



-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

BAO BUN “Hóng Shāo Niúròu Fàn” Chinese braised beef takuan coriander	13
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
crispy baked pig's head - Italian style truffle remoulade chive oil	9
mejillones en escabeche Spanish mussels from Ramon Pena olives	12
Bluefin tuna in olive oil a la casa Olives Grissini	8

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	
goat cheese creme with Tasmanian mountain pepper	21
fig beetroot walnut plum	
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	
Ratsstuben foie gras goose liver terrine from our own production	½ Portion 22
quince and vanilla chutney plum 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	



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 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 selected premium product from Galicia absolute top quality matured on the bone for 70 days	170
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 champagne sauce sautéed spinach with pine nuts roasted potatoes	36
wild-caught pike-perch fillet pan-fried truffle potato foam leeks freshly shaved truffle	38
sashimi tuna steak cooked rare carrot and sesame cream wild broccoli shiso miso sauce	38



for purists and meat lovers

carpaccio of 60-day dry-aged ox loin	20
Nekeas olive oil fleur de sel smoky pimenton	
carpaccio "cipriani"	24
beef fillet the secret cipriani 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 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	41
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 vegetarian dish

gnocchi from our own production
-fresh from the parmesan wheel-
fontina cheese sauce | winter truffles
34

the innards – forgotten values

baked veal sweetbreads selected core components	46
morel cream sauce mashed potatoes	
tripe Italien style	starter 16
tomato lemon olives potatoes	main course 32

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	15
fried in butter parsley marjoram	
grilled wild broccoli 	10
sesame sauce cashew	
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