ALL REGIONAL ROUTES

CHARMING HOTELS AND RESTAURANTS

- From the River Elbe to the Harz Mountains
- Upper Lusatian Log and Half-Timbered House Road
- From the Harz Mountains to the Thuringian Forest
- From the Weser Hills via North Hesse to the Vogelsberg Mountains and Spessart Uplands
- From the Westerwald via the Lahn Valley and the Taunus to the River Main
- From the River Rhine to the River Main and the Odenwald Forest
- From the River Neckar to the Black Forest and Lake Constance
Dear Guests,

We would like to bid you a warm welcome to the German Half-Timbered House Road!

From the Elbe in the north, via Upper Lausatia in eastern Saxony to Lake Constance in the south, our holiday and cultural route provides fascinating insights and views. More than one hundred historic half-timbered towns impress the visitor with their rustic charm and warm hospitality.

Embark on a journey of discovery to unique listed buildings, stroll the streets of idyllic old towns, indulge in culinary delights, lose yourself in picturesque scenery, and marvel at cultural highlights. Experience half-timbered buildings from their most beautiful side.

We have compiled the details of particularly magnificent, unusual, and romantic – i.e. charming – hotels and restaurants along the German Half-Timbered House Road for you in this brochure. It will quickly become as invaluable as the general information, route maps (some of which have cycle path connections), mobile home camp-site brochures, cycling maps and the guide to the Baden Württemberg stretch to signpost your future journeys of discovery along the German Half-Timbered House Road.

We wish you a wonderful time planning your individual route, and look forward to your visit. Enjoy an unforgettable stay in the half-timbered towns along the German Half-Timbered House Road.

Please do not hesitate to contact us should you require further information.

www.deutsche-fachwerkstrasse.de
NORTHERN REGION
- FROM THE RIVER ELBE TO THE HARZ MOUNTAINS

EASTERN REGION
- UPPER LUSATIAN LOG AND HALF-TIMBERED HOUSE ROAD

CENTRAL REGION
- FROM THE HARZ MOUNTAINS TO THE THURINGIAN FOREST
- FROM THE WESER HILLS VIA NORTH HESSE TO THE VOGELSBERG MOUNTAINS AND SPESSART UPLANDS
- FROM THE WESTERWALD VIA THE LAHN VALLEY AND THE TAUNUS TO THE RIVER MAIN
- FROM THE RIVER RHINE TO THE RIVER MAIN AND THE ODENWALD FOREST

SOUTHERN REGION
- FROM THE RIVER NECKAR TO THE BLACK FOREST AND LAKE CONSTANCE
Our villa style hotel has been privately owned since it first opened, and comprises a total of 110 beds / 53 rooms. Hotel Caroline Mathilde lies amidst magnificent park-like surrounds, and consists of two buildings with a connecting outdoor walkway. Selected rooms have a small balcony affording views over the charming hotel gardens or the only vineyard in Celle.

Located on Alter Bremer Weg (a quiet side street), Hotel Caroline Mathilde lies just a short distance from Celle’s historic old town that features over 500 lovingly restored half-timbered houses, all of which are of course under a preservation order. Picturesque scenery and unforgettable impressions. Each room has its own individual style, and almost all have a different layout, reflecting the multifaceted character of our hotel in a modern villa style. Choose your personal preference from three room categories: business, comfort, or comfort with air conditioning. The slightly smaller, light-filled, semi-circular Rundbogenzimmer is something of an insiders’ tip among our guests. In this room, views over the garden can even be enjoyed whilst taking a shower! Our hotel also features a swimming pool, Finnish sauna, heat bench, and tepidarium. Restaurant Kanapé caters to guests’ culinary needs, offering food, drinks, wines, and – during the summer months – a wonderful outdoor terrace.
Welcome to Celle and the “Hotel Celler Hof”

Our private 3-star hotel with 45 rooms comprising a total of 88 beds at the heart of the former royal city lies just a stone’s throw from countless top sights. Service and hospitality are a matter of course during your stay at the Hotel Celler Hof. It would be our pleasure to recommend a local restaurant to you, or to book theatre tickets, a city tour, or passes for museums in Celle. Relax and enjoy the revitalising warmth in our Finnish sauna after an eventful day spent exploring the town or local region. We will gladly serve you a small selection of exquisite wines and freshly tapped beer in our lobby bar.

Rediscover tradition

Our recently renovated rooms feature furnishings affording traditional elements that have been individually created for our hotel; new bathrooms have been fitted throughout. All rooms come with a bathroom with bathtub or shower/WC, hair-dryer, telephone, flat-screen TV, satellite TV, and mini bar. Internet access is available via modem or Wi-Fi. Our family rooms with two separate bedrooms for up to 5 persons enable individual rest options and the utmost privacy. Bothered spouses will enjoy a restful night’s sleep in one of our “snore rooms”.

HOTEL CELLER HOF
29221 Celle
From the River Elbe to the Harz Mountains

HOTEL CELLER HOF
Stechbahn 11
29221 Celle
Tel. +49 (0) 5141 911960
Fax +49 (0) 5141 9119644
info@celler-hof.de
www.celler-hof.de
ZEITGEIST – Elegant and relaxed, cosmopolitan yet traditionally German – the design hotel “Zum Löwen”, right in the middle of Germany knows how to spoil its guests. The hotel is furnished in a modern style that fully complements the fabric of the old building to create a unique atmosphere which is emphasised by a small exhibition of archaeological finds, next to which after-work celebrations take place now and again. Examples of contemporary art provide a delightful link between the historic walls and the present day.

ROOMS & SUITES – are decorated in minimalist style, from soft beige, glowing brown, strong aubergine or gentle mauve, with photographs by Götz Diergarten. And of course your Wi-Fi connection is free of charge. Guests can choose between comfortable SINGLE STANDARD or generous DOUBLE COMFORT room, the exquisite JUNIOR SUITE or the luxurious GRAND SUITE. Extraordinary: 16 of our 59 rooms are accessible and suitable for guests with disabilities.

ENJOY – the fresh and sophisticated crossover cuisine in our “Chez Otto” restaurant, where the world is on your plate and our chef re-interprets many exciting regional ingredients. For rustic tastes and good value there is the traditional ALT DUDERSTADT Bierstübchen. Celebrations both big and small take place in the CONSERVATORY, the fireside lounge or the vaulted cellar which houses the in-house HEIMATLIEBE brewery. TIP: The second in-house restaurant, “Graf Isang”, has views over the Seeburg Lake: www.grafisang.de

A SENSE OF WELLBEING – After gathering all those new experiences, our guests have earned some deep relaxation. The emerald green pool is reminiscent of a decadent and luxurious Parisian hotel – the spa area, BAINS DOUCHES, with its sauna, steam room, salt grotto and ice fountain is therapeutically grounding. Wellness experts round off the programme: Cramped muscles are gently massaged and loosened.
Hotel Weserschlößchen is a comfortable 3-star superior hotel located directly beside the River Weser. The waterside location enables an ambience that is unique in the region.

