Wining & Dining

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A Guide
to German Menu Terms,
Wines and Sausages

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Guide to German Menu Terms
English - German

General	Allgemeines
appetizers	Vorspeisen
beef	Rind
beverage	Getränk
bill	Rechnung
bread	Brot
breakfast	Frühstück
butter	Butter
cheese	Käse
cold	kalt
cold cuts	Aufschnitt
cream cheese	Frischkäse
cup	Tasse
desserts	Nachspeisen
dinner	Abendessen
eggs	Eier
fish	Fisch
fork	Gabel
fruit	Obst
game	Wild
glass	Glas

gravy	Soße
hot	heiss
ice (cubes)	Eis (Würfel)
ice cream	Eis
jelly	Gelée
juice	Saft
knife	Messer
lamb	Lamm
lunch	Mittagessen
meat	Fleisch
menu	Speisekarte
mutton	Hammel
napkin	Serviette
nuts	Nüsse
oil	Öl
Pasta	Teigwaren
plate	Teller
pork	Schwein
potatoes	Kartoffeln
poultry	Geflügel
rice	Reis
salads	Salate
sauce	Soße
sausage	Wurst
service included	einschließlich Bedienung
spice	Gewürz

spoon	Löffel
soup	Suppe
tablecloth	Tischtuch
tip	Trinkgeld
veal	Kalb
vegetables	Gemüse
vinegar	Essig
waiter	Kellner
warm	warm

Methods of preparation	**Art der Zubereitung**
baked	gebacken
(in) batter or pastry	in Teig / im Teigmantel
boiled	gekocht
braised	geschmort
cut in small pieces	geschnetzelt
deep fried	fritiert
(in) egg and breadcrumbs	paniert
fried	gebraten
glazed	glasiert
gratin (with cheese or bread crums)	gratiniert *or* überbacken
grilled	gegrillt
homemade	hausgemacht
hot (spicy)	scharf
larded	gespickt
(in) marinade	mariniert

mashed	gestampft
medium rare	kurz angebraten
poached	pochiert
pickled (in brine)	gepökelt
pickled (in vinegar)	gebeizt
purée	püree, püriert
rare (for steak)	englisch
raw	roh
roasted	gebraten
roll of…	roulade….
sauté	geschwenkt
sieved	passiert
simmered	gesotten
skewed	Spieß….
smoked	geräuchert
spicy	würzig *or* scharf
steamed	gedämpft
strong in taste	deftig
stuffed	gefüllt
well done	durchgebraten

Appetizers	**Vorspeisen**
caviar	Kaviar
chicken salad	Geflügelsalat
cold cuts salad	Wurstsalat
crayfish salad	Krebsschwanzsalat

egg salad	Eiersalat
fillet of herring	Matjesfilet
goose liver paté	Gänseleber-Pastete
herring salad	Heringsalat
large scallops shell	Jakobsmuscheln
liver paté	Leberpastete
meat or vegetable in aspic	Sülze
oysters	Austern
paté	Pastete
pickled rolled herrings	Rollmops
platter of cold cuts	Aufschnittplatte
prawn cocktail	Garnelen-Cocktailuffed
pastry filled	Blätterteigpastete
sausage salad	Wurstsalat
seafood salad	Meeresfrüchtesalat
shrimp cocktail	Krabben-Cocktail
smoked eel	Räucheraal
smoked salmon	Räucherlachs
smoked trout	geräucherte Forellen
snails	Weinbergschnecken
spring roll	Frühlingsrolle
stuffed eggs	Russische Eier
tartar with onions	Hackepeter
tureen	Terrine
vol-au-vent	Blätterteigpastete

Soups	**Suppen**
bean soup	Bohnensuppe
beef broth	Rinderkraftbrühe
broth	Brühe or Kraftbrühe
chicken broth	Hühnerbrühe
consommé	Consommé
cream of asparagus soup	Spargelcremesuppe
cream of mushroom soup	Champignon-cremesuppe
cream soup	...rahmsuppe *or* ...cremesuppe
fish soup	Fischsuppe
Hungarian goulash soup	Gulaschsuppe
leeks soup	Lauchsuppe
lentils soup	Linsensuppe
lentils stew	Linseneintopf
light cream soup	...schaumsuppe
meat broth	Fleischbrühe
mushroom soup	Champignonsuppe
onion soup	Zwiebelsuppe
oxtail soup	Ochsenschwanzsuppe
pea soup	Erbsensuppe
potato soup	Kartoffelsuppe
soup of the day	Tagessuppe
stew	Eintopf
tomato soup	Tomatensuppe
turtle soup	Schildkrötensuppe
vegetable soup	Gemüsesuppe

Meat	**Fleisch**
bacon	Frühstückspeck
beef	Rind *or* Rindfleisch
brain	Hirn
braised beef	Rindersaftbraten
breast	Brust
breast of goose	Gänsebrust
buffalo	Büffel
calf's liver	Kalbsleber
chicken	Hähnchen
chicken fricassee	Hühnerfrikassee
chicken leg	Hähnchenkeule
chicken wings	Hähnchenflügel
chop	Kotelett
corned beef	Kornbeef
duck	Ente
escalop	Schnitzel
fillet	Filet
Frankfurter sausage	Frankfurter *or* Wiener Würstchen
fricasse	Frikassee
goat	Ziege
goose	Gans
Guinea fowl	Perlhuhn
ham	Schinken
hare	Hase
Hungarian goulash	Gulasch

kidneys	Nieren
lamb	Lamm *or* Lammfleisch
leg	Keule
liver	Leber
loin	Lende *or* Lendchen
meat ball	Boulette *or* Frikadelle
medallion	Medaillon
minced meat	gehacktes
mutton	Hammel *or* Hammelfleisch
partridge	Rebhuhn
pepperoni	Salami
pheasant	Fasan
pickled meat	Pökelfleisch
pigeon	Taube
pork	Schwein *or* Schweinefleisch
pot roast	Schmorbraten
poulard	Poularde
quail	Wachtel
rabbit	Kaninchen
ragout	Ragout
ribs	Rippen
roast	Braten
roast beef	Roastbeef
roast chicken	Brathähnchen
roasted roll	Rollbraten
rump steak	Rumpsteak

saddle	Rücken
sausage	Wurst *or* Würstchen

(for more information on sausages, see at the end of "Wining and Dining")

shank	Haxe
shoulder	Schulter
smoked meat	Rauchfleisch
steak	Steak
stew	Ragout
stewed and pickled beef	Sauerbraten
stuffed roll	Roulade
sweetbreads	Bries
tongue	Zunge
turkey	Puter *or* Truthahn
turkey breast	Putenbrust
veal	Kalb *or* Kalbfleisch
venison (roe)	Reh
venison (stag)	Hirsch
wild boar	Wildschwein
wild goulash	Wildgulasch

