

-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 | 0,31 | 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
asian crispy pork belly ponzu mayonnaise potato wasabi puree	7
bao bun sautéed ox meat coriander hoi sin sauce	11
croquetta de boeuf beef croquettes fillet with comté cheese chorizo crème 2 pieces	8
beef yakitori beef fillet hoi sin sauce coriander	10
wagyu beef burger brioche pretzel bun onions BBQ Sauce misomayonnaise	15
starters & soups cold hot also happy to share	
wild herb salad house vinaigrette pine nuts croutons shaved parmesan	15
spicy Thai beef salad wasabi-soy vinaigrette tomato coriander ginger spring onion avocado	19
asparagus salad wild herbs raspberry hazelnut	16
caesar salad parmesan dressing lettuce hearts croutons shaved parmesan	16
foie gras terrine ½ portion butter brioche pickled gasgocne peach	n 18 34
carpaccio from wagyu A5 kobe beef yuzu-soy-vinaigrette	29
ceviche from the yellow fin tuna mango avocado papaya coriander	21
Ratsstuben soup beef consommé semolina dumpling bone marrow dumpling salted pancake stripes liver spaetzle	13
asparagus cream soup Ochives oil croutons cream	12



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 ca. 650g	65
"Bone in" New York Club Steak heifer ca. 600g	60
kotelette from straw pig ca. 600g	42
Japan Wagyu beef a5 Kagoshima bms8-9	
beef fillet ca.85g	65
ca. 150g	99
Ratsstuben masterpiece for 2 persons	
côte de boeuf old cow ca.1200g	98
rib chop "Bone in" heifer ca.1000g	124
entrecôte double heifer ca.900g	115
chateaubriand middle piece of beef fillet limited ca. 850g	129
kotelette from straw pig mastercut ca.1300g	79
heifer young female cattle ca.24-36 month old special selection old cow female cattle between 8-14 years old special selection	

the fish

fried skate wing from the Bretagne salt lemon capers brown butter fried lettuce heart herbs potatoes	
norway cod fillet fried on the skin wild garlic - asparagus ragout olive gnocchi parmesan	36
french wild caught sole leaf spinach butter potatoes	72
large french wild caught sole for 2 persons leaf spinach butter potatoes	139



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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 Nekeas olive oil fleur de sel smoky pimenton	19	
gladly with truffle burrata	+4,50	
cruda from dry aged beef fleur de sel nekeas olive oil french fries smoky pimenton	24	

The tatar	
beef tatar "Ratsstuben"	starter 24
capers cornichons shallots olive oil	main course 39
vegan tatar from carrot Asian marinated	starter 17
sesame orange coriander	main course 29

Local country cuisine & down to earth classics

classic wiener schnitzel saddle of veal potato salad cucumber salad with sour cream lemon cold stirred cranberries baked in butter fat	36
le cordon bleu the original happy country pig cooked ham comté cheese potato salad cucumber salad with sour cream lemon cold stirred cranberries baked in butter fat	30
our onion roast beef the classic beef loin from our glass ripening chamber three things onion red wine sa spaetzle	38 auce
blood sausage "baked crispy" made with love and dedication in our house mashed potatoes braised onion jus	starter 15 main course 24



portion of asparagus | freshly cooked

from asparagus yard Simianer from Hambrücken pancake baked in pan | sauce hollandaise 28

& wiener schnitzel 40,5 | & beef fillet , ca. 120g 52 | & 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 " palais keller" ragout from veal lung according to a Bavarian recipe from my apprenticeship at the Bayrischer Hof in Munich	starter 18
delicate pink fried veal liver cognace mustard cream sauce mashed potato apple	28
baked veal sweetbreads mashed potatoes morel cream sauce	38
the sides our legendary truffle fries parmesan freshly shaved truffle from Umbrien	16
sweet potato fries Section Sec	10
mashed potatoes from palatinate potato with plenty of butter	10
rösti sticks baked with comté was mustard mayonnaise	10
little mixed salat house vinaigrette pine nuts	10
grilled green asparagus ogratinated with parmesan and cherry tomatoes	14
aparagus ragout & wild garlic riesling cream sauce	12
Asian wok vegetables snow peas mushrooms wild broccoli pointed cabbage	11
the sauces jus green pepper jus pepper cream sauce cognac cream sauce sauce béarnaise café de paris butter morel creamsauce	6 4 12

if you suffer from an intolerance or a food allergy – please contact our service Ratsstuben menu No.6 | 2025 | june | all prices in euro inkluding VAT of 19 %