Enjoy wonderful views over the meadows lining the Middle Weser from our bridge restaurant with seating for approx. 40 situated directly at the confluence of the Rivers Meerbach and Weser. During the summer months, we invite you to take a seat on our spacious riverside terrace for a barbecue dinner or convivial get-together with freshly-tapped beer.

Believe it or not, this peaceful idyll lies just a few minutes’ walk from the old town with its countless historic sights. And did you know that Nienburg is home to the most beautiful weekly market in Europe?

Each of our 36 hotel rooms comes with a shower/WC (selected rooms with bath/WC), balcony, cable TV, and telephone. Guests are able to relax in the sauna, or to enjoy an entertaining evening of skittles with their friends. Our hotel has been certified a back-friendly hotel.

The hotel is very handy for countless festivals, museums and pubs and the Theater auf dem Hornwerk is right next door to the hotel.

Our chef rustles up seasonal specialities such as Nienburg asparagus as well as fresh regional fish and Mediterranean delicacies. You will be sure to find something to suit among our countless package deals, which include asparagus weekends, long weekend offers, and gourmet bike tours.

Price information:
Single room from EUR 69.00
Double room from EUR 93.00
Half-board from EUR 20.00
This family-run 4-star superior hotel is in one of the best-preserved moated castles in Germany and its 57 rooms which are available in three different categories are waiting to welcome guests. The hotel also boasts a spacious wellness area, a beauty farm and an haute cuisine à la carte restaurant.

Each room, which is individually decorated and furnished and has a flat-screen television, free internet access (Wi-Fi) and classic furniture, is located either in the ring fortress itself, the castle or the gatehouse. Most of the rooms have direct access to the spa areas.

The Princess Marie Pauline restaurant with its adjacent south-facing terrace serves regional and seasonal dishes garnished with herbs and seasonings from our own herb garden. Start the day in “Wasserschloss Westerburg” with a substantial gourmet breakfast. The knights’ cellar, the Vital bar, the count’s chambers and the banqueting halls provide the perfect venue for your celebration. The castle’s Baroque chapel, dating from 1681, holds up to 60 guests for weddings. The Westerburg summer of culture is known throughout Germany.

Get to know the park surrounding the castle and the neighbouring area while enjoying a walk. Cycles are available to hire. A 30 minute car journey takes you to towns such as Halberstadt, Wernigerode, or the UNESCO World Heritage towns of Goslar and Quedlinburg, which are well worth a visit. The next largest towns of Brunswick, Wolfsburg and Hanover are only a 60 minute journey away by car. Westerburg is rated one of the 80 most important monuments on the Romantic Road in Saxony-Anhalt.

Parking is free of charge at Wasserschloss Westerburg. A limited number of garage parking spaces are available for a fee. Our hotel is situated between Wernigerode and Halberstadt (about 25 km from each).
Eichsfelder Bierpfeffer
Oma Berta style

...this regional speciality is served as a traditional wedding dish with yeasty dumplings, onions and cucumber salad...

Eichsfelder Bierpfeffer
1 kg braising beef, diced
40 g fat
1 kg onions, chopped
salt
ground white pepper
coarsely ground black pepper
1/8 l Malt beer
½ l beef stock

Fry off the diced beef in the hot fat. Add the chopped onion and brown lightly. Season with salt and pepper, add the brown ale while the pan is hot and then add the stock. Cover the Bierpfeffer and leave to simmer for about 1 hour.

Yeasty dumplings
500 g plain flour
30 g yeast
a little sugar
20 g salt
¼ l lukewarm milk
50 g melted butter
2 eggs

Place the flour in a bowl and make a hollow in the middle. Stir in the broken up yeast, sugar and a little lukewarm milk and stir. Cover with a cloth and leave to work for 10 minutes. Knead to a dough with the rest of the milk, the melted butter and the eggs. Leave the dough to prove for a further 15 minutes. Then form about 8 dumplings from the dough. Leave these to prove again for about 10 minutes and then steam them for about 20 minutes until cooked.

To do this fill a pot two thirds full with water, lay a clean tea towel over the top of the pot and tie it tight. Bring the water to the boil and then turn down the heat. Now lay 2 or 3 dumplings on the tea towel (depending on the diameter of the pot) and place another pot the same size (or a bowl the same size as the pot) upside down on top of the first pot to cover it.

Onions
600 g onions
20 g fat
80 – 100 g raisins, softened in water
¼ l beef stock
1 few drops of vinegar, a pinch of salt and pepper

Peel and quarter the onions. Pull apart the layers of onion. Sweat the onions in the hot fat and then add the stock. Add the softened raisins and leave to simmer slowly for about 15 – 20 minutes. Season with the salt and pepper and a few drops of vinegar.

Cucumber salad
1 cucumber
1 carton of soured cream
sugar, salt, pepper (to taste)
2 dessert spoons of oil
dill or parsley

Stir the cream, oil and herbs together thoroughly and add to the thinly sliced cucumber. Finally add the salt. Stir everything together well. Garnish with chopped dill or parsley.
Welcome to our holiday home-from-home

Welcome to our family-run hotel and restaurant; the “Quirle Häusl” in the leisure resort of Waltersdorf in the heart of the Zittau Mountains nature reserve. You will be staying in a listed building; a genuine traditional Upper Lusatian log and half-timbered house.

It was built at the beginning of the 19th century and underwent extensive and lovingly detailed restoration in 1999 when it was converted into a three-star comfort hotel. We also cater for your well-being in our other hotel, the “Märchenschlösschen”, opened in 2006. We would be delighted to make your holiday, your celebration or your visit to our restaurants as therapeutic, comfortable or active as you would wish. Because: “We love comfort and cosiness.”

In our rooms you can expect to experience our special flair for cosiness with plenty of wood! Experience for yourself the homely, snug atmosphere of our comfort-oriented, individually-decorated hotel rooms. Discover the cosiness of an Upper Lusatian wood block room with its wood burning stove, unique to the region, or while away an hour or two with a glass of wine in the historic sandstone vaulted cellar.

