



-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

Speciales gillardeau oyster N°4 lemon	5
beef croquettes speciality from puglia beef truffle peccorina salsify	6
soft tacco “ Mexican” #lifeisbetterwithatacco lime black bean beef filet	6
pimientos de padron sea salt 	6
baked iberico pork belly Asian carrot salad coriander sesam	8
Thai curry chicken wings sweet chili BBQ sauce	8
the maultasche potato-nut butter foam parsley	5,5

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

ceasar salad  parmesan dressing lettuce hearts focaccia-cROUTONS planed parmesan	15
Spicy Thai beef salad wasabi-soy vinaigrette tomato avocado coriander ginger spring onion	19
carpaccio from Spanish beef loin slow meat more than organic IGP burrata 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
Hokkaido pumpkin-coconut milk soup Asian flavours  Coconut-lime foam pumpkin seed oil	11,5
ragout from beef tripe Italian style tomato olive oil capers parsley tomato sugo	11,9
carpaccio from the beef tongue mustard seed – herb vinaigretten crème fraîche	16



the DRY AGED meat | from our glass ripening chamber

the beef burger BBQ sauce braised onion comté cheese cheddar cheese brioche bun	19
saddle of lamb a la gratinée Goat cheese-herb crust onion confit port wine jus	34
pork chop Japanese style hoi-sin-miso-sauce lime	28
rib eye steak ca.400g germany heifer 45 day matured	48

our special cuts | for 2 persons


Entrecôte Double centre piece of saddle of beef with sauce Bernaise	104
DRY AGED Côte de boef from local pastured cattle matured for 60 days cooked on the bone ca 1000g	85

the fish

cuts of salmon fillet hidden fjord the most sustainable salmon farming in the world caponata a la siziliana	32
octopus from Galicia a la plancha cooked until tender teriyaki-yuzu glaze lime	38



The tatar

beef filet tatar classically marinated hand cut	starter	21
capers cornichons shallots egg yolk olive oil	main course	36
vegan tatar from garden vegetables a la bonne femme 	starter	17
capers sun dried tomatoes shallots olive oil basil	main course	29
tatar from the "old cow"	starter	24
fleur de sel nekeas olive oil smokey pimenton	main course	45
sashimi quality salmon tatar	starter	24
guacamole coriander sesame ginger	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"	starter	15
made by our own in the kitchen with love and passion	main course	24
potato puree essence du boeuf		
classic wiener schnitzel		34
saddle of veal potato salad cucumber salad with sour cream lemon		
cold stirred cranberries baked in butter fat		
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		
our onion roast beef the classic		35
beef loin from our glass ripening chamber three things onion red wine sauce		
spatzle		
baked secreto from iberico		30
potato-nut butter foam		
sweetbreads as ragout		34
morel cream sauce tagliatelle		









The porcini mushrooms Freshly picked premium quality from the Schwarzwald

cream of porcini mushroom soup sautéed porcini mushrooms parsley	starter	12
fried porcini mushrooms garlic from Val d Chiana parsley	starter main course	18 36
porcini mushrooms a la Creme a la bonne femme tagliatelle	main course	32
porcini mushroom risotto parmigiano reggiano parsley	starter main course	18 36
our roast beef with porcini mushrooms saddle of beef from our glass maturing chamber porcini mushrooms porcini mushroom cream sauce spätzle	main course	41

vegetarian dishes

old Viennese butter dumpling roastet in brown butter & Italian truffle pine nuts nut butter foam truffle from umbrien	32
coconut-polenta & wild brokkoli cashew nuts gremolata Hokkaido pumpkin sauce coriander	28

side dish | vegetables | also happy to share

matchstick French fries  sea-salt	6,9
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
grilled vegetables  paprika zucchini aubergine mushroom fennel tomato	10
potato gratin  crème de bresse herbs	10

if you suffer from an intolerance or a food allergy – please contact our service
Ratsstub menu No.10 | 2024 | october | all prices in euro inkluding VAT of 19 %