

## Franconian Delicacies

All year round, lovers of good taste enjoy the regional delicacies. The mostly unspoiled countryside is blessed with fertile soils and sunny vineyards. Nature's treasures, which flourish here, are freshly handled and given a regional flavor by restaurateurs, winegrowers and asparagus farmers.

Local, rustic, fine - Franconian cuisine tempts with light or hearty regional delicacies. Traditional inns, quaint wineries, little cafés and cozy beer gardens invite you to get to know the specialties of the region, such as Zwiebelploetz (an onion and bread dough-based dish), Gerupfter (a Bavarian cheese delicacy), or bratwurst with sauerkraut.

The original Schweinfurt Schlachtschüssel is a culinary delicacy which has been celebrated in the region since 1840. Here, freshly cooked pork is served, course by course, and eaten directly from wooden boards, scrubbed bare and laid on top of the table. Fresh farmhouse bread, horseradish and sauerkraut are served on the side. Salt and pepper are mixed and provide seasoning that's just right. Typical Schlachtschüssel songs and a good glass of schnapps top off the meal, which lasts a minimum of two hours. Groups from around 15 people can enjoy the original Schweinfurt Schlachtschüssel in many restaurants in the Schweinfurt region between September and April. It must be booked in advance.

