

SCRIPT

SECTOR: GASTRONOMY IN GERMANY

TOPIC: LEARN ABOUT THE MOST
IMPORTANT TRADITIONAL GERMAN FOOD AND MEALS



Welcome to Germany
[Willkommen in Deutschland](#)

What do you need to know about the most typical dishes you will find on a German menu?



Germany has a great variety of food and as the country is spanning from the Baltic Sea to the Alps, there is different cuisines depending on the region. But still there are some common features that you will encounter.



One dish that Germany is known for is sausage and indeed you will find some variety of sausage - [Wurst](#) throughout the country. But it is more commonly served as take away food or in a beer garden than as a restaurant dish.



In a restaurant there is usually a selection of starters - **Vorspeise**. Most traditionally a soup - **Suppe** would be served as a starter. It could be a clear broth soup - **Brühe** with add-ins or a creme soup - **Cremesuppe** made from seasonal ingredients like mushroom or squash.



The traditional main dishes are usually centered around the protein.

Even though it originates from Austria, the **Wiener Schnitzel** is very popular in Germany. It is made from veal - **Kalbsfleisch** coated with bread crumbs and usually served with fried potatoes - **Bratkartoffeln** or French fries. In German we use the French term **Pommes Frites** but often shorten it and pronounce it **Pommes** or **Fritten**.

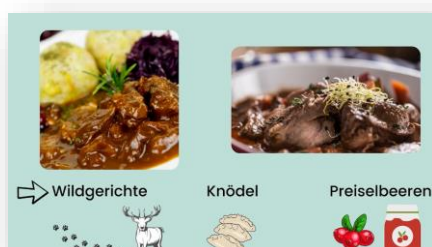
If the Schnitzel is not made from veal, but pork or chicken it cannot be called Wiener Schnitzel, but instead **Schnitzel Wiener Art**, meaning Schnitzel Viennese Style.



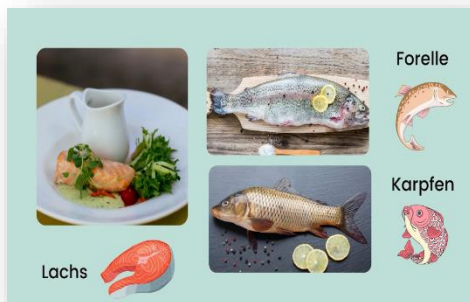
Sauerbraten and **Rouladen** are two beef dishes that you can find on menus of restaurants that serve **Deutsche Küche** - German cuisine.

Sauerbraten is a very tender roast of beef that has been marinated in wine, vinegar and spices for several days, hence the name: sour roast - **Sauerbraten**.

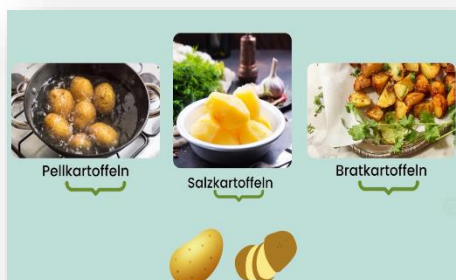
Rouladen consist of slices of beef, that are rolled up and filled with mustard, onions, bacon and pickles.



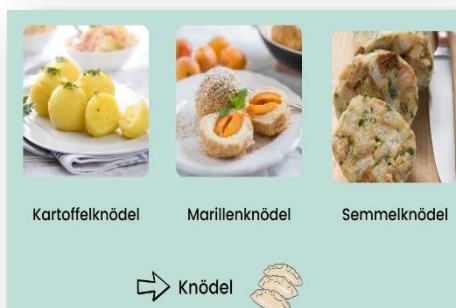
In autumn and winter there is also a big variety of venison dishes - **Wildgerichte**. You can find goulash or roast of wild boar, deer or stag on the menu, usually served with dumplings - **Knödel** and jam from cranberries - **Preiselbeeren**.



Fish dishes can also be found on any menu, most commonly a salmon dish - in German: [Lachs](#). But recently there is also a tendency to promote local products as a more sustainable way. Therefore dishes with freshwater fishes like trout - [Forelle](#) or carp - [Karpfen](#) could be on the menu.



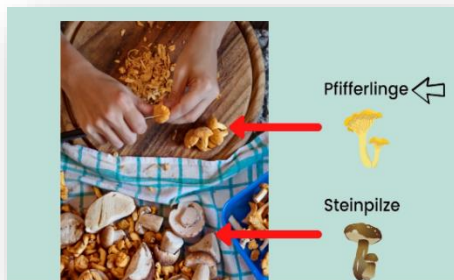
Potatoes in any shape or form are of course a standard side dish in Germany: roasted potatoes – [Bratkartoffeln](#), potatoes boiled in salty water - [Salzkartoffeln](#) or potatoes boiled in their skin - [Pellkartoffeln](#).



Potatoes can also be used to make dumplings. Dumplings are called [Knödel](#). The ones made of potatoes are called [Kartoffelknödel](#). But there are also other kind of dumplings like [Semmelknödel](#) - made of soaked bread or sweet yeast dumplings filled with seasonal fruit like apricots - [Marillenknödel](#). Sweet dumplings can be both: a main dish or a dessert.



