



-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

soft taco “ Mexican” #lifeisbetterwithatacco lime black bean beef filet	6
pimientos de padron sea salt 	6
crispy baked iberico secreto ponzu nut-butter white cabbage wasabi	8
crispy baked Thai chicken wings BBQ sauce Asia style coriander	8

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

Goose liver terrine “Foie Gras” from our own production	34
Perfumed with 1er cru de cognac from Ragnaud´s champagne plum boskoop apple vanilla chutney butter brioche	
Freshly picked lamb´s lettuce from home 	14
potato-herbs dressing focaccia croutons	
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	
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	
pumpkin curry soup 	10,5
orange-cocos foam Styrian kernel oil	
Home-cured salmon and marinated beets	17
rosti leek mustard cream	



the DRY AGED meat | from our glass ripening chamber

pork chop Baden-Württemberg matured for 60 days	28
New York striploin steak ca.400g germany old cow matured for 60 days	49
rib eye steak ca 400g bavarian heifer matured for 45 days	52
beef fillet ca.200g Bavarian heifer	44

our special cuts | for 2 persons

<u>Tagliata Steak from IGP Chianina beef</u> Tuscany matured for 40 days rosemary oil	109
<u>Entrecote Double one of the best cut in the world</u> Bavaria heifer matured for 60 days sauce bernaise	104
<u>Chateaubriand centerpiece from beef fillet limited</u> Bavaria heifer sauce bernaise	139

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.

COSTATA ALLA FIORENTINA

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

*calculating steaks based on actual weight
*minimum 1000g



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

half farm duck | fried crispy 36
apple-red cabbage | glazed chestnuts | melted down potato dumplings
duck sauce flavored with orange

ragout from wild boar 30
cranberry | spaetzle | baked brussels sprouts



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 rösti-stick	main course 36

the fish






cuts of salmon fillet hidden fjord the most sustainable salmon farming in the world	32
caponata a la siziliana	
monk fish fillet fried in butter	38
sweet-sour pickled pumpkin brown butter foam	

the pasta

combine your pasta and sauce however you like

paccheri pasta or stuffed cheese gnocchi	
with	
prosecco-truffle sauce with fresh truffle from umbrien	32
or	
puttanesca sauce with taggiasca olives	28

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 gratinated with comté cheese	
spanish pointed peppers 	10
nekeas olive oil smoked paprika flakes sea salt	
green beans	10
garlic from Val di Chiana with or without bacon	
savory potato casseroles 	10
fried in hazelnut butter parsley	