



-the perfect aperitif-

Our homemade lemon lemonade


Made from freshly squeezed lemons

No. 1 | non alcoholic with | soda | mint | 0,5l | 9,50

No. 2 | with lemon liqueur | 0,3l | 11,50

No. 3 | with sparkling wine & Italicus- bergamot liqueur | 0,3l | 14,50

Snacks | also happy to share & to try

pimientos de padron sea salt 	8
crispy pork belly domino ponzu-bacon foam spinach cream	6,5
bao bun Korean sautéed chicken meat coriander coconut-chilisauce	11
beef yakitori beef fillet hoi sin sauce coriander	10
little queen pie ragout fin veal mushroom	5,5
Philadelphia cheese dog – for 2 persons gilled beef meat dijonnaise pickled cheddar cheese fried onion	15

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

wild herb salad	15
homade vinaigrette pine nuts croutons shaved parmesan	
foie gras terrine	½ portion 18
parmesan dressing lettuce hearts focaccia-cROUTONS planed parmesan	34
butter brioche pickled gasgocne peach	
spicy Thai beef salad	19
wasabi-soy vinaigrette tomato coriander ginger spring onion avocado	
carpaccio from dry aged beef loin	19
Nekeas olive oil smokey pimento	
house pickled salmon fillet	21,9
blood orange butter sauce wild herbs green asparagus	
Ratsstubn soup	13
beef consommé semolina dumpling bone marrow dumpling salted pancake stripes	
onion chestnut cream soup	11
sweet and sour pumpkin hazelnut	



the DRY AGED meat | from our glass ripening chamber

rib eye steak ca 400g	52
New York striploin steak ca.400g	49
beef fillet steak ca. 220g	47
kotelette from straw pig ca.600g	36

!!!!SUPER SPECIAL CUT!!!! beef kotelette – slow meat 15 years old beef 90 days matured Spain Extremadura	p.p 74
Only served rare	

our special cuts | for 2 persons

Entrecote Double Chef's favourite cut	104
sauce béarnaise -with butter from Normndy	
Chateaubriand center piece of beef fillet limited	120
sauce béarnaise -with butter from Normndy	

the innards – forgotten values

munch food *** a delicacy ***	starter 18
ragout from calf head calf lung sweet breads beef tripe veal cheek calf tongue	
calf head "Parisian art"	starter 18
sauce ravigote rösti stick	main cours 36
delicate pink fried veal liver	28
cognace mustard cream sauce mashed potato apple	
beef tripe	28
riesling- pommery mustard sauce tarragon noodles	

our homade pasta



Spinach- ricotta ravioli
smocked cherry tomatoes | tomatoe-leek foam | pine nuts | parmesan | wild herbs
32



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

carne cruda from dry aged beef 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

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

ragout of Bavarian wild hare 28,9
brussels sprouts | spaetzle | braising sauce



the fish

confit of salmon fillet hidden fjord the most sustainable salmon farming in the world leek a la crème chervil	32
skrei fillet from the Lofoten Islands - under the olive herb crust potatoes olive stomp tomato leek foam	38

large wild-caught sole from the vendée | from 2 persons







-filleted at the table-

wild herbs salad | fried potato | sauce béarnaise
from 142

the sauces

jus	4,5
green pepper jus	6
pepper cream sauce	6
mushroom cream sauce	5
cognac cream sauce	6
sauce béarnaise- with butter from Normandy	7
café de paris butter	3,5

side dish | vegetables | also happy to share

our legendary truffle fries  parmesan freshly shaved truffle from umbrien	16
sweet potato fries  smoked paprika powder	9
mashed potatoes from palatinate potato  with plenty of butter	10
rösti pan with spring vegetables  spring garlic radish gratinated with comté cheese mustard mayonnaise	11,9
spanish pointed peppers  nekeas olive oil smoked paprika flakes sea salt	10
one piece of bacon beans potatoe béarnaise foam	10
little mixed salat  hazelnut raspberry vinaigrette pine nuts	10