## 









German cuisine varies from region to region. The southern regions of Bayaria and Swabia, for instance, share a culinary culture with Switzerland and Austria. Pork, beef, and poultry are the main varieties of meat consumed in Germany, with pork being the most popular. Throughout all regions, meat is often eaten in sausage form. More than 1500 different types of sausages are produced in Germany. Organic food has gained a market share of around 3.0%, and is predicted to increase further.



▶ A popular German saying has the meaning: "Breakfast like an emperor, lunch like a king, and dinner like a beggar." Breakfast is usually a selection of bread and rolls with jam and honey or cold meats and cheese, sometimes accompanied by a boiled egg. Cereals or muesli with milk or yoghurt is less common but widespread. More than 300 types of bread are sold in bakery shops across the country.



As a country with many immigrants, Germany has adopted many international dishes into its cuisine and daily eating habits. Italian dishes like pizza and pasta, Turkish and Arab dishes like Döner Kebab and Falafel are well established, especially in bigger cities. International burger chains, as well as Chinese and Greek restaurants, are widespread. Indian, Thai, Japanese, and other Asian cuisines have gained popularity in recent decades. German restaurants have become the world's second most decorated eateries after France.





- Although wine is becoming more popular in many parts of Germany, the national alcoholic drink is beer. German beer consumption per person is declining but—at 116 litres annually—it is still among the highest in the world. Beer varieties include Alt, Bock, Dunkel, Kölsch, Lager, Malzbier, Pils, and Weizenbier.
- Carbonated mineral water and Schorle (its mixture with fruit juice) are very popular in Germany.

Class:5 B Andrei Elena "Gh.I Bratianu" School, Iasi, Romania

Sources: ro.wikipedia.org