Fish	**Fisch**
anchovies	Sardellen
barbel	Barbe
bass (also perch)	Barsch
carp	Karpfen
catfish	Wels

cod	Dorsch *or* Kabeljau
crab	Krebs
eel	Aal
flounder	Flunder
haddock	Schellfisch
halibut	Heilbutt
herring	Hering
king prawns	Grossgarnelen *or* Riesengarnelen
loach	Steinbeißer
lobster	Hummer / Languste
mackerel	Makrele
mussels	Miesmuscheln *or* Muscheln
pike	Hecht
pike-perch	Zander
plaice	Scholle
prawns	Garnelen
rosefish	Rotbarsch
ruff (type of perch)	Goldbarsch
salmon	Lachs
sardines	Sardinen
scallop	Jakobsmuschel
scallops (small)	Venusmuscheln
seafood	Meeresfrüchte
shrimps	Krabben
shrimps (small)	Krevetten
smoked eel	Räucheraal

smoked salmon	Räucherlachs
sole	Seezunge
squid	Tintenfisch
sturgeon	Stör
swordfish	Schwertfisch
trout	Forelle
tuna	Thunfisch
turbot	Steinbutt
witch flounder	Rotzunge

Eggs	**Eier**
cheese omelette	Käseomelette
coddled egg	Ei im Glas
fried egg	Spiegelei
ham omelette	Schinkenomelette
hard boiled egg	hart gekochtes Ei
omelette	Omelette
omelette with mushrooms	Champignonomelette
poached egg	verlorenes Ei
quail egg	Wachtelei
scrambled egg	Rührei
soft boiled egg	weich gekochtes Ei
Spanish omelette	Bauernomelette

Vegetables & Salads	Gemüse & Salate
artichoke	Artischocke
asparagus (white or green)	Spargel
aubergines	Aubergine
avocado	Avocado
beans	Bohnen
bean sprouts	Sojasprossen
beetroots	rote Beete *or* rote Rüben
broccoli	Brokkoli
Brussel sprouts	Rosenkohl
carrots	Karotten *or* Möhren
cauliflower	Blumenkohl
celery	Sellerie
Cesar's salad	Cäsarsalat
chanterelles	Pfifferlinge
chicory*	Endivien
chick-peas	Kichererbsen
corn	Mais
corn on the cob	Maiskolben
courgettes	Zucchini
cress	Kresse
cucumber	Gurke
egg plant	Aubergine
endive*	Chicoree
fennel	Fenchel
green pepper	grüne Paprikaschote

green salad (leaves only)	Blattsalat
herbs	Kräuter
horseradish	Meerrettich
iceberg salad	Eisbergsalat
kale	Grünkohl
kohlrabi	Kohlrabi
lamb's lettuce	Feldsalat
leek	Lauch / Porree
lentils	Linsen
lettuce	Kopfsalat
mixed salad	gemischter Salat
… w/corn & red kidney beans	Mexikanischer Salat
… w/feta cheese	Schafskäsesalat
… w/ham & cheese	Chefsalat
… w/onions, corn & cheese	Bauernsalat
… w/tuna	Thunfischsalat
morels	Morcheln
mushrooms	Champignons *or* Pilze
onions	Zwiebeln
peas	Erbsen
pepper	Paprika, Paprikaschote
pumpkin	Kürbis
radish (white root)	Rettich
radishes (small red ones)	Radieschen
red cabbage	Rotkohl
red pepper	rote Paprikaschote

Romaine lettuce	Römersalat
salsify	Schwarzwurzeln
sauerkraut	Sauerkraut
savoy cabbage	Wirsing
shallot	Schalotten
spinach	Spinat
spring greens	Spitzkohl
string beans	grüne Bohnen
sweet potato	Süßkartoffel
tomatoes	Tomaten
turnip	Steckrüben *or* Weiße Rüben
watercress	Brunnenkresse
white cabbage	Weißkohl
white cabbage salad	Weisskrautsalat
zucchini	Zucchini

*(*In German, Belgian endive is called "chicorée"; white chicory is called "endive")*

Potatoes	**Kartoffeln**
baked	Folienkartoffeln
boiled	gekochte Kartoffeln *or* Salzkartoffeln
boiled in their skin	Pellkartoffeln
chips	Chips
croquettes	Kartoffelkroketten
dumpling	Kartoffelknödel

fried	Bratkartoffeln
mashed	Kartoffelpüree *or* gestampfte Kartoffeln
French fries	Pommes frites
wedges	Kartoffelspalten

Sauces & Dressings	**Saucen und Dressing (Soßen)**
apple sauce	Apfelmus
brew	Sud
cream	Crème
double cream	Doppelrahm
garlic sauce	Knoblauchsauce
Gorgonzola cheese sauce	Gorgonzolasauce
horseraddish with cream	Sahnemeerettich
Italian dressing	Italienischer Dressing
mayonnaise	Majonäse
mustard sauce	Senfsauce
oyster mushroom sauce	Austernpilzsauce
sour cream	Crème fraiche *or* Sauerrahm *or* Schmand
tartar	Remouladensauce
tomato sauce	Tomatensauce

Pasta & Bread	Teigwaren & Brot
bread roll	Brötchen
brown bread	Graubrot
dough	Teig
dumplings	Klöße *or* Knödel
noodles	Nudeln
Pita bread	Fladenbrot or Pita
puff pastry	Blätterteig
pumpernickel	Pumpernickel
rye bread	Roggenbrot
sandwich	belegtes Brot
toast bread	Toastbrot
white bread	Weißbrot
wholemeal bread	Vollkornbrot

Spices	Gewürze
aniseed	Anis
basil	Basilikum
bay leaves	Lorbeerbätter
capers	Kapern
chervil	Kerbel
chives	Schnittlauch
cinnamon	Zimt
cloves	Nelken
coriander	Koriander
garlic	Knoblauch

ginger	Ingwer
horseradish	Meerettich
juniper	Wacholder
marjoram	Majoran
mint	Minze
mustard	Senf
nutmeg	Muskatnuss
parsley	Petersilie
pepper	Pfeffer
peppermint	Pfefferminz
poppy (seeds)	Mohn(samen)
rosemary	Rosmarin
saffron	Safran
salt	Salz
savory	Bohnenkraut
tarragon	Estragon
thyme	Thymian

Fruit	**Obst or Früchte**
apple	Apfel
apricot	Aprikose
banana	Banane
berries	Beeren
blackberry	Brombeere
black currant	schwarze Johannis-beere
blueberry	Heidelbeere

cherry	Kirsche
coconut	Kokosnuss
cranberry	Preiselbeere
damson	Zwetschge
dates	Datteln
elderberry	Holunderbeere
figs	Feigen
fresh fruit	frisches Obst
fruit salad	Obstsalat
gooseberry	Stachelbeere
grape	Traube *or* Weintraube
grapefruit	Pampelmuse
lime	Limette
melon	Melone
orange	Apfelsine *or* Orange
passion fruit	Passionsfrucht *or* Maracuja
peach	Pfirsich
pear	Birne
plum	Pflaume
raisin	Rosine
raspberry	Himbeere
red currant	rote Johannisbeere
stewed fruit	Kompott
strawberry	Erdbeere
tangerine	Mandarine
wild strawberry	Walderdbeere

