



-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

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 | 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

local pasture cattle | 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 truffle cordon bleu | limited € 42,00

Saddle of veal | cooked ham from Tuscany | truffle peccorino

potato salad | creamy cucumber salad | lemon | truffle


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 shiso-su-miso sauce carrot-ginger coulis our recommendation rare	€ 29,00
cod from norway from the ALTA Fjord wild garlic -peas pesto our recommendation a point	€ 26,00
salmon filet from Loch Durat scotland label rouge quality mango relish kaffir lime our recommendation fried until translucent	€ 26,00
large cuts of the loup the mer linen tomboy from the Vendée France octopus ragout sepia shrimp saffron our recommendation fried until translucent a point	€ 49,00
chateaubriand from monkfish linen tomboy from Bretagne France saffron crustacean parfum pimentos our recommendation glassy and fried to a point	p. person € 48,00

side orders | vegetables | to share

the legendary truffle fries a signature dish of our restaurant  parmigiana reggiano shaved truffle truffle cream	€ 12,50
smashed potatoes from palatinate potatoe  with plenty of butter also upon request with wild garlic & parmesan	€ 10,00
smashed potatoes au comté  a poem with comté cheese aged for 24 month	€ 12,00
gratinated leaf spinach Tuscan style  parmesan cherry tomato	€ 10,00
steamed vegetables  broccoli cauliflower carrots green beans romanesco green asparagus	€ 10,00
japanese mushroom cassoulet  sesame spring garlic yakisoba sauce ginger	€ 10,00
asperagus ragout á la maraichère  wild garlic sauce	€ 14,00



Sollten Sie an einer Unverträglichkeit oder einer Lebensmittelallergie leiden – Wenden Sie sich gerne an unseren Service Ratsstuben Speisekarte No.4 | 2024 | april