



-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

asian crispy pork belly | ponzu mayonnaise | potato wasabi puree 7

bao bun | sautéed ox meat | coriander | hoi sin sauce 11

croquette 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 15

house 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

foie gras terrine ½ portion 18

butter brioche | pickled gasgocne peach 34

carpaccio from wagyu A5 kobe beef 29

yuzu-soy-vinaigrette

ceviche from the yellow fin tuna 21

mango | avocado | papaya | coriander

Ratsstuben soup 13

beef consommé | semolina dumpling | bone marrow dumpling | salted pancake stripes
liver spaetzle

asparagus cream soup 12

chives oil | croutons | cream



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	
gladly with truffle burrata	+4,50
cruda 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 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	



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 homemade pasta



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

the innards – forgotten values

sour veal lung “ palais keller”

starter 18

ragout from veal lung according to a Bavarian recipe from my apprenticeship
at the Bayrischer Hof in Munich

delicate pink fried veal liver

28

cognac mustard cream sauce | mashed potato | apple

baked veal sweetbreads

38

mashed potatoes | morel cream sauce

the sides

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

house vinaigrette | pine nuts

grilled green asparagus



14

gratinated with parmesan and cherry tomatoes

asparagus ragout & wild garlic



12

riesling cream sauce

Asian wok vegetables

11

snow peas | mushrooms | wild broccoli | pointed cabbage

the sauces

jus | green pepper jus | pepper cream sauce | cognac cream sauce | sauce béarnaise

6

café de paris butter

4

morel creamsauce

12

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