

Organic and Nuremberg Belong Together

In 2006, the Nuremberg City Council unanimously decided to join the network “Città del BIO” and was thereby a leader in Germany. The goal of these organic cities is the promotion of organic farming and regional production as well as the encouragement of a sustainable consumer and eating culture without the use of genetic technology in foodstuffs. In addition, Nuremberg has been a fairtrade city since 2010. As part of this process, the BioMetropole Nuremberg was created. The city of Nuremberg supports organic food and companies producing organic products and works for good nutrition, organic farming and regional economic cycles.

The world’s leading trade fair for organic products – BIOFACH – is at home in Nuremberg. Since its founding in 1990, this specialist trade event is the place where people can share their passion for organic foods. A highlight is several “worlds of experience” – in 2024 with the motto “Food for the Future” – where show cooking, samples and discussions take place. Almost 36,000 visitors from 135 countries came in 2023 to this global exchange. It all began as one family turned organic: Hubert Rottner founded BIOFACH; his brother Stefan Rottner is Chef de Cuisine (1997 Chef of the Year) and owner of the Romantic Hotel Gasthaus Rottner.

Organic products have also triumphed in local gastronomy. The culinary be-all and end-all: Andrée Köthe, Chef of the Restaurant “Essigbrätlein”, together with his partner Yves Ollech, defended his two of three Michelin stars in 2024. In 2012, “Gault Millau” named the vegetable and aroma specialist Köthe “Cook of the Year”. Simply the names of some organic restaurants make you curious: “Rösttrommel”, “Tadsch Mahal”, “The Green Rooftop Café” or “Veganel”. The gourmet journal “Der Feinschmecker” calls the “confiserie neef” one of the best cafés in Germany. And even the Waldschänke in the Nuremberg Zoo has been organically certified since 2011.

During the Bardentreffen World Music Festival and the Nuremberg Christkindlesmarkt, the amount of organic products on offer grows year for year. The initiative “Original Regional”, an association of 29 regional associations, has been represented at the Christmas Market since 2012 and offers regional products, such as high-quality mulled wine, fruit spreads made from local fruit from meadow orchards and arts and crafts made from wood and wool.

At the foot of the Imperial Castle, the Altstadthof Brewery, founded in 1984, has used regional organic ingredients from the very beginning. A surprising number of products are produced here from beer: Brandy, mustard, vinegar and soap. For several years, brew master Reinhard Engel has distilled excellent single malt whisky (the first German organic single malt whisky) with great success. A special tip: A tour through the rock cut cellars underneath the castle ending with a delicious sample of beer at the Altstadthof Brewery.

The current projects of the BioMetropole Nuremberg include “ReProLa – Project to Support Regional Products”, “Value Vegetables with Franconian Produce”, “Organic in Your Head and Kitchen” and “SchoolFood4Change”. In Nuremberg, we start young: Each year on the first day of school, ca. 12,000 organic lunch boxes are given to first graders in the metropolitan region.

An important partner for sustainable development is BLUEPINGU – this network of associations offers through regional guides for tomorrow a restaurant and shopping guide with more than 1,200 organic locations in the region in the form of an interactive online map.