



-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 lemon liqueur € 10,50

No. 3 | with sparkling wine | € 12,50

Starters | cold | hot

pate of foie gras | from our own production € 26,50
matured with Hennessy XO Cognac
quince chutney| toasted brioche bread

fried Foie Gras € 26,50
peppered vinegared cherries | toasted brioche bread

| | | |
|---|-------------|----------------|
| we recommend a glass with our goose liver dishes | 0,1l | € 10,00 |
| burg ravenburg 2022 riesling cabinet | | |

caesar salad | according to our way € 16,50
legendary parmesan dressing | lettuce hearts | croutons | planed parmesan

bankok beef fillet yakitori € 17,50
beef fillets skewers | ponzu-terijaki-sauce | edamame | lime

beef filet tatar and burrata from puglia € 24,50
sale aromatico | confited cherry tomatoes | basil coulis

Ratsstuben "holiday soup" | strong € 14,00
beef consommé | semolina dumpling | bone marrow dumpling | salted pancake stripes
eggshell | vegetables

clear fish soup | slightly spicy € 15,00
fish fillets | black tiger prawn



main courses | fish | meat | vegetarian

king salmon from New Zealand

€ 48,00

bouillabaisse hollandaise | green asparagus | potato-olivepuree

blood sausages “crispy bakes”

starter € 15,00

made by our own in the kitchen with love and passion

main course € 24,50

celery puree | pear | beans | dark beer sauce

classic wiener schnitzel

€ 36,50

saddle of veal | potato salad | creamy cucumber salad | lemon

cold stirred cranberries | baked in butter fat

calf's liver Berlin style | fried in butter

€ 32,00

potato puree | onions | port wine jus





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

sashimi tuna steak € 27,50

shiso – miso sauce | wild caught from the Maldives
our recommendation | rare


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 € 58,00

middle cut of beef tenderloin | served with sauce bearnaise
our recommendation | medium-rare | medium


side orders


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

rösti from palatinate potatoe  € 10,00
fried in butter

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

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

steamed vegetables  € 10,00
broccoli | cauliflower | carrots | green beans | romanesco | green asparagus

japanese mushroom cassoulet  € 10,00
sesame | spring garlic | yakisoba sauce | ginger



#timeforasparagus #spring #sun

Portion of asparagus stalks from the Simianer asparagus court of Hambrücken

with braised potatoes

homemade sauce hollandaise or cold pressed olive oil

€ 30,00

grilled salmon filet

with lemon | aromatics

€ 17,00

pike from beef filet

teriyaki sauce

€ 14,50

classic wiener schnitzel from the saddle of veal

with lemon | baked in butter fat

€ 16,50

starter

asparagus soup

asparagus parsley foam

€ 13,00