LEONHARD BADER
KULINARIK

-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

Thai duck spring roll | homemade | chang-thai-mayo **6**

The legendary egg from El Xampanyet in Barcelona | Sobrasada | mashed potatoes **10**

pimientos de padron | sea salt **8**

beef yakitori skewer | Beef Fillet | Hoi Sin Sauce | wasabi-peanut-crunch **12**

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

Mejillones en Escabeche | spanish mussels from Ramon Pena | olives **12**

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 filet strips | wasabi-soy vinaigrette | tomato | coriander | ginger | spring onion | avocado

caesar salad **16**
parmesan dressing | lettuce | croutons | shaved parmesan

gratinated goat cheese with Tasmanian mountain pepper and rosemary caramel **21**
fig | beetroot | walnut

Rock Shrimp Tempura **24**
legendary spicy creamy sauce from "Das Scheibenhardt" | coconut

pan-fried foie gras **32**
balsamic plums | homemade butter brioche | fleur de sel

foie gras goose liver terrine **½ Portion** **22**
quince and vanilla chutney | pear | homemade butter brioche **42**

Ratsstuben soup **13**
beef consommé | semolina dumpling | bone marrow dumpling
salted pancake stripes

Thai curry hokkaido pumpkin soup **13**
coconut ginger foam | sweet and sour pumpkin

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Ratsstuben menu No.1 | 2026 | january | all prices in euro inkluding VAT of 19 %

LEONHARD BADER

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**

Just because we love CHATEAUBRIAND

chateaubriand | middle piece of beef fillet limited | ca. 750g	**125**
chateaubriand | from milk-fed veal fillet | ca. 500g	**86**
Chateaubriand | Dry-aged beef fillet from our aging chamber limited edition | ca. 750g	**165**

with bone | from our aging 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**
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

Galician Fried Octopus **43**
wild broccoli | Yuzu Teriyaki marinade | sesame seeds

Fillet of sea bass | pan-fried skin-on **46**
fregola sarda mussel ragout | saffron foam

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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**

order extra…
Royal Belgian Osietra caviar **10g |20g | 30g | 50g**
25 | 50 | 75 | 125

starter portion 120g | main course 220 g
we serve <u>french fries</u> with all tartar dishes

<u>Local country cuisine & down to earth classics</u>

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

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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 salat **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

Sautéed broad beans **10**
herbs | tomato sauce

potato fritters **10**
parsley | cashews | brown butter

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**

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