



Starters | cold | hot

pate of foie gras

€ 22,50

matured with Hennessy XO Cognac
pickled plum | reduction of sweet wine | toasted brioche bread

lambs salad of the region

€ 14,50

raspberry vinaigrette | crispy potato pops | raspberry
with grilled regional goose liver

€ 16,90

home-pickled salmon fillet

€ 18,00

caviar of char | potato fritter | mustard dill sauce

tenderloin beef tartar & buffalo burrata

€ 21,00

pain crystal | guacamole | green herb sauce

traditional snails "gratinated"

€ 16,50

cherry tomato relish | brie cheese | herbs

clear beef soup „grandmas recipe“

€ 11,00

bone marrow dumpling | chives

pumpkin soup

€ 10,50

curry foam | pumpkin seed oil

heaven & earth | signature dish of our restaurant

small portion € 14,90

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

main course € 21,50

“Maultaschen” with Deer | signature dish of our restaurant

small portion € 16,50

Stuffed Pasta | savoy | Riche Sauce
With Umbrian truffle

main course € 28,50

€ 8,00





main courses | fish | meat | vegetarian

white halibut fillet cooked in olive oil € 34,00

Pak choi | shiitake mushrooms | kimchi sesame | ginger teriyaki sauce

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

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





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

prime tenderloin „gras fed“ € 42,00
argentinian free-range | a huge classical serving in our restaurant | ca. 220 g
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 € 29,00
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 | salsifis | 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 **2019 Bodegas Y Vinedas Solabal wine** with a very special price of € 27,50

the price is only in combination with the menu