



### **-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**

**Robin's frozen aperol**

**Homemade Aperol sorbet | orange | chardonnay sparkling wine | 0,3l | 16,50**

### **Snacks** | also happy to share & to try

<b>pimientos de padron</b>   sea salt	<b>8</b>
<b>truffled egg yolk foam in a crispy coating</b>   pine nut crème fraiche   truffle	<b>9</b>
<b>mini bbq salmon taco</b>   crème of black beans "spicy"   lime smoke mayo	<b>5</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>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>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>gladly with our house-cured salmon</b>	<b>20,5</b>
<b>green and white asparagus stalks "lightly marinated"</b> 	<b>18</b>
parmesan   cherry tomatoes   pine nut	
<b>foie gras terrine</b>	<b>½ portion 18</b>
butter brioche   pickled gasgocne peach	<b>34</b>
<b>vitello tonnato with tatar from smoked trout</b>	<b>23</b>
capers   wild herbs   breadchips	
<b>Ratsstuben soup</b>	<b>13</b>
beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes   liver spaetzle	
<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  
morelcreamsauce 9

## 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 sticks baked with comté**  10  
mustard mayonnaise

**Asian wok vegetables**  10  
snow peas | pak choi | mushrooms | wild broccoli

**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

<b>carpaccio from dry aged beef loin</b>	<b>19</b>
Nekeas olive oil   fleur de sel   smoky pimenton	
<b>“mett” from dry aged beef</b>	<b>24</b>
fleur de sel   nekeas olive oil   french fries   smoky pimenton	

### The tatar

<b>beef tatar “Ratsstuben”</b>	<b>starter 24</b>
<b>capers   cornichons   shallots   olive oil</b>	<b>main course 39</b>
<b>gladly with a scoop of mustard ice cream</b>	<b>+4</b>
<b>vegan tatar from carrot   Asian marinated</b> 	<b>starter 17</b>
<b>sesame   orange   coriander</b>	<b>main course 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>36</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>30</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>38</b>
beef loin from our glass ripening chamber   three things onion   red wine sauce spaetzle <b>also like cut from the Entrecote</b>	
<b>blood sausage “baked crispy”</b>	<b>starter 15</b>
made with love and dedication in our house	<b>main course 24</b>
mashed potatoes   braised onion jus	



## the fish

<b>fried skate wing from the Bretagne</b>	<b>36</b>
salt lemon   capers   brown butter   fried lettuce heart   herbs potatoes	
<b>Norway salmon fillet fried on the skin</b>	<b>34</b>
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 homemade pasta

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

**30**

## the innards – forgotten values

<b>sour veal lung</b>	<b>starter 18</b>
ragout from veal lung according to a Bavarian recipe	
<b>calf head “Parisian art”</b>	<b>starter 18</b>
sauce ravigote   rösti stick	<b>main cours 36</b>
<b>delicate pink fried veal liver</b>	<b>28</b>
cognace mustard cream sauce   mashed potato   apple	
<b>baked veal sweetbreads</b>	<b>38</b>
mashed potatoes   morel cream sauce	