



-The perfect Aperitif-


Our Homemade Orange lemonade

Made from freshly squeezed oranges

No. 1 | non alcoholic with | soda | mint | 0,5l € 8,50

No. 2 | with sparkling wine | € 12,50

Starters | cold | hot

pate of foie gras matured with Hennessy XO Cognac apricots marinated in sweet apricot vinegar toasted brioche bread	€ 26,50
fried Foie Gras peppered vinegared cherries butter brioche	€ 26,50
picked winter salads  hazelnut vinaigrette croutons	€ 12,00
rose from the beds and goat cheese  raspberry vinaigrette raspberry	€ 17,00
clear beef soup semolina dumpling chives	€ 12,00
chestnut foam soup  sour cream orange celery oil	€ 10,50
homemade german ravioli filled with minced veal potato nut butter cream port wine jus	starter € 18,50 main course € 27,00
Beef fillet tatar Buffalo mozzarella tomato	€ 24,50



main courses | fish | meat | vegetarian

hand dipped scallops from Norway

fried in nut butter | Jerusalem artichoke
pickled bulbous | shiso-miso sauce

starter € 36,00
main course € 69,00

turbo filet from wild capture in the bretagne

leek vegetables with perigord truffle | beurre blanc | perigord truffle

€ 56,00

label rouge salmon fillet

pernod mustard sauce | root vegetable | fried potatoes

€ 36,50

blood sausages “ crispy bakes”

made by our own in the kitchen with love and passion
celery puree | pear | beans | bacon south

starter € 15,00
main course € 24,50

classic wiener schnitzel

from veal filet | potato salad | creamy cucumber salad | lemon
cold stirred cranberries | baked in butter fat

€ 36,50

polenta-olive gugelhupf

Breton artichoke | caponata | tomato foam | olive

€ 32,00

The Ratsstuben fillet potty

Spaetzle or bohemian dumplings

€ 25,50

Bavarian pork bratwn

dark beer sauce | potato dumpling | cabbage

€ 28,50





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

secret from the Spanish duroc pork € 32,00
“the hidden fillet”

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

chateaubriand from monkfish | for 2 persons p. Person € 29,00
thyme bread crust | sage butter | capsicum confit

side orders

home made potato noodles € 10,00
fried in butter

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

roasted potatoes with bacon & majoram € 9,50
parsley | upon request also WITHOUT bacon

gratinated leaf spinach Tuscan style € 10,00
parmesan | tomato

steamed vegetables € 9,50
broccoli | cauliflower | carrots | green beans | romanesco