



-the perfect aperitif-

Our homemade lemon lemonade

Made from freshly squeezed lemons, limes, oranges & grapefruits

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

blue fin tuna in olive oil oriental spices olives grissini	6
pimientos de padron sea salt	8
Mejillones en Escabeche Spanish mussels from Ramon Pena olives	12
beef taco bean cream coriander	7
beef yakitori beef fillet hoi sin sauce coriander	10
Asian braised pork belly crispy baked wasabimayo eggplant-miso jam	7
baked oxtail parmesan foam truffle	7

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

spicy Thai beef salad	19
wasabi-soy vinaigrette tomato coriander ginger spring onion avocado watermelon	
caesar salad	16
parmesan dressing lettuce croutons shaved parmesan	
burrata from Puglia	19
vineyard peach balsamic honey vinaigrette chanterelle mushrooms basil	
“Bahamas”-style crayfish cocktail	28
hand-peeled real crayfish cocktail sauce peach orange	
salmon fillet en papillote	18
salade nicoise crème fraîche vinaigrette chives	
ceviche of black tiger shrimp & octopus	21
passion fruit olive oil broth tomato mango papaya coriander	
gazpacho Andaluz with burrata	18
olive oil basil bread chip	
Ratsstuben soup	13
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 Simmental ca.220g	56
beef fillet old cow ca.300g	76
back of the country pig dry aged ca.350g	36

with bone | from our ripening chamber

“Bone in” Rib Eye Steak old cow ca. 800g	68
“Bone in” New York Club Steak heifer ca. 800g	68
beef fillet “Bone in” dry aged strictly limited ca. 450g	67
kotelette from straw pig ca. 600g	42

Ratsstuben masterpieces | for 2 persons

cote de boeuf heifer Simmental beef ca.1400g	110
entrecote double heifer ca.1200g	140
chateaubriand middle piece of beef fillet limited ca. 850g	140
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

the fish

premium cod fillet "tom kha gai"	36
tom kha gai coconut milk broth vegetables wild broccoli coriander oil	
roasted Galician octopus	42
vegetable lasagna eggplant zucchini potato pesto	
premium pikeperch fillet a la plancha	37
lukewarm chanterelle salad pea truffle	

Ratsstuben fish platter "royal"

Fish Fillets & Seafood

redfish | cod | premium black tiger shrimp | octopus | calamari
parsley and salt lemon salsa | champagne beurre blanc
leaf spinach | garlic baguette

€125 | for 2 people



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
enjoy with imperial caviar 10g | 20g | 30g | 50g
€20 | €39 | €59 | €99

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

our fish soup | retour de plage starter 18
a generous garnish from the sea main course 34
rouille sauce | baguette | served in a staub cocotte



our vegetarian dish

porcini mushroom risotto

roasted porcini mushrooms | parmesan cheese | wild herbs

32

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

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

mashed potatoes & truffles

16

no words needed 😊

the sauces

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

6

café de paris butter

4

morel creamsauce

12