



Nuremberg embraces its future and its past

The German city of Nuremberg, which is the cultural hub of Bavaria's Franconia region, boasts an illustrious heritage stretching back hundreds of years.

It is, however, Nuremberg's association with Adolf Hitler's National Socialists (Nazis), during a 22-year period in the 20th Century, that projected the city around the world.

The arrogantly grandiose *Nuremberg Rallies*; the antisemitic and racist *Nuremberg Laws* and, ultimately, the *Nuremberg Trials* that brought retribution for least some of the Third Reich's top tier have marked the city until today.

In 1945, Nuremberg was all but destroyed by heavy Allied bombing, but it has emerged from those wartime ashes as a vibrant, dynamic and forward-looking city.

While not shying away from those dark days, when Nuremberg's historic status was exploited by the Nazis, the city now fosters an open and all-embracing culture that would be anathema to the National Socialists.

Nuremberg today offers a hugely rewarding city-break destination in its own right while also providing the chance to reflect on the devastating consequences of tyrannical rule, wherever it emerges.

<https://tourismus.nuernberg.de/en/>

Ashley Gibbins
Commissioning Editor
AllWays traveller



A personal view of Nuremberg



Nuremberg offers much more than historical reflection

When planning our trip to Nuremberg it was always likely our thoughts would lead us to the city's link with Germany's relatively brief but globally catastrophic period of National Socialism.

By Ashley Gibbins



Adolf Hitler and his Nazis exploited the city's medieval status as a heart of the old *Holy Roman Empire* to forge a symbolic link between and his own aspirations for the *Third Reich*.

Nuremberg was a 'hot-bed' of initial political support for the National Socialists.

The city had also been the focus for the medieval Reichstag, or imperial assemblies, which Hitler saw as a benchmark for parades glorifying his own extreme view of the Germans as an 'Arian race'.

Finally, Nuremberg's location in the middle of Germany, and with good transport links, made it accessible for the many thousands of supporters he wanted to bring here for his Rallies.

First staged in 1923 they became annual September events which, between 1933 and 1938, were massive propaganda events held on purpose-built grounds.

Hitler enacted his Nuremberg Laws during a special session of the Reichstag at the September 1935 Rally.

These stripped Jews of German citizenship; banned marriages and sexual relations between Jews and German citizens and prohibited Jewish households from employing German women under the age of 45.

A couple of months later the law was extended to include 'Gypsies, Negroes and their bastards', classifying them with Jews as 'enemies of the race-based state'.

There is a direct line of consequence between these laws and the setting up of the 'death-camps'.

And finally, the Nuremberg Trials of 1945 brought to justice those of the Nazi hierarchy still alive and able to be brought to account for their 'crimes against humanity'.

<https://museums.nuernberg.de/documentation-center/nazi-party-rallies/nuremberg-city-of-nazi-party-rallies>

A city offering so much more

Having now had the chance to spend a five-night city break to Nuremberg, Ann and I have discovered a city that offers so much more.

And so, while the city's link with Adolf Hitler and the Nazis is going to be on the agenda for any visit, there is much else to understand and appreciate about Nuremberg's place in European history.

And to discover the Nuremberg that has emerged rejuvenated and enlightened from the Allied bombing that destroyed almost 90% of the city.

Heritage stretching back centuries

Nuremberg first came to prominence as early as 1050, when a flourishing settlement emerged to service and receive protection from the Imperial Castle built between 1138 and 1154.

The city was granted independence in 1219 and became a vital trading and craft centre of the Holy Roman Empire.

By the 15th Century, Nuremberg was exploiting its position as an intersection of the key overland trade routes.

Herbs, spices and other exotic goods would pass through the city on their way destinations throughout Europe.

This brought wealth and status for its citizens, and by 1500 Nuremberg was a thriving centre for art and science and an had established an association with painter Albrecht Dürer.

Sausages, gingerbread and beer

It also enabled the city to claim rightful ownership of its own distinct sausage and gingerbread along with red beer.

The Nürnberger Rostbratwurst

The Nürnberger Rostbratwurst is small pork sausage made with marjoram seasoning and to a proscribed recipe dating back to the Middle Ages.

It is the first sausage to receive the EU's Protected Geographical Indication stating the *Nuremberg sausage* must be made within the city limits and in strict accordance with an official and traditional recipe.

For the chance to enjoy the best Nürnberger Rostbratwurst, in the city's oldest bratwurst kitchen get along to Zum Gulden Stern (see Ann's review by downloading *AllWays* [leading](#) below).

Lebkuchen

As for the Nuremberg gingerbread, or Nürnberger Lebkuchen, this originated in the 14th century.

The dense, moist delicacy was possible because, as a trading hub, the city bakers had ready access to the spices needed to produce the finest gingerbread, which today is also protected by EU Law.

Wicklein in the Hauptmarkt. (Market Square) make their gingerbread to the centuries old recipe and also run gingerbread workshops that are great fun (see below).

The red beer

Nuremberg's signature beer is Rotbier (Red Beer), a historic bottom-fermented copper-red lager brewed in the city since the Middle Ages, again under strict local purity laws.

The city still brews its beer, to a strict recipe and with local ingredients stipulated by laws laid down in 1303.

As someone not eating meat, I took Ann's word that Nuremberg sausages are delicious.

As someone who hates the taste of beer, she nodded when I said the beer is really good.

We both loved the gingerbread.





A link to the past

Nuremberg's sausage, gingerbread and beer provide a tangible, and delicious, direct link to its illustrious heritage.

For this is a city that had to rebuild, literally from the ground up, following the unconditional capitulation of Nazi Germany in May 1945.

As a major centre of industry, it was a target for Allied bombing, with a devastating raid in January 1945 leaving the medieval old town in ruins.

In planning the post-war reconstruction of this heart of the city, the authorities decided against replicating the old town 'like for like'.

They chose instead to retain the existing medieval street layout and restore the historical landmarks.

These included the Imperial Castle of Nuremberg; the resplendent Gothic churches of St Sebaldus and St Lawrence Castle and the 15th Century Albrecht Durer House.