Nuts	**Nüsse**
almonds	Mandeln
Brazil-nut	Paranuß
hazelnut	Haselnuß
peanut	Erdnuß
pecan	Pecannuss
pine-nuts	Pinienkerne
pistachios	Pistazien
walnut	Walnuß

Desserts	**Nachspeisen**
apple cake	Apfelkuchen
apple strudel	Apfelstrudel
Black Forest cake	Schwarzwälder Kirschtorte
cake	Kuchen *or* Torte
cheese cake	Käsekuchen
chocolate	Schokolade
cookie	Keks
cream	Sahne
curd	Quark
doughnut	Berliner
éclair	Liebesknochen
flan	Crème Caramel
honey	Honig
ice cream	Eiscreme

jam	Marmelade
jelly	Gelee
lemon	Zitrone
pancake (with filling)	Pfannkuchen
parfait	halbgefrorenes
pastry	Gebäck
plum cake	Pflaumenkuchen
pudding	Pudding
puff pastry	Blätterteig
rice pudding	Milchreis
semolina	Grieß
sugar	Zucker
vanilla	Vanille
whipped cream	Schlagsahne

Beverage	**Getränke**
beer	Bier
brandy	Weinbrand
Champagne	Sekt
cocoa / chocolate	Kakao
coffee	Kaffee
fresh squeezed....	frisch gepresster...
grape juice	Traubensaft
hot chocolate	heisse Schokolade
...w/whipped cream	mit Sahne
...w/out whipped cream	ohne Sahne

juice	Saft
liquor	Likör
milk	Milch
mineral water	Mineralwasser
...plain	Mineralwasser ohne Sprudel
...sparkling	Mineralwasser mit Sprudel
orange juice	Orangensaft
pot of coffee	Kännchen Kaffee
pot of tea	Kännchen Tee
red wine	Rotwein
soft drinks	alkoholfreie Getränke
tea	Tee
tap water	Leitungswasser
tomato juice	Tomatensaft
water	Wasser
white wine	Weißwein
wine	Wein
...dry	trocken
...medium	halbtrocken
...sweet	süß

Guide to German Menu Terms
German - English

Speisen A – Z	Food A - Z

A

Aal	eel
Abendessen	dinner
alkoholfreie Getränke	soft drinks
Anis	aniseed
Apfel	apple
Apfelkuchen	apple cake
Apfelmus	apple sauce, puree
Apfelsine	orange
Apfelstrudel	apple strudel
Aprikose	apricot
Artischocke	artichoke
Aubergine	aubergines *or* egg plant
Auflauf	baked in the oven w/cheese and cream
Aufschnitt	cold cuts
Aufschnittplatte	platter of cold cuts
ausgelöst	bones removed
Austern	oysters

Austernpilzsauce	oyster mushroom sauce
Auswahl	choice
Avocado	avocado

B

Bällchen	small balls
Balsamicoessig	balsamico vinegar
Banane	banana
Bandnudel	linguini or tagliatelle
Barbe	barbel
Barsch	bass (also perch)
Barschfilet	fillet of bass
Basilikum	Basil
Bauernomelette	Spanish omelette
Bauernsalat	mixed salad with onions, corn, cheese
Baumkuchen	cake made of tiers of small rounds batter layers
Bayerisch	Bavarian
Beeren	berries
Beilage	side dish
belegtes Brötchen	sandwich, often though just w/one slice of bread roll

Berliner	doughnut (name not used in Berlin)
Bienenstich	cake made of leavened dough w/a crust of brittled almonds
Bier	beer
Birne	pear
Blatt, Blätter	leaf, leaves
Blätterteig	puff pastry
Blätterteigmantel	wrapped, coated in puff pastry
Blätterteigpastete	filled puffed pastry (vol-au-vent)
Blattsalat	green salad (leaves only)
Blattspinat	leaves spinach
Blaukraut	red cabbage in Austria & south. Germany
Blumenkohl	cauliflower
Blutwurst	black pudding
Bohnen	beans
Bohnenbündel	bundled up string beans
Bohnenkraut	savory
Bohnensalat	string beans salad
Bohnensuppe	bean soup
Boulette	large meat ball (in Berlin)
...braten	roast of...
Brathähnchen	roasted chicken

Bratkartoffeln	potatoes sauté in the pan
Brett	wooden plate
Brokkoli	broccoli
Brombeere	blackberry
Brot	bread
Brötchen	bread roll
Brotkorb	bread basket
Brotlaib	loaf of bread
Brunnenkresse	watercress
…brust	breast
Büffel	buffalo
bunter Salat	mixed salad
Burgundersosse	sauce Burgundy
Butter	butter

C

Cäsarsalat	Cesar's salad
Champignon	mushroom
Champignoncremesuppe	cream of mushroom soup
Champignonomelette	omelette with mushrooms
Chefsalat	mixed salad with ham and cheese
Chicoree	endive* *(see explanation at the end)*

Chips	chips
Consommé	consommé
Crème	cream
Crème Caramel	flan
Crème fraiche	sour cream

D

Datteln	dates
deftig	strong in taste
Döner (kebap)	grilled meat in a pita bread or on a plate
Doppelrahm	double cream
Dorsch	cod
Dorschfilet	fillet of cod
Dressing	dressing
durchgebraten	well done

E

edel	high class, superior
Eier	eggs
Eierlikör	egg liqueur
Eiersalat	egg salad
Eierschecke	type of cheese cake
Ei im Glas	coddled egg
eingelegt	pickled or marinated
einschließlich Bedienung	service included
Eintopf	stew
Eis	ice, also ice cream
Eisbein	pig's hock (cooked)
Eisbergsalat	iceberg salad
Eiscreme	ice cream
Elsaß	Alsatia
Endivien	chicory* *(see explanation at the end)*
Englisch	rare (for steak)
Ente	duck
Entenbrust	duck breast
Erbsen	peas
Erbsensuppe	pea soup
Erdbeere	strawberry
Erdnuß	peanut
Essen	food or meal
Essig	vinegar
Estragon	tarragon

F

Fasan	pheasant
Feige	fig
feingehackt	minutely chopped
Feldsalat	lamb's lettuce
Fenchel	fennel
...filet	fillet
...filetspitzen	fillet ends
Fisch	fish
Fischsuppe	fish soup
Fladenbrot	round-shaped flat white bread (Turkish)
Flan	baked dairy pudding
Fleisch	meat
Flocken	flakes
Flunder	flounder
Fluss	river
Flussbarsch	lake perch
Flusskrebs	river crayfish
Folienkartoffeln	baked potatoes
Forelle	trout
Forelle blau	trout boiled
Forelle nach Müllerin Art	dipped in flour and fried
Frankfurter	Frankfurter sausage
Französisch	French
Frikadelle	large meet ball (in other parts of Germany)

