



**-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**

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**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 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**

<b>rib eye steak   heifer   dry aged   ca. 400g</b>	<b>56</b>
<b>New York striploin steak   heifer   dry aged   ca.400g</b>	<b>56</b>
<b>beef fillet   selected product   approx. 220g</b>	<b>56</b>
<b>New York strip steak   Rubia Gallega   Spain   400g</b>	<b>82</b>

### **with bone | from our aging chamber**

<b>“bone in” rib eye steak   heifer   ca. 800g</b>	<b>68</b>
<b>“bone in” New York club steak   heifer   ca. 800g</b>	<b>68</b>
<b>kotelette from straw pig   ca. 600g</b>	<b>42</b>

### **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.**

<b>chateaubriand   middle piece of beef fillet limited   ca. 750g</b>	<b>125</b>
<b>chateaubriand   from milk-fed veal fillet   ca. 500g</b>	<b>86</b>
<b>chateaubriand   Dry-aged beef fillet from our aging chamber limited edition   ca. 750g</b>	<b>165</b>

## **Ratsstuben masterpieces | recommended for 2 people**

<b>beef cutlet   RUBIA GALLEGA   Spain   approx. 1000g   bone-in</b>	<b>170</b>
selected premium product from Galicia   absolute top quality   matured on the bone for 70 days	
<b>cote de boeuf   heifer   Simmental beef   ca.1400g</b>	<b>110</b>
<b>entrecote double   heifer   ca.1200g</b>	<b>135</b>
<b>kotelette from straw pig   mastercut   ca.1300g</b>	<b>79</b>

### **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**

<b>"Loch Duart" baked salmon fillet</b>	<b>36</b>
champagne sauce   sautéed spinach with pine nuts   roasted potatoes	
<b>wild-caught pike-perch fillet   pan-fried</b>	<b>38</b>
truffle potato foam   leeks   freshly shaved truffle	
<b>sashimi tuna steak   cooked rare</b>	<b>38</b>
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>	<b>20</b>
Nekeas olive oil   fleur de sel   smoky pimenton	
<b>carpaccio "cipriani"</b>	<b>24</b>
beef fillet   the secret cipriani sauce   truffles	

### The tatar

<b>beef tatar "Ratsstuben"</b>	<b>starter</b>	<b>24</b>
capers   cornichons   shallots   olive oil	<b>main course</b>	<b>39</b>
<b>vegan beetroot tatar</b> 	<b>starter</b>	<b>17</b>
walnut   horseradish   wild herbs	<b>main course</b>	<b>29</b>
<b>order extra...</b>		
royal Belgian Osietra 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>	<b>36</b>
saddle of veal   potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	

<b>le cordon bleu   the original</b>	<b>32</b>
happy country pig   cooked ham   comté cheese potato salad   cucumber salad with sour cream   lemon cold stirred cranberries   baked in butter fat	

<b>our onion roast beef   the classic</b>	<b>41</b>
beef loin from our glass ripening chamber   three things onion   red wine sauce spaetzle	

<b>blood sausage "baked crispy"</b>	<b>starter 16</b>
made with love and dedication in our house	<b>main course 26</b>
mashed potatoes   braised onion jus	

<b>our fish soup   retour de plage</b>	<b>starter 18</b>
a generous garnish from the sea	<b>main course 34</b>
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 | 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 salad**  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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