



### **-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>soft taco “ Mexican” #lifeisbetterwithatacco</b>   lime   black bean   beef filet                                    | <b>5</b> |
| <b>pimientos de padron</b>   sea salt  | <b>6</b> |
| <b>currywurst</b>   veal sausage from our own production   our secret mango-curry sauce                                 | <b>7</b> |
| <b>Iberico Spare Ribs</b>   Korean BBQ sauce  | <b>7</b> |
| <b>mini-beef-burger</b>   BBQ Sauce   red onion   | <b>9</b> |

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


|  |             |
|--|-------------|
| <b>ceasar salad</b> <br>parmesan dressing   lettuce hearts   focaccia-cROUTONS   planed parmesan                          | <b>16</b>   |
| <b>Mojito salmon</b>   Label Rouge   Loch Duart Scotland<br>nectarine-asparagus salad   lime   | <b>19</b>   |
| <b>DOP parma ham q+ from Pedrazzoli</b> Charentais melon<br>Premium ham aged for 30 month   olive oil   basil  | <b>18</b>   |
| <b>carpaccio from Spanish beef loin</b>   slow meat   more than organic <br>burrata   Nekeas olive oil   smokey pimiento | <b>19</b>   |
| <b>Ratsstuben “holiday soup”</b>   classically cooked<br>beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes   | <b>12,5</b> |
| <b>ragout from beef tripe</b>   Italian style<br>tomato  olive   capers   parsley  | <b>11,9</b> |
| <b>gazpacho Andaluz</b> <br>Nekeas olive oil   basil pain cristal   croutons  | <b>12,9</b> |



## the fish

|  |                       |
|--|-----------------------|
| <b>hand-dipped Santa scallops from Norway</b>  | <b>starter 36</b>     |
| <b>mango chutney</b>   | <b>main course 69</b> |
| <b>salmon filet &amp; little black tiger shrips  from Brittany  from small boats</b> | <b>28</b>             |
| <b>caponata a la Bader</b>   |                       |
| <b>octopus from Galicia   a la plancha</b>   | <b>38</b>             |
| <b>spicy creamy sauce   coconut   lime</b>   |                       |

## the meat

|   |   |
|---|---|
| <b>the burger   dry aged beef   self-made</b>                                   | <b>22</b>   |
| <b>compressed beefsteak tomatoes   braised onions   BBQ sauce   brioche bun</b> |   |
| <b>our recommend   medium</b>   |   |
| <b>entrecôte  certified slow meat  more than organic</b>                        | <b>48</b>   |
| <b>Spain   Extremadura   10 year old pastured cattle   90 days dry aged</b>     |  |
| <b>our recommend   rare</b>   |   |
| <b>prime tenderloin</b>   | <b>38</b>   |
| <b>Germany   heifer   super tender</b>  |   |
| <b>our recommendation   medium-rare</b>   |   |

## our highlight | for 2 persons

|   |                      |
|---|----------------------|
| <b>Chateaubriand   the classic</b>  | <b>per person 52</b> |
| <b>Centre piece of beef filet   with sauce Bernaise   served on the plancha-plate</b> |                      |
| <b>Hand-selected pieces</b>   |                      |



## The tartar

|   |                |
|---|----------------|
| <b>beef filet tartar   classically marinated   hand cut</b>   | starter 23     |
| <b>capers   cornichons   shallots   egg yolk   olive oil</b>  | main course 38 |
| <b>beef filet tartar   from the grill   briefly fried</b>   | starter 23     |
| <b>capers   cornichons   shallots   egg yolk   olive oil</b>  | main course 38 |
| <b>beef filet tartar   au fromage   gratinated with comté cheese</b>  | starter 27     |
| <b>capers   cornichons   shallots   egg yolk   olive oil</b>  | main course 45 |
| <b>beef filet tartar   royale style   fried egg   truffle</b>   | starter 29     |
| <b>capers   cornichons   shallots   egg yolk   olive oil</b>  | main course 47 |
| <b>vegan tartar from garden vegetables   a la bonne femme</b>  | starter 21     |
| <b>capers   sun dried tomatoes   shallots   olive oil   basil</b>   | main course 34 |

starter portion 10g raw weight | main course 200 g raw weight  
we serve **french fries & spain pain cristal** with all tartar dishes

