such as the historical bratwurst kitchen "Zum Gulden Stern" or Bratwurst Röslein, grill Nuremberg sausages as in the old days: Over an open beechwood fire. Franconian restaurants in the Old Town, such as the Albrecht-Dürer-Stube, Spießgeselle, Trödelstube or Heilig-Geist-Spital, serve hearty Franconian specialties and are another pillar of Nuremberg's restaurant variety.

Whether award-winning gastronomy or traditional Franconian cuisine – all establishments take their fresh, regional produce from the "Knoblauchland", the green lung of Nuremberg. In the tri-city area between Nuremberg, Fürth and Erlangen, vegetables and fruit are grown year-round. Other specialties such as gingerbread, asparagus or horseradish complement the rich pallet of regional delicacies.

Much of the modern scene gastronomy can be found in Gostenhof and St. Johannis, young and creative parts of Nuremberg. Trendy burger joints, delis or coffee roasters and places where guests can see the food produced are an attraction for locals and guests from all over the world.

The German food truck scene also began in Nuremberg. A snack of another type are the pretzels from Brezen Kolb. A wide variety of pretzel creations can be purchased from stands spread all over the city. The Pretzel Drive-in of Kolb at Ostendstraße 138 offers this treat as early as 5:30 in the morning, which is a bonus for night owls and shift workers.

Those who prefer something sweet can find it at time-honored confectionaries such as confiserie neef or Café Beer. Unusual and creative creations, such as whisky pralines, a combination of the finest truffle pralines with various high-quality whiskeys, can be found at the Il Massimo bakery.