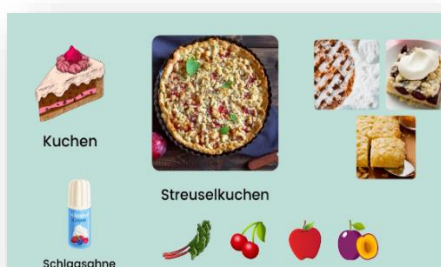
Common vegetable side dishes are green beans - [grüne Bohnen](#) or cauliflower - [Blumenkohl](#). But there are also some seasonal vegetables. A delicacy served from April to June is regionally grown white asparagus - [Spargel](#) most commonly served with potatoes, ham and Sauce Hollandaise. In autumn and winter, restaurants offer a variety of cabbage side dishes like braised red cabbage - [Rotkraut](#) often paired with apples to give it a sweet-and-sour flavour or [Sauerkraut](#), finely cut raw white cabbage, that is fermented.



In autumn also chanterelle mushrooms - [Pfifferlinge](#) and porcini mushrooms - [Steinpilze](#) play an important role on restaurants' menus.



Of course you will always find vegetarian dishes - [vegetarisch](#) and possibly vegan dishes - [vegan](#) on the menu. These vary a lot from restaurant to restaurant, but there are some that can often be found and are in fact pretty typical for German cuisine: [Kartoffelpuffer mit Apfelmus](#) - these are potato pancakes served with apple sauce, [Ofenkartoffeln mit Quark](#) is a jacket potato with a special German curd cheese - [Quark](#), often also mixed with a set of fresh herbs. In the south of Germany a popular vegetarian dish is [Käsepatzle](#), which is fresh egg pasta gratinated with onions and cheese. While it is sometimes served with bacon - [Speck](#), there usually also is a vegetarian version available.



The most popular desserts are cakes - [Kuchen](#), usually enjoyed in the afternoon with a dash of whipped cream - [Schlagsahne](#) and a cup of coffee. A lot of recipes like [Streuselkuchen](#), crumble cake make use of seasonal fruits like rhubarb, cherries, apples or plums.



Throughout Germany wine and beer are the most favourite alcoholic beverages - [Wein und Bier](#). Especially in the wine growing regions in the South-West, but also in the East around the rivers Saale and Elbe, there is a great variety of regional types of wine with white wine - [Weißwein](#) being a little more common than red wine - [Rotwein](#). Likewise a lot of regions have their regional beer specialities like Bavarian [Weizenbier](#) - beer brewed from wheat.



Mineralwasser - meaning bottled water is mostly served sparkling. If the customers require the water to be **Medium**, they prefer mildly sparkling water and if they ask for **Still**, they prefer non-sparkling water. Other non-alcoholic beverages are mostly juices, that are often mixed with sparkling water and then called **Schorle**. Most popular is the mix with apple juice and Mineralwasser: **Apfelschorle**.



Enjoy your meal! - In German: **Guten Appetit!**

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GERMAN	YOUR LANGUAGE
<i>Willkommen in Deutschland</i>	
<i>Wurst</i>	
<i>Vorspeise</i>	
<i>Suppe</i>	
<i>Brühe</i>	
<i>Cremesuppe</i>	
<i>Wiener Schnitzel</i>	
<i>Kalbsfleisch</i>	
<i>Bratkartoffeln</i>	
<i>Pommes Frites</i>	
<i>Pommes</i>	
<i>Fritten</i>	
<i>Schnitzel Wiener Art</i>	
<i>Sauerbraten</i>	
<i>Rouladen</i>	
<i>Deutsche Küche</i>	
<i>Wildgerichte</i>	
<i>Knödel</i>	
<i>Preiselbeeren</i>	
<i>Lachs</i>	
<i>Forelle</i>	
<i>Karpfen</i>	
<i>Salzkartoffeln</i>	
<i>Pellkartoffeln</i>	
<i>Kartoffelknödel</i>	
<i>Semmelknödel</i>	
<i>Marillenknödel</i>	
<i>Grüne Bohnen</i>	
<i>Blumenkohl</i>	
<i>Spargel</i>	
<i>Rotkraut</i>	
<i>Sauerkraut</i>	
<i>Pfifferlinge</i>	
<i>Steinpilze</i>	

<i>vegetarisch</i>	
<i>vegan</i>	
<i>Kartoffelpuffer mit Apelmus</i>	
<i>Ofenkartoffeln mit Quark</i>	
<i>Käsespätzle</i>	
<i>Speck</i>	
<i>Kuchen</i>	
<i>Schlagsahne</i>	
<i>Streuselkuchen</i>	
<i>Wein und Bier</i>	
<i>Weißwein</i>	
<i>Rotwein</i>	
<i>Weizenbier</i>	
<i>Mineralwasser</i>	
<i>Medium</i>	
<i>Still</i>	
<i>Schorle</i>	
<i>Apfelschirle</i>	