

A long tradition of bratwurst and beer

30 million bratwursts are produced in St.Gallen every year. If they were laid end to end, they would stretch for 6,000 kilometres. And more are being produced every year. It's not just locals who love and celebrate their cherished sausage, visitors shouldn't miss out on this local speciality.

The St. Gallen bratwurst

The “culinary pride of St.Gallen” was grilled over a fire for the first time as far back as the Middle Ages around the year 1438. What makes this delicate white sausage with its crispy brown coat so special? The veal is enriched with pork bacon, different spices and fresh milk. So the ingredients are nothing new. What counts is how they are combined. Every butcher shop has its own well-guarded secret recipe which will forever be kept under lock and key. No other city in Switzerland produces veal sausages with such an unmistakable taste and delicate flavour.

Visitors to St.Gallen simply have no choice in the matter: a bite of these patented sausages is a must. Which is easily accomplished because they are served everywhere, be it in one of the eight Gault-Millau restaurants in the city or at a sausage stand on the corner. And remember: don't ask for mustard! Otherwise the sacred sausage of St.Gallen is not authentic.

The world's best award-winning beers from St.Gallen

What is better to wash down a bratwurst with than a beer. Beer culture has a long tradition in St.Gallen. St.Gallen had no less than three breweries marked on the famous monastery plan of its Abbey District. This plan served as a model for the construction of the Gallus monastery (830-837).

And if you're in the mood for a good beer, you should try one from the town's own brewery “Schützengarten”, which was opened in 1779 by Johann Ulrich Tobler who established the brewery on the site of a former shooting club in St.Gallen, lending the brewery its name (Schützengarten = shooting range). Together with his brother Joachim Tobler, a certified master brewer, Johann produced 706 buckets of beer a year to cater to thirsty shooters. Today, the oldest brewery in Switzerland serves many more thirsty people than it did back then and certainly far fewer shooters. But the names of the “St.Galler Landbier” and “St.Galler Klosterbräu” beers haven't changed and they are still made from the same traditional recipe which has been well-guarded throughout the years. And, at one of the world's most high-profile beer competitions that was held in London in 2017, it was even awarded the distinction of the best amber beer in the world by around 100 international experts, beating out more than 1,900 beers from 36 countries. In blind taste tests, the international jury of the World Beer Awards chose the Schützengarten's “Swiss Stout” in the category Stout & Porter as world best Sweet Stout of 2018 out of more than 2,300 beers from more than 50 countries.

An interesting side note: the “St.Galler Klosterbräu” beer is also served at the Vatican. Legend has it that the commander of the Swiss Guard was looking for the right beer to stock the bar of the Guard's quarter. He chose Klosterbräu due not only to its outstanding taste, but because the name was reminiscent of the St. Gallen abbey archive which is home to the oldest beer certificate in the world from the year 753.

The brewery, which dates back to 1779, combines a pub and innovation centre

The brewery opened in April 1779 right on the Bahnhofplatz in St.Gallen. The pub is a kind of innovation centre, experimental brewery and bar for all beer enthusiasts. The heart of the pub brewery is the classic brewhouse on the ground floor with a brewing capacity of 500 litres. The fermentation and storage tanks are visible from the upper floor. One special gem is the cellar which is filled with wooden barrels. Tastings and courses, supervised by beer experts and sommeliers, are also held in the old brewery.

A beer from Eastern Switzerland takes flight

“Quöllfrisch”, a lager from Eastern Switzerland, is Swiss Air’s beer of choice on all flights, allowing passengers to enjoy a bit of regional heritage and experience its brewing tradition first-hand. Quöllfrisch hell, somewhat lighter in colour, has a mild and slightly fruity taste. It is stored for up to three months in a cave cellar to guarantee its balanced character. Eastern Switzerland with its traditional beer culture is a mecca for beer enthusiasts from around the world.

#lovestgallen #sginspiriert #ineedswitzerland #inlovewithswitzerland

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