



-the perfect aperitif-

Our homemade lemonade

Made from freshly squeezed oranges, mandarin & lemon

No. 1 | non alcoholic with soda & mint | 0,5l | 9,50

No. 2 | with mandarin liqueur from Sicily | 0,3l | 11,50

Negroni | 10

Snacks | also happy to share & to try

blue fin tuna in olive oil | oriental spices | olives | grissini **8**

smoked anchovy canapé | shallots | horseradish | apple **8**

pimientos de padron | sea salt **8**

beef yakitori skewer | Beef Fillet | Hoi Sin Sauce | Coriander **12**

Asian-style braised pork belly | 24h | Teriyaki sauce | Eggplant miso jam **9**

coppa di testa | homemade pig's head | truffle remoulade | chive oil **9**

Ham | jamón ibérico bellota

-sliced live from the piece-
small 21 | large 39

aged 5 years | from Casalba, one of Spain's best producers
for more information, please ask the owner

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

spicy Thai beef salad **19**

beef steak strips | 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

gratinated goat cheese with Tasmanian mountain pepper and rosemary caramel **21**

lamb's lettuce | beetroot | walnut

fried black tiger prawns and sesame carrots **24**

carrot-sesame cream | orange | coriander

pan-fried foie gras **32**

balsamic cherries | homemade butter brioche | fleur de sel

foie gras goose liver terrine **½ Portion 22**

homemade butter brioche | plums | quince chutney | vanilla **42**

Ratsstuben soup **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

if you suffer from an intolerance or a food allergy – please contact our service

Ratsstuben menu No.12 | 2025 | december | all prices in euro inkluding VAT of 19 %



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
New York strip steak Rubia Gallega Spain 400g	82

genuine Japanese wagyu beef
Kagoshima prefecture | grade A 5 | highest quality | BMS 8-9
striploin | 82 | per 100g
fillet | 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

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. 650g	125
chateaubriand from milk-fed veal fillet ca. 500g	86
kotelette from straw pig mastercut ca. 1300g	79

we are happy to serve all steaks "Rossini style"

with

spinach leaves | veal truffle jus | seared foie gras | freshly shaved truffle
supplement €40

Heifer | young female cattle | approximately 24–36 months old | special selection
Old cow | female cattle | between 8–14 years old | special selection

the fish

pan-fried pike-perch fillet, skin-side down	42
truffle "carbonara" foam mountain lentils bacon	
roasted Galician octopus	43
wild broccoli yuzu teriyaki marinade sesame seeds	
"Loch Duart" baked salmon fillet	36
champagne sauce sautéed spinach with pine nuts roasted potatoes	




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
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	main course 26
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


Truffle ravioli
Truffle parmesan foam | shaved truffle from Umbria

34

the innards – forgotten values

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

fried potatoes with jamon iberico bellota from Casalba **18**
fried in butter | parsley | marjoram

grilled wild broccoli **10**
sesame sauce | cashew

roasted brussels sprouts | sweet and sour marinated **10**
flower sprouts

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**