



-the perfect aperitif-

Our homemade lemon lemonade

Made from freshly squeezed lemons

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



No. 2 | with lemon liqueur | 11,50

No. 3 | with sparkling wine | 13,50

Snacks | also happy to share & to try

hosomaki "crudo" japanese mayonnaise beef filet fried onion	5
soft taco "Mexican" #lifeisbetterwithatacco lime black bean beef filet	5
tripe "provencale" tomato olive hijack	6
pimientos de padron sea salt	6
currywurst veal sausage from our own production our secret mango-currysauce	7
Iberico Spare Ribs korean BBQ sauce	7
polpette "Napoli" beef filet tomato sugo	8
mini-beef-burger BBQ Sauce red onion	9
organic chicken egg "a la corcotte" planed truffle truffle pecorino crouton	14
Baders lobster taco Oosterschelde lobster lime wasabi mayonnaise	14

starters & soups | cold | hot | also happy to share

ceasar salad  parmesan dressing lettuce hearts focaccia-croutons planed parmesan	16
Asian asparagus salad  wasabi soy vinaigrette edamame	13
carpaccio from dry aged beef loin burrata from Puglia Nekeas olive oil smokey pimienta	19
Ratsstuben "holiday soup" classically cooked beef consommé semolina dumpling bone marrow dumpling salted pancake stripes	12,5
crustacean foam soup with Asian flavors little spicy fish filets Black Tiger shrimp	11,9



the meat

the burger | dry aged beef | self-made 22
compressed beefsteak tomatoes | braised onions | BBQ sauce | brioche bun
our recommend | medium

rib eye steak | premium selection 34
Argentina | ca. 270 g
our recommend | medium-rare

dry aged pork chop | grilled 22
Baden-Württemberg | aromatics | cooked on the bone
our recommend | a Point

prime tenderloin 46
BAI selection | Argentina | free running
our recommendation | medium-rare

our highlight | for 2 persons

DRY AGED Côte de boef |from local pastured cattle 68
Aged for 40 days | cooked on the bone | great aroma
Hand-selected pieces
our recommend | medium-rare

the classics

blood sausages “crispy bakes” starter 15
made by our own in the kitchen with love and passion main course 24,5
potato puree | red wine sauce

classic wiener schnitzel 34,5
saddle of veal | potato salad | cucumber salad with sour cream | lemon
cold stirred cranberries | baked in butter fat

le cordon bleu | the original 29
happy country pig | cooked ham | comté cheese
potato salad | cucumber salad with sour cream | lemon
cold stirred cranberries | baked in butter fat

we made maultaschen!!! starter 15
veal & beef meat | potato salad | braised onion | jus main course 24,5
from the pasta dough to the filling – we made it ourself

Sollten Sie an einer Unverträglichkeit oder einer Lebensmittelallerg
Ratsstuben Speisekarte No.6 | 2024 | june

the fish menu

Scottish salmon tatare
lable rouge quality



Sollten Sie an einer Unverträglichkeit oder einer Lebensmittelallergie leiden – Wenden Sie sich gerne an unseren Service
Ratsstuben Speisekarte No.6 | 2024 | june



the fish

salmon filet Scotland lable rouge vegetable-anapura curry cream our recommendation fried until translucent a point	24
fish ragout Koh Samui style green thai curry sauce our recommendation as it is	21
octopus from Galicia a la plancha spicy creamy sauce coconut our recommendation as it is	38

side orders | vegetables | to share

the legendary truffle fries  parmigiana reggiano shaved truffle truffle cream	14,5
smashed potatoes from palatinate potato  with plenty of butter also upon request with wild garlic	10
smashed potatoes au comté  a poem with comté cheese aged for 24 month	12
green vegetables a la maison  broccoli leek haricot vert green asparagus	10
fennel from the oven  gratinated with parmesan	10

