



-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
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 spicy kimchi sesame ponzu mayo	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
rib eye steak Rubia Gallega Spain 400g	110

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 BUEY 1/100 Spain bone-in	265
selected premium product from Galicia absolute top quality matured on the bone for 180 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	



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 from "harry's bar" | 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 Osetra caviar 20g | 30g | 50g
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
mashed potatoes | braised onion jus main course 26



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

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**