



### **-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>beef croquettes</b>   speciality from puglia   beef   truffle peccorina   bacon   salsify                            | <b>6</b> |
| <b>soft taco “ Mexican” #lifeisbetterwithatacco</b>   lime   black bean   beef filet                                    | <b>6</b> |
| <b>pimientos de padron</b>   sea salt  | <b>6</b> |
| <b>iberico prime spare ribs</b>   miso.umboshi marinade   BBQ sauce   | <b>9</b> |
| <b>Chicken Wings „Bangkok style“</b>   crispy baked   chilli-BBQ Dip  | <b>8</b> |
| <b>baked iberico pork belly</b>   Asian carrot salad   coriander   sesam  | <b>8</b> |

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

|   |             |
|---|-------------|
| <b>ceasar salad</b> <br>parmesan dressing   lettuce hearts   focaccia-cROUTONS   planed parmesan   | <b>15</b>   |
| <b>black tiger shrimp from the grill</b><br>caipirinha flavors   pumpkin sweet & sour   mango   | <b>23</b>   |
| <b>Spicy Thai beef salad</b><br>wasabi-soy vinaigrette   tomato   avocado   coriander   ginger   spring onion   | <b>19</b>   |
| <b>carpaccio from Spanish beef loin   slow meat   more than organic</b><br>IGPburrata from Puglia Nekeas olive oil   smokey pimiento  | <b>19</b>   |
| <b>Ratsstuben “holiday soup”   classically cooked</b><br>beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes  | <b>12,5</b> |
| <b>Hokkaido pumkin-coconut milk soup   Asian flavours</b> <br>Coconut-lime foam   pumpkin seed oil | <b>11.5</b> |
| <b>ragout from beef tripe   Italian style</b><br>tomato  olive oil   capers   parsley   tomato sugo   | <b>11,9</b> |
| <b>carpaccio from the beef tongue</b><br>mustard seed – herb vinaigretten   crème fraîche   | <b>16</b>   |

if you suffer from an intolerance or a food allergy – please contact our service  
Ratsstuben menu No.9 | 2024 | september | all prices in euro inkluding VAT of 19 %



## the DRY AGED meat | from our glass ripening chamber

|  |           |
|--|-----------|
| <b>the beef burger</b><br>BBQ sauce   braised onion   comté cheese   cheddar cheese   brioche bun                    | <b>19</b> |
| <b>saddle of lamb a la gratinée</b><br>Goat cheese-herb crust   onion confit   port wine jus                         | <b>34</b> |
| <b>pork chop Japanese style</b><br>hoi-sin-miso-sauce   lime   | <b>28</b> |
| <b>rib eye steak   ca.400g</b><br>germany   heifer   45 day matured  | <b>42</b> |
| <b>prime tenderloin   the classic</b><br>our selection   super tender & aromatic<br>our recommendation   medium-rare | <b>42</b> |

## our special cuts | from 2 persons

|   |                   |           |
|---|-------------------|-----------|
| <b>Chateaubriand   the classic</b><br>centre piece of beef filet   with sauce Bernaise                          | <b>per person</b> | <b>52</b> |
| <b>DRY AGED Côte de boef</b>  from local pastured cattle<br>matured for 60 days   cooked on the bone   ca 1000g | <b>per 100g</b>   | <b>8</b>  |

## the fish


|   |            |
|---|------------|
| <b>cuts of salmon fillet   hidden fjord   the most sustainable salmon farming in the world</b><br>caponata a la siziliana | <b>32</b>  |
| <b>octopus from Galicia   a la plancha   cooked until tender</b><br>teriyaki-yuzu glaze   lime                            | <b>38</b>  |
| <b>large sole from the Vendée   wild caught   for 2 persons</b><br>"müller style" fried   parsley-lemon butter            | <b>104</b> |



## The tatar

**beef filet tatar** | classically marinated | hand cut  
capers | cornichons | shallots | egg yolk | olive oil

starter 21  
main course 36

**vegan tatar from garden vegetables** | a la bonne femme   
capers | sun dried tomatoes | shallots | olive oil | basil

starter 17  
main course 29

**tatar from the "old cow"**  
fleur de sel | nekeas olive oil | smokey pimenton

starter 24  
main course 45

**sashimi quality salmon tatar**  
guacamole | coriander | sesame | ginger

starter 24  
main course 45

starter portion 120g | main course 220 g  
we serve french fries with all tartar dishes

## Local country cuisine & down to earth classics

**blood sausages "crispy bakes"**  
made by our own in the kitchen with love and passion  
potato puree | essence du boeuf

starter 15  
main course 24

**baked secreto from the iberico in potato cruch**  
nut butter foam | wild broccoli | parsley

32

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

34

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

29

**our onion roast beef | the classic**  
beef loin from our glass ripening chamber | three things onion | red wine sauce  
spaetzle

35


**pink roasted veal filet**  
morel cream sauce | homemade egg spaetzle

36



## vegetarian dishes

**old Viennese butter dumpling roastet in brown butter & Italian truffle**  **26**  
pine nuts | nut butter foam | sliced mushrooms

**coconut-polenta & wild brokkoli**  **28**  
cashew nuts gremolata | Hokkaido pumpkin sauce | coriander

**you are welcome to order the vegetarian dishes as a side dish to a steak**


## side dish | vegetables | also happy to share

**matchstick French fries**  **6,9**  
sea-salt

**sweet potato fries**  **9**  
smoked paprika powder

**smashed potatoes from palatinate potato**  **10**  
with plenty of butter

**smashed potatoes & comté**  **12**  
a poem | with comté cheese aged for 24 month

**grilled vegetables**  **10**  
paprika | zucchini | aubergine | mushroom | fennel | tomato

**mixed leaf salad**  **10**  
balsamico vinaigrette | cores