...frikassee	fricasse
frisches Obst	fresh fruit
frisch gepresster...	fresh squeezed....
Frischkäse	cream cheese
fritiert	deep fried
Früchte	fruits
Frühlingsrolle	spring roll
Frühstück	breakfast
Frühstückspeck	bacon
Füllung	stuffing

G

Gabel	fork
Gans	goose
Gänseleber-Pastete	goose liver paté
ganz	whole
Garnelen	prawns
Garnelen-Cocktail	prawn cocktail
garnitur	decoration
Gebäck	pastry or cookie
gebacken	baked
gebeizt	pickled (in vinegar)
gebrannt	burned
gebraten	roasted, fried in the pan
gedämpft	steamed

Gedeck	usually denotes a 'fixed price' meal
Geflüegel	poultry
Geflügelsalat	chicken or turkey salad
gefüllt	stuffed
gegart	simmered
gegrillt	grilled
gehackt	chopped
gehacktes	minced meat
gekocht	boiled
gekochtes Ei	boiled egg
gekochte Kartoffeln	boiled potatoes
Gelée	jelly
gemischt	mixed
gemischter Salat	mixed salad
Gemüse	vegetables
Gemüsesalat	vegetable salad
Gemüsesuppe	vegetable soup
gepökelt	pickled (in brine)
geräuchert	smoked
geräucherte Forellen	smoked trout
geräucherte Gänsebrust	smoked breast of goose
Gericht	dish or course
gerieben	grated
geröstet	roasted
geschmort	braised
geschnetzelt	cut in small pieces

...geschnetzeltes	strips in cream sauce
geschwenkt	sauté
gesotten	simmered
gespickt	larded
gestampft	mashed
gestampfte Kartoffeln	mashed potatoes
Getränke	beverage
Gewürze	spices
Glas	glass
glasiert *or* glaciert	glazed
Glühwein	hot wine with spices (punch)
Goldbarsch	ruff (type of perch)
Goldbarschfilet	fillet of ruff
Gorgonzolasauce	gorgonzola cheese sauce
gratiniert	gratin (with cheese or bread crums)
Graubrot	brown bread
Griebenschmalz	lard with fried skin
pieces (breadspread)	
Grieß	semolina
Grießknödel	semolina dumpling
groß *or* gross	large, big
Grün	green
grüne Bohnen	string beans
grüne Paprikaschote	green pepper
Grünkern	green rye

Grünkohl	kale
Grossgarnelen	king prawns
Gulasch	Hungarian goulash
Gulaschsuppe	Hungarian goulash soup
Gurke	cucumber
Gurkensalat	cucumber salad

H

Hackepeter	pork tartar with onions
Hackfleisch	minced meat
Hähnchen	chicken
Hähnchenflügel	chicken wings
Hähnchenkeule	chicken leg
halbgefrorenes	parfait
halbtrocken (Wein)	medium wine
Hammel	mutton
hart gekochtes Ei	a hard boiled egg
Hase	hare
Haselnuß	hazelnut
Hasenkeule	haunch of hare
Hasenrücken	saddle of hare
hauchdünn	extremely thin
Hauptgang *or* Hauptgericht	main course
hausgemacht	homemade

Havelfisch	fish from the river Havel (in Berlin)
Havelzander	pike-perch from the Havel
...haxe	shank
Hecht	pike
Heidelbeere	blueberry
Heilbutt	halibut
heiss	hot
heisse Schokolade	hot chocolate
Hering	herring
Heringsalat	herring salad
Himbeere	raspberry
...hirn	brain
Hirsch	venison (stag)
Hirschbraten	roast of venison
Hirschkeule	leg of venison
Hirschsteak	steak of venison
Holunderbeere	elderberry
Honig	honey
Honigmelone	honey melon
Hühnerbrühe	chicken broth
Hühnerfrikassee	chicken fricassee
Hummer	lobster

I

in Blätterteig	wrapped in puff pastry
Ingwer	ginger
in Teig / im Teigmantel	in batter or pastry
italienisches Dressing	Italian dressing

J

Jakobsmuscheln	large scallops shell
Jägersauce	tomato and mushrooms sauce
Jägerschnitzel	escalop w/tomatoes and mushrooms
Johannisbeere	red or black currant

K

Kabeljau	cod
Kaffee	coffee
Kakao	cocoa / chocolate
Kaiserschmarren	pancake in small stripes with sugar, raisins and apples
Kalb *or* Kalbfleisch	veal
Kalbskopf en tortue	spiced head of veal

Kalbsmilch *or* Kalbsbries	veal sweetbreads
kalt	cold
kandiert	candied
Kandiszucker	sugar candy
Kaneel	cinnamon
Kaninchen	rabbit
Kaninchenkeule	haunch of rabbit
Kaninchenrücken	saddle of rabbit
Kännchen Kaffee	pot of coffee
Kännchen Tee	pot of tea
Kapern	capers
Karotte	carrots
Karpfen	carp
Kartoffel	potatoes
Kartoffelgemüse	potatoes in white cream sauce
Kartoffelknödel	potato dumpling
Kartoffelkroketten	potato croquettes
Kartoffelpuffer	large fried grated potato pancakes
Kartoffelpüree	mashed potatoes
Kartoffelsalat	potato salad
Kartoffelspalten	potato wedges
Kartoffelsuppe	potato soup
Käse	cheese
Käseauswahl	selection of cheese
Käsebrett	selection of cheese served on a wooden board

Käsekuchen	cheese cake
Käseomelette	cheese omelette
Käseplatte	selection of cheese on a plate
Kasselerkotelett	saddle of pork chop (slightly smoked)
Kasseler Rippen	saddle of pork (slightly smoked)
Kasselerrücken	chine of pork (slightly smoked)
Kaviar	caviar
Kellner	waiter
Kerbel	chervil
...keule	leg
Kichererbsen	chick-peas
Kipferl	cookie in the shape of a croissant in Austria
Kirsche	cherry
Kirschwasser	cherry brandy
klare Fleischbrühe	clear meat broth (consommé)
klein	small
Kloß	dumpling
Klößchen	small dumpling
knackig	crunchy
Knoblauch	garlic
Knoblauchsauce	garlic sauce
Knödel	dumplings
Knusprig	crispy, crunchy

