

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.

OILS

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€ Senf-Dill-Sauce 120 ml

*Special price

CABBAGE AND VEGETABLES

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-14.80€ 250 ml 13.32€ pressed incl. incl.



SPREEWALD MALLORCA by RESTAURANT BULEVAR

incl

4.60€

incl.

Peguera Boulevard 26 Local 8,9 07160 Peguera

Balearic Islands, Spain

WhatsApp:

+34 603 61 28 40 spreewald@ggbgroup.world www.spreewaldmallorca.com