



-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 mayonnaise potato wasabi puree	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
truffled egg yolk foam in a crispy coating pine nut crème fraiche truffle bread chip	4,5
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 raspberry-hazelnut vinaigrette pine nuts croutons shaved parmesan	15
Caesar salad parmesan dressing lettuce hearts focaccia-croutons planed parmesan	16
spicy Thai beef salad wasabi-soy vinaigrette tomato coriander ginger spring onion avocado	19
house pickled salmon fillet rösti herb crème cucumber wild herbs	21,9
Ratsstuben soup beef consommé semolina dumpling bone marrow dumpling salted pancake stripes	13
mushroom soup croutons parsley chervil oil	9,9



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

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

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.

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

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

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 32
potato wasabi puree | Asia marinated vegetables

monkfish fillet | - under the olive herb crust 38
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


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  16
parmesan | freshly shaved truffle from umbrien

sweet potato fries  9
smoked paprika powder

mashed potatoes from palatinate potato  10
with plenty of butter

rösti pan with spring vegetables  12
spring garlic | radish | gratinated with comté cheese | mustard mayonnaise

spanish pointed peppers  10
nekeas olive oil | smoked paprika flakes | sea salt

green beans  10
garlic from the val do chiana | **with** or **without** bacon

little mixed salad  10
hazelnut raspberry vinaigrette | pine nuts

Asia marinated vegetables 12
Pak choi | green asparagus | wild brokkoli | mushrooms | snow peas