



-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

snacks | to share & to try

Currywurst | veal sausage from our own production | our secret mango curry sauce € 7,00

Chicken Wings "Karaage" | little spicy & crispy | thai style | avocado wasabi mayonnaise € 10,00

Soft Shell Crab "Tempura" | spicy creamy dip | #musthave € 14,00

starters | cold | hot

pate of foie gras | from our own production € 27,00
matured with Hennessy XO Cognac
quince chutney | toasted brioche bread

fried Foie Gras € 27,00
peppered vinegared cherries | toasted brioche bread

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

caesar salad | according to our way € 16,00
legendary parmesan dressing | lettuce hearts | croutons | planed parmesan

bankok beef fillet yakitori € 17,00
beef fillets skewers | ponzu-terijaki-sauce | edamame | lime

beef filet tatar and burrata from puglia € 25,00
sale aromatico | confited cherry tomatoes | basil coulis

tomatosalad | the BEST variety in the world from Andalusia Magiqo tomatoe € 16,00
white balsamic | nekkeas olive oil

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

clear fish soup with Asian flavors | little spicy € 15,00
fish filets | Black Tiger shrimp



the meat | le viande | la carne

rumpsteak | a la café de paris € 29,00
argentina | ca 270 g
our recommend | medium-rare

prime tenderloin „gras fed“ € 42,00
argentinian free-range | a huge classical serving in our restaurant | ca. 200 g
our recommendation | medium-rare

120 hours cooked beef shoulder | slowmeat from spain | more than bio € 36,00
10 year old caddle from Extremadura | a la chef | essence of meat | tomatoes coulis | salsa verde

sweetbreads “crispy” | absolute delicacy € 37,00
wild garlic – parsley tapenade | capers
our recommendation | a la chef

chateaubriand | for 2 persons p. Person € 64,00
middle cut of beef tenderloin | served with sauce bearnaise
our recommendation | medium-rare | medium

the classics | les classiques | classici

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 € 37,00
saddle of veal | potato salad | creamy cucumber salad | lemon
cold stirred cranberries | baked in butter fat



the season | le saison | la stagione



starter

asparagus soup 
asparagus parsley foam € 13,00

asparagus tips as a salad 
raspberry vinaigrette | wild garlic coulis | peas € 16,00

main course

portion of asparagus stalks from the Simianer asparagus court of Hambrücken € 28,00
with braised potatoes

homemade sauce hollandaise  or cold pressed olive oil 
pickled rainbow trout filet € 15,00
dill | lime

pike from beef filet € 14,50
teriyaki sauce

classic wiener schnitzel from the saddle of veal € 16,50
with lemon | baked in butter fat



the fish | le poisson | la pesce

cod from norway | from the ALTA Fjord € 26,00
wild garlic -peas pesto
our recommendation | a point


salmon filet from Loch Durat | scotland | label rouge quality € 26,00
mango relish | kaffir lime
our recommendation | fried until translucent

half lobster | wild catch from Canada € 39,00
thai curry mayonnaise
our recommendation | grilled and enjoyed pure

large cuts of the loup the mer | linen tomboy from the Vendée | France € 52,00
octopus ragout | sepia | shrimp | saffron
our recommendation | fried until translucent | a point


chateaubriand from monkfish | linen tomboy from Bretagne | France p. person € 58,00
saffron crustacean parfum | pimentos
our recommendation | glassy and fried to a point


side orders | vegetables | to share


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

the rösti  € 10,00
according to the Bernese style

smashed potatoes from palatinate potato  € 10,00
with plenty of butter | also upon request with wild garlic & parmesan

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

