Spreewälder Gurken & More



Spreewald cucumbers in a jar

Spreewald cucumbers is a protected geographical indication (PGI) for pickled cucumbers from Brandenburg.

History and production

The moist, humus-rich soils and the climate in the Spreewald support the growth of cucumbers. The special taste of the Spreewald gherkins results from their processing methods and the added spices. The processing must take place in the Spreewald economic area and 70% of the cucumbers used must have been produced there.

While the fermentation process in large barrels used to take several weeks, the cucumbers are now sold after just one day of processing – whether as mustard, spiced or salted cucumbers. During processing in the approximately twenty pickling factories, the cucumbers are heated to seventy degrees Celsius with the addition of caustic soda. Additions such as basil, lemon balm, vine, cherry or nut leaves give the Spreewald gherkin its taste.

During the time of the GDR, the Spreewald gherkin was offered by the VEB Spreewald Konserve Golßen. After the reunification of Germany in 1990, the Spreewald gherkin was one of the few GDR products that continued to be available without interruption. The cucumber is available under its **brand name Spreewälder Gurken**, which was protected throughout the EU in March 1999.

CUCUMBERS

| Product | Quantity | Net | Gross |
|--|----------|-----------------|-----------------|
| Spice Cucumbers | 330 g | 4.45 € incl. | 4.95 € incl. |
| Spice Cucumbers | 670 g | 5.53 € incl. | 6.15 € incl. |
| Mustard Cucumber | 330 g | 4.45 € incl. | 4.95 € incl. |
| Mustard Cucumber | 670 g | 6.70 € incl. | 6.15 € incl. |
| Cucumber To Go | 150 g | 4.50 € incl. | 5.00 € incl. |
| Spice cucumbers (according to ORIGINAL DDR recipe (less sweet) | 670 g | 5.76 € incl. | 6.40 €* |
| Spice Cucumbers | 10 kg | 39.60 €* | 44.00 € incl. |

HORSERADISH

| Product | Quantity | Net | Gross |
|----------------------------|----------|----------------|-----------------|
| Cream horseradish | 100 g | from 2,97€ | 3.30 € incl. |
| Horseradish freshly grated | 100 g | from 2,97 € | 3.30 € incl. |
| Table Meerrettich | 100 g | from 2,97€ | 3.30 € incl. |
| Apple Horseradish | 100 g | from 2,97 € | 3.30 € incl. |

SAUCES

| | | 4.14€ | 4.60€ |
|-----------------|--------|-------|-------|
| Senf-Dill-Sauce | 120 ml | incl. | incl. |
| | | | |

CABBAGE AND VEGETABLES

| CABBAGE AND VEGETABLES | | | UILS |
|--------------------------------|----------|--------------|-----------------|
| Product | Quantity | Net | Gross |
| Red cabbage | 350 g | 3.78 € incl. | 4.20 € incl. |
| Red cabbage | 680 g | 4.41 € incl. | 4.90 € incl. |
| Sauerkraut | 350 g | 3.78 € incl. | 4.20 € incl. |
| Sauerkraut | 680 g | 4.41 € incl. | 4.90 € incl. |
| Beetroot (balls) ready to eat | 330 g | 4.05 € incl. | 4.50 € incl. |
| Beetroot (slices) ready to eat | 680 g | 4.77 € incl. | 5.30 € incl. |
| Garlic spicy in oil | 185 g | 5.31 € incl. | 5.90 € incl. |
| Silver onions | 320 g | 4.14 € incl. | 4.60 € incl. |

Delivery

From **an order value of** 50.00€ we **deliver** the goods to you on Mallorca **free of charge.** You can **pick up the goods in person** at RESTAURANT BULEVAR. For this, you will receive a **bonus temple** on the restaurant bonus card.

The opening hours can be found at: www.restaurant-bulevar.es

| Product | Quantity | Net | Gross |
|-------------------------------|----------|--------|---------|
| Lübbenauer linseed oil, cold- | 100 ml | 6.93€ | 7.70 € |
| pressed | | incl. | incl. |
| Lübbenauer linseed oil, cold- | 250 ml | 13.32€ | 14.80 € |
| pressed | | incl. | incl. |



SPREEWALD MALLORCA by RESTAURANT BULEVAR

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^{*}Special price