## the classics

|  |                  |
|--|------------------|
| <b>blood sausages “crispy bakes”</b>   | starter 15       |
| made by our own in the kitchen with love and passion<br>potato puree   essence du boeuf  | main course 24,5 |
| <b>classic wiener schnitzel</b>  | 34,5             |
| saddle of veal   potato salad   cucumber salad with sour cream   lemon<br>cold stirred cranberries   baked in butter fat                                 |                  |
| <b>le cordon bleu   the original</b>   | 29               |
| happy country pig   cooked ham   comté cheese<br>potato salad   cucumber salad with sour cream   lemon<br>cold stirred cranberries   baked in butter fat |                  |
| <b>maultaschen from our own production</b>   | starter 15       |
| veal & beef meat   potato salad   braised onion   jus  | main course 24,5 |
| <b>grilled chanterelles   freshly picked</b>                          | 29               |
| baked napkin dumpling   parsley   sauce hollandaise  |                  |
| <b>breaded pork chop</b>   | 26               |
| free range pork from Baden-Württemberg   potatoe-chanterelles salad   cranberries  |                  |

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



VEGETARISCH



VEGAN



## side orders | vegetables | to share

|  |             |
|--|-------------|
| <b>matchstick French fries</b> <br>sea-salt   | <b>6,9</b>  |
| <b>the legendary truffle fries</b> <br>parmigiana reggiano   shaved truffle   truffle cream                   | <b>14,5</b> |
| <b>sweet potato fries</b> <br>smoked paprika powder   | <b>9</b>    |
| <b>smashed potatoes from palatinate potato</b> <br>with plenty of butter   also upon request with wild garlic | <b>10</b>   |
| <b>smashed potatoes &amp; comté</b> <br>a poem   with comté cheese aged for 24 month                          | <b>12</b>   |
| <b>smashed potatoes &amp; truffle</b> <br>sautéed truffle   shaved truffle from Umbria                        | <b>15</b>   |
| <b>vegetables “a la Provence”</b> <br>zucchini   paprika   tomato   aubergine                                | <b>10</b>   |
| <b>freshly picked chanterelles “lightly sautéed”</b> <br>parsley  | <b>15</b>   |

### French cheese from our cheese display case

|                              |                               |                |
|------------------------------|-------------------------------|----------------|
| <b>Camembert au lait cru</b> | <b>  Normandie</b>            | <b>  cow</b>   |
| <b>Mothais sur feuille</b>   | <b>  Deux-Sèvres</b>          | <b>  goat</b>  |
| <b>Picodon</b>               | <b>  Drôme</b>                | <b>  goat</b>  |
| <b>Langres</b>               | <b>  Haute-Mame</b>           | <b>  cow</b>   |
| <b>Ovalie cendrée</b>        | <b>  Deux-Sèvres</b>          | <b>  goat</b>  |
| <b>Morbier</b>               | <b>  Doubs</b>                | <b>  cow</b>   |
| <b>Fourme d’Ambert</b>       | <b>  Puy-de-Dôme</b>          | <b>  cow</b>   |
| <b>Tomme de Tarentaise</b>   | <b>  Savoie</b>               | <b>  cow</b>   |
| <b>Chaource</b>              | <b>  Yonne</b>                | <b>  cow</b>   |
| <b>Comté Tradition</b>       | <b>  Jura</b>                 | <b>  cow</b>   |
| <b>Pyrénées Brebis</b>       | <b>  Pyrénées-Atlantiques</b> | <b>  sheep</b> |

**Small selection 15 | large selection 21 | all kinds 38**  
**served with our bread with fruits & fig mustard**