



### **-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**

<b>pimientos de padron</b>   sea salt 	<b>8</b>
<b>crispy pork belly domino</b>   ponzu mayonnaise   potato wasabi puree	<b>6,5</b>
<b>bao bun</b>   Korean sautéed chicken meat   coriander   coconut-chilisauce	<b>11</b>
<b>beef yakitori</b>   beef fillet   hoi sin sauce   coriander	<b>10</b>
<b>little queen pie</b>   ragout fin   veal   mushroom	<b>5,5</b>
<b>truffled egg yolk foam in a crispy coating</b>   pine nut crème fraiche   truffle   bread chip	<b>4,5</b>
<b>Philadelphia cheese dog – for 2 persons</b>   gilled beef meat   dijonnaise   pickled   cheddar cheese   fried onion	<b>15</b>

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

<b>wild herb salad</b> raspberry-hazelnut vinaigrette   pine nuts   croutons   shaved parmesan	<b>15</b>
<b>Caesar salad</b> parmesan dressing   lettuce hearts   focaccia-cROUTONS   planed parmesan	<b>16</b>
<b>spicy Thai beef salad</b> wasabi-soy vinaigrette   tomato   coriander   ginger   spring onion   avocado	<b>19</b>
<b>foie gras terrine</b> parmesan dressing   lettuce hearts   focaccia-cROUTONS   planed parmesan butter brioche   pickled gasgocne peach	<b>½ portion 18</b> <b>34</b>
<b>house pickled salmon fillet</b> blood orange butter sauce   wild herbs   green asparagus	<b>21,9</b>
<b>Ratsstubn soup</b> beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes	<b>13</b>
<b>mushroom soup</b> croutons   parsley   chervil oil	<b>9,9</b>



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

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

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

## our special cut | for 2 persons

**Entrecote Double | Chef´s favourite cut** 104  
sauce béarnaise -with butter from Normndy

## the innards – forgotten values

**munich 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 truffle pasta



**truffle ravioli**  
**truffled egg yolk cream | truffle foam | truffle | wild herbs**  
32



### for purists and meat lovers

The following dishes will focus on the meat quality of our own dry aged beef.  
For this reason, we only work with a very few, but high-quality products to enhance the flavor of the meat and not overpower it.

<b>carpaccio from dry aged beef loin</b>	<b>19</b>
Nekeas olive oil   fleur de sel	
<b>carne cruda from dry aged beef</b>	<b>24</b>
fleur de sel   nekeas olive oil   french fries	

### The tatar

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

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>	<b>34</b>
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>	<b>29</b>
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>	<b>36</b>
beef loin from our glass ripening chamber   three things onion   red wine sauce spaetzle <b>also like cut from the Entrecote</b>	
<b>ragout of Bavarian wild hare</b>	<b>28,9</b>
brussels sprouts   spaetzle   braising sauce	



## the fish

<b>confit of salmon fillet   hidden fjord   the most sustainable salmon farming in the world</b>	<b>32</b>
potato wasabi puree   Asia marinated vegetables	
<b>monkfish fillet   - under the olive herb crust</b>	<b>38</b>
olive gnocchi   tomato leek foam   mascarpone   artichoke	

### **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

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

## 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>rösti pan with spring vegetables</b> 	<b>12</b>
spring garlic   radish   gratinated with comté cheese   mustard mayonnaise	
<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 the val do chiana   <b>with</b> or <b>without</b> bacon	
<b>little mixed salad</b> 	<b>10</b>
hazelnut raspberry vinaigrette   pine nuts	
<b>Asia marinated vegetables</b>	<b>12</b>
Pak choi   green asparagus   wild brokkoli   mushrooms   snow peas	