



-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

Chicken Wings “Kaarage” | little spicy & crispy | Thai Style | Dip € 10,00


starters | cold | hot

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

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
mango chutney | 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

bangkok 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“** € 38,00
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 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
- 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 | maldives € 29,00
shiso-su-miso sauce | carrot-ginger coulis
our recommendation | rare

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

zander fillet | caught goods | holland € 26,00
calf's head ragout | pickled pearl onions
our recommendation | 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 € 12,00 
wild garlic sauce

