



-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

pimientos de padron sea salt 	8
crispy pork belly domino ponzu-nut butter spinach	6,5
albondingas à la Mallorquin parsley garlic paprika sauce	9
bao bun "Jangjorim" Korean sautéed beef coriander coconut-chilisauce	11

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

Freshly picked lamb's lettuce from home  Seed oil dressing 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 avocado	19
Carpaccio from dry aged beef loin Nekeas olive oil smokey pimento	19
Ratsstuben soup beef consommé semolina dumpling bone marrow dumpling salted pancake stripes	13
onion chestnut cream soup sweet and sour pumpkin hazelnut	12



the DRY AGED meat | from our glass ripening chamber

rib eye steak | ca 400g 52
heifer | matured for 45 days

New York striploin steak | ca. 400g 49
old cow | matured for 40 days

kotelette from straw pig | ca. 600g 36
Baden-Württemberg

!!!!SUPER SPECIAL CUT!!!! BONE IN STRIP LOIN 72 15 years old "old cow" 180 days matured special selection

our special cuts | for 2 persons

Entrecote Double | Chef's favourite cut 104
heifer | matured for 60 days | sauce bernaise

The innards | forgotten values


calf head "Parisian style"
sauce ravigote | rösti stick
starter 18
main course 36

calf liver "Berlin style"
mashed potatoes | apple | red wine jus
28

truffled calf liver
pommes dauphine | celery puree | truffle jus
36



The tatar

beef tatar “Ratsstuben”	starter 24
capers cornichons shallots 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 potato puree essence du boeuf	main course 24
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	36
beef loin from our glass ripening chamber three things onion red wine sauce spaetzle also like cut from the Entrecote	
braised leg of Bavarian wild hare	32
red cabbage and brussels sprouts spaetzle rose hips cranberry jus	








the fish

cuts of salmon fillet hidden fjord the most sustainable salmon farming in the world	32
sweet and sour chutney of beetroot and shallots horseradish	
zander X 2 fillet fried on the skin baked roulade	34
William pears-sauerkraut bacon foam potatoes with herbs	
whole sole from the vendee “millerin art”	
salt potatoes cucumber salad with sour cream nut butter	59

the pasta & truffle

**Paccheri pasta with prosecco-truffle sauce
shaved truffle from umbrien & parmesan**
32

side dish | vegetables | also happy to share

our legendary truffle fries 	16
parmesan freshly shaved truffle from umbrien	
sweet potato fries 	9
smoked paprika powder	
mashed 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	