The magnificent replica of the 14th Century Schöner Brunnen or *Beautiful Fountain*, which was clad in concrete during the war survived and remains the stunning focal point of Market Square.

And while thousands of timber framed houses were lost during the blitz of 1945, these have been replaced with buildings that adhere to the dimensions of the original properties.

The result is a modern, bustling and vibrant city that remains true to its Medieval roots.

So many dining options

Nuremberg also offers the widest and finest range of dining one could possibly wish for, (as Ann reveals below).

Nuremberg Bratwurst Museum



In addition to eating them, the small but fascinating Nuremberg Bratwurst Museum will tell you all you are ever likely to know about what is the smallest and most well-known of all the bratwurst sausages.

<https://museen-in-bayern.de/en/museums/museum-details/nuernberger-bratwurstmuseum>

While Nuremberg is a great city break destination, it also offers the chance to reflect on the devastating global impact of Germany under the control of Adolf Hitler and the National Socialists.

As such a visit to the *Documentation Centre* and its exhibition on the Nuremberg rallies held during 'Reich Party Congress' is a must.

As is getting to the *Memorium Nuremberg* to see the courthouse used for the Nuremberg Trials.

Exploring the Nuremberg of today, and eminently walkable city, before delving into its links with the National Socialists.

Do so and you will find a city as welcoming and rewarding as any with the chance to understand why and how it got to where it is today.

Taking a tour - above and below ground

Anyone who has read our city features will know Ann and I look to arrange a walking tour at the earliest possible opportunity.



Andrea Keidel

A tour of the old town

We started with a tour of the old town with Andrea Keidel who has been leading individual and group tours for 20 years. As such there is nothing she does not know about her city.

We started by admiring the Schöner Brunnen (Beautiful Fountain) in the Hauptmarkt (Market Square) as most visitors usually do.

This is a 1903 replica of the original 14th Century, 19-meter-high Gothic spire-shaped fountain.

It displays some 40 brightly painted stone figures representing the Holy Roman Empire and has the brass ring on its iron railing, the spinning of which is said to bring good luck for whoever does so.

We also took in the preserved former home of Renaissance artist Albrecht Dürer House, and the Gothic churches of St. Sebaldus and St. Lawrence.

The 14th-century Heilig-Geist-Spital (Holy Spirit Hospital) was built over the Pegnitz River.

Built between 1332 and 1339 by the wealthy imperial mayor Konrad Groß, it was the largest hospital and alms house for the sick and elderly in the former Free Imperial City of Nuremberg. And no doubt assured Konrad a swift flight through purgatory to heaven.

As with so much in Nuremberg, it suffered severe bomb damage in the latter stages of WWII and what we see today is a post-war reconstruction of the city that continued into the 1970s.

Ann's tour ends at the Imperial Castle of Nuremberg, which was a historic medieval fortress comprising the Imperial Castle, the Sinwell Tower and a Romanesque double chapel.

One of Europe's most significant royal palaces it received every Holy Roman Emperor from 1050 to 1571, at least once.

While the castle was all but destroyed by Allied bombing, it has been faithfully recreated and remains a major city landmark and tourist attraction.

Guided tours by Andrea and the other Nuremberg city guides, can be arranged via the Nuremberg Tourist Office in the Hauptmarkt.

Being able to talk to the invariably interesting and knowledgeable guide provides an initial overview and orientation of the city and allows us to get answers to the any number of questions we will have.

It was different in Nuremberg as we enjoyed two fascinating tours, one through the old town area and the other underground exploring the historic beer cellars.

More information :

<https://tourismus.nuernberg.de/en/information/travel-for-all/location/tourist-information-am-hauptmarkt-main-market-square/>
Andrea Keidel at andrea.keidel@nuernberg-tours.de



The historic rock-cut cellars

Having already enjoyed my fair share of Nuremberg's Rotbier, there was no way I was going to pass on the chance to get a tour of the city's beer cellars.



Christoph Lottes

This was with Christoph Lottes who is a man after my own heart when it comes to history and beer.

Ann also found this tour really interesting, though I had to help her out by drinking her beer at the end of the tour as well as mine.

Christoph explained why Nuremberg and beer have long been intrinsically linked.

By the end of the 14th century there were more than 40 breweries in Nuremberg serving a population of less than 30,000. Being a far safer alternative to water, this was weak beer consumed by adults and children alike.



Medieval law covering the brewing of beer for sale demanded those doing so had to own a beer cellar for fermentation and storing of their brew.

This saw a maze of cellars cut into the sandstone for brewing and storing the beer and, walking through these, Christoph was able to bring those tomes gone by 'to Life'.

During the last war, the cellars provided a refuge from the bombing, and they were also used to stockpile the city's priceless artwork and treasures.

A separate tour puts the focus on this role for the cellars.



More information :

<https://tourismus.nuernberg.de/en/discover/museums/location/historic-rock-cut-cellar/>

Christoph Lottes at info@historische-felsengaenge.de

Wicklein gingerbread has stood the test of time

Wicklein is a gingerbread bakery and shop with an integrated café found in the Hauptmarkt.

It is one of those delightfully attractive places that lures Ann who loves to browse.

With shopping not 'my bag', I usually opt to take a 'stroll around town',

It was only when I was enlisted on one of Wicklein's gingerbread workshops run by Heidi Stauffer, I got to appreciate the historic pedigree this gingerbread bakery enjoys.

And just how delicious the gingerbread baked here is.

Direct descendants of the now Wicklein family have been baking gingerbread in Nuremberg, to the same recipe, for over 400 years.

Nuremberg began baking gingerbread way back in 1615.

Being on the international spice trade route, there was ready access to a wide range of spices along with honey from bees in the forests that surrounded the city.

A set of regulations for gingerbread bakers was laid down to ensure the guaranteed quality of Nuremberg's gingerbread, and these remains in force today.

In 1643, Johann Jäckel arrived in Nuremberg, obtained master craftsman status, and set up his own gingerbread bakery.

The Wicklein name first appeared above the shop in 1899, with the marriage of Kunigunda Jäckel to Gottfried Wicklein, and has remained there ever since.

Ann and I learnt all this from Heidi while making our own Wicklein gingerbread.



