



### -the perfect aperitif-

#### **Our homemade winter orange lemonade**


Made from freshly squeezed oranges

**No. 1 | non alcoholic with | soda | mint | 0,5l | 9,50**

**No. 2 | with mandarin liqueur | 11,50**

**No. 3 | with sparkling wine | 13,50**

### **Snacks** | also happy to share & to try

<b>Bao bun “Fujian Style”   #musttry</b>   pulled Hoisin beef   coconut-chili sauce   spring garlic	<b>10</b>
<b>beef croquettes</b>   speciality from puglia   beef   truffle peccorina   salsify	<b>6</b>
<b>soft tacco “ Mexican” #lifeisbetterwithatacco</b>   lime   black bean   beef filet	<b>6</b>
<b>pimientos de padron</b>   sea salt 	<b>6</b>
<b>sardines in the can</b>   the best there is	<b>12</b>
<b>Thai curry chicken wings</b>   sweet chili BBQ sauce	<b>8</b>
<b>the maultasche</b>   potato-nut butter foam   parsley	<b>5,5</b>

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

<b>green asparagus &amp; leek “ a la Parisienne”</b>  mustard herb vinaigrette   parsley	<b>16</b>
<b>Spicy Thai beef salad</b> wasabi-soy vinaigrette   tomato   avocado   coriander   ginger   spring onion	<b>19</b>
<b>carpaccio from Spanish beef loin   slow meat   more than organic</b> IGP burrata from Puglia   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>Hokkaido pumpkin-coconut milk soup   Asian flavours</b>  Coconut-lime foam   pumpkin seed oil	<b>11,5</b>
<b>ragout from beef tripe   Italian style</b> tomato  olive oil   capers   parsley   tomato sugo	<b>11,9</b>
<b>carpaccio from the beef tongue</b> mustard seed – herb vinaigretten   crème fraîche	<b>16</b>



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

<b>the beef burger</b>	<b>19</b>
BBQ sauce   braised onion   comté cheese   cheddar cheese   brioche bun	
<b>pork chop Japanese style</b>	<b>28</b>
hoi-sin-miso-sauce   lime	
<b>rib eye steak   ca. 400g</b>	<b>48</b>
germany   old cow   60 day matured	

## **our special cuts | for 2 persons**

<b><u>Chateaubriand</u>   the classic</b>	<b>135</b>
centre piece of beef fillet   with sauce Bernaise	
<b><u>Cowboy-Steak</u>   one of the best cut in the world</b>	<b>104</b>
centre piece of entrecôte   café de paris buttersauce	
<b><u>Tomahawk cut “long bone” from country pig</u>   incredibly juicy</b>	<b>76</b>
centre piece of entrecôte   bbq sauce	

## **the innards**


<b>baked veal sweetbreads   selected premium pieces</b>	<b>42</b>
morel cream sauce	
<b>calf head “pariser art”   served like in large bistrots</b>	<b>starter 18</b>
sauce ravigote   potato	<b>main course 36</b>
<b>beef tongue   cooked in root broth</b>	<b>28</b>
pommery mustard- mushroomsauce	

## **the fish**

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



## The tatar

<b>beef filet tatar</b>   classically marinated   hand cut	starter	21
capers   cornichons   shallots   egg yolk   olive oil	main course	36
<b>vegan tatar from garden vegetables</b>   a la bonne femme 	starter	17
capers   sun dried tomatoes   shallots   olive oil   basil	main course	29
<b>tatar from the "old cow"</b>	starter	24
fleur de sel   nekeas olive oil   smokey pimenton	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

<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
<b>classic wiener schnitzel</b>		34
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>our onion roast beef   the classic</b>		35
beef loin from our glass ripening chamber   three things onion   red wine sauce spaetzle		
<b>ragout from bavarian wild hare</b>		34
Barolo-redwinejus   spaetzle		









## **the truffle pasta – liveprepared in a parmesan loaf**

### **homemade fusilli pasta**

prosecco-trufflesauce | shaved truffle from umbrien

32

## **side dish | vegetables | also happy to share**

<b>matchstick French fries</b>  sea-salt	<b>6,9</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>grilled vegetables</b>  wild broccoli   zucchini   aubergine   mushroom   green asparagus   tomato	<b>10</b>
<b>potato gratin</b>  crème de bresse   herbs	<b>10</b>

## **Important information!!!**

**From 24<sup>th</sup>. October there will be IGB Chianina beef from Tuscany**

**BISTECCA FFIORENTINA**