



-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
spicy Bao Bun pulled beef aj panca sauce	12
beef yakitori beef fillet hoi sin sauce coriander	10
Asian braised pork belly crispy baked eggplant-miso jam tamarinde- yakinuki sauce peanut crumble	9
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	
French goat cheese with rosemary and Tasmanian pepper caramel	21
sweet and sour pickled Hokkaido pumpkin fig walnut	
“Bahamas”-style crayfish cocktail	28
hand-peeled real crayfish cocktail sauce plum orange	
baked softshell crab	21.9
sweet and sour papaya pumpkin salad wasabi and curry mayonnaise	
hand-dipped scallops - from Norway -	38
braised saffron chicory Cypriot bush basil orange butter	
Ratsstuben soup	13
beef consommé semolina dumpling bone marrow dumpling salted pancake stripes liver spaetzle	
cream of porcini mushroom soup	13
garlic croutons parsley	



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
prime porterhouse heifer ca.1400g	125
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" tom kha gai coconut milk broth vegetables wild broccoli coriander oil	36
roasted Galician octopus vegetable lasagna eggplant zucchini potato pesto	42
óven-baked salmon fillet provençal artichoke barigoule salted lemon	36

Ratsstuben fish platter "royal"

fish fillets & seafood

calamari | cod | premium black tiger shrimp | octopus | salmonfillet
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 of 60-day dry-aged ox loin	20
Nekeas olive oil fleur de sel smoky pimenton	
carpaccio "chipriani"	27
beef fillet the secret chipriani sauce truffles	

The tatar

beef tatar "Ratsstuben"	starter	24
capers cornichons shallots olive oil	main course	39
sashimi tuna tatar "Manhattan Style"	starter	26
Umami Wasabi Sauce Avocado Cress	main course	42
enjoy with imperial caviar	10g 20g 30g 50g	
	€ 20 € 39 € 59 € 99	
vegan beetroot tatar 	starter	17
walnut horseradish 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	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


pea risotto with roasted chanterelles
parmesan | wild herbs | walnut
28

the innards – forgotten values

veal tongue ragout 26
kohlrabi | chanterelles | herbs

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

potato dumplings with roasted pumpkin seeds  10
brown butter | herbs

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