Heidi Stauffer

She is a natural when it comes to taking us through the process and give me due praise for the two gingerbreads I created.

It was then into the oven with them while we enjoyed a coffee.

The Wicklein bakery and shop is one of those traditional artisan establishments that enjoys real loyalty among Nuremberg citizens while also attracting tourists, particularly cruise ship passengers who sweep in and out *en masse*.

With a product as good as this, Wicklein gingerbread is sure to be available for many years to come.

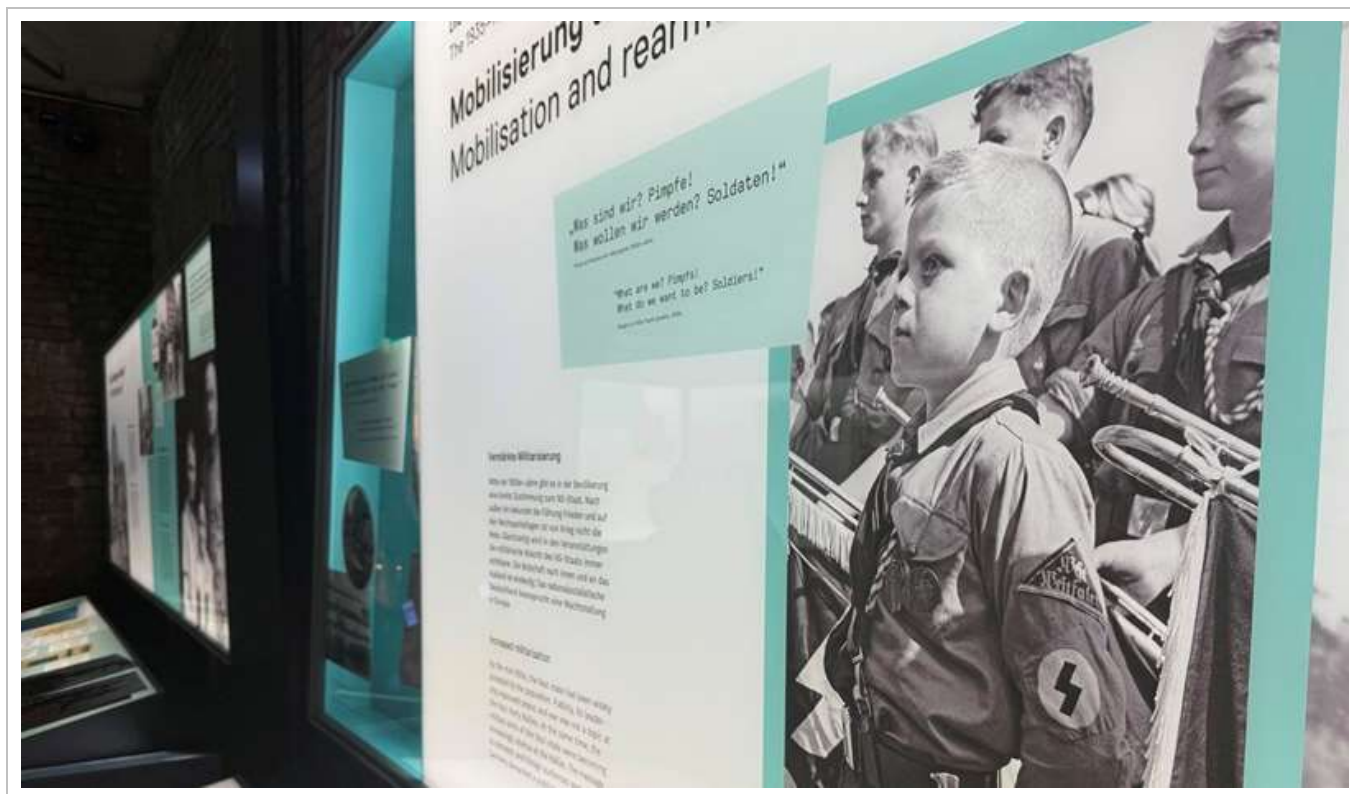
More information :

<https://wicklein.de/en/genusswel>
Heidi Stauffer at heidi-stauffer@web.de



The Nuremberg Rallies, Laws and Trials

While Nuremberg makes for a fine city destination in its own right, a visit to the Documentation Center and Nazi Party Rally Grounds and Courtroom 600 is a must.



Nuremberg and the Nazi Party Rallies

The Documentation Center and Nazi Party Rally Grounds are where, in September 1933, Germany's new Chancellor Adolf Hitler declared Nuremberg to be the 'City of Nazi Party Rallies'.

This first Nazi Party Rally lasted for five days, was extended to seven days in 1934 and then eight days three years later.

The 1939 Rally would have been a 10-day event, but Germany being at war prevented this or any subsequent Rallies ever being held.

The Rallies were major, highly stage-managed propaganda events designed to proclaim Nazi supremacy.

The climax to each would be the Hitler's ranting address to the delirious mass ranks of loyalists including members of the SA and SS, stormtroopers, Hitler Youth and invited dignitaries.

These would be filmed and sent throughout Germany and the world to emphasise his totalitarian grip on the country.

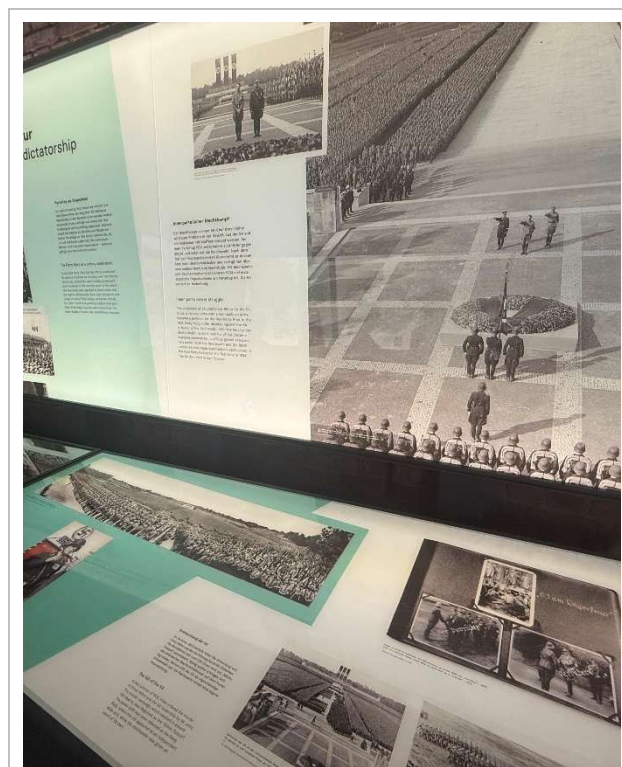
Nuremberg and the Nazi Party Rallies is a permanent exhibition in buildings constructed for the spectacles.

