



**-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   wasabi-potato puree   yuzu pepper sauce	<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 with black tiger shrimp</b>	<b>18</b>
olive oil   basil   bread chip	
<b>Ratsstuben soup</b>	<b>13</b>
beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes liver spaetzle	
<b>Norwegian salmon fillet Tatar</b>	<b>20</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	
roasted galician octopus	28
grilled Vegetables   herb potatoes   two pestos	43
	<b>Starter</b>
	<b>Main Course</b>



### 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 arancino**



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

**Pfalz potato rösti sticks**



11

zucchini salad | mustard mayo

## the sauces

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

6

**café de paris butter**

4

**morel creamsauce**

12