

WAS ESSEN DIE DEUTSCHEN?

You just ordered cow's udder

Perhaps you're hungry for a couple of German sandwiches made with **Brötchen**, those round, crusty, white-bread rolls that are baked all over Germany. They're often eaten at breakfast, but also used as buns for simple sandwiches made with ham, cheese, sausage, fish, etc. However, if you're in southern Germany or Austria, those same rolls are called **Semmeln**, **Wecken**, or **Weckl**. And in Switzerland, the same rolls are known as **Brötli**, **Semmeli**, **Schlumbi**, **Wegge**, or **Mutschli**, depending on what part of the country you are in when buying your bread!

Ready for some more confusion? Your **belegtes Brot** (sandwich) can indeed be made with a filling stuffed into those little breakfast rolls called **Brötchen**, or placed between two slices (**Schnitten**) of loaf bread. But in some parts of Germany a **belegtes Brot** can be an open-face sandwich made with only one slice of bread. Another term for that kind of open-face sandwich is **Butterbrot**, because the bread is buttered before other toppings are added. **Butterbrot** is especially common in north Germany, with spelling variations including **Bütterken** and **Botteramm** along the lower Rhine River, **Stulle** or **Schnitte** around Berlin, **Knifte** in the Ruhrland, and **Bemme** in Saxony. But move over to Austria, where pretty little open-face sandwiches, fashioned on single slices of white or rye bread, are known as **offene Butterbrötchen**, or simply **Brötchen**—even though they have nothing to do with the crusty white bread rolls eaten all over Germany.



SANDWICHES ARE OFTEN MADE WITH CRUSTY BREAD ROLLS CALLED BRÖTCHEN.



AUSTRIA'S OPEN-FACE SANDWICHES ARE ALSO CALLED BRÖTCHEN.