In summer you can unwind in our summery, green beer garden. Enjoy browsing in our gift boutique “Eenfuftsch” for small yet high-quality gifts and home accessories. A varied and healthy cuisine with traditional regional dishes as well as culinary delights from sea, Forest and valley will turn your holiday with us into a delightful culinary experience.

“Kummt oack rei!” (Come right in!) – is the friendly greeting you will hear in the local dialect.

We look forward to your visit!
Recipe idea for duck breast with pointed cabbage and Upper Lusatian Stupperle

Modern cuisine and old traditions - this is exactly what Kathrin and Peter Kunze, owners of the “Quirle Häusl” country-style hotel in Waltersdorf (Upper Lusatia) love.

Ingredients for 4 people
4 x 180-200 g portions of duck breast
1 fresh pointed cabbage (available from most greengrocers). This variety does not require pre-cooking as white cabbage does.
about 20 Stupperle. This is about half the quantity of these traditional potato dumplings in the recipe for Stupperle given below.
½ onion
2 slices of belly pork or streaky bacon
a little gravy
salt, pepper, nutmeg,
a little fresh rosemary
100 g fat to fry

Preparation
Cut into the skin of the duck breasts, making diamond-shaped slits, season with salt and pepper and fry off in the hot fat, skin side down.
After about five minutes turn the breasts and fry for a further five minutes. Then allow to stand for a further ten minutes under the grill or in the oven at 100 °C.
Meanwhile, cut the cabbage lengthways into quarters and remove the stalk from the bottom of each piece. Cut into fine strips. Finely dice the onion and belly pork and fry off in a large pan until golden brown. Add the cabbage, cream and a little water, cover and leave it all to simmer on a low heat for no more than 15 minutes.

To serve
Take the Stupperle out of the water and arrange on a plate with the cooked cabbage. The Stupperle can be be tossed in a little brown butter before serving. Now slice the duck breast and lay it on top of the cabbage, finishing with a little gravy.

(STUPPERLE)

(Upper Lusatian potato dumplings)
A traditional regional dish Stupperle are potato dumplings prepared in a typically Lusatian style - not round but in slices!

Ingredients for 4 people
1 kg of boiled potatoes (can be yesterday’s left-overs)
2 eggs
150 g plain flour
150 g starch (cornflour)
salt, pepper, nutmeg

Preparation
Grate the potatoes from the previous day or pass them through a potato press. Knead the potato, flour, starch, eggs and seasoning together to form a smooth dough.
Bring to the boil a sufficiently large pan of water with a little salt added. Shape the potato dough into a long roll and use a knife to cut into 2 cm thick slices. Place in the boiling water, remove the pan from the heat and leave to stand for about 15 minutes.

“Guten appetit!” from Kathrin and Peter, your hosts at the “Quirle Häusl Hotel & Restaurant” in Waltersdorf (Zittau Mountains). The whole team hopes you will enjoy cooking this dish. Further information at www.quirle.de

Recipe idea for duck breast with pointed cabbage and Upper Lusatian Stupperle

Modern cuisine and old traditions - this is exactly what Kathrin and Peter Kunze, owners of the “Quirle Häusl” country-style hotel in Waltersdorf (Upper Lusatia) love.

Ingredients for 4 people
4 x 180-200 g portions of duck breast
1 fresh pointed cabbage (available from most greengrocers). This variety does not require pre-cooking as white cabbage does.
about 20 Stupperle. This is about half the quantity of these traditional potato dumplings in the recipe for Stupperle given below.
½ onion
2 slices of belly pork or streaky bacon
a little gravy
salt, pepper, nutmeg,
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100 g fat to fry

Preparation
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Meanwhile, cut the cabbage lengthways into quarters and remove the stalk from the bottom of each piece. Cut into fine strips. Finely dice the onion and belly pork and fry off in a large pan until golden brown. Add the cabbage, cream and a little water, cover and leave it all to simmer on a low heat for no more than 15 minutes.

To serve
Take the Stupperle out of the water and arrange on a plate with the cooked cabbage. The Stupperle can be be tossed in a little brown butter before serving. Now slice the duck breast and lay it on top of the cabbage, finishing with a little gravy.

STUPPERLE

(Upper Lusatian potato dumplings)
A traditional regional dish Stupperle are potato dumplings prepared in a typically Lusatian style - not round but in slices!

Ingredients for 4 people
1 kg of boiled potatoes (can be yesterday’s left-overs)
2 eggs
150 g plain flour
150 g starch (cornflour)
salt, pepper, nutmeg

Preparation
Grate the potatoes from the previous day or pass them through a potato press. Knead the potato, flour, starch, eggs and seasoning together to form a smooth dough.
Bring to the boil a sufficiently large pan of water with a little salt added. Shape the potato dough into a long roll and use a knife to cut into 2 cm thick slices. Place in the boiling water, remove the pan from the heat and leave to stand for about 15 minutes.

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Recipe idea for duck breast with pointed cabbage and Upper Lusatian Stupperle

Modern cuisine and old traditions - this is exactly what Kathrin and Peter Kunze, owners of the “Quirle Häusl” country-style hotel in Waltersdorf (Upper Lusatia) love.

Ingredients for 4 people
4 x 180-200 g portions of duck breast
1 fresh pointed cabbage (available from most greengrocers). This variety does not require pre-cooking as white cabbage does.
about 20 Stupperle. This is about half the quantity of these traditional potato dumplings in the recipe for Stupperle given below.
½ onion
2 slices of belly pork or streaky bacon
a little gravy
salt, pepper, nutmeg,
a little fresh rosemary
100 g fat to fry

Preparation
Cut into the skin of the duck breasts, making diamond-shaped slits, season with salt and pepper and fry off in the hot fat, skin side down.
After about five minutes turn the breasts and fry for a further five minutes. Then allow to stand for a further ten minutes under the grill or in the oven at 100 °C.
Meanwhile, cut the cabbage lengthways into quarters and remove the stalk from the bottom of each piece. Cut into fine strips. Finely dice the onion and belly pork and fry off in a large pan until golden brown. Add the cabbage, cream and a little water, cover and leave it all to simmer on a low heat for no more than 15 minutes.

To serve
Take the Stupperle out of the water and arrange on a plate with the cooked cabbage. The Stupperle can be be tossed in a little brown butter before serving. Now slice the duck breast and lay it on top of the cabbage, finishing with a little gravy.

STUPPERLE

(Upper Lusatian potato dumplings)
A traditional regional dish Stupperle are potato dumplings prepared in a typically Lusatian style - not round but in slices!

