



### **-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>blue fin tuna in olive oil</b>   oriental spices   olives   grissini	<b>6</b>
<b>pimientos de padron</b>   sea salt	<b>8</b>
<b>Mejillones en Escabeche</b>   Spanish mussels from Ramon Pena   olives	<b>12</b>
<b>le petit burger "Asiatique"</b>   braised oxtail   coriander   hoi sin sauce	<b>11</b>
<b>beef yakitori</b>   beef fillet   hoi sin sauce   coriander	<b>10</b>
<b>Asian braised pork belly</b>   crispy baked   ponzumayo   wasabi mashed potatoes	<b>7</b>
<b>baked Viennese goulash</b>   paprika chutney   smoke flavors   foamed jus	<b>7</b>

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

<b>spicy Thai beef salad</b>	<b>19</b>
wasabi-soy vinaigrette   tomato   coriander   ginger   spring onion   avocado   watermelon	
<b>caesar salad</b>	<b>16</b>
parmesan dressing   lettuce   croutons   shaved parmesan	
<b>burrata from Puglia</b>	<b>19</b>
vineyard peach   balsamic honey vinaigrette   chanterelle mushrooms   basil	
<b>home-stained gin tonic salmon</b>	<b>21</b>
cucumber gin sorbet   juniper chip	
<b>ceviche of black tiger shrimp &amp; octopus</b>	<b>21</b>
passion fruit olive oil broth   tomato   mango   papaya   coriander	
<b>freshly picked porcini mushroom salad</b>	<b>21</b>
hazelnut vinaigrette   parsley pesto   wild herbs	
<b>gazpacho Andaluz with burrata</b>	<b>18</b>
olive oil   basil   bread chip	
<b>shrimp foam soup</b>	<b>16</b>
black tiger shrimp   peas	
<b>Ratsstubensoup</b>	<b>13</b>
beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes	



## **the meat**

### **without bone**

rib eye steak   heifer   dry aged   ca. 400g	56
New York striploin steak   heifer   dry aged   ca.400g	56
beef fillet   selected goods   ca.220g	56
dry aged beef fillet   ca.220g	78
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. 800g	65
“Bone in” New York Club Steak   heifer   ca. 800g	60
kotelette from straw pig   ca. 600g	42

## **Ratsstuben masterpiece | for 2 persons**

beef chop   cote de boeuf   heifer   Simmental beef   ca.1200g	110
entrecote double   heifer   ca.1200g	139
chateaubriand   middle piece of beef fillet limited   ca. 850g	139
chateaubriand dry aged   middle piece of beef fillet limited   matured for 70 days   ca. 850g	185
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   from the oven	34
champagne beurre blanc   spinach   potatoes from the island of Noirmoutier	
roasted Galician octopus	42
vegetable lasagna   eggplant   zucchini   potato   pesto	
premium pikeperch fillet a la plancha	37
lukewarm chanterelle salad   pea   truffle	

## **the poultry**

roasted pigeon breast	36
truffle jus   chanterelles   peas	



### 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 "Ratsstubben"** starter 24  
capers | cornichons | shallots | olive oil main course 39  
gladly with one ball mustard ice cream +2,50

**vegan mushroom tatar**  starter 17  
chanterelle | porcini | morel | walnut 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** 40  
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

**roasted lamb fillets** 30  
vegetable lasage | eggplant | zucchini | potato | pesto

## our homemade pasta



### **fried walnut gnocchi with chanterelles**

peas | parsley pesto | parmesan | herbs

30

## the innards – forgotten values

### **sour veal lung “ palais keller”**

starter 12

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

### **beef tripe in mustard and champagne cream**

26

chanterelles | herbs

### **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

### **vegetable lasagna**



10

zucchini | paprika | mushrooms | eggplant | potatoe

### **portion of freshly sautéed chanterelles**



14

nut butter | herbs

### **Palatinate potato rösti sticks**



10

mustard mayo

### **Spanish piquillo peppers**



10

olive oil | smokey pimento flakes

## the sauces

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

6

**café de paris butter**

4

**morel creamsauce**

12