



-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 aji panca sauce	12
Asian braised pork belly crispy baked eggplant-miso jam tamarinde- yakiniku sauce peanut crumble	9
baked oxtail veal sweetbread hollandaise cashew	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
French goat cheese with rosemary and Tasmanian pepper caramel sweet and sour pickled Hokkaido pumpkin fig walnut	21
“Bahamas”-style crayfish cocktail hand-peeled real crayfish cocktail sauce plum orange	28
baked softshell crab sweet and sour papaya pumpkin salad wasabi and curry mayonnaise	21.9
hand-dipped scallops - from Norway - braised saffron chicory hokkaido pumpkin orange butter	38
Ratsstuben soup beef consommé semolina dumpling bone marrow dumpling salted pancake stripes liver spaetzle	13
Thai curry hokkaido pumpkin soup coconut ginger foam sweet and sour pumpkin	13



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
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
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

sashimi tuna steak pan-fried, rare	38
spicy miso Su shiso sauce wild broccoli snow peas	
roasted Galician octopus	42
salty lemon and parsley salsa tomato	
salmon fillet with pumpkin seed crumble	36
Oriental lentils sweet and sour pumpkin	

Ratsstuben fish platter "royal"

fish fillets & seafood

calamari | fillet of wild caught turbot | 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 tartar "Manhattan Style"	starter	26
umami wasabi sauce avocado cress	main course	42
enjoy with imperial caviar	10g 30g 50g € 20 € 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

pumpkin seed risotto with roasted chanterelles
sweet and sour pumpkin | 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	
baked veal sweetbreads hand-selected cuts	46
veal sweetbread cashew hollandaise fried potato pancakes	

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