



**-the perfect aperitif-**

**Our homemade orange lemonade or lemon lemonade**

Made from freshly squeezed oranges or lemons

**No. 1 | non alcoholic with | soda | mint | 0,5l € 9,50**

**No. 2 | with lemon liqueur or tangerine liqueur € 11,50**

**No. 3 | with sparkling wine | € 13,50**

**snacks | to share & to try**

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

**starters | cold | hot**

**tomatosalad | the BEST variety in the world from Andalusia | Magiqo tomatoe** € 13,00  
honey vinegar | nekkeas olive oil | smokey pimento

**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

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

**caesar salad | according to our way** € 16,00  
legendary parmesan dressing | lettuce hearts | focaccia-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

**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**

**entecôte de boef | 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

**beef tongue “crispy” | absolute delicacy** € 19,00

**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

celery puree | pear | beans | dark beer sauce

main course € 24,50

**classic wiener schnitzel** € 37,00

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

cold stirred cranberries | baked in butter fat

**Baders cordon bleu | limited** € 42,00

Saddle of veal | cooked ham from Tuscany | comté cheese aged for 24 month

potato salad | creamy cucumber salad | lemon


cold stirred cranberries | baked in butter fat



## the season | le saison | la stagione



### starter

**asparagus soup**   
asparagus | wild garlic € 13,00

**asparagus tips as a salad**   
raspberry vinaigrette | wild garlic coulis | peas | raspberry € 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

**tuna steak prime super sashimi | big eye tuna | maledives** € 29,00  
**shiso-su-miso sauce | carrot-ginger coulis**  
our recommendation | rare


**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

**large cuts of the loup the mer | linen tomboy from the Vendée | France** € 49,00  
**octopus ragout | sepia | shrimp | saffron**  
our recommendation | fried until translucent | a point

**chateaubriand from monkfish | linen tomboy from Bretagne | France** p.person € 48,00  
**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

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

**smashed potatoes au comté**  € 12,00  
a poem | with comté cheese aged for 24 month

**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

**asperagus ragout á la maraichère**  € 14,00  
wild garlic sauce

