



### **-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**

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

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

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



## the meat

<b>the burger   dry aged beef   self-made</b> <b>compressed beefsteak tomatoes   braised onions   BBQ sauce   brioche bun</b> our recommend   medium	<b>22</b>
<b>rib eye steak   premium selection</b> <b>Argentina   ca. 270 g</b> our recommend   medium-rare	<b>34</b>
<b>dry aged pork chop   grilled</b> <b>Baden-Württemberg   aromatics   cooked on the bone</b> our recommend   a Point	<b>22</b>
<b>prime tenderloin</b> <b>BAI selection   Argentina   free running</b> our recommendation   medium-rare	<b>46</b>

## the classics

<b>blood sausages “crispy bakes”</b> made by our own in the kitchen with love and passion potato puree   red wine sauce	<b>starter 15</b> <b>main course 24,5</b>
<b>classic wiener schnitzel</b> saddle of veal   potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	<b>34,5</b>
<b>le cordon bleu   the original</b> happy country pig   cooked ham   comté cheese potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	<b>29</b>
<b>we made maultaschen!!!</b> veal & beef meat   potato salad   braised onion   jus <b>from the pasta dough to the filling – we made it ours</b>	<b>starter 15</b> <b>main course 24,5</b>



## the fish

<b>salmon filet   Scotland   lable rouge</b> <b>mango cashew chutney</b> our recommendation   fried until translucent   a point	<b>24</b>
<b>fish ragout   Koh Samui style</b> <b>green thai curry sauce</b> our recommendation   as it is	<b>21</b>
<b>octopus from Galicia   a la plancha</b> <b>spicy creamy sauce   coconut</b> our recommendation   as it is	<b>38</b>

## side orders | vegetables | to share

<b>the legendary truffle fries</b>  parmigiana reggiano   shaved truffle   truffle cream	<b>14,5</b>
<b>sweet potato fries</b>  smoked paprika powder	<b>10</b>
<b>smashed potatoes from palatinate potato</b>  with plenty of butter   also upon request with wild garlic	<b>10</b>
<b>smashed potatoes au comté</b>  a poem   with comté cheese aged for 24 month	<b>12</b>
<b>green vegetables a la maison</b>  broccoli   leek   haricot vert  green asparagus	<b>10</b>

