



### **-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>7</b>  |
| <b>bao bun</b>   Korean sautéed chicken meat   coriander   coconut-chilisauce   | <b>11</b> |
| <b>truffled egg yolk foam in a crispy coating</b>   pine nut crème fraîche   truffle                                    | <b>9</b>  |
| <b>spicy chicken wings</b>   coconut-chilli sauce   | <b>8</b>  |
| <b>beef yakitori</b>   beef fillet   hoi sin sauce   coriander  | <b>10</b> |

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

|   |                     |
|---|---------------------|
| <b>wild herb salad</b>  | <b>15</b>           |
| raspberry-hazelnut vinaigrette   pine nuts   croutons   shaved parmesan           |                     |
| <b>Caesar salad</b>   | <b>16</b>           |
| parmesan dressing   lettuce hearts   focaccia-cROUTONS   planed parmesan          |                     |
| <b>spicy Thai beef salad</b>  | <b>19</b>           |
| wasabi-soy vinaigrette   tomato   coriander   ginger   spring onion   avocado     |                     |
| <b>asparagus salad</b>  | <b>16</b>           |
| wild herbs   raspberry   hazelnut   |                     |
| <b>green and white asparagus stalks “lightly marinated”</b>                       | <b>18</b>           |
| parmesan   cherry tomatoes   pine nut   |                     |
| <b>asparagus tips and marinates salmon</b>  | <b>22</b>           |
| wild herbs   orange   |                     |
| <b>foie gras terrine</b>  | <b>½ portion 18</b> |
| butter brioche   pickled gasgocne peach   | <b>34</b>           |
| <b>Ratsstuben soup</b>  | <b>13</b>           |
| beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes |                     |
| <b>asparagus cream soup</b>   | <b>12</b>           |
| chives oil   crouton   cream  |                     |



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

**rib eye steak | ca 400g** 52

**New York striploin steak | ca.400g** 49

**Beef fillet | ca. 220g** 56

## **our special cut | for 2 persons**

**entrecote double | Chef's favourite cut** 104

sauce béarnaise -with butter from Normandy

**Chateaubriand | center piece of beef fillet | limited** 129

sauce béarnaise -with butter from Normndy

**Chateaubriand DRY AGED | center piece of beef fillet | limited** 169

sauce béarnaise -with butter from Normndy

## **the sauces**

**jus** 5

**green pepper jus** 6

**pepper cream sauce** 6

**cognac cream sauce** 6

**sauce béarnaise- with butter from Normandy** 7


**café de paris butter** 4


## **side dish | vegetables | also happy to share**

**our legendary truffle fries**  16  
parmesan | freshly shaved truffle from Umbrien

**sweet potato fries**  10  
smoked paprika powder

**mashed potatoes from palatinate potato**  10  
with plenty of butter

**rösti pan with spring vegetables**  11  
spring garlic | radish | gratinated with comté cheese | mustard mayonnaise

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

**little mixed salad**  10  
hazelnut raspberry vinaigrette | pine nuts

**apargus ragout & wild garlic**  12  
Riesling crème sauce



### for purists and meat lovers

in these dishes, the meat quality of our dry aged beef, of which we are very proud,  
is the absolute focus

**carpaccio from dry aged beef loin** 19  
Nekeas olive oil | fleur de sel | smoky pimenton

**“mett” from dry aged beef** 24  
fleur de sel | nekeas olive oil | french fries | smoky pimenton

### 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** 36  
saddle of veal | potato salad | cucumber salad with sour cream | lemon  
cold stirred cranberries | baked in butter fat

**le cordon bleu | the original** 30  
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** 38  
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** 29  
brussels sprouts | spaetzle | braising sauce



## **the fish**

**sashimi tuna steak from the grill | fried RARE** 36  
wok vegetables | Momofuku -ponzu – tazu -sauce

**Norway salmon fillet under the olive crust** 34  
wild garlic - asparagus ragout | olive gnocchi | parmesan

### **portion of asparagus | freshly cooked**

from asparagus yard Simianer from Hambrücken  
pancake baked in pan | sauce hollandaise

28

& beef fillet | ca 120g 52

& wiener schnitzel 40,5 | & salmon fillet 40,5 | & cooked ham 34

### **our homade pasta**



fried olive gnocchi  
parmesan | wild herb salad | pine nuts  
30

## **the innards – forgotten values**

**sour veal lung** starter 18  
ragout from veal lung according to a Bavarian recipe

**calf head “Parisian art”** starter 18  
sauce ravigote | rösti stick main cours 36

**beef tripe** 28  
riesling- pommery mustard sauce | tarragon | noodles

**delicate pink fried veal liver** 28  
cognace mustard cream sauce | mashed potato