



### **-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>pimientos de padron</b>   sea salt 	<b>8</b>
<b>crispy pork belly domino</b>   ponzu-nut butter   spinach	<b>6,5</b>
<b>albondingas à la Mallorquin</b>   parsley   garlic   paprika sauce	<b>9</b>
<b>bao bun "Jangjorim"</b>   Korean sautéed duck meat   coriander   coconut-chilisauce	<b>11</b>
<b>beef yakitori</b>   beef fillet   hoi sin sauce   coriander	<b>2 pieces 10</b>

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

<b>Freshly picked lamb's lettuce from home</b>  Seed oil dressing   croutons	<b>14</b>
<b>Caesar salad</b> parmesan dressing   lettuce hearts   focaccia-croutons   planed parmesan	<b>15</b>
<b>Spicy Thai beef salad</b> wasabi-soy vinaigrette   tomato   coriander   ginger   spring onion   avocado	<b>19</b>
<b>Carpaccio from dry aged beef loin</b> Nekeas olive oil   smokey pimento	<b>19</b>
<b>Ratsstuben soup</b> beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes	<b>13</b>
<b>onion chestnut cream soup</b> sweet and sour pumpkin   hazelnut	<b>12</b>



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

<b>rib eye steak   ca 400g</b> heifer   matured for 45 days	<b>52</b>
<b>New York striploin steak   ca. 400g</b> old cow   matured for 40 days	<b>49</b>
<b>kotelette from straw pig   ca. 600g</b> Baden-Württemberg	<b>36</b>
<b>beef fillet   ca. 200g</b> heifer   simmental cattle   selected goods from Bavaria	<b>47</b>

<b>!!!!SUPER SPECIAL CUT!!!! BONE IN RIB EYE</b> <b>15 years old "old cow"   180 days matured   special selection</b>	<b>82</b>
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## our special cuts | for 2 persons

<b><u>Entrecote Double</u>   Chef's favourite cut</b> heifer   matured for 60 days   sauce bernaise	<b>104</b>
<b><u>Chateaubriand</u>   center piece of beef fillet   limited</b> heifer   simmental cattle   selected goods from bavaria   Sauce Bernaise	<b>120</b>

### 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**



## The tatar

<b>beef tatar “Ratsstuben”</b>	starter	24
capers   cornichons   shallots   olive oil	main course	39
<b>vegan tatar from the beetroot   a la bonne femme</b>	starter	17
horseradish   chervil   balsamic vinegar from Modena aged 13 years	main course	29
<b>tatar from the “old cow”</b>	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

<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>	36
beef loin from our glass ripening chamber   three things onion   red wine sauce spatzle also like cut from the Entrecote	
<b>braised leg of Bavarian wild hare</b>	32
red cabbage and brussels sprouts   spatzle   rose hips cranberry jus	









## the fish

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

## the pasta & truffle

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

## side dish | vegetables | also happy to share

<b>our legendary truffle fries</b> 	<b>16</b>
parmesan   freshly shaved truffle from umbrien	
<b>sweet potato fries</b> 	<b>9</b>
smoked paprika powder	
<b>mashed potatoes from palatinate potato</b> 	<b>10</b>
with plenty of butter	
<b>swiss rösti</b> 	<b>10</b>
a poem   gratinated with comté cheese	
<b>spanish pointed peppers</b> 	<b>10</b>
nekeas olive oil   smoked paprika flakes   sea salt	
<b>green beans</b>	<b>10</b>
garlic from Val di Chiana   <b>with</b> or <b>without</b> bacon	
<b>truffled pommes dauphine</b> 	<b>12,50</b>
truffle mayo   chives	