



Starters | cold | hot

pate of foie gras matured with Hennessy XO Cognac pickled plum reduction of sweet wine toasted brioche bread	€ 22,50
lambs salad of the region  raspberry vinaigrette crispy potato pops raspberry with grilled regional goose liver	€ 14,50 € 16,90
home-pickled salmon fillet caviar of char pumpkin-yuzu puree green asparagus candied yuzu peel	€ 18,00
tenderloin beef tartar & buffalo burrata pain crystal guacamole green herb sauce	€ 21,00
french artichoke „braised & fried“  salsa of french tomatoes, herbs & young leek mushrooms 60 month aged parmigiana reggiano	€ 17,50
traditional snails “gratinated” cherry tomato relish brie cheese herbs	€ 16,50
clear beef soup „grandmas recipe” the best semolina dumpling of ettlingen chives	€ 11,00
soup of potato & umbrian truffle pulled knuckle of suckling pig carrots & cabbage umbrian truffle shavings	€ 15,00
pumpkin soup  curry foam pumpkin seed oil	€ 10,50
heaven & earth signature dish of our restaurant blood sausage of regional pig made by our own in the kitchen with love and passion mashed potatoes confit of apples & onion jus of port wine	small portion € 14,90 main course € 21,50
“Maultaschen” with Deer signature dish of our restaurant Stuffed Pasta Cabbage with cream Riche Sauce With Umbrian truffle	small portion € 16,50 main course € 28,50 € 8,00



VEGETARISCH





VEGAN

Sollten Sie an einer Unverträglichkeit oder einer Lebensmittelallergie leiden – Wenden Sie sich gerne an unseren Service
Ratsstuben Speisekarte No.XXXVI | 2023 | 03.11.2023



main courses | fish | meat | vegetarian

- sting ray wing of the french sea** € 34,00
fried in butter | spain "paella" sauce | rice | green asparagus
- salmon fillet from "Loch Duart"** € 34,00
Teriyaki-Gingersauce | Pak Choi | Mushrooms | Sesame-Seeds
- italian styled risotto "puttanesca"**  € 26,00
cooked with tomatoes | capers | taggiasca olives | green asparagus | parsley
- the legendary truffle pasta a la Bader**  € 29,00
prepared tableside
tagliarini pasta | parmesan-truffe sauce | truffle shavings
- braised leg of venison from local hunting** € 32,00
rosehip sauce | savoy | walnut | spaetzle
- slowly braised oxtail in red wine „a la parmentier“** € 34,00
sweet wine jus with truffle | tagliatelle pasta | green asparagus

The legendary oven baked goose

baked in whole out of the oven

-german free range-

prepared tableside | for 4 persons

-served with-

traditional gravy | red cabbage with cranberries

bread dumplings | potato dumplings

mashed celery | brussels sprouts | chestnuts

price of each goose 220 Euro

pls pre-order 24 h in advance



VEGETARISCH



VEGAN



from the grill | out of the oven | fish | meat

pluma (secret peace of meat) from PEQU cerdo iberico bellota pig € 38,50
SLOWMEAT | more than bio | out of the spanish extremadura | ca. 280g
our recommendation | a point | medium

prime tenderloin „gras fed“ € 42,00
argentinian free-range | a huge classical serving in our restaurant | ca. 220 g
our recommendation | medium-rare

hanging tender steak | for 2 persons p. Person € 36,00
creekstone farms | kansas | marinated with out “fat” spice
our recommendation | medium-rare

chateaubriand | for 2 persons p. Person € 56,00
middle cut of beef tenderloin | served with sauce bearnaise
our recommendation | medium-rare | medium

big wild caught sole | for 2 persons p. Person € 59,00
original „dover“ sole from the british coast
pan fried to perfection | parsley-lemon butter

monkfish from the french sea baked in whole | for 2 persons p. Person € 27,00
thyme bread crust | sage butter | capsicum confit

chop from turbot fried on the bone | for 2 persons p. Person € 72,00
champagne foam

side orders 

the legendary truffle fries | a signature dish of our restaurant € 12,50
parmigiana reggiano | shavings of umbrian truffle | truffe cream

oven baked sweet potato € 7,50
salsa verde | capsicum confit

charcoal grilled green asparagus € 9,50
miso sauce | kim chi | sesame seeds

creamy spinach € 8,50
garlic | cream

steamed vegetables € 10,50
broccoli | cauliflower | carrots | green beans | salsifys | romanesco



-the perfect drink to start the dinner-

our homemade lemonade

made with freshly squeezed oranges

No. 1 | without alcohol with mint | 0,5l € 8,50

No. 2 | with plum liqueur | 0,3l € 10,50

No. 3 | with italian prosecco | € 12,50

No. 4 | with french champagne | 0,3l € 19,50

autumn goose menü | 2023 | 08. november till 22. december

amuse bouche

french butter | goose confit | bread of the french region alsace

starter

softly smoked goose breast & grilled goose liver

french lentils with truffle braised radicchio

brussels sprouts

second course

pasta a la nonna italiana

tuscan styled ragout of goose | taggiasca olives

parsley

main cours

slowly braised knuckle of goose

sour cherry sauce | red cabbage | chestnut puree

typical german bread dumplings

sweet

half frozen gingerbread parfait

krokant | cinnamon sauce

pickled plums with port



price | € 68 each person

RATSSTUBEN WEIN SPECIAL | only for the autumn goose menu

enjoy a bottle of **2011 Bordeaux Vieux Landat wine** with a very special price of € 29,99

the price is only in combination with the menu