



-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

Bao bun “Fujian Style” #musttry pulled Hoisin beef coconut-chili sauce spring garlic	10
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
sardines in the can the best there is	12
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

Freshly picked lamb´s lettuce from home potato-herbs dressing focaccia croutons	14
Caesar salad  parmesan dressing lettuce hearts focaccia-cROUTONS planed parmesan	15
Spicy Thai beef salad wasabi-soy vinaigrette tomato coriander ginger spring onion wild broccoli	19
Beef tongue “served lukewarm” Mustard seed-herbs vinaigrette radish	16
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
Home-cured salmon and marinated beets horse-radish leek mustard cream	19,5



the DRY AGED meat | from our glass ripening chamber

the beef burger BBQ sauce braised onion comté cheese cheddar cheese brioche bun	19
pork chop Japanese style hoi-sin-miso-sauce lime	28
striploin steak ca.400g germany old cow 60 day matured	52
fillet from simmentaler beef bavarian top quality	42

our special cuts | for 2 persons

<u>Chateaubriand the classic</u> centre piece of beef fillet with sauce Bernaise	135
<u>Cowboy-Steak one of the best cut in the world</u> centre piece of entrecôte sauce bernaise	104

The best beef meat in the world

IGP Chianina from Tuscany

The white, gentle cattle which is the largest breed of cattle in the world. WE drive to San Quirico d Orchia ourselves to choose the goods. It fills us with pride and joy to present the unique quality in our meat chamber.

BISTECCA ALLA FIORENTINA

from 2 persons | with big fillet portion
€ 9,90 | each 100g

COSTATA ALLA FIORENTINA

From 2 persons | without fillet portion but the insider tip
€ 8,20 | each 100g

TAGLIATA ALLA FIORENTINA -without bone-


From 2 persons | served with Rosmarin oil | ca. 700g
€ 98,50

*calculating steaks based on actual weight



The tatar

Tatar from IGP Chianina beef | classically marinated | hand cut starter 24
capers | cornichons | shallots | egg yolk | olive oil main course 39

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 39

tatar from salmon fillet starter 24
lemon | olive oil | chives | ginger main course 39

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
spaetzle

roast from the german free range goose | breast and club 43
apple-red cabbage | glazed chestnuts | melted down potato dumplings
goose sauce flavored with mugwort



the innards

baked veal sweetbreads selected premium pieces	42
morel cream sauce	
calf head “pariser art” served like in large bistros	starter 18
sauce ravigote potato	main course 36
baked beef tongue	32
sauce remoulade potato salad	






the fish

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

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

our legendary truffle fries	18
parmesan freshly shaved truffle from umbrien	
sweet potato fries 	9
smoked paprika powder	
smashed potatoes from palatinate potato 	10
with plenty of butter	
swiss rösti 	10
a poem fried in butter	
spanish pointed peppers 	10
nekeas olive oil smoked paprika flakes sea salt	
potato gratin 	10
crème de bresse parmesan	
green beans	10
garlic from Val di Chiana with or without bacon	

if you suffer from an intolerance or a food allergy – please contact our service
Ratsstub menu No.11 | 2024 | november | all prices in euro including VAT of 19 %