



-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

jamon Iberico de Bellota by Blazques 100% Iberico Pork hand-carved 80g	36
sardines in olive oil served in a can by Ramon Pena breadsticks	12
pimientos de padron sea salt	8
bao bun sautéed ox meat coriander hoi sin sauce	11
beef yakitori beef fillet hoi sin sauce coriander	10
Asian braised pork belly crispy baked ponzumayo wasabi mashed potatoes	7
Baked oxtail paprika chutney smoke flavors foamed jus	7

starters & soups | cold | hot | also happy to share

spicy Thai beef salad wasabi-soy vinaigrette tomato coriander ginger spring onion avocado	19
caesar salad parmesan dressing lettuce croutons shaved parmesan	16
home-stained gin tonic salmon cucumber gin sorbet juniper chip	21
wagyu beef brisket pastrami style cooked for 48 hours yuzu pepper sauce Wasabi Crunch coriander	24
ceviche of norwegian salmon fillet mango orange papaya coriander	21
gazpacho Andaluz with burrata olive oil basil bread chip	18
Ratsstuben soup beef consommé semolina dumpling bone marrow dumpling salted pancake stripes liver spaetzle	13



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 117g 124g 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

Norwegian salmon fillet fried on the skin	30
sauteed cherry tomatoes salted lemon herbed potatoes tomato beurre blanc	
pike-perch fillet fried on the skin	33
lukewarm chanterelle salad peas walnut	
roasted galician octopus	Starter 27
vegetable lasagna eggplant zucchini potato pesto	Main Course 42



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 walnut gnocchi with chantarelles

peas | parsley pesto | parmesan | herbs

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

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 | eggplant

portion of freshly sautéed chanterelles



12

nut butter | herbs

Palatinate potato rösti sticks



11

zucchini salad | mustard mayo

potato gratin



10

herbs | parmesan cheese

the sauces

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

6

café de paris butter

4

morel creamsauce

12