

Nuremberg's Restaurant Variety is the Spice of Life

Nuremberg features a distinctive mix of traditional Franconian cuisine, gourmet restaurants and a young and trendy gastronomic scene. "Gault&Millau" named Bavaria Germany's "most culinary state" in 2015 and with "Essigbrätlein" (18 points; 2 Michelin stars), a Nuremberg restaurant belongs to the elite of award-winning establishments. Haute cuisine is spread all over the city, whether in St. Johannis (Würzhaus, Wonka), Worzeldorf (Zirbelstube), Wöhrd (Entenstuben), Großreuth bei Schweinau (Rottner), Gostenhof (Koch & Kellner) or in the Old Town (Sebald, Fischer, Einzimmer Küche Bar, ZweiSinn, Imperial by Alexander Herrmann), just to name a few examples.

Traditional bratwurst kitchens such as Bratwurströslein and Bratwursthäusle as well as typical Franconian restaurants such as the Albrecht-Dürer-Stube and Spießgeselle are another important pillar of the Nuremberg restaurant scene. Franconia's traditional cuisine entices with its regional products fresh from the local "Knoblauchland" growing area, the green lung of Nuremberg. Specialties like "Schäufele" pork shoulder, carp, asparagus and horseradish complement the extensive range of regional delicacies.

Off the beaten path you can find many places in Nuremberg which are worth a visit: A wide spectrum of trendy burger joints and coffee roasters – where you can sometimes watch a maestro at work – is one attraction. Food trucks, which had their German start-up in Nuremberg, can be found at street food markets and food truck round ups all around town. Since 2015, the NurembergMesse has even included a Street Food Convention in its portfolio. And Nuremberg is the only place in the world where you'll find a pretzel drive-in: There, Pretzel Kolb offers its legendary soft

pretzels weekdays beginning at 2:15 am, which makes fans out of both night owls and shift workers.

If you'd rather have something sweet, you can take a seat at one of several long-established confectioneries such as Konditorei neef or Cafe Beer. In addition to all sorts of sweet treats, you can find creative specialties such as a whisky praline: The Nuremberg candy producer "Il Massimo" has combined the finest truffle pralines with various high-quality whiskeys.