It provides an honest and gripping insight into the Rallies and Nuremberg's role in staging them.

How the city accommodated the many thousands who deemed themselves fortunate enough to be able to attend.

In contrast, there were many thousands of prisoners of war and civilians including women and children, held in camps here and used as slave labour.

At least 5,000 died doing so while being forced to work.





The Nuremberg Laws

The Nuremberg Laws were racist and antisemitic laws announced by Adolf Hitler at the 1935 Nuremberg Rally.

These stripped Jews of their German citizenship, banned marriage or sexual relations between Jews and German citizens and redefined Jewish identity by race instead of religion.

Only those of German or related blood could be full citizens with political rights.

The Nuremberg Laws led inexorably to the forced movement of Jews and others deemed 'non-Aryan' to the concentration and death camps.

On display

The exhibition panels on display with hundreds of images, artefacts and memorabilia are in German with English translations.

There is also a comprehensive media guide included in the admission price along with a self-guided audio tour.

While this is all excellent, there is also the chance to book a personal guided tour.

We were given our tour by Anne Hayner, whose history association is called *Geschichte Für Alle* (*History for Anyone*) that got its start on the former Rally Grounds 40 years ago.

History for Anyone now partners with the Documentation Center and the Memorial in offering tours and educational programmes.



Anne Hayner

Anne, an American by birth, has lived in the city for many years and was able to offer us a great depth of interest in and knowledge of the Nuremberg Rallies.

She really helped us understand how and why the Rallies propaganda value was exploited by the Nazis to instil their hatred of everything 'non-Aryan'.

Also, how reckless arrogance fuelled Hitler's swagger towards world war and ultimately, and very fortunately, led to his downfall.

More information :

<https://museums.nuernberg.de/documentation-center/visitor-services/media-guide>

www.geschichte-fuer-alle.de

Anne Hayner at anne@hayner.de

Memorium : Nuremberg Trials

Discussions among the Allies about the need to prosecute those in the Nazi leadership for 'war crimes' began as early as 1942 and progressed with high-level discussions between the leaders of the USA, UK, France and the Soviet Union.

The trials took place in Courtroom 600 at the Palace of Justice



With Nazi Germany defeated, the process for retribution was finalised with the signing of the *London Agreement* in August 1945.

The resulting Nuremberg Trials, held between November 1945 and October 1946, saw 22 of the most important surviving leaders of Nazi Germany brought to Courtroom 600 in Nuremberg's Palace of Justice.

Nuremberg was chosen because the Palace of Justice had suffered little war damage and there was a prison located next to it.

However, Nuremberg's historic role as the *City of Nazi Party Rallies* and as the place where the *Nazi Race Laws* gave a genuine symbolic significance to this choice.

On trial were 22 high-ranking Nazis accused of 'plotting and carrying out invasions of countries across Europe and committing atrocities against their citizens in the Second World War'.

Hitler had committed suicide in his Berlin bunker at the end of April 1945.



Most of the defendants were also charged with war crimes and crimes against humanity, with the Holocaust being a major focus for this.

The trials were also seen as a way of presenting irrefutable evidence of Nazi war crimes for the whole world to see.

When judgement was served, 19 defendants were found guilty with 12 receiving the death sentence by hanging.

Seven of the defendants were given jail sentences ranging from life to 10 years and three were acquitted.

One can sit in the actual courtroom, and at planned times of the day a screen drops from the ceiling to enable a projection of actual footage of the court proceedings of 1945. A visit to Courtroom 600, and the permanent display in the rooms above, provides a fascinating and apt conclusion to understanding Nuremberg's link with Adolf Hitler and his National Socialists, and their impact on the whole world.

More information :

<https://museums.nuernberg.de/memorial-nuremberg-trials/permanent-exhibition/courtroom-600>

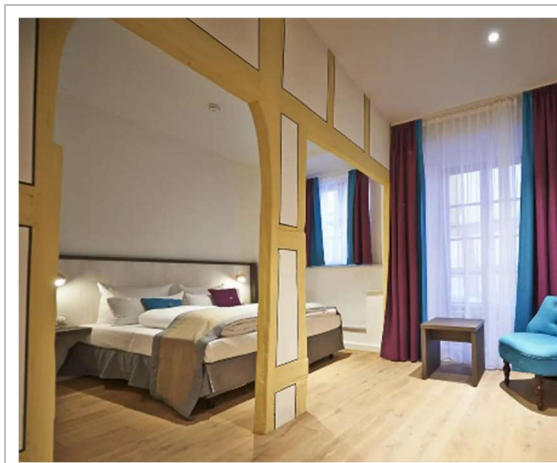
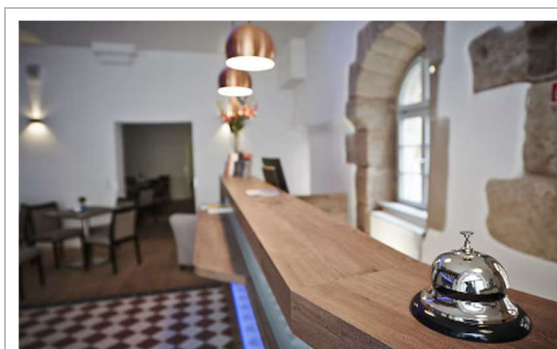
The Nürnberg Card

The Nürnberg Card is the official tourist card for Nuremberg and Fürth.

It gives you free entry to many of the most popular museums and sights as well as free use of public transport throughout the city.

