



-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 | 14,50

Snacks | also happy to share & to try

pimientos de padron sea salt	8
truffled egg yolk foam in a crispy coating pine nut crème fraîche truffle	9
crispy pork belly domino ponzu mayonnaise potato wasabi puree	7
bao bun Korean sautéed chicken meat coriander coconut-chilisauce	11
beef yakitori beef fillet hoi sin sauce coriander	10
mini bbq salmon taco crème of black beans "spicy" lime smoke mayo	5

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

wild herb salad 	15
raspberry-hazelnut vinaigrette pine nuts croutons shaved parmesan	
spicy Thai beef salad	19
wasabi-soy vinaigrette tomato coriander ginger spring onion avocado	
asparagus salad 	16
wild herbs raspberry hazelnut	
foie gras terrine	½ portion 18
butter brioche pickled gasgocne peach	34
Ratsstuben soup	13
beef consommé semolina dumpling bone marrow dumpling salted pancake stripes liver spaetzle	
asparagus cream soup 	12
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
kotelette from straw pig ca.600g	36







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
morel creamsauce	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	
little mixed salad 	10
hazelnut raspberry vinaigrette pine nuts	
apargus ragout & wild garlic 	12
Riesling crème sauce	
Asian wok vegetables	11
snow peas mushrooms wild broccoli pointed cabbage	

if you suffer from an intolerance or a food allergy – please contact our service
Ratsstubn menu No.5 | 2025 | may | all prices in euro inkluding VAT of 19 %



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
gladly with a scoop of mustard ice cream +2,50

vegan tatar from carrot | Asian marinated  starter 17
sesame | orange | coriander 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

blood sausage “baked crispy” starter 15
made with love and dedication in our house main course 24
mashed potatoes | braised onion jus



the fish

fried skate wing from the Bretagne 36

salt lemon | capers | brown butter | fried lettuce heart | herbs potatoes

Norway salmon fillet fried on the skin 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 with asparagus

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

delicate pink fried veal liver

28

cognace mustard cream sauce | mashed potato | apple

baked veal sweetbreads

38

mashed potatoes | morel cream sauce