

Raubling -- Celtic Influence, Strict German Cuisine

Near the [German Alps](#) and on the [Inn River](#) is Raubling.

People have lived in this part of [Upper Bavaria](#), just south of [Rosenheim](#), since around 2500 B.C. and for a strict [German town](#) there was large Celtic influence.

Most of that is gone now. What you'll find throughout Raubling (and its 34 villages) are farmhouses (some quite old), a few historic churches, and delicious traditional food.

A couple examples? Here ya go...

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In Großholzhausen there's a farmhouse that dates back to around 1800 and the gorgeous 16th/17th century Gothic church of St. George. In Kleinholzhausen is the early 18th century St. Johannes Baptist church.

Pfau Dorf has the oldest church in town. St. Nikolaus is a Gothic style church from the 15th century, but the center part dates back to the 1200's.

There isn't a local history museum in Raubling, but at the *Urweltmuseum Neiderhell* you'll see a great dinosaur exhibit.

With all the farms around Raubling, you're eating the freshest of ingredients in great Upper Bavarian cooking. Try the dumplings known as *Knödel* and for a hearty breakfast try the world famous *Weißwurst*.

Yes, wurst for breakfast. [Bavaria](#) is known for its *Weißwurst* and it's never eaten after noon. It's also never eaten with fork & knife, generally served with a pretzel or on a roll with sweet (only) mustard. The best thing about Bavarian cooking is that it takes the most simple ingredients and transforms them into the gourmet.

If you like what you see around Raubling (how could you not with the Alps in the background), think about staying a few nights in any of the local guesthouses or farmhouse inns.

Who would have thought that a town that was once the stomping grounds of the Celts would turn out to be so traditionally German? One bite of the *Weißwurst* or *Knödel* and your tastebuds will be really glad.