More information :

<https://www.nurembergcard.com/en>



Hotel Elch is one of Europe's oldest hostelries

Hotel Elch (Elk in English, the owner is Finnish) is found in the heart of the quaint, historic Wine Market neighbourhood, close to Sebald Church.

By Ann Mealor

As such it is within easy walking distance of bars, restaurants and all the beautiful sites a visitor would want to see on a short visit to Nuremberg.

This small, family-run hotel is one of the oldest in Europe and full of charm and character.

Dating back to the 14th century, the timber framed building has all the mod cons needed for a comfortable city break, including TV, minibar, WiFi and air conditioning.

Our wooden beamed room was nicely furnished with a walk-in shower, large comfortable bed, minibar, two easy chairs and coffee table, just right for relaxing over morning tea or a glass of wine before going out.

A welcome note with two small packets of haribo jelly bears was left for us on the bed, which was a nice touch.

I also enjoyed helping myself to the generous bowl of fruit flavoured candy chews on reception – they brought back fond sweetshop memories.

Breakfast

There was plenty on the buffet breakfast to keep you going all day if needed.

As well as the usual cereals, pastries, cheese, cold meats, bread, juices and yoghurt there was a mediterranean salad, cold roasted vegetables, hard boiled eggs, scrambled eggs, sausages and pastries.

I particularly liked the way the fruit salad, granola and yoghurt, avocado crème and smoked salmon on rye bread all came in small, individual, lidded, glass pots.

The freshly baked, crystal salted Bavarian pretzels were a must-eat too.

The staff were very friendly and helpful.

As there are no hospitality trays in any of the rooms, the reception team were more than happy to give me a small kettle, cups and as much tea, coffee and milk as I wanted, so that I could make my own hot drinks - which I really appreciated.

More information :

<https://hotel-elch.de/>

AllWays dining in Nuremberg



Zum Gulden Stern



Etz



Joway



Kokoro

Nuremberg is known for its beer, gingerbread and spicy Franconian sausage.

Although this finger sized traditional favourite can be found in many restaurants, there is no better place to try it than Zum Gulden Stern, the oldest bratwurst kitchen in the world.

By Ann Mealar

That said, there is so much more to Nuremberg gastronomy than these two meat and sweet treats.

Surprisingly, the city has a remarkable concentration of fine dining restaurants, including eight with Michelin stars.

There is also a superb array of brasseries, bars and cafes, so when it comes to dining, you are spoilt for choice.

The cuisine is of an exceptionally high standard throughout, whether you are eating at one of the premier gourmet establishments, a chic bistro on the river or a traditional tavern in the centre.

I was impressed by the quality, creativity and choice of food options available.

Nuremberg is a fabulous culinary hotspot with eateries a-plenty and Franconian chefs who excel at what they do. There are vegan and vegetarian options virtually everywhere and all dietary requirements are well catered for.

Here are the restaurants in the city we were lucky enough to dine.

Brasserie Nitz : a great start to Nuremberg dining

Ideally located on the Pegnitz River (from which it takes its name), Brasserie Nitz is the place to chill out and relax whilst enjoying first rate food and wine.

By Ann Mealor



Founded by Parisien trained chef, Jens Brockerhof, Nitz has a laid-back ambience whilst serving quality cuisine and fine, waterside dining for everyone.

It prides itself on its seafood and there is plenty on the menu including oysters, mussels, escargots, octopus, prawns and monkfish.

Local, seasonal produce is a priority, with chefs making the most of what's in abundance and readily available.

The weather was lovely when ate here so we chose to eat outside and catch the last of the early evening sun.

First to the table was a selection of crusty bread from a nearby bakery accompanied by a tastily different homemade beetroot butter and a tomato cream cheese.

For starters I had the plump pink prawns with a zesty lemon crème fraîche and garlic, and Ashley the flavour filled shrimp cocktail with a smooth pea mousse and trout caviar.



For mains, I had the beef fillet steak which was cooked to perfection, medium well yet succulent just as I like it, with a green salad, hot French fries and a creamy pepper sauce.

Ashley had the monkfish with a Noilly Prat velouté and a colourful mix of yellow cherry tomatoes, glazed radishes, zucchini spaghetti and gnocchi.

A marvellous melange.

We had just enough room left to share a deliciously light crème brulee with a crisp, caramelised top.

Our meal was paired with a bottle of Nitz's own label Cuvee Famille, German white wine.

We left on a high, our first evening dining experience in Nuremberg having well and truly exceeded expectations.

More information :

<https://brasserie-nitz.de/>



Zum Gulden Stern is steeped in history and tradition

Zum Gulden Stern (*The Golden Star*) it is the 'oldest bratwurst kitchen in the world' and it takes sausages very seriously.

By Ann Mealor



Sofia Hilleprandt

Here, the Nuremberg Rostbratwurst, a small roasted pork sausage, seven to nine centimetres long and infused with herbs and spices, is king.

However, Bratwurst Queen is young and dynamic Sofia Hilleprandt who took over the restaurant when she was just 19 after the sudden death of her entrepreneurial and much-loved father, Martin, in 2020.

Martin bought the dilapidated and neglected Zum Gulden Stern in 1980 and lovingly restored and refurbished the tavern into the rustic, cosy, farmhouse style restaurant of today.

Although the food here is simple and uncomplicated, the ingredients used are carefully sourced and of the highest standard.



Sausages come from the family-owned Pfettner butcher shop who make them to an age old, and of course, secret recipe.

Soups are prepared from scratch; sauerkraut is barrel fermented and grown locally; vegetables are supplied by the Burger family from Knoblauchsland and the horseradish is from the world's oldest brand, Schmel in Baiersdorf.

A Nuremberg sausage has to adhere to strict guidelines to bear that proud name.

As served at Zum Gulden Stern, the bratwurst must be supplied by a Nuremberg butcher and grilled fresh and raw over beechwood.

Unlike the British sausage, these are eaten in portions of six, eight or even ten.

As it was a balmy evening, we dined outside in the pretty courtyard.

However, inside was full of character and cosiness with wooden beams, oak floors, open fires and lots of copper pots, pans and kettles hanging from the ceiling.

