



ABOUT THE COMPANY

Established in 2016, The Sausage House aims, since day one, to provide the Lebanese market with the best quality of European sausages. We traveled many European countries to select the best product for you, imported from Austria, Germany, Poland and Spain and soon from other countries. Premium quality product is always our target because you deserve it. Enjoy our selection and many other items that are yet to come.



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KÄSEKRAINER

*Boiled & smoked sausage
with emmental cheese*

Price per pack **\$8.75**

Mixed Pork and Beef
Gluten free | Natural casing
Pre-cooked Product | Beech Smoked for Three Hours
Cooking time: 4 minutes on each side / grill, pan & oven
Frozen at -18: Shelf life 12 Months
Defrosted and unopened pack: Use within one week
Opened pack: Use within three days

Net weight 330g | Made in Austria

MADE IN AUSTRIA

About the product and cooking method

Made in Austria from a mix of premium pork and beef. This sausage is boiled and stuffed with original Emmental cheese and bacon, filled in natural casing. Beech smoked for 3 hours, which gives it a heavenly taste. This product is pre-cooked. After defrosting, put it on your BBQ grill, in the oven or in a pan. If you choose the pan, prick the sausage with a fork so that the cheese can melt out of the sausage and develop a crispy crust. Free from gluten.



SPICY KÄSEKRAINER

*Spicy boiled
& smoked sausage
with emmental cheese
and chili*

Price per pack **\$8.75**

Mixed Pork and Beef
Gluten free | Natural casing
Pre-cooked Product | Beech Smoked for Three Hours
Cooking time: 4 minutes on each side / grill, pan & oven
Frozen at -18: Shelf life 12 Months
Defrosted and unopened pack: Use within one week
Opened pack: Use within three days

Net weight 330g | Made in Austria

MADE IN AUSTRIA

About the product and cooking method

Made in Austria from a mix of premium pork and beef. This sausage is boiled and stuffed with original Emmental cheese, bacon and hot chili, filled in natural casing. Beech smoked for 3 hours, which gives it a heavenly taste. This product is pre-cooked. After defrosting, put it on your BBQ grill, in the oven or in a pan. If you choose the pan, prick the sausage with a fork so that the cheese can melt out of the sausage and develop a crispy crust. Free from gluten.



BRATWURST

Traditional German sausage

Price per pack **\$8.25**

Mixed Pork and Beef
Gluten free | Lactose free | Natural casing
Pre-cooked Product
Cooking time: 4 minutes on each side / grill, pan
Frozen at -18: Shelf life 12 Months
Defrosted and unopened pack: Use within one week
Opened pack: Use within three days

Net weight 330g | Made in Austria

MADE IN AUSTRIA

About the product and cooking method

Contains only the best selected premium pork. This sausage is boiled and filled in natural casing. Compared to other sausages Bratwurst is not being smoked, therefore keeping its full flavour of meat and spices. This product is pre-cooked. Whether roasted in the pan or on the barbecue grill, the most important thing is to turn the sausage frequently so that it crisps on all sides. Free from gluten and lactose.



BERNER WURST

Sausage with emmental cheese, dark smoked and bacon wrapped

Price per pack **\$8.50**

Mixed Pork and Beef
Gluten free | No casing
Pre-cooked Product | Beech Smoked for Three Hours
Cooking time: 4 minutes on each side / grill, pan
Frozen at -18 | Shelf life 12 Months
Defrosted and unopened pack: Use within one week
Opened pack: Use within three days

Net weight 300g | Made in Austria

MADE IN AUSTRIA

About the product and cooking method

Made in Austria from a mix of premium pork and beef. This sausage is boiled, stuffed with original Emmental cheese and wrapped with tasty bacon. Beech smoked for 3 hours, which gives it a heavenly taste. This product is pre-cooked. After defrosting, put it on your BBQ grill or roast it in a pan until the outside layer of bacon is golden-brown. Free from gluten.



BEEF KRAINER *Boiled & smoked Sausage*

Price per pack **\$8.75**

100% beef
Gluten free | Lactose free | No casing
Pre-cooked Product | Beech Smoked for Three Hours
Cooking time: 4 minutes on each side / grill, pan & oven
Frozen at -18: Shelf life 12 Months
Defrosted and unopened pack Use within one week
Opened pack: Use within three days

Net weight 330g | Made in Austria

MADE IN AUSTRIA

About the product and cooking method

made in Austria, consisting of 100% beef. This sausage is boiled and beech smoked for 3 hours, which gives it a heavenly taste. It is linear in size which perfectly fits your hot dog. As it is offered without casing, the sausage has a tender bite. This product is pre-cooked. After defrosting, shortly put it on your BBQ grill or in a pan. Alternatively, after defrosting, put the sausage in hot water (80-90°C) but not boiling. Water should be saltened. Let the sausage rest for 15 minutes to be ready.



BEEF KÄSEKRAINER

*Boiled and smoked
Sausage with
Emmental Cheese*

Price per pack **\$9.00**

100% beef
Gluten free | No casing
Pre-cooked Product | Beech Smoked for Three Hours
Cooking time: 4 minutes on each side / grill, pan & oven
Frozen at -18: Shelf life 12 Months
Defrosted and unopened pack: Use within one week
Opened pack: Use within three days

Net weight 330g | Made in Austria

MADE IN AUSTRIA

About the product and cooking method

Made in Austria, consisting of 100% beef. This sausage is boiled and stuffed with original Emmental cheese. It is linear in size which perfectly fits your hot dog. As it is offered without casing, the sausage has a tender bite. Beech smoked for 3 hours, which gives it a heavenly taste. This product is pre-cooked. After defrosting, shortly put it on your BBQ grill or in a pan. If you choose the pan, prick the sausage with a fork so that the cheese can melt out of the sausage and develop a crispy crust.