Kohlrabi	kohlrabi
Kohlroulade	stuffed roll of cabbage leaves
Kokosnuss	coconut
Kompott	stewed fruit
Königinsuppe	cream of chicken soup
Königsberger Klopse	meat balls w/creamy caper sauce
Kopfsalat	lettuce
Kornbeef	corned beef
Kost	food
...kotelett	chop
Krabben	shrimps
Krabben-Cocktail	shrimp cocktail
Kraftbrühe mit Ei	clear soup with raw egg
Krapfen	doughnut in Austria
Kräuter	herbs
Kräuterschaumsuppe	light herbs cream soup
Kräuterschmand	sour cream with herbs
Krebs	crab, crayfish
Krebsschwänze	fresh water shrimps
Krebsschwanzsalat	crayfish salad
Kreme	cream
Kresse	watercress
Krevetten	shrimps (small)
Krust	crust
Krustentier	crustacean

Kuchen	cake
Kugel	ball
Kürbis	pumpkin
kurz angebraten	medium rare

L

Lachs	salmon
Lamm	lamb
Languste	lobster
Lauch	leek
Lauchsuppe	leek soups
...leber	liver
Leberkäse	pork meat loaf (Bavarian specialty)
Leberknödel	liver dumplings
Leberpastete	liver paté
Leipziger Allerlei	boiled peas, carrots and asparagus
Leitungswasser	tap water
...lendenbraten	roast fillet
...lendensteak	loin steak
Letscho	tomato sauce w/red peppers and onions
Limette	lime
Likör	liquor
Linsen	lentils

Linseneintopf	lentils stew
Linsensuppe	lentil soup
Löffel	spoon
Lorbeerbätter	bay leaves
luftgetrocknet	air dried

M

Mais	corn
Maishähnchen	chicken (fed with corn)
Maiskolben	corn on the cob
Maispoularde	poulard (fed on corn)
Majonäse	mayonnaise
Majoran	marjoram
Makrele	mackerel
Makrone	macaroon
Mandarine	tangerine
Mandel	almonds
Mandelbutter	almonds fried in butter
Maracuja	passion fruit
mariniert	in marinade
Marktgemüse	season vegetables (whatever is available from the market)
Marmelade	jam
Marone	sweet chestnut
Masthähnchen	chicken (fattened)

Matjes, Matjeshering	herring
Matjesfilet	fillet of herring
Maultaschen	Swabian type of ravioli, usually in soup
...medaillon	medallion (fillet)
Meeresfisch	sea fish
Meeresfrüchte	seafood
Meeresfrüchtesalat	Seafood salad
Meerettich	horseradish
Melone	melon
Menue	Menü
Messer	knife
Mexikanischer Salat	mixed salad with corn and red kidney beans
Miesmuscheln	mussels
Milch	milk
Milchreis	rice pudding
Mineralwasser	mineral water
...mit Sprudel	sparkling water
...ohne Sprudel	plain water
Minze	mint
mit Sahne	with whipped cream
Mittagessen	lunch
Mittelmeer	Mediterranean
Mohn(samen)	poppy (seeds)
Möhren	carrots
Morcheln	morels
Mostrich	French mustard

Muscheln	mussels
Muskatnuss	nutmeg

N

Nachspeise	dessert
Nelken	cloves
...nieren	kidneys
...nierenbraten	loin with kidneys
Nocken	dumplings
Nordsee	North Sea
Nordseekrabben	North Sea prawns (designates very small ones)
Nudeln	noodles
Nudelsalat	Pasta salad
Nuss	nut

O

Obst	fruit
Obstsalat	fruit salad
Ochsenbrust	boiled brisket
Ochsenschwanzsuppe	oxtail soup
Ofenfrisch	warm from the oven
offene Weine	open wines

ohne Sahne	without whipped cream
Öl	oil
Olivenöl	olive oil
Ölsardinen	sardines in oil
Omelette	omelette
Orange	orange
Orangensaft	orange juice

P

Palatschinken	Austrian sweet, thin pancake
Pampelmuse	grapefruit
paniert	in egg and bread crumbs
Paprikaschote	pepper
Paranuß	Brazil-nut
Parmesanflocken	flakes of Parmesan cheese
passiert	sieved
Passionsfrucht	passion fruit
Pastete	paté
Pellkartoffeln	boiled potatoes in their skin
Peperoni	large green chillies
Perlhuhn	Guinea fowl
Petersilie	parsley

Petersilienkartoffeln	boiled potatoes with parsley
Pfannkuchen	pancake with filling in Berlin: doughnut
Pfeffer	pepper
Pfefferminz	peppermint
Pfifferlinge	chanterelles
Pfirsich	peach
Pflaume	plum
Pflaumenkuchen	plum cake
pikant	peppered, spicy hot
Pilz	mushroom
Pinienkerne	pine-nuts
Pistazien	pistachio
Platz	seat, place
Plätzchen	flat cookies
pochiert	poached
Pökelfleisch	pickled pork
Pommes frites	french-fries
Porree	leek
Poularde	poulard
Poulardenbrust	poulard breast
Preiselbeere	cranberry
provenzialisch	sauce w/tomatoes and herbs
Pudding	pudding
Puderzucker	icing sugar
Pumpernickel	pumpernickel

püree, püriert	purée
Putenbrust	turkey breast
Putenbruststreifen	turkey breast in stripes
Puter	turkey

Q

Quark	cheese curd
Quarkkeulchen	small cheese curd pancakes

R

Radieschen	radishes (small red ones)
Ragout	minced meat with cream sauce
...rahmsuppe	...cream soup
Räucheraal	smoked eel
Räucherfisch	smoked fish
Räucherforelle	smoked trout
Räucherlachs	smoked salmon
Rauchfleisch	smoked meat
Rebhuhn	partridge
Rechnung	bill
Reh	venison (roe)

Rehbraten	roast of venison
Rehkeule	leg of venison
Rehlendenbraten	roast fillet of venison
Rehrücken	saddle of venison
Reibekuchen	potato pancake
Reis	rice
Remouladensauce	sauce tartar
Rettich	radish (white root)
Riesengarnelen	king prawns
Rind *or* Rindfleisch	beef
Rinderkraftbrühe	beef broth
Roastbeef	roast beef
Roggenbrot	rye bread
roh	raw
Rohkost	raw vegetables
...rollbraten	roasted roll
Rollmops	pickled rolled herrings
Römersalat	Romaine lettuce
Roquefort-Dressing	dressing w/Roquefort cheese (blue cheese)
Rosenkohl	Brussel sprouts
Rosine	raisin
Rosmarin	rosemary
Rösti	small fried grated potato pancakes
Röstzwiebeln	crumbs of roasted onions
Rotbarsch	rosefish

rote Beete *or* rote Rüben	beetroots
Rote Grütze	mixture of cooked red berries w/wine and brandy (Berlin specialty)
rote Johannisbeere	red currant
rote Paprikaschote	red pepper
Rotkohl	red cabbage
Rotwein	red wine
Rotzunge	witch flounder
....roulade	roll of... or stuffed roll
Rübe	turnip
Rührei	scrambled egg
Rumpsteak	rump steak
Russische Eier	stuffed eggs