Firstly, we shared the snack plate of smoked sausage, a pleasingly hot horseradish dip and a buttery camembert cheese spread (Obazda) with chewy pretzels and crusty bread.

As Ashley doesn't eat meat, he had the rich cheese fondue with chives and onions, while I sampled the succulent, herby Nuremberg sausage and smoky pork tenderloins with potato salad, sauerkraut and herb butter.

Ashley paired his main with a beer and I with a glass excellent Franconian white wine.

For dessert, we shared a slice of warm, aromatic apple strudel with plump raisins and a generous dollop of ice cream.

Although we were both full, it was so good we ate the lot. Servers dressed in a traditional tavern-like way in flouncy skirts and lederhosen added to the ambience and *olde worlde* charm.

I don't think I could have enjoyed my first authentic Nuremberg sausage experience anywhere better, friendlier or more welcoming.

More information :

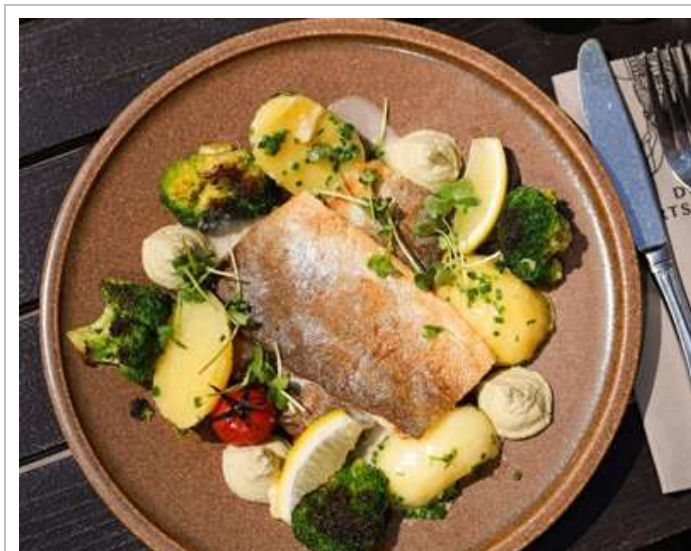
<https://bratwurstkueche.de/>



Die Wirtschaft : market fresh Franconian dishes

Die Wirtschaft can be found close to the main square serving market fresh Franconian dishes, wine and draft beer.

By Ann Mealor



It is a modern, relaxed traditional Franconian Wirtshaus built on the site where ancient spice traders weighed goods and could exchange money in safety.

Diners can sit inside or out on the patio and people watch.

Die Wirtschaft sources all its produce as locally as possible and is proud of their culinary craftsmen.

Its suppliers are listed in the menu: eggs and hazelnuts from Martin Stiegler who also supplies celebrity chef Alexander Herrmann; the organic dairy Wohlfahrt provides cheese and other dairy produce, and game is personally delivered by hunter, Waffler.

A Die Wirtschaft speciality is its Franconian Gudzerla, small dishes made for sharing and the chance to try a little bit of everything.

It was here, at lunch, that Ashley had the Franconian sausage, the vegetarian version.

Four herby bratwurst on a bed of sauerkraut with freshly baked, oven crusted sourdough bread. He said they came as close as he could imagine to the real thing.

I opted for a refreshing summer salad with creamy, oven baked camembert and crunchy pickled vegetables topped with roasted hazelnuts.

Ashley had a pint of the freshly tapped local Nuremberg red beer, and I chose a chilled glass of Franconian rose.

It was such a pleasant experience, we came back a few times just to sit outside with wine, nibbles and relax in the sun.

Die Wirtschaft is an integral part of Nuremberg history, with legend having it that Albrecht Dürer himself once ate here.

If so he would have enjoyed himself as much as we did.

More information :

<https://www.die-wirtschaft-nuernberg.de/>

Sebald : seasonal dishes and old town ambience

Situated in the old part of town, Sebald is a quaint atmospheric restaurant serving modern Franconian cuisine.

By Ann Mealor



The changing menu reflects the seasons and the what's available locally.

We sat outside for lunch on the fairy lit patio, a relaxing place to soak up a bit of sun and sit with a glass of chilled dry white, light bodied German Sylvaner wine and watch the world stroll by.



Inside is also very snug and homely; rustic chic with colourful fringed rugs scattered on the stone floor and twinkling gold chandeliers hanging from the ceiling.

Our waiter, Etienne was extremely well informed about the wines and food and helped us with our lunch choices.



I had a Sebald salad with large, lightly battered king fried prawns and Ashley chose the sweet-fleshed mullet with a miso glaze, wild rice and Asian beurre blanc.

Mullet is a fish we rarely eat, but this was a standout dish for Ashley who rated it very highly and enjoyed every mouthful.

A great place to re-fuel for the day and take in the old town ambience

More information :

<https://sebald-speiselokal.com/>

Frank'ness : Alexander Herrmann's urban bistro

After having the pleasure of eating at Alexander Herrmann's excellent, fine dining restaurant Aura, I was keen to try his more casual relaxed urban bistro Frank'ness.

By Ann Mealor



Found on the ground floor of an historic town villa in central Nuremberg, *Frank'ness*, is a fine place to take the weight off your feet and chill out over a relaxing lunch.

Which is exactly what we did.

Modern, bright and airy, with a bustling open kitchen and French windows overlooking the terrace, diners can eat inside or out depending on the weather.

Either way, you are going to enjoy the ambience and the menu on offer.

As you would expect from an Alexander Herrmann restaurant, the food here is top notch.

You will find roasted meats as well as interesting vegetarian dishes, fresh fish and light salads.

Regional ingredients are cooked over a very hot grill resulting in crispy textures and smoky aromas.

It's traditional, hearty Franconian cuisine with an urban twist. Depending on which local ingredients are at their best, lunch specials change monthly so there is always something new to try.

We both started with a soup; Ashley chose the refreshing cold cucumber with leek, yoghurt foam and croutons and I had the clear, earthy mushroom soup with chanterelles, morel, wild garlic oil and crunchy croutons. Both were packed with Franconian flavour.

Up next was a braised goat's cheese salad with pickled watermelon, lettuce, pepper cottage cheese and wild herbs.

