



-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

Arroticini little lamb skewer olive oil sea salt	3
soft taco “ Mexican” #lifeisbetterwithatacco lime black bean beef filet	5
pimientos de padron sea salt 	6
Malloquin beef croquettes olive oil – aioli	6
Iberico Spare Ribs Korean BBQ sauce	7
Chicken Wings „Kaarage“ little spicy & crispy Thai Style Dip	8

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

ceasar salad  parmesan dressing lettuce hearts focaccia-cROUTONS planed parmesan	16
the best parma ham of the world & Cantaloupe-melon Premium ham aged for 30 month from Puglia olive oil basil	18
carpaccio from Spanish beef loin slow meat more than organic IGPburrata from Puglia Nekeas olive oil smokey pimiento	19
Ratsstuben “holiday soup” classically cooked beef consommé semolina dumpling bone marrow dumpling salted pancake stripes	12,5
ragout from beef tripe Italian style tomato olive capers parsley	11,9



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

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

starter portion 100g raw weight | main course 200 g raw weight

we serve **french fries** with all tartar dishes

the classics

blood sausages “crispy bakes”	starter 15
made by our own in the kitchen with love and passion potato puree essence du boeuf	main course 24,5
classic wiener schnitzel	34,5
saddle of veal potato salad cucumber salad with sour cream lemon cold stirred cranberries baked in butter fat	
Baden creamy veal schnitzel „naturally fried“	28,5
Mushroom cream sauce our homemade egg spätzle	
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	
baked pork chop “Viennese kind”	26
free range pork from Baden-Württemberg potato salad cucumber salad with sour cream sauce remoulade	

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










VEGETARISCH

VEGAN



side orders | vegetables | to share

matchstick French fries  sea-salt	6,9
the legendary truffle fries  parmigiana reggiano shaved truffle truffle cream	14,5
sweet potato fries  smoked paprika powder	9
smashed potatoes from palatinate potato  with plenty of butter	10
smashed potatoes & comté  a poem with comté cheese aged for 24 month	12
smashed potatoes & truffle  sautéed truffle shaved truffle from Umbria	15
grilled vegetables  paprika zucchini aubergine	10