S-Sch

Safran	saffron
Saft	juice
...saftbraten	braised
saftig	juicy
Sahne	cream
Sahnemeerettich	horseraddish with cream
Salat	salad
Salz	salt
Salzkartoffeln	boiled potatoes w/salt

Sardellen	anchovies
Sauce	sauce or gravy
Sauer	sour
Sauerbraten	stewed, pickled beef
Sauerkirschen	morello cherries
Sauerkraut	sauerkraut
Sauerrahm	sour cream
sautiert	sauté
Schafskäsesalat	mixed salad with feta cheese
Schalotten	shallot
scharf	spicy hot
...schaum	light mousse
...schaumsuppe	light cream soup
Scheibe	slice
Schellfisch	haddock
Schildkrötensuppe	turtle soup
Schinken	ham
Schinkenomelette	ham omelette
Schlachtplatte	*in the north* - platter of assorted cold cuts; *in the south* - platter of assorted hot meats and sausage served with sauerkraut
Schlagsahne	whipped cream
Schmand	sour cream
Schmorbraten	pot roast
Schnecken	snails

Schnitte	piece (usually refers to pastry)
Schnittlauch	Chives
...schnitzel	escalop
Schokolade	chocolate
Scholle	plaice
Schrippe	type of bread roll in Berlin
...schulter	shoulder
Schupfnudeln	Swabian dumplings
Schusterjunge	type of bread roll
Schwanz	tail
Schwarzbrot	dark brown bread
schwarze Johannisbeere	black currant
Schwarzwälder Kirschtorte	Black Forest cake
Schwarzwurzeln	salsify
Schwein *or*	
Schweinefleisch	pork
Schwertfisch	swordfish

Se - Sz

Seebarsch	sea perch
Seefisch	lake fish
Seezunge	sole
Sekt	sparkling wine / champagne

Sellerie	celery
Selleriesalat	celery salad
Semmel	bread roll in certain parts of Germany and Austria
Semmelknödel	bread dumplings
Senf	mustard
Senfsauce	mustard sauce
Serviette	napkin
Soja sauce	soy sauce
Sojasprossen	bean sprouts
Soße	sauce or gravy
Spanferkel	sucking pig
Spargel	asparagus (white or green)
Spargelcremesuppe	cream of asparagus soup
Spätzle	Swabian pasta
Speck	thick piece of bacon
Speckbohnen	string beans with bacon
Speckwürfel	thick piece of bacon diced
Speise	meal
Speisekarte	menu
Spiegelei	fried egg
Spieß....	skewed
Spinat	spinach
Spirituosen	spirituous liquors

Spitzkohl	spring greens
Stachelbeere	gooseberry
Stange	stick
Staudensellerie	celery sticks
...steak	steak
Steckrüben	turnip
Steinbeißer	loach
Steinbutt	turbot
Steinpilze	type of mushroom with strong taste
Stör	sturgeon
Strammer Max	open sandwich with ham and fried egg on top
Streifen	strips
Sud	brew
Sülze	meat or vegetable in aspic
Suppe	soup
süß *or* süss	sweet
Süßkartoffel	sweet potato

T

Tafelspitz	boiled beef and horseradish
Tagessuppe	soup of the day
Tasse	cup

Taube	pigeon
Tee	tea
Teig	dough or batter or pastry
Teigtaschen	stuffed pasta
Teigwaren	pasta
Teller	plate or dish
Terrine	tureen
Thaibasilikum	Thai basil
Thunfisch	tuna
Thunfischsalat	mixed salad with tuna
Thymian	thyme
Tintenfisch	squid
Tischtuch	tablecloth
Tomaten	tomatoes
Tomatensaft	tomato juice
Tomatensalat	tomato salad
Tomatensauce	tomato sauce
Tomatensuppe	tomato soup
Topfen	cheese curd (name of "Quark" in Austria)
Topfenpalatschinken	Austrian thin pancake with cheese curd filling
Törtchen	tartlet
Torte	cake
Traube	grape
Traubensaft	grape juice
Trinkgeld	tip

trocken	dry
Trüffel	truffle
Truthahn	turkey

U-V

überbacken	gratin (with cheese or bread crums)
Vanille	vanilla
Vanillesauce	vanilla sauce
Venusmuscheln	small scallops
verlorenes Ei	poached egg
verschieden	various
Vollkorn	wholemeal
Vollkornbrot	wholemeal bread
Vorspeise	appetizer

W

Wacholder	juniper
Wachtel	quail
Wachtelei	quail egg
Walderdbeere	wild strawberry
Walnuß	walnut
warm	warm

Wasser	water
weich gekochtes Ei	a soft boiled egg
Weichkäse	soft cheese
Wein	wine
Weinbergschnecken	snails
Weinblätter	wine leaves
Weinbrand	brandy
Weinschaum	wine mousse
Weintraube	grape
Weiß or Weiss	white
Weissbrot	white bread
weisse Rüben	turnip
Weisskohl *or* Weißkohl	white cabbage
Weisskrautsalat	white cabbage salad
Weisswein	white wine
Weizenbrot	white bread purely of wheat
Wels	catfisch
Wiener Röstbraten	cubed steak with brown onions
Wiener Schnitzel	breaded escalop of veal
Wiener Würstchen	Frankfurter sausage
Wild	game
Wildgulasch	wild goulash
Wildschwein	wild boar
Wildschweinbraten	roast wild boar
Wildschweinsteak	wild boar steak

Wirsing	savoy cabbage
Würfel	dice
Wurst	sausage
(for more information on sausages, see at the end of "Wining and Dining")	
Würstchen	small sausage
Wurstsalat	sausage salad (cold cuts salad)
Wurzel	root
würzig	spicy, tasty

Y-Z

Yoghurt	Joghurt
Zander	pike-perch
Ziege	goat
Ziegenkäse	goat cheese
Zimt	cinnamon
Zitrone	lemon
Zitronengras	lemon grass
Zitronensaft	lemon juice
Zucchini	zucchini or courgettes
Zucker	sugar
Zuckerschote	sweet pea
…zunge	tongue
Zürcher Kalbs-geschnetzeltes	veal stripes in creamy sauce

Zwetschge	damson
Zwiebeln	onions
Zwiebelringe	onion rings
Zwiebelsuppe	onion soup

*(*In German, Belgian endive is called "chicorée"; white chicory is called "endive")*

Special German drinks and a brief explanation

Alsterwasser: in Australia and Great Britain this is known as "shandy". A mix of Pils and lemonade, it's refreshing, gets your sugar levels back in order, and doesn't make your speech slur as quickly after several ones in the sunshine.

Apfelschorle: apple juice served with sparkling mineral water, another great thirst quencher.

Berliner Weisse mit Schuss: unique to Berlin, introduced by the Huguenots who migrated from France in the late 17th century. Finding the local brew a tad bitter, they added syrup to sweeten things up. Today it comes in two flavors and colors, red, "Himbeer" (raspberry), and green, "Waldmeister" (woodruff). Served with a straw, it's pleasantly tasty and quenches the thirst.