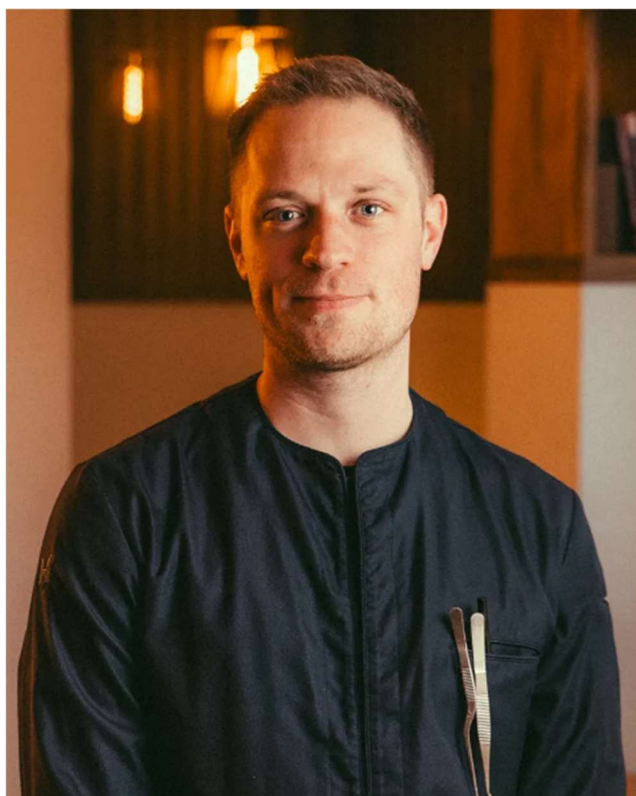
Ashley went for the summer bowl of fried mushrooms, soya beans, pomegranate seeds, goat's cheese and fried prawns. Each dish was delicious and satisfying without being too heavy.

Although we hadn't intended to have a dessert, we couldn't resist sharing a luscious strawberry cake brownie with vanilla cream and nut crumble, as recommended by our very helpful and friendly waitress.

What a sweet ending to our meal!

More information :

<https://www.imperial-fraenkness.de/frankness>



Johannes Hannweg



Joway : gourmet dining at its best and most creative

You will find Joway tucked quietly away down a small side street.

By Ann Mealor

Unassuming and understated, you could easily pass it by without a second glance.

But what a missed opportunity that would be, as this intimate restaurant is one of the finest and most creative on the Nuremberg culinary scene.

Named after its owner and chef, Johannes Hannweg, Joway is chic, modern and sleek in style, with a grey concrete floor, wooden pedestal tables and warm, subtle spot lighting. Powder blue, plush dining chairs add a splash of colour.

It is clear on meeting Johannes that this self-taught, dedicated chef is intensely passionate about the food he creates, where it comes from and Franconia, his homeland.

He firmly believes that the basis of every dish is quality ingredients.

His menus are shaped by what is in season and what he can source locally. This inspires Johannes to think imaginatively and to use the ordinary in an extraordinary way.

We were lucky enough to experience his work in the six-course tasting menu along with wine pairings.

Our first appetiser was a light and refreshing grilled, dried and honeyed tomato soup, similar to a Virgin Bloody Mary with a wedge of green, crisp lettuce.

It had a spicy kick to it and was a colourful combo.

Appetiser number two was three taste packed morsels served on a wooden platter: a shrimp tartlet in a butter and seafood marinade; a kohlrabi roll with smoked paprika and thyme; and pak choy in brown butter with red radish.

The care and detail that had gone into the presentation and combination of textures and flavours was abundantly evident.

This was followed by curcumin focaccia bread with whipped butter topped with black leek ash, which is something I have never tried before, but hope to again.





The menu was full of delight and surprise.

Bright pink dried and grilled watermelon with a creamy quenelle of sheep's milk ice-cream on a bed of burnt and grated black fennel and fresh, yellowtail tuna, wasabi oil, shards of lemon zest and tiny boules of ripe honey dew melon.

There was a pea and leek island in a frothy elderflower sea, green pea shoots growing up like palm trees from the puree and pebble peas.

This was followed by a mouthwatering monkfish with delicate asparagus flowers in a pale orange Asian style gochujang, sourced and fermented locally and tender corn-fed chicken stuffed with an African curry herb mousse.

Dessert was a palate cleansing zingy kaffir lime sorbet with yoghurt and dill followed by homemade truffles and a hazelnut crunch cream served on a spoon.

The whole menu was filled with intense flavour from start to finish.

Each course offering something different and presented in exquisite detail like a tiny piece of artwork.

Flavours and textures came together in a powerful way to produce a memorable dining experience.

Wine pairings were thoughtfully matched and enhanced each dish. They included a soft bubbled Franconian crémant and a fresh, light Julien Renard Riesling.

Even sake was on the list.

Johannes served us throughout the evening and helpfully described every course in detail. Our sommelier was also extremely knowledgeable about all the wines, their provenance and why each went so well with certain foods.

This was gourmet dining at its best and most creative.

More information :

<https://joway.de/>



Felix Schneider

Etz : two Michelin star excellence

Etz, a two Michelin star fine dining restaurant, owned and lead by award winning Head Chef, Felix Schneider, is not the easiest place to find, but worth looking for.

By Ann Mealor

Hidden away in a residential area, that was once home to a Bavarian metalwork factory, I was sure we had come to the wrong place.

We hadn't – google maps was right.

As we pushed open the door at the top of a small set of concrete steps, we found ourselves in the test kitchen or aroma library of one of the finest restaurants in Nuremberg.

This was the start of our 11-course food fest.

I wasn't expecting a restaurant known for its nature driven cuisine, foraging and passion for heirloom fruit and vegetables to be set in an edgy, urban environment.

However, this reflects the blend of styles here, embracing the experimental, radical, avant garde juxtaposed with the traditional, earthy and natural.

