



**-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**

**or.....the Ratsstuben Negroni | 10**

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

<b>BAO BUN "Hóng Shāo Niúròu Fàn"</b>	Chinese braised beef   takuan   coriander	<b>13</b>
<b>Thai duck spring roll</b>	homemade   chang-thai-mayo	<b>6</b>
<b>the legendary egg from El Xampanyet in Barcelona</b>	sobrasada   mashed potatoes	<b>10</b>
<b>pimientos de padron</b>	sea salt	<b>8</b>
<b>beef yakitori skewer</b>	beef fillet   hoi sin sauce   wasabi-peanut-crunch	<b>12</b>
<b>Asian-style braised pork belly</b>	24h   teriyaki sauce   eggplant miso jam	<b>9</b>
<b>crispy baked pig's head - Italian style</b>	truffle remoulade   chive oil	<b>9</b>
<b>mejillones en escabeche</b>	Spanish mussels from Ramon Pena   olives	<b>12</b>

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

<b>spicy Thai beef salad</b>		<b>19</b>
beef filet strips   wasabi-soy vinaigrette   tomato   coriander   ginger   spring onion   avocado		
<b>caesar salad</b>		<b>16</b>
parmesan dressing   lettuce   croutons   shaved parmesan		
<b>gratinated goat cheese with Tasmanian mountain pepper and rosemary caramel</b>		<b>21</b>
fig   beetroot   walnut		
<b>rock shrimp tempura</b>		<b>24</b>
legendary spicy creamy sauce from "Das Scheibenhardt"   coconut		
<b>pan-fried foie gras</b>		<b>32</b>
balsamic plums   homemade butter brioche   fleur de sel		
<b>Ratsstuben foie gras goose liver terrine   from our own production</b>	<b>½ Portion</b>	<b>22</b>
quince and vanilla chutney   pear   homemade butter brioche		<b>42</b>
<b>Ratsstuben soup</b>		<b>13</b>
beef consommé   semolina dumpling   bone marrow dumpling   salted pancake stripes		
<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
New York strip steak   Rubia Gallega   Spain   400g	82

### 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

### **Just because we love CHATEAUBRIAND**

**only the finest center cuts of the fillet are served, of the highest quality. we serve it with béarnaise sauce according to Auguste Escoffier.**

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

## Ratsstuben masterpieces | recommended for 2 people

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

"Loch Duart" baked salmon fillet	36
champagne sauce   sautéed spinach with pine nuts   roasted potatoes	
wild-caught pike-perch fillet   pan-fried	38
truffle potato foam   leeks   freshly shaved truffle	
sashimi tuna steak   cooked rare	38
carrot and sesame cream   wild broccoli   shiso miso sauce	

if you suffer from an intolerance or a food allergy – please contact our service  
Ratsstuben menu No.1 | 2026 | january | all prices in euro inkluding VAT of 7%



## for purists and meat lovers

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

## The tatar

<b>beef tatar "Ratsstuben"</b> capers   cornichons   shallots   olive oil	starter 24 main course 39
<b>vegan beetroot tatar</b> walnut   horseradish   wild herbs	starter 17 main course 29
<b>order extra...</b> royal Belgian Osetra caviar	10g   20g   30g   50g 25   50   75   125

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> saddle of veal   potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	36
<b>le cordon bleu   the original</b> happy country pig   cooked ham   comté cheese potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	32
<b>our onion roast beef   the classic</b> beef loin from our glass ripening chamber   three things onion   red wine sauce spaetzle	41
<b>blood sausage "baked crispy"</b> made with love and dedication in our house mashed potatoes   braised onion jus	starter 16 main course 26
<b>our fish soup   retour de plage</b> a generous garnish from the sea rouille sauce   baguette   served in a staub cocotte	starter 18 main course 34



## our vegetarian dish

truffle ravioli  
truffle parmesan foam | shaved truffle from Umbria

34

## the innards – forgotten values

baked veal sweetbreads   selected core components	46
morel cream sauce   mashed potatoes	
beef tongue cooked for 14 hours "a la plancha"	32
bay leaf jus   root vegetables   potato and onion purée	

## 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 our homemade pancetta	18
fried in butter   parsley   marjoram	
grilled wild broccoli 	10
sesame sauce   cashew	
sautéed broad beans	10
herbs   tomato sauce	
mixed seasonal salads 	10
house dressing   seeds	
mashed potatoes & truffles 	16
no words needed 😊	

## the sauces

jus   green pepper jus   pepper cream sauce   cognac cream sauce	6
sauce béarnaise	8
café de paris butter	4
morel creamsauce	12
truffled veal jus	13

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