Ingredients for 4 people
1 kg of boiled potatoes (can be yesterday’s left-overs)
2 eggs
150 g plain flour
150 g starch (cornflour)
salt, pepper, nutmeg

Preparation
Grate the potatoes from the previous day or pass them through a potato press. Knead the potato, flour, starch, eggs and seasoning together to form a smooth dough.
Bring to the boil a sufficiently large pan of water with a little salt added. Shape the potato dough into a long roll and use a knife to cut into 2 cm thick slices. Place in the boiling water, remove the pan from the heat and leave to stand for about 15 minutes.

“Guten appetit!” from Kathrin and Peter, your hosts at the “Quirle Häusl Hotel & Restaurant” in Waltersdorf (Zittau Mountains). The whole team hopes you will enjoy cooking this dish. Further information at www.quirle.de

Recipe idea for duck breast with pointed cabbage and Upper Lusatian Stupperle

Modern cuisine and old traditions - this is exactly what Kathrin and Peter Kunze, owners of the “Quirle Häusl” country-style hotel in Waltersdorf (Upper Lusatia) love.

Ingredients for 4 people
4 x 180-200 g portions of duck breast
1 fresh pointed cabbage (available from most greengrocers). This variety does not require pre-cooking as white cabbage does.
about 20 Stupperle. This is about half the quantity of these traditional potato dumplings in the recipe for Stupperle given below.
½ onion
2 slices of belly pork or streaky bacon
a little gravy
salt, pepper, nutmeg,
a little fresh rosemary
100 g fat to fry

Preparation
Cut into the skin of the duck breasts, making diamond-shaped slits, season with salt and pepper and fry off in the hot fat, skin side down.
After about five minutes turn the breasts and fry for a further five minutes. Then allow to stand for a further ten minutes under the grill or in the oven at 100 °C.
Meanwhile, cut the cabbage lengthways into quarters and remove the stalk from the bottom of each piece. Cut into fine strips. Finely dice the onion and belly pork and fry off in a large pan until golden brown. Add the cabbage, cream and a little water, cover and leave it all to simmer on a low heat for no more than 15 minutes.

To serve
Take the Stupperle out of the water and arrange on a plate with the cooked cabbage. The Stupperle can be be tossed in a little brown butter before serving. Now slice the duck breast and lay it on top of the cabbage, finishing with a little gravy.

STUPPERLE

(Upper Lusatian potato dumplings)
A traditional regional dish Stupperle are potato dumplings prepared in a typically Lusatian style - not round but in slices!

Ingredients for 4 people
1 kg of boiled potatoes (can be yesterday’s left-overs)
2 eggs
150 g plain flour
150 g starch (cornflour)
salt, pepper, nutmeg

Preparation
Grate the potatoes from the previous day or pass them through a potato press. Knead the potato, flour, starch, eggs and seasoning together to form a smooth dough.
Bring to the boil a sufficiently large pan of water with a little salt added. Shape the potato dough into a long roll and use a knife to cut into 2 cm thick slices. Place in the boiling water, remove the pan from the heat and leave to stand for about 15 minutes.

“Guten appetit!” from Kathrin and Peter, your hosts at the “Quirle Häusl Hotel & Restaurant” in Waltersdorf (Zittau Mountains). The whole team hopes you will enjoy cooking this dish. Further information at www.quirle.de
The “Brauhaus zum Löwen” Hotel, Felchtaer Straße 2 - 4, is in the heart of the old town. The main building was built in the second half of the 16th century but fell victim to the great fire in the corn market in 1707 and was re-built as you see it now from 1707 to 1713. For almost 200 years it was a pharmacy and during the 20th century was known as the “Löwen-Apotheke”, which is where the name of the present hotel comes from - “Brauhaus zum Löwen”. Following the collapse of the GDR in 1989, the building stood empty for a time. At least once a week, it is possible to watch the brewmaster preparing the brew. Both lager (Reichsstädtische Pilsener) and dark ale (Apotheker Dunkel) are brewed here in the traditional style – naturally strictly in accordance with the German Beer Purity Law of 1516. The seasonal smoked beer (Rauchbier) and strong dark beer (Weihnachtsbock) also should not go unmentioned. Around 350 kg malt are needed per brew, hence a crane and a great deal of muscle power are used to transfer the malt to the main building’s loft several times a year where it is then processed into roasted, sour, Pilsener, Munich, or smoked malt.

Over time, the little “Brauhaus Zum Löwen” in Mühlhausen has developed into a hotel brewery with seating for 500 that also features a charming beer garden (open April-October) affording views over the church on the Kornmarkt. The hotel comprises a total of 81 tasteful rooms, 3 meeting rooms, a car park, and underground garage.
Welcome to the roof-tops of Stolberg

Down in the valley of the Thyra and the Lude nestle the medieval half-timbered lanes of Stolberg. High above, looking down from the Thyrahöhe, a wide panorama opens up of the wooded slopes of the southern Harz mountains. This is where you will find the “FreiWerk”, just a stones-throw from the centre of the town but far enough away to avoid the hustle and bustle of the market-place and with a view of the valley and its back to the dense beech wood.

Our hotel with its distinctive half-timbered façade is a real landmark. It welcomes you as soon as you step into the gallery lobby with its space, light and atmosphere. We have preserved its more than 120 year history in its many details and original features. Nowadays, though, the FreiWerk sets quite another standard with its modern comfort and amenities. Savour these amenities in your room, sample the fresh regional cuisine in our restaurant and enjoy the diversity of the building and the outstanding view from its terrace.

All 18 rooms have been renovated and tastefully furnished and modern bathrooms have been installed. Each of the 12 rooms in our main building is unique in style and another 6 rooms and suites are ready for you in the coach-house, just 25 metres away.

HOTEL FREIWERK
06536 Südharz / OT Stadt Stolberg
From the Harz Mountains to the Thuringian Forest
Our hotel is located in the southern valley of the historic European city of Stolberg amidst the Harz Forests, and affords stunning views over Stolberg Castle. It is the ideal base for exploring the Harz mountains and Kyffhäuser hills, including the Brocken whose summit is known as the “Mountain of the Germans”, from the Bodetal valley to the Hexentanzplatz plateau near Thale, from the Selketal valley to the hamlet of Mägdesprung or a tour of Quedlinburg, Halberstadt, Wernigerode, Goslar, or Clausthal-Zellerfeld.

