



-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
ratsstube beef burger onion bbq sauce bacon	12
asian crispy pork belly ponzu mayonnaise potato wasabi puree	7
bao bun Korean sautéed duck meat coriander hoi sin sauce	11
beef yakitori beef fillet hoi sin sauce coriander	10
croquette de boeuf beef croquettes fillet with comté cheese caponata crème 2 pieces	8

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	
caesar salad	16
parmesan dressing lettuce hearts croutons shaved parmesan	
carpaccio from wagyu a5 kobe beef	49
yuzu-soy-vinaigrette	
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 croutons cream	



the meat

without bone

rib eye steak | heifer | dry aged | ca 400g 56

New York striploin steak | heifer | dry aged | ca.400g 52

beef fillet | matured for 20 days | ca. 220g 56

back of the country pig | dry aged | ca.350g 36

with bone | at least matured 60 days

“Bone in” Rib Eye Steak | old cow 65

“Bone in” New York Club Steak | heifer 60

T-Bone Steak | heifer 74

Kotelette from straw pig 42

Japan Wagyu beef | a5 | Kagoshima | bms8-9

beef fillet | ca.180g 105

chateau Briand | ca. 400g 398

Ratsstuben masterpiece | for 2 persons

côte de boeuf | old cow 98

rib chop “Bone in” | heifer 124

entrecôte double | heifer 108


chateau briand | centerpiece of beef fillet | limited 129

chateau briand “ 50 days bone in dry aged” | centerpiece of beef fillet 169

kotelette from straw pig | mastercut 89

heifer | young female cattle | ca.24-36 month old | special selection


old cow | female cattle | between 8-14 years old | special selection

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

aparagus ragout & wild garlic  12
Riesling cream 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
Ratsstuben 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 zander fillet fried on the skin	36
wild garlic - asparagus ragout olive gnocchi parmesan	
french wild caught sole	72
leaf spinach butter potatoes	
large french wild caught sole for 2 persons	150
leaf spinach butter potatoes	

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	

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