



### **-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**

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**Negroni | 10**

### **Snacks | also happy to share & to try**

|                                                                                  |           |
|----------------------------------------------------------------------------------|-----------|
| <b>blue fin tuna in olive oil</b>   oriental spices   olives   grissini          | <b>8</b>  |
| <b>oxtail praline</b>   Truffle mayonnaise   Sweet and sour pickled chanterelles | <b>7</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>spicy Bao Bun</b>   pulled beef   aji panca sauce                             | <b>10</b> |
| <b>beef yakitori skewer</b>   Beef Fillet   Hoi Sin Sauce   Coriander            | <b>12</b> |
| <b>Asian-style braised pork belly</b>   24h   Teriyaki sauce   Eggplant miso jam | <b>9</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                         |                     |
| <b>locally grown lamb's lettuce</b>                                                                   | <b>16</b>           |
| pumpkin seed oil dressing   croutons   crispy bacon                                                   |                     |
| <b>caesar salad</b>                                                                                   | <b>16</b>           |
| parmesan dressing   lettuce   croutons   shaved parmesan                                              |                     |
| <b>French goat cheese with rosemary and Tasmanian pepper caramel</b>                                  | <b>21</b>           |
| sweet and sour pickled Hokkaido pumpkin   fig   walnut                                                |                     |
| <b>baked softshell crab</b>                                                                           | <b>24</b>           |
| sweet and sour papaya salad   red curry mayonnaise                                                    |                     |
| <b>yellowfin tuna sashimi</b>                                                                         | <b>26</b>           |
| ginger   wasabi mayonnaise   yuzu teriyaki sauce                                                      |                     |
| <b>foie gras goose liver terrine</b>                                                                  | <b>½ Portion 22</b> |
| homemade butter brioche   plums                                                                       | <b>42</b>           |
| <b>Ratsstuben soup</b>                                                                                | <b>13</b>           |
| beef consommé   semolina dumpling   bone marrow dumpling  <br>salted pancake stripes   liver spaetzle |                     |
| <b>Thai curry hokkaido pumpkin soup</b>                                                               | <b>13</b>           |
| 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 |

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

the current weights of our Wagyu steaks can be found on an insert, which we will gladly present to you upon request.

### **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 |

## **Ratsstubben masterpieces | for 2 persons**

|                                                                                                 |            |
|-------------------------------------------------------------------------------------------------|------------|
| <b>Beef cutlet   RUBIA GALLEGA   Spain   approx. 1000g   bone-in</b>                            | <b>170</b> |
| Selected premium product from Galicia   absolute top quality<br>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. 650g                                  | 125        |
| 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**

|                                                                  |           |
|------------------------------------------------------------------|-----------|
| <b>Premium cod fillet</b>                                        | <b>38</b> |
| Spicy miso-shiso sauce   wild broccoli   snow peas               |           |
| <b>roasted Galician octopus</b>                                  | <b>45</b> |
| artichokes à la barigoule   tomato                               |           |
| <b>"Loch Duart" Baked Salmon Fillet</b>                          | <b>36</b> |
| 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

|                                                     |           |
|-----------------------------------------------------|-----------|
| <b>carpaccio of 60-day dry-aged ox loin</b>         | <b>20</b> |
| Nekeas olive oil   fleur de sel   smoky pimenton    |           |
| <b>carpaccio "chipriani"</b>                        | <b>24</b> |
| beef fillet   the secret chipriani sauce   truffles |           |

### The tatar

|                                                                                                                 |                 |                    |
|-----------------------------------------------------------------------------------------------------------------|-----------------|--------------------|
| <b>beef tatar "Ratsstuben"</b>                                                                                  | starter         | 24                 |
| capers   cornichons   shallots   olive oil                                                                      | main course     | 39                 |
| <b>Yellowfin tuna tartare</b>                                                                                   | starter         | 26                 |
| Umami-wasabi sauce   avocado   cress                                                                            | main course     | 42                 |
| enjoy with imperial caviar                                                                                      | 10g   30g   50g | € 20   € 59   € 99 |
| <b>vegan beetroot tatar</b>  | 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

|                                                                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>classic wiener schnitzel</b>                                                                                                                          | <b>36</b>      |
| saddle of veal   potato salad   cucumber salad with sour cream   lemon<br>cold stirred cranberries   baked in butter fat                                 |                |
| <b>le cordon bleu   the original</b>                                                                                                                     | <b>32</b>      |
| happy country pig   cooked ham   comté cheese<br>potato salad   cucumber salad with sour cream   lemon<br>cold stirred cranberries   baked in butter fat |                |
| <b>our onion roast beef   the classic</b>                                                                                                                | <b>40</b>      |
| beef loin from our glass ripening chamber   three things onion   red wine sauce<br>spaetzle                                                              |                |
| <b>blood sausage "baked crispy"</b>                                                                                                                      | starter 16     |
| made with love and dedication in our house                                                                                                               | main course 26 |
| mashed potatoes   braised onion jus                                                                                                                      |                |
| <b>our fish soup   retour de plage</b>                                                                                                                   | starter 18     |
| a generous garnish from the sea                                                                                                                          | main course 34 |
| rouille sauce   baguette   served in a staub cocotte                                                                                                     |                |



### our vegetarian dish

**Truffle ravioli**  
**Truffle parmesan foam | shaved truffle from Umbria**

**34**

### the innards – forgotten values

**Creamed veal tongue ragout** 26  
celery | kohlrabi | pickled chanterelles

**baked veal sweetbreads** 46  
morel cream sauce | mashed potatoes

### the sides

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

**Sweet potato fries** 10  
smoked paprika powder

**sautéed spinach** 10  
shallots | butter | garlic

**little mixed salad** 10  
house vinaigrette | pine nuts

**truffled creamy root vegetable ragout** 13  
carrot | celery | kohlrabi | umbrian truffle

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

**grilled wild broccoli** 10  
sesame sauce | Thai curry crackers

**Sautéed green beans** 10  
Smoked paprika powder | with or without bacon

**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

**truffled veal jus** 13

if you suffer from an intolerance or a food allergy – please contact our service  
Ratsstubn menu No.10 | 2025 | october | all prices in euro inkluding VAT of 19 %