



**-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>Arroticini</b>   little beef filet   olive oil   sea salt	<b>4</b>
<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>Malloquin beef croquettes</b>   olive oil – aioli	<b>6</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>  parmesan dressing   lettuce hearts   focaccia-cROUTONS   planed parmesan	<b>16</b>
<b>the best parma ham of the world &amp; melon</b> Premium ham aged for 30 month   from Puglia   olive oil   basil	<b>18</b>
<b>carpaccio from Spanish beef loin   slow meat   more than organic</b> burrata   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>ragout from beef tripe   Italian style</b> tomato  olive   capers   parsley	<b>11,9</b>



## the fish

**hand-dipped Santa scallops from Norway**  
mango chutney

**starter 36**  
**main course 69**

**king salmon "Ora King" | from New Zealand**  
caponata a la Bader

**36**

**octopus from Galicia | a la plancha**  
spicy creamy sauce | teriyaki-yuzuglace | lime

**38**

## the meat

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

**22**

**rib eye | dry aged beef**  
**Aged for 40 days | great aroma**  
our recommend | medium-rare

**38**

**prime tenderloin**  
**Germany | heifer | super tender**  
our recommendation | medium-rare

**38**

**veal entrecôte**  
**milk calf | Netherland | mother animal husbandry | super tender**  
our recommendation | medium

**29**

## our highlight | for 2 persons

**Chateaubriand | the classic**  
**centre piece of beef filet | with sauce Bernaise | served on the plancha-plate**  
**hand-selected pieces**  
our recommend | medium-rare

**per person 52**

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

**per person 43**



## The tartar

<b>beef filet tartar   classically marinated   hand cut</b>	starter 21
<b>capers   cornichons   shallots   egg yolk   olive oil</b>	main course 36
<b>beef filet tartar   from the grill   briefly fried</b>	starter 21
<b>capers   cornichons   shallots   egg yolk   olive oil</b>	main course 36
<b>beef filet tartar   au fromage   gratinated with comté cheese</b>	starter 23
<b>capers   cornichons   shallots   egg yolk   olive oil</b>	main course 41
<b>beef filet tartar   royale style   fried egg   truffle</b>	starter 24
<b>capers   cornichons   shallots   egg yolk   olive oil</b>	main course 42
<b>vegan tartar from garden vegetables   a la bonne femme</b> 	starter 17
<b>capers   sun dried tomatoes   shallots   olive oil   basil</b>	main course 29

starter portion 10g raw weight | main course 200 g raw weight

we serve **french fries** 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 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 cold stirred cranberries   baked in butter fat	
<b>le cordon bleu   the original</b>	29
happy country pig   cooked ham   comté cheese potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	
<b>baked pork chop “Viennese kind”</b>	26
free range pork from Baden-Württemberg   potato salad   cucumber salad with sour cream sauce remoulade	



VEGETARISCH










VEGAN

Sollten Sie an einer Unverträglichkeit oder einer Lebensmittelallergie leiden – Wenden Sie sich gerne an unseren Service  
Ratsstuben Speisekarte No.7 | 2024 | july



## side orders | vegetables | to share

<b>matchstick French fries</b>  sea-salt	<b>6,9</b>
<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>9</b>
<b>smashed potatoes from palatinate potato</b>  with plenty of butter	<b>10</b>
<b>smashed potatoes &amp; comté</b>  a poem   with comté cheese aged for 24 month	<b>12</b>
<b>smashed potatoes &amp; truffle</b>  sautéed truffle   shaved truffle from Umbria	<b>15</b>
<b>grilled vegetables</b>  paprika   zucchini   aubergine	<b>10</b>