



### **-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**

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

|   |                     |
|---|---------------------|
| <b>jamon Iberico de Bellota</b>   by Blazques   100% Iberico Pork   hand-carved 80g                         | <b>36</b>           |
| <b>sardines in olive oil</b>   served in a can   by Ramon Pena   breadsticks                                | <b>12</b>           |
| <b>mussels in escabeche sauce</b>   served in a can   by Pequenos   breadsticks                             | <b>12</b>           |
| <b>pimientos de padron</b>   sea salt   | <b>8</b>            |
| <b>bao bun</b>   sautéed ox meat   coriander   hoi sin sauce  | <b>11</b>           |
| <b>beef yakitori</b>   beef fillet   hoi sin sauce   coriander  | <b>10</b>           |
| <b>wagyu beef brisket</b>   cooked for 48 hours   potato and thyme foam   cashew nuts                       | <b>15</b>           |
| <b>Asian braised pork belly</b>   crispy baked   ponzumayo   wasabi mashed potatoes                         | <b>7</b>            |
| <b><u>starters &amp; soups   cold   hot   also happy to share</u></b>                                       |                     |
| <b>spicy Thai beef salad</b>  | <b>19</b>           |
| wasabi-soy vinaigrette   tomato   coriander   ginger   spring onion   avocado                               |                     |
| <b>wild herb salad</b>  | <b>15</b>           |
| house vinaigrette   pine nuts   croutons   shaved parmesan  |                     |
| <b>caesar salad</b>   | <b>16</b>           |
| parmesan dressing   lettuce   croutons   shaved parmesan  |                     |
| <b>home-stained gin tonic salmon</b>  | <b>21</b>           |
| cucumber gin sorbet   juniper chip  |                     |
| <b>foie gras terrine</b>  | <b>½ portion 18</b> |
| butter brioche   pickled gasgocne peach   | <b>34</b>           |
| <b>tempura-baked soft-shell crab</b>  | <b>21</b>           |
| wasabi and curry mayonnaise   papaya salad  |                     |
| <b>ceviche of norwegian salmon fillet</b>   | <b>21</b>           |
| mango   orange   papaya   coriander   |                     |
| <b>gazpacho andaluz</b>  | <b>18</b>           |
| burrata   olive oil   basil   bread chip  |                     |
| <b>Ratsstuben soup</b>  | <b>13</b>           |
| beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes<br>liver spaetzle         |                     |
| <b>Norwegian salmon fillet Tatar</b>  | <b>22</b>           |
| cold cucumber soup   crème fraîche   Asian flavors  |                     |



## **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   selected goods   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   to select                              | per 100g 65 |
| 100g   109g   117g   124g   125   127g   130g   172g |             |

## **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 | approximately 24–36 months old | special selection  
Old cow | female cattle | between 8–14 years old | special selection  
Our meat is aged for at least 60 days in our aging chamber

## **the fish**

|  |    |
|--|----|
| french wild caught sole for 1-2 persons  | 85 |
| sautéed spinach   butter potatoes  |    |
| wild-caught sea bass fillet  | 54 |
| sauteed cherry tomatoes   salted lemon   herbed potatoes   tomato beurre blanc |    |
| skin-on pike-perch fillet  | 32 |
| Coriander Cream Sauerkraut   Herbed Potatoes                                   |    |
| sashimi tuna steak   rare  | 35 |
| Sweet and Sour Asparagus and Morel Salad   Wasabi Mashed Potatoes              |    |
| duet of calamari and black tiger shrimp  | 29 |
| caponata   two pestos   Potato and Olive Mash                                  |    |



### 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

**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  
gladly with one ball mustard ice cream +2,50

**vegan tatar from grilled vegetables**  starter 17  
tomato tapenade | pine nuts | wild herbs 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

## our homemade pasta



**fried olive gnocchi with grilled vegetables**  
parmesan | wild herb salad | two kinds of pesto

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

### **baked aranchini**



10

caponata | pesto

### **little mixed salad**



10

house vinaigrette | pine nuts

### **sautéed baby spinach**



10

garlic | cherry tomatoes

### **grilled vegetables with two kinds of pesto**



11

zucchini | paprika | mushrooms

### **new Normandy potatoes with herbs**



8

parsley pesto | cashew

## the sauces

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

6

**café de paris butter**

4

**morel creamsauce**

12