

Bratwurst
Häusle



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Bratwurst
Glöcklein



Goldenes
Posthorn

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Welcome to the St. Sebald in Nuremberg Bratwursthäusle



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**Opening times: daily except Sunday
von 10.00 bis 22.00 clock.**

Main

News

The Local

Food Map

Menu Suggestions

Drinks

Since 1313, the original Nuremberg sausages are grilled on beech wood fire in the shadow of St. Sebald.

In the historical tradition Bratwursthäusle has its own butcher shop in the home, in our specialty is freshly prepared each day.

We use only local produce from our long term suppliers to meet our high standards of quality requirements. Therefore finished products are off limits to us.

Art equipment in conjunction with craftsmanship make our products for decades all over the world appreciated.

Bratwurst Shipping

How to find us

Imprint



On our two terraces you can enjoy a historic setting overlooking the St. Sebald church, the town hall and main market original Nuremberg grilled sausages and a fresh draft beer Tucher.

In the restaurant the sausages are cooked over an open beech wood. As Albrecht Dürer you get the little delicacies served on tin plates and always freshly grilled.

No gas or charcoal fire, but at least 3 years seasoned beechwood logs give our sausages that little bit extra, grilled lovingly by hand.

Bratwursthäusle at St. Sebald, 1 Town Square, 90403 Nürnberg Phone 0911 22 76 95