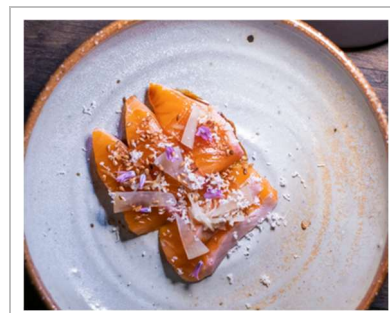
This is evident in the cuisine, as well as the look and feel of the restaurant itself.



The test kitchen has an industrial, yet workman like feel with metal shelves lined with large kilner jars filled with an abundance of pickled, fermented and dried colourful fruit and vegetables.

Much of this is grown in Felix's own ever expanding, exploratory and carefully tended market gardens.

Here guests are introduced to the restaurant's regional and sustainable ethos and food preservation techniques. Harmonising with nature and collaborating closely with Franconian farmers to get the quality produce they want is a priority for the restaurant.



Felix and his team see themselves as land ambassadors, preserving what makes Franconia special whilst showing the culinary potential that lies within it.

They work with farmers, gardeners, fish breeders, hunters, butchers, millers, bakers, winemakers and research institutes.

On the menu, provenance is paramount and providers are named after each course eg fish from Heindl on the Pegnitz River and beef from Hofmann in Birkenreuth.

The restaurant

With its concrete floors, exposed pipework, plain grey walls (except for the odd sheepskin) Etz has an uncluttered, minimalist look.

Chairs are extremely comfortable (they need to be as the menu is 11 courses and takes around five hours), tables large and restaurant spacious.

Lighting is subtle and thoughtfully designed, casting shadows and giving the space warmth. Taking centre stage, is the well-lit open kitchen where chefs can be seen preparing, cooking, mixing and plating up the evening menu.

We had two of the best seats in the house as we were directly opposite where all the slicing, splicing and blow torch action took place-and the team put on a top-class show.

Our waiter, Paul, dressed in a black karate style outfit, introduced himself and offered us a glass of chilled champagne or Franconian crémant to go with our premier course of First Fruits of the Season.

Tiny leaves, microscopic flowers, and individual berries carefully and sparsely laid out on a pristine white plate. All very unassuming.

But wow, once in the mouth each item exploded with flavour; liquorice, menthol, fennel, blackcurrant, gooseberry and finally pepper lingering on the tongue.

Every dish that followed was superb including a savoury, fried sourdough doughnut with garlic oil and green herbs and richly glazed and marinated belly pork in a piquant chilli marinade with radish and cilantro seeds.

There was crusty, glossy topped chestnut brown sourdough loaf made from ancient wheat varieties and a 10-year-old sourdough culture and a mild, sweet Char fish complimented by a umami koji butter beurre blanc and startlingly decorated with vibrant red, yellow and green sorrel, begonia and rhubarb leaves.

This was followed by a tender, creamy textured seared 18-year-old wagyu beef with an intense, tongue tingling tangerine and citrus smoked jus.

Then came desserts of iced, plump and deep black cherry soup with pickled rose petals and meadow sweet, unfermented wine; and refreshing corn apple with green shiso leaf ice cream, linden leaf caramel and green cilantro seeds.

We were mesmerised by the chefs preparing a seemingly never-ending amount of cherries – all pulling, cutting and chopping in hypnotic rhythm. Each wine pairing was carefully chosen to perfectly complement every course.

Daniel, the sommelier was extremely knowledgeable and could explain each in detail.

It was so interesting to hear in depth and with passion about each wine, how it was made, the grapes used and the regional wineries it came from.

My two favourites, although it was a difficult choice, were a 2021 Riesling 'am Lumpen' GG, Rainer Sauer and a 2015 Sylvaner 'Freigeist', Ilmbacher Hof.

Etz's commitment to sustainability is clearly reflected in the exceptional seasonal menu which changes seven times a year (making the most of ripening regional produce).

The team forage, plant, ferment and are full of creativity and original ideas. Everything is made in-house, from bread and butter to miso and vinegar.

Dining at Etz was a journey of discovery and an experience I will remember and recount to friends for a very long time.

More information :

<https://etzrestaurant.de/en>

Kokoro : a grand finale

Our last taste of Nuremberg was lunch at KOKORO, which means 'heart' in Japanese.

By Ann Meador



We had enjoyed an exceptional five-day food fest in the city, so KOKORO had a lot to live up to.

However, I can happily say we left our gourmet trip on a sushi high.

KOKORO, in the centre of town, is the official restaurant of the New Museum for Contemporary Art.

It has an attractive, spacious outdoor courtyard for sunshine dining and a stylish interior furnished with oriental objets d'art.

Skilled chef, Atsuhiko Suzuko has been creating and preparing modern Japanese cuisine in a traditional way here for the past 12 years.

His expertise and the quality ingredients used is clearly reflected in the food.

We started our meal with four beautifully presented dishes of Aspura, sweet, green asparagus, in a tart and tangy Ponzu sauce with sesame.

Then there was Sora, a silky, finely sliced salmon carpaccio bathed in a ginger soy dressing with chives and sesame and Tuna Tataki, a delicate and subtly sweet slightly seared meaty tuna sashimi with black sesame in a rich umami Teriyaki sauce and an addictive tempura fried sweet corn.

The large dish of colourful, perfectly laid out sushi that followed was a feast for the eyes with Sashimi of tuna, salmon and Hamachi kingfish; Midori Roll Tuna Tartar with asparagus and avocado; Momo Roll Salmon Tartar with mango and cucumber and Ebisu Roll King Prawns in Tempura.

The different sauces, such as tonkatsu, teriyaki and chili-mayo enhanced the flavour of the seafood which couldn't have been fresher.

Service was extremely friendly and welcoming with staff only too pleased to help with menu choices if needed.

Restaurant manager Nga, who is Chef Suzuko's step-daughter, was telling us that film star, Keanu Reeves had recently dined there following a visit to the museum. He is known to be partial to salmon sashimi.

I'm sure like us, he wasn't disappointed and would return in a 'kokoro' beat if he could.

More information :

<https://www.kokororestaurant.de/>

AllWays leading to Nuremberg



AllWays traveller and the International Travel Writers Alliance



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www.allwaystraveller.com



The International Travel Writers Alliance is the world's largest association of professional travel journalists.

www.itwalliance.com



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