Soak up the charm of our restaurant steeped in history featuring an open fireplace in which traditional Harz hospitality has been offered since 1681 with selected meals and beverages. Modern standards and comfortable cosiness await behind the 300-year-old walls in a tasteful, rustic ambience that will ensure all-round comfort.
It took two years to convert five historic half-timbered houses dating from 1649 to 1780 into an interconnected complex of buildings. This resulted in an almost completely accessible collection of buildings which is unparalleled in Germany. The energetic renovation presented its own challenges, including incorporating an in-house lift and these were met while complying with a strict preservation order and fire prevention regulations. On 23 April 2015 the building was awarded the Deutsche Fachwerkpreis (an award for half-timbered buildings) for the fourth time. The “Eisenbart Fachwerk Hotel” was deservedly awarded third place.

In our “Eisenbart Fachwerk Hotel” the historic atmosphere is as genuine and authentic as our Italian hospitality.

Enjoy the upmarket atmosphere of our hotel and the clean lines of its modern comforts. We will look after your e-bike for you and you can also charge it on the premises. We offer a Wi-Fi connection and have a limited number of car and motor-bike parking spaces which are video-monitored and can be rented for 4.00 EUR per day.

After your holiday activities you can enjoy our Mediterranean cuisine in the hotel’s own restaurant, “Antico & Abruzzo”, which has been a gastronomic fixture in Hann. Münden for over 20 years.
We look forward to your visit!
Come and be spoiled!
Welcome to the family-run four-star romantic Hotel Schubert in the heart of the half-timbered town of Lauterbach im Vogelsberg in the golden centre of Germany. The Schubert family and their experienced team of long-serving and faithful employees has had hospitality in their blood for four generations.

The creative cuisine of master chef Stefan Schubert who has been awarded Bib Gourmand status is renowned well beyond the borders of the Hesse region. In the Schubert restaurant you will be served these sophisticated delicacies accompanied by specially selected wines from the finest wine-growing regions.

Lauterbach is surrounded by the largest area of extinct volcanoes in Europe – the Vogelsberg Mountains – and so is an ideal starting place for activities in the natural environment.

The hotel has 36 guest bedrooms, of which 10 are comfort, 6 are romantic country-style, 5 are deluxe doubles, 12 are single rooms and 3 are themed comfort rooms (Zen, roses and Tuscany). All rooms have been lovingly decorated with great attention to detail and each has its own individual style. Shower/bath/WC, cable TV, telephone, complimentary Wi-Fi and mini bar are standard in every room. The hotel is open all year round.
Welcome to its feel-good atmosphere: Where charming half-timbered history meets modernity.

The setting couldn’t be more picturesque: the “CENTRINUM Altstadt-Hotel” is located at the heart of Melsungen’s old town, just a short distance from the River Fulda, entirely at one with the rustic flair of the half-timbered house. In 2006, a cluster of listed buildings were carefully converted to a hotel and subsequently expanded in 2010. A fascinating transition was thus achieved in which the compelling architectural link between tradition and modernity is apparent throughout.

Particular care has been taken to furnishing the 22 rooms, which include one apartment. Besides the oak wood flooring, no two rooms are alike. Their charm derives from the harmony of the modern design, stylish furnishings, and historic character of the rooms. Lifts, including one made entirely of glass, enable easy access to all rooms located on the upper floors.

Stylish living is just one of the benefits offered at the CENTRINUM. Another is of a gastronomic nature. Indeed, the culinary team knows how to surprise its guests without overwhelming them. Both local specialities using fine ingredients from the hotel’s kitchen garden as well as sophisticated menu creations exuding international flair can be enjoyed here. It is not without reason that the CENTRINUM is also a popular venue for family celebrations.

The “CENTRINUM Altstadt-Hotel” is at least as popular with holidaymakers (including a great many bicycle and motorcycle tourists) as it is with business travellers. The meeting room features state-of-the-art technology, and can cater to targeted, comfortable business events with up to 44 persons.
INFORMATION ON THE GERMAN HALF-TIMBERED HOUSE ROAD

Choose from the extensive selection of brochures that we have put together for you:

- Road maps of the seven regional routes – some with cycle routes
- Additional cycling brochures along the German Half-Timbered House Road
- Complete overview of all regional routes of the German Half-Timbered-House-Road

A brief description of each regional route can be found in the overview.
• Motorhome pitches along the German Half-Timbered House Road
Discover the cultural highlights along the German Half-Timbered House Road in your home on wheels. This brochure features the details of selected motorhome pitches with all relevant information in our member towns.

You are welcome to order these publications from us. Simply contact our head office in Fulda by telephone or email. Detailed information on the regional routes and towns, guided tours, festivals and special events can also be found on our website.

We wish you a pleasant read and an enjoyable time planning your holiday!

WWW.DEUTSCHE-FACHWERKSTRASSE.DE
The Lindner Congress Hotel is situated at the edge of the Höchst old town, opposite the banks of the Main, close to the Höchst industrial park, Höchst Castle and the Jahrhunderthalle and is well-known for its great design, fantastic event possibilities and original gastronomy.

Enter the password “Deutsche Fachwerkstraße” when you book via verkauf.frankfurt@lindner.de to get a 20% discount on our current daily rate.

**ROOMS**
- 285 rooms with telephone, WLAN, flat screen 39-46” and room safe, of which 4 have connecting doors
- 18 fully-equipped serviced apartments in the Villa Scriba & in the Boardinghouse

**LOCATION AND TRANSPORT CONNECTIONS**
- West of Frankfurt on the edge of Höchst old town
- Excellent connections to all the important transport hubs
- Public transport from directly in front of the hotel (bus & tram)

**GASTRONOMY**
- Alegría Restaurant
  - Daily breakfast buffet
  - Traditional Sunday brunch
  - Business lunch (Monday to Friday)
- Celebrations of all kinds; gala dinners or romantic candle-lit suppers, attractive buffets, fresh, seasonal cuisine or family celebrations
- “Höchst Bayrisch” lounge
  - with terrace, Bavarian delicacies, genuine Frankfurt specialities, seasonal highlights, Live-streaming of sporting events

**LINDNER FITNESS & WELLNESS AREA**
- sauna, steam bath plus cardio- and strength-training equipment
- external provider for massage
The Nassauer Hof Hotel on the old Lahn Bridge was built over 250 years ago as a postal station and is still, as it was then the gateway to the historic old town.

You can relax in the quiet ambience of our stylishly-furnished non-smoking rooms. All 31 rooms are equipped with a bath tub or shower, WC, radio, telephone, flat-screen TV and mini bar and have complimentary Wi-Fi access. All three floors are served by our guest lift.

You will be impressed by the fresh German cuisine in the “Twins” Restaurant, where you can enjoy seasonal dishes. Our wine list is specially coordinated to our menus and includes wines from local vineyards as well as specialities from all over the world. When the weather is fine you can enjoy the romance of the Lahn on our sun terrace.