Kaffee: you should always specify which coffee you want with your order, "espresso", "cappuccino", etc. otherwise you will just get a cup of filtered black. And beware, it is probably 10 times stronger than any coffee you get in the U.S.

Martini: here you will receive a glass full of vermouth. Martini is a brand name of a vermouth, so if you're thinking of the chilled gin with a vapor of vermouth you should order a "Martini cocktail".

Milchkaffee: espresso with plenty of hot frothed milk served in a bowl, something like a big cappuccino.

Pils *or* **Pilsener:** the champagne of beers, crisp and clean, light in color, early fermentation from hops, bitter in taste, rich in aroma, a proper draw requires seven minutes to settle. The trick is to order the next one just before the glass is empty, so you don't have to wait 7 long minutes for the next beer.

Spezi: coca cola and fanta mixed together. Tastes better than you would think.

Weissweinschorle: white wine served with sparkling mineral water, also quite refreshing.

Weizenbier (wheatbeer): a favorite here of which there are two varieties "Kristallweizen" or "clear wheat"- refreshing, wheat smacked taste served with lemon, and "Hefeweizen" or "yeast wheat" – of which you can order either a "helles" (light) or "dunkeles" (dark), depending on the amount of sediment and fullness of flavor you prefer.

German Wine

A brief history

The origins of Germany's viticulture can be traced back to the Romans, at the 1st century. The earliest vineyards existed at the left bank of the Rhine, and plantings spread to the Mosel probably around the 3rd century and advanced further in the Middle Ages, mainly through the monasteries. Benedictines founded an abbey in the Rheingau, which later became Schloss Johannisberg, while Cistercians established Kloster Eberbach in 1135. The planting of vines reached a high point in the 15th century, when the area covered was four times larger than it is today. A serious crisis developed around the 17th century, when prices fell due to overproduction and competition from beer. As unsuitable land was returned to other uses, quality improved and Riesling replaced lesser varieties, often by decree from clerical and political authorities. The term "Cabinet" was first used in 1712 by the Kloster Eberbach to indicate wines of superior quality. The invention of "Spaetlese" is generally dated at 1775, when the harvest at Schloss Johannisberg was delayed by accident, resulting in a late harvest of largely rotten grapes. The wines made from these grapes became a legend. In the 19th century German wine entered a golden age. The great estates of the Rheinpfalz and Mosel-Saar-Ruwer rose to fame, alongside the Rheingau. At the height of its prestige, Rhine wine generally sold at prices above those of first growth Bordeaux. With the deterioration of the political and economic situation in the early 20th century times became harder and the Phylloxera added to the troubles. The worst

blow to German since the 17th century came with the Nazis, when WWII eventually devastated the wine regions along with much of the rest of Europe.

General Information

Germany's northerly location provides a moderate climate without intense heat, so that it takes grapes longer to ripen than in more southerly areas. German wine harvest takes place in October and November, long after the harvest has been completed elsewhere.

The German practice of harvesting grapes at various stages of ripeness (selective harvest) determines the official quality category of a wine and is also an important guideline when purchasing it. This long, slow ripening period enables the grapes to maintain their fruity acidity, which gives German wines their stimulating, refreshing liveliness. Ripeness at harvest is indicated on the label by the quality category.

The wine growing regions are located mainly in the west and southwest, along the Rhine River, from Bonn to Lake Constance. Smaller regions are found in middle Germany, in the east. We believe it proper to add, for the convenient use of our visitors, a few remarks on German wine.

German wines are nearly all light and delicate, with a low alcoholic content in most cases. About five times more white wine than red is produced, the white being far superior in quality. *German white wines should be served chilled at about 50° F (10°C), rosé wines taste best a couple of degrees warmer and red wines should be served at about 64°F (18°C).*

Served too cold or too warm, they have neither fragrance nor taste.

From the wine label one can learn the vintage year and the place where the wine was grown. The name of the particular vineyard and the type of grape from which the wine was made sometimes follow this. The specific type of gathering made this is shown on the label:

Spätlese: late gathering

Auslese: gathering of selected bunches

Beerenauslese: gathering of selected single berries chosen from the ripest bunches.

Trockenbeerenauslese: gathering of selected grapes that have been allowed to remain on the vine until they are almost dried up like raisins.

Since 1971 it has been much easier for laymen to determine precisely what they are getting. Under law all German wine labels must bear one of the following designations:

Tafelwein: An ordinary table wine, pure and inexpensive, which tastes good to most laymen but is neither for connoisseurs nor for special occasions.

Qualitätswein: A quality wine that must meet exact standards as to growing conditions, alcohol and natural sugar content.

Qualitätswein mit Prädikat: A quality wine with

distinction, the bases for German wine's reputation and flourishing export trade. Wine with this label will also bear one of the other special designations that have long been protected by law, i.e. Spätlese, Auslese, etc., as explained above.

German wine is classed according to the district or region in which it is grown (the classification appears on the label).

Ahr, the red wine paradise, is one of the smallest wine-growing regions, with vineyards extending along the steep hillsides that line the Ahr River as it flows into the Rhine south of Bonn. The wines produced are velvety to fiery Spätburgunder (Pinot Noir) and light, pleasant Portugieser.

Baden kissed by the sun, is the southernmost of Germany's wine regions, a long, slim strip that extends from near Heidelberg in the north to Lake Constance (Bodensee) in the south. It is the famed "Black Forest" area and Germany's third largest wine region and its most diverse. Soils range from gravel, limestone and clay to loess, volcanic stones and shell-lime. The grapes are also varied and include the flowery Müller-Thurgau, full-bodied Rülander (Pinot gris), light, mild Gutedel, spicy Gerwürztraminer and the noble Riesling. About 23% of the vineyards are planted in the red Spätburgunder, which is full-bodied and fiery when grown in the volcanic soils of the Kaiserstuhl. Spätburgender Weißherbst, a rosé wine, is also made here.

Franken has most of its vineyards planted on hilly slopes on the Main River and its tributaries. Würzburg is the principal city of Franken and homed to the famed vineyard, Stein, who

gave rise to the generic term "Steinwein", formerly used to denote all Franken wines. Traditionally, most Franken wines are bottled in a squat, green flagon called a "Bocksbeutel". Müller-Thurgau and Silvaner are the main varieties. Franken wine is vigorous, earthy, robust, dry, often full-bodied.

Hessische Bergstrasse is located north of Heidelberg, bordered by the Rhine on the west and the Odenwald on the east. The wine tends to be fragrant and rich, with more body and a little less acidity and finesse than those of the Rheingau. The wines in this region are scarce and almost without exception consumed locally, a good reason to attend one of the local wine festivals in the medieval town of Heppenheim (late June) or Bensheim (early September).

