



-the perfect aperitif-

our homemade lemonade

made from freshly squeezed oranges & 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 Shǎo 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	
pan-fried fin de claire oysters	26
ginger celery carrot tuna-shiitake dashi	
pan-fried foie gras	32
balsamic plums homemade butter brioche fleur de sel	
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 selected premium product from Galicia absolute top quality matured on the bone for 180 days	265
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



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 celery tatar "Walldorf style" 	starter 17
walnut apple celery	main course 29
order extra...	
royal Belgian Osietra 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	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	



our vegetarian dish

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

the innards – forgotten values

Baked beef tongue 34
parsnip and potato mash | morel cream sauce

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