Our sauna area promotes a positive attitude, physical vitality and mental equilibrium – ideal for relaxation and that feel-good factor.

Explore Limburg old town with its narrow lanes and impressive cathedral.

We look forward to your visit!
The medieval half-timbered hotel and restaurant “Schwartzer Löwe” has been well-known for several hundred years both as an hotel and as a simple and traditional restaurant. It is located in one of the most heavily-wooded communities of south Hesse in the historic old town of Babenhausen.

Enjoy staying in one of our 16 outstandingly furnished and equipped hotel rooms and start your day with a delicious breakfast from our little breakfast buffet. Get your strength up ready for rambling, sight-seeing and excursions in the south Hesse area and Franconian countryside.

The hotel rooms are all en-suite (WC and shower) and leave nothing to be desired. All rooms have cable TV, telephone and complimentary Wi-Fi Internet connection.

Please visit our restaurant “Schwartzer Löwe” so that we can spoil you with delicious steaks and hearty meat dishes. On our menu we have carpaccio, fillet steak, lamb shank and baby turbot as well as many other international specialities and also schnitzel and salad. Pasta and delicious desserts plus a fine selection of vegetarian dishes can also be found on our menu. We have also thought about our little guests. We have a great selection of pasta, escalopes in cream sauce, fish fingers and much more.
Welcome to the newly redesigned “Landhotel Zur Bretzel”! Guests are able to experience a great many classic indulgences as well as to discover countless novelties according to the motto of “re-discover tradition”.

Classic hearty cuisine meets new culinary creations, lovingly prepared from regional and fresh products. We value in-house preparation, and have known many of our suppliers personally for years now. Allowing us to guarantee you freshness, quality, and sincerity. Spend wonderful hours at our hotel and enjoy a delightful stay. We look forward to your visit!

Quiet, comfortable hotel rooms in an old half-timbered barn
Entirely renovated in 2012, the comfort rooms offer peace and comfort after a busy day. The three-star standard of our hotel leaves nothing to be desired. LED TV, complimentary Wi-Fi, and an ample breakfast buffet with fresh and regional products are just a few of the offerings available at our hotel as a matter of course.

Our standard rooms for price-conscious guests feature a shower/WC, LED TV, and complimentary Wi-Fi. A special menu for hotel guests is available in the evenings, and complimentary coffee is offered at the reception in the mornings.
Welcome to Hotel Hax (bed and breakfast hotel)
Our hotel is centrally-located in Groß-Umstadt, the so-called “Odenwald Wine Island”, which a lively little town featuring countless half-timbered houses located at the edge of Odenwald Forest. The hotel has been owned by the family since 1872 and was completely renovated and extended in 2015. Our hotel holds a 2-star Superior certificate and we are wholeheartedly committed to offering hospitality.
Our comfortable rooms ensure a restful night’s sleep. Each room features a shower/WC, colour TV, and telephone.
All floors can be accessed by lift and two rooms have wheelchair access. An extensive breakfast buffet is available to ensure guests an excellent start of the day.
Complimentary internet access (Wi-Fi) is available, and telephone calls within Germany are also free.
Hikers and cyclists are warmly welcome. We offer free bicycle storage facilities, along with countless other services. Fabulous hikes, e-bike and Segway outings, vineyard tours by tractor, and of course a range of wine tasting sessions can be arranged in the vineyards around Umstadt and the historic market square.
Please feel free to contact us with your query.
We look forward to your visit!

Our room rates include breakfast.
Single room from EUR 55.00
Double room from EUR 85.00
Family room from EUR 105.00
Apartments for longer stays on request.
Welcome to Hanau, the home town of the Brothers Grimm!
The family-managed Best Western Premier Hotel Villa Stokkum is in the eastern Rhine-Main region close to the Steinheim old town where there are plenty of beautifully restored half-timbered houses to admire. The hotel with its collection of historic buildings; the former residence of the Baron of Stokkum-Sternfels and the tower dating from the period of promoterism which was used as a tobacco factory for a time, is notable for its attractive surrounding landscape and outstanding transport connections. The hotel also sets great store by high standards of quality and service and its ambience and multi-faceted historic appeal add to its attraction.

Extra-long box spring beds, extremely comfortable mattresses, and a “pillow buffet” ensure optimal sleeping comfort in our light, generously-sized and tastefully-decorated guest rooms. Indulge in the creative cuisine and BEST service in our stylishly decorated restaurant, where delectable dishes are served, prepared using only the freshest of ingredients many of which are grown locally. For a perfect start to your day visit our breakfast buffet with its “egg station”. The traditional Sunday brunch is extremely popular. Bring your successful day to an enjoyable close in the BEE bar.

The hotel’s own events garden provides idyllic spots for relaxing and playing boules and the SKY GYM has top cardio equipment and functional training to help you wind down more energetically. Guests can also enjoy the nearby Alte Fasanerie wildlife park or the banks of the Main which offer numerous leisure activities. Details of our fantastical offers and packages can be found at www.villastokkum.de

Rooms:

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>61 Double rooms</td>
<td>from EUR 112.00</td>
</tr>
<tr>
<td>72 Single rooms</td>
<td>from EUR 85.00</td>
</tr>
<tr>
<td>2 suites</td>
<td>from EUR 144.00</td>
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</tbody>
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Tel. +49 (0) 6181 664-0
Fax +49 (0) 6181 661580
info@villastokkum.bestwestern.de
www.villastokkum.de
The inn “Zu den Drei Kronen” came into being in the 18th century right in the heart of the old town in Seligenstadt, where it very quickly became one of the leading establishments in the town. The imposing half-timbered building on Freihofplatz still houses an hotel and restaurant, albeit lovingly restored and upgraded to suit the requirements of today’s visitors.

Our cosy little hotel has 23 rooms. Each room has its own charm, although they are all have modern furnishings and facilities that satisfy all possible needs. Complimentary Wi-Fi is available as a matter of course.

For both business meetings and club get-togethers, the conference room which accommodates up to 30 people has plenty of work space and has all the necessary equipment. We also have rooms with a carefully created ambience which are available for celebrations of all kinds.

We invite you to enjoy a buffet breakfast in the “Kronensaal”. Lunch and dinner are served in the restaurant area. Or if you prefer, in our beautiful beer garden.

Alongside traditional and newly-interpreted Mediterranean dishes, we are pleased to offer our discerning guests a selection of fresh fish from the display, regional and seasonal specialities such as asparagus, venison and fresh mushrooms etc. as well as choice spirits and exclusive wines.