Mittelrhein begins just below Bonn and extends about 60 miles south on both banks of the Rhine. A beautiful region of steep terraced vineyards crowned with medieval castles and ruins. Bacharach has been the most important wine village of this region since the Middle Ages. The clayish slate soil yields lively, fresh, fragrant pithy wines with a pronounced fruity acidity (sometimes austere). Riesling, Müller-Thurgau and Kerner grow on the inhospitable slopes. Most of the production is consumed locally or sold to visitors.

Mosel-Saar-Ruwer, produces the most famous wines. The Mosel River snakes from just south of the ancient Roman city of Trier past dramatically steep, slate slopes to north of Koblenz, where it empties into the Rhine. The wines of Mosel and its tributaries, Saar and Ruwer, are richly fragrant, pale in color, light-bodied with a lively, fruity acidity. The slate soil imparts a distinctive taste to Mosel wines, ranging

from fine fruity to earthy, or "flinty". Often they have a hint to effervescence. Riesling wines of great elegance and breed grow best on steep, southern-facing slopes. Müller-Thurgau and an old variety cultivated by the Romans, the Elbling, are also planted in this region.

Nahe is set west of Rheinhessen and Bad Kreuznach is the region's most important town. Müller-Thurgau, Riesling and Silvaner are the predominant varieties planted here and produce fragrant, subtly racy, fruity, full of flavor wines.

Pfalz (Palatinate) is the biggest wine producer of Germany. Its vineyards sweep across nearly 50 uninterrupted miles between Rheinhessen in the north and France in the south and west and produce more wine than any other region in Germany. The word Pfalz, which names the region, is a derivation of Palast, or palace, and comes from the Latin word "palatium". The northern half of this region is home to some of the best vineyard sites. They produce well-known Riesling wines, which combine substance and finesse. Müller-Thurgau, Kerner, Silvaner and Morio-Muskat grapes grown in the clay and marl soils produce pleasant, mild wines, rich in bouquet and full of body. In addition to its white wine, the Pfalz is also known for smooth, fruity red wine made primarily from the Portugieser grape.

Rheingau, the Riesling world, is Germany's most central wine-growing region and the home to some of the world's oldest wine-growing families. The whole Rheingau is one long hillside topped by the thick forests of the Taunus Hills to the north and bordered by the Rhine River to the south. This is where the famous cloisters and estates cultivated and

refined the noble Riesling. In this favorably climate and ideal soil, the Riesling develops to perfection, producing noble, elegant wines characterized by a refined and sometimes spicy fragrance; a fruity, pronounced acidity and a rich ripeness in flavor. Full-bodied, distinctive red wine is made from the Spätburgunder (Pinot noir).

Rheinhessen lies in a valley of rolling hills, bordered on the west by the Nahe River and on the north and east by the Rhine. This 20 by 30 miles area between Worms, Alzey, Mainz and Bingen is the largest of the German wine-growing regions and its production is second only to that of the Pfalz. There were already admirers of Rheinhessen's mild, agreeable, fragrant wines during the Carolingian period. Charlemagne, who had a fortress at Ingelheim, was one of the earliest promoters of these wines. Due to the varying soil types and microclimates, many grape varieties are planted, including the three traditional white ones, Müller-Thurgau, Silvaner and Riesling, as well as new crossings. The Portugieser grape is the most important red variety and the area around Ingelheim is known for its full-bodied Spätburgunder (Pinot noir).

Saale-Unstrut, is the northernmost wine-growing region in Germany, with a long tradition of grape growing and winemaking. The first American rootstocks in Germany were planted in the region in 1887 after the Philloxera disease affected vineyards there. In the warm valley of the rivers Saale and Unstrut, Müller-Thurgau, Silvaner and Weißburgunder (Pinot blanc) grapes are grown and made into a soft, dry white wine. Due to the climatic conditions Spätlese and Auslese wines are very rare.

Sachsen is the easternmost of Germany's wine-growing regions, with most of its vineyards located on the hilly slopes of the Elbe River. The region stretches for about 30 miles from Pillnitz in the south of Dresden to Radebeul and Meissen. Most of the wines in the region are consumed locally. Wines made from Müller-Thurgau, Weißburgunder (Pinot blanc) and Traminer grapes are dry, full of character with a fruity acidity. Some of the red wines and some "Elbtal-Sekt" (sparkling wine) are specialties of the region.

Württemberg vineyards line theslopes of the Neckar River and its tributaries. Stuttgart is its major city and with nearly half of its vineyards planted in red varieties, it is the largest red wine region in Germany. It produces strikingly fruity, hearty, powerful wines with a distinctive earthy finish. Unfortunately the wines can rarely be found outside the region, as the majority are consumed by the local people.

German Sausages

Germans probably have glorified the sausage more than any other people on earth. This meat delicacy can take a great variety of forms and although we couldn't begin to name them all, here are some of the most popular ones:

Bockwurst: juicy like the Frankfurter but much larger. It is tasty dipped in mustard or floating in a bowl of bean soup.

Bratwurst without denomination could be any grilled sausage at a stand. In Berlin it is a large, medium-sized sausage (more like the Bockwurst) grilled and with small, short cuts in the skin.

Nürnberger Bratwurst: the finger-sized pork sausage for which Nuremberg and Regensburg have been known since the Middle Ages. You eat at least a half-dozen of them, better a full dozen, usually on a pewter plate with sauerkraut.

Thüringer Bratwurst: essentially the same sausage as the Nürnberger, but larger. A Thuringian specialty, it is one of the sausages often sold at a grill stand in a roll of bread with a line of mustard on it. The big difference to the Nürnberger Bratwurst is that you probably can't manage more than one of them.

Currywurst: is a Berlin invention and specialty. Basically a Bockwurst cut into large slices and covered with ketchup and curry powder.

Fleischwurst: similar to Bologna, but generally smaller in diameter and not sliced so thinly. Very good on rye bread with butter.

Frankfurter: though this was the inspiration for the American hot dog, and is about the same size and shape, that is where the resemblance ends. The American version is looked on as inexpensive, whereas the juicy German variety is just the opposite. It is an expensive delicacy, made from lean pork with a delicate flavor resulting from a "top secret" smoking process. It should be eaten "as is", with the fingers, without bread and most definitely without mustard or relish. Oddly enough, most of the factories producing the Frankfurter are not in Frankfurt, but in a suburb called Neu-Isenburg.

Leberwurst: made from ground liver. Best removed from the casing and spread on buttered bread. Should be very fresh.

Mettwurst: also as a spread. Made with lots of lean pork and spices. Best in Westphalia where it is baked in a jacket of dough.

Weisswurst: a Munich specialty, very mild and eaten with sweet mustard. It is generally eaten for breakfast and is very perishable. Hence the old saying, "a Weisswurst must never hear the noonday bells".

Wiener: almost exactly the same as the Frankfurter, but shlightly smaller. In some regions you find either or.