



-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

Negroni | 10

Snacks | also happy to share & to try

blue fin tuna in olive oil oriental spices olives grissini	8
oxtail praline Truffle mayonnaise Sweet and sour pickled chanterelles	7
pimientos de padron sea salt	8
Mejillones en Escabeche Spanish mussels from Ramon Pena olives	12
spicy Bao Bun pulled beef aji panca sauce	10
Beef Yakitori Skewer Beef Fillet Hoi Sin Sauce Coriander	12
Asian-style braised pork belly 24h Teriyaki sauce Eggplant miso jam	9

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

spicy Thai beef salad	19
wasabi-soy vinaigrette tomato coriander ginger spring onion avocado	
locally grown lamb's lettuce	16
pumpkin seed oil dressing croutons crispy bacon	
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	
Tataki made with original A5 Japanese Wagyu beef from Kagoshima	52
mild wasabi-pepper sauce served lukewarm	
baked softshell crab	24
sweet and sour papaya salad red curry mayonnaise	
Foie Gras Goose Liver Terrine	½ Portion 22
homemade butter brioche plums	42
Ratsstubensoup	13
beef consommé semolina dumpling bone marrow dumpling salted pancake stripes liver spaetzle	
Thai curry hokkaido pumpkin soup	13
coconut ginger foam sweet and sour pumpkin	



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 product approx. 220g	56
Beef fillet selected product approx. 330g	82

Genuine Japanese Wagyu Beef
Kagoshima Prefecture | Grade A 5 | Highest Quality | BMS 8-9
Striploin | 82 | per 100g
Filet | 110 | per 100g

with bone | from our ripening chamber

“Bone in” Rib Eye Steak heifer 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

Beef cutlet RUBIA GALLEGA Spain approx. 1000g bone-in	170
Selected premium product from Galicia absolute top quality matured on the bone for 70 days	
cote de boeuf heifer Simmental beef ca. 1400g	110
entrecote double heifer ca. 1200g	135
chateaubriand middle piece of beef fillet limited ca. 850g	149
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	38
Spicy miso-shiso sauce wild broccoli snow peas	
roasted Galician octopus	42
salty lemon and parsley salsa tomato	
“Loch Duart” Baked Salmon Fillet	36
champagne sauce sautéed spinach with pine nuts buttered rice	

Turbot cutlet pan-fried on the bone
6 kg wild-caught from small boats
Sautéed beans | Champagne sauce | Potatoes
€156 | for 2



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"	24
beef fillet the secret chipriani sauce truffles	

The tatar

beef tatar "Ratsstuben"	starter	24
capers cornichons shallots olive oil		main course 39
Yellowfin tuna tartare	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	32
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 16
made with love and dedication in our house mashed potatoes braised onion jus	
	main course 26
our fish soup retour de plage	starter 18
a generous garnish from the sea rouille sauce baguette served in a staub cocotte	
	main course 34



our vegetarian dish

Truffle ravioli
Truffle parmesan foam | shaved truffle from Umbria

34

the innards – forgotten values

beef tripe in mustard and champagnesauce 26
chanterelles | herbs

baked veal sweetbreads 46
morel cream sauce | mashed potatoes

the sides

our legendary truffle fries  16
parmesan | freshly shaved truffle from Umbrien

sautéed spinach  10
shallots | butter | garlic

little mixed salad  10
house vinaigrette | pine nuts

creamed carrots - parisian style  10
parsley

fried potatoes with Pata Negra 15
fried in butter | parsley | marjoram

grilled wild broccoli  10
Hoi Sin Sauce | cashew nuts

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