Do contact us as we are always delighted to create a special experience tailored to the needs and wishes of our guests.
Welcome

Our hotel was built in the 17th century and is located in the former dyers’ quarter on the banks of the Metter stream. The pedestrian precinct with its charming half-timbered buildings and the market place, which is rich in tradition, are just a few minutes’ walk away.

Our location has distinct advantages! Nestling quietly in the romantic and historic old town, the hotel is just 15 minutes away from the baroque town of Ludwigsburg and only 30 minutes from Stuttgart.

Our themed rooms: Dream of sports cars in the Porsche room, charming racing driver wives or there’s the sparking plug room for technology fans.

Arriving and feeling good 21 individual rooms reflect the link between Bietigheim and the history of the automobile.

All rooms have a bathroom (shower/WC), flat-screen television, telephone, radio, hair-dryer and Wi-Fi.

Our events room provides a space for up to 35 people for seminars and events in an historic half-timbered setting.

The pleasant hotel garden is an inviting space to spend time and relax in the summer.

The hotel has a lift. The Historisches Rathaus and Turmstraße multi-storey car-parks are available for (paid) parking.

The hotel is owner-managed and we always go full throttle for service.

Whether it’s serving fresh fruit salad for breakfast or providing personal-ised tips for sight-seeing, shopping and culture in the area – we take a delight in what we do!
The locality in our heart. The world on your plate. The restaurant’s young cuisine, awarded a Michelin star, delights both experienced gourmets and “fine dining” novices alike. This is not only because top-quality products are served here at Maerz & Maerz with innovative style and great technical precision – on the contrary: In “Restaurant Maerz” in Bietigheim-Bissingen things tends to be relaxed and casual when the creative ideas of chef Benjamin Maerz appear on the table. This is complemented by restaurant manager and sommelier Christian Maerz and his team, who know exactly how to create the right atmosphere: lively conversation is more important at Maerz & Maerz than focussing on stars. An exceptional restaurant with the feel-good factor, which make both home-sickness and wanderlust a pleasure. “Because our roots are firmly local, our regional products are abundant and our longing for faraway tastes is immense”, both brothers agree. “Rooted locally but open to the world – that’s how we are and that’s how we cook.”

A small taster? Saure Rädle, for example, is a Maerz & Maerz interpretation of the Swabian classic – created from sweet potatoes, onions, yuzu and wasabi. Or the classic wedding soup: Maerz & Maerz turn this into an exciting creation made from crispy Peking duck, dim-sum. Shitake mushrooms, kombu algae, tomatoes and radish – prepared in a bamboo steamer. Even the classic Swabian dish Zwiebelrostbraten is re-invented by Benjamin Maerz – with truffles. And he uses meat from the next village. “We work closely with regional products and a trusted butcher”, says the Michelin star chef. And: “For some time we have been dry-ageing our cuts of meat ourselves in our dry ager – a great new experience for us as well.” The beef is processed nose to tail. A piece of saddle, cooked in beef dripping, a praline of oxtail and a portion of braised rib. And of course with Rostbraten Signatur Maerz onions come into play: both braised and crispy. And the side dish? A truffle-filled fried potato. Menus that are a perfect culinary blend of homesickness and wanderlust – recalling and subduing each in equal measure.
Relish the unique atmosphere in one of the oldest inns in the northern Black Forest.

Closely linked to the centuries-old history of our region the “Gasthof Waldgericht” can look back on almost 500 years of awe-inspiring story-book history.

A long tradition of hospitality still embraced today has enabled our inn to become one of the best-loved meeting-places for guests from all over the world. A great address for anyone who has has an eye for a tasteful, appealing country inn serving classic Swabian cuisine.

Treat yourself to a delightful evening in a congenial atmosphere in our restaurant. Spend the night in a building that has been a part of the history of the northern Black Forest for hundreds of years, and enjoy time in the sun on our new terrace.

We look forward to your visit!
Yours, the Hebestreit Family
Your home in Herrenberg
Welcome to the Hotel-Restaurant HASEN in Herrenberg – an oasis of tranquillity affording a convenient, central location. The charming old town with its picturesque half-timbered buildings is just a few minutes’ walk away. Take in the unique flair of the historic marketplace that is dominated by the town’s landmark, the collegiate church. The church was extensively restored and renovated between 1971 and 1982. The building suffered structural damage due to the unstable hillside location, and creeps around 1 mm closer to the old town every year.

An atmosphere of friendly hospitality prevails at our family-run establishment. Tradition and modernity go hand in hand. A total of 66 comfortable air-conditioned and renovated 4-star rooms are available to guests. Creative, quality-conscious cuisine makes every stay a culinary experience. The cosy beer garden is a popular meeting place for gourmets and outdoor enthusiasts alike.

Half-Timbered House Road package
Visit the historic gems along the German Half-Timbered House Road in Herrenberg itself and in towns in the local area. Return to our hotel in the evening and enjoy our cordial hospitality.

Package offerings:
• On arrival: Ritter-Sport chocolate
• As an aperitif: Seasonal specialities in the house style
• 2 nights in a comfort double room with air conditioning
• 2 substantial buffet breakfasts
• evening meal: Taste - of - Swabia set menu (3 courses) and
• 1 relaxing evening in the bar or garden with a seasonal 3-course set menu from the menu of the month
• Unlimited use of the sauna
• Visit to the largest bell museum in Germany (see opening times)
• incl. parking space in the underground garage and Wi-Fi
• On leaving: 1 decorative jar of jam
• From 185.00 EUR pp in double room/ 30.00 EUR per day single room surcharge
The “Bären” is the oldest hotel in Meersburg; indeed, based on excavation finds, it is believed to date from 1250 AD. The year 1605 is engraved in the lintel above the Renaissance gateway featuring five angels’ heads. It was in this year that the “Bären” was extended to its present-day size. A further building was added beside the city gate in 1680. When the Thurn-und-Taxis Post established a postal service between Lindau and Constance in September 1688, the “Bären” became a stagecoach stop, heralding the start of a heyday for the guest house. In the 200 years that followed, the “Bären” played host to stagecoach travellers. Today the building that served as stables is used as a garage.

It was not until 1960 that the hotel was again extended: the half-timbered building dating from 1590 and renovated in 1756 was purchased and joined with the “Bären”. Room 27 featuring an original wooden cassette ceiling is of particular interest to fans of half-timbered buildings. The “Bären” was purchased by the final postmaster, Engelbert Keller, in 1851, and has been owned by the Keller-Karrer-Gilowsky family ever since.

Today a total of 20 rooms are available to our guests, all of which come with a shower, WC, telephone, Wi-Fi, and flat-screen TV.

