



-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
crispy baked iberico secreto ponzu nut-butter sauce wasabi	8
the maultasche potato-nut butter foam parsley	6

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

Freshly picked lamb´s lettuce from home	14
potato-herbs dressing focaccia croutons preferably with fried liver from the German goose	17
Caesar salad 	15
parmesan dressing lettuce hearts focaccia-cROUTONS planed parmesan	
Spicy Thai beef salad	19
wasabi-soy vinaigrette tomato coriander ginger spring onion wild broccoli	
Beef tongue “served lukewarm”	16
Mustard seed-herbs vinaigrette radish	
Carpaccio from Spanish beef loin slow meat more than organic	19
Nekeas olive oil smokey pimiento	
Ratsstuben “holiday soup” classically cooked	12,5
beef consommé semolina dumpling bone marrow dumpling salted pancake stripes	
chestnut foam soup	11,5
hazelnut -ricotta balls herb oil chestnut	
Home-cured salmon and marinated beets	17
horse-radish leek mustard cream	



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 Baden-Württemberg matured for 60 days	28
New York striploin steak ca.400g germany old cow matured for 60 days	69
rib eye steak ca 400g bavarian heifer matured for 45 days	52

our special cuts | for 2 persons

<u>Rib Eye Steak from IGP Chianina beef the classic</u> matured for 40 days with sauce Bernaise	115
<u>Entrecote Double one of the best cut in the world</u> Bavaria heifer matured for 60 days sauce bernaise	104
<u>Chianina Beef cheek “ al Peposa”</u> Slowly braised in Barolo black pepper flavors	59

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

*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 the beetroot a la bonne femme	starter 17
horseradish chervil balsamic vinegar from Modena aged 13 years	main course 29
tatar from the "old cow"	starter 24
fleur de sel nekeas olive oil smokey pimenton	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	42
Cognac-pepper cream sauce smashed potato	
calf head “pariser art” served like in large bistrots	starter 18
sauce ravigote potato	main course 36





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 sweet-sour pickled pumpkin	

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	
green beans	10
garlic from Val di Chiana with or without bacon	
potato casserole 	8
parsley butter	