... We look forward to your visit!

Our room rates include breakfast.
- Single room  50.00 EUR
- Double room  88.00 to 122.00 Euro
The “Schwanen” inn was built in 1698. For centuries the half-timbered building has been a focal point for the community in whose midst it sits, as an impressive part of the listed town centre. In 2014 a local initiative worked to rescue the then untenanted traditional inn which is owned by the community from being sold or falling into disrepair.

It was successful. Culture and cuisine played their part. A citizens’ cooperative was founded which with help from the Baden-Württemberg local regional council was able to initiate renovation and conversion. Nehren, termed “most beautiful village in the Tübingen region” is situated in the Steinlach Valley, in the middle of a fruit-growing paradise between Hechingen with Hohenzollern Castle and Tübingen with the Hölderlin Tower. There are walking routes galore and two premier walks can be reached very quickly.

The “Schwanen” has only six rooms but each of them is special. Lovingly furnished, they reflect many of the special features of the village, such as the cherry field, the half-timbered houses, the swans, the mighty oak or the famous brewmaster, Ernst Wulle. And there is also the “As if” room, as a reminder of the locally-born philosopher, Hans Vaihinger. The hotel has an idyllic beer garden and a lounge. The chef’s culinary brainwaves earn enthusiasm from the guests.

The total renovation of the building was completed in 2017.
Welcome to the “Hotel Restaurant Lamm Rosswag” in Vaihingen beside the River Enz! Step into a hotel offering warm hospitality in which we work every day to spoil our guests.

We offer exquisite fresh regional cuisine with French and Mediterranean influences. We mostly work with products from the local region and even have an in-house butcher. Guests to our restaurant additionally have the option of staying in one of the 12 rooms in our little country hotel.

Our entire restaurant and kitchen underwent extensive renovation in 2009. A wonderful terrace is also available from which stunning views can be enjoyed over the steep vineyards in the Rosswager Halde wine growing area, as well a number of the old half-timbered houses in Rosswag.

Our culinary offerings are complemented by a first-class selection of regional wines and premium German vintages, which meanwhile number over 300. Our love of German wines prompts us to continually seek out exciting new wines – indulgence that we gladly wish to pass on to our guests to complement our varied dishes.

In 2012, our consistently outstanding cuisine and service led to our being awarded a Michelin star. This is not only a great honour, but also motivates us to pursue our approach!

It would be a pleasure to welcome you to the picturesque wine village of Rosswag, and to treat you to a selection of the delicacies from our kitchen and cellar.

Greetings and best wishes from your hosts
Sonja & Steffen Ruggaber & the whole Lamm team.
Half-timbered towns and villages remain a characteristic of the landscape in many parts of Germany to this day. Indeed, the country’s more than 2.5 million half-timbered structures are the pride and joy of municipalities and owners.

Wood is the basic material used in the construction of half-timbered buildings. The characteristic features of this wood, the climatic conditions and the carpenter’s skills are decisive to the dimensions and forms of the half-timbered houses.

Half-timbered structures have a wood-saving skeleton with self-supporting timber and curtain walls made of clay or brick. This building method is extremely ecological, environmentally sustainable and aesthetic.

In Northern Germany, the half-timbered buildings are essentially based on the Lower German hall house in which people, livestock and the harvest were brought together under one roof. Central German timber frames are characterised by a central section divided into three areas open to the eaves, which primarily served as living space. In Southern Germany, the half-timbered frame developed from the Alemannic wooden post structure, an earlier construction method with wide post positions.

With the half-timbered houses, we immerse ourselves in the ways of life and structures of centuries past. We encounter living testimonies here in an abundance of forms, embellishments and symbols, such as the Saint Andrew’s cross (the other cross of the Germanic people), which in Christian times came to commemorate Saint Andrew, who was nailed to a slanted cross. “Wild men” and fanned rosettes, flared and straight rhombuses, and a whole variety of trees of life through to Christian symbols count among the traditional tradesmen’s embellishments added to half-timbered buildings.

Half-timbering gems do not always come singly: Streets, squares and often even entire half-timbered towns are characterized by unique ensembles of inestimable historic value.

Professor Manfred Gerner
**Lower German half-timbering** is characterised by two- and four-post constructions for large hall houses which feature a central hall and entrance hall that can be accessed directly from the street. The floor plan of these houses has three sections. Originally the sections at either side of this type of house were used as stalls for the livestock, the central section formed the hallway, and the living area and bedrooms faced the garden. This basic floor plan was adapted early on, particularly in towns. Here, the typical oriel windows were developed.

**Central German half-timbering** is common in all low mountain range areas as far as around the River Neckar in the south, Poland in the east and the French Alsace in the west. The gables of these houses mostly face the street and are divided into different sections: the parlour faces the front, followed by the kitchen and stairway, with the bedrooms at the back. The stalls, crop store and bake house were mostly housed in separate buildings. In larger settlements, the houses were adapted to urban conditions early on.

**Upper German half-timbering** In the fourteenth century, a different style of house with wide post positions and double frame beams developed from the Alemannic wooden post structure in the region between the River Neckar and Lake Constance, the Black Forest and Bohemian Forest. In the fifteenth and sixteenth centuries, more and more construction methods were adopted from Central Germany until the basic construction methods ultimately became identical in around 1600.

**St Andrew’s cross** Our early ancestors, the Germanic people, were already using “the other cross” as the symbol for multiplication, which we still use in calculations today. In Christian times, the cross was reinterpreted as the Saint Andrew’s cross commemorating Saint Andrew. In its flared form, the Saint Andrew’s cross is also known as the firedog.

**Fanned rosettes** In the first third of the sixteenth century, the fanned rosette appeared as an ornamental motif in Lower Germany in particular, and dominated as the gable embellishment in the centuries that followed. The shape is believed to originate from the classic shell form or from symbols for the sun.

**Grudger Heads** The evils one had to guard against in the Middle Ages included the “evil eye” and the sin of envy. Frowning heads or grotesques sticking out their tongues to the enviers were therefore affixed to half-timbered houses.
For 40 years the Arbeitsgemeinschaft Deutsche Fachwerkstädte (working group of German half-timbered towns) has been linking more than 130 towns and communities throughout Germany which have significant numbers of half-timbered houses. These half-timbered towns work together to exchange their experience and expertise to preserve their heritage of historic urban half-timbered buildings.

Three interdisciplinary teams representing Deutsche Fachwerkstraße (German half-timbered house road), Construction engineering and Education and Legal interests collaborate in the working group.

WWW.FACHWERK-ARGE.DE

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