



-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 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	
baked goat cheese with house-pickled vegetables	21
beets radishes chervil root red onion walnut	
tartare of original Japanese kobe beef “lightly seared”	26
kobe beef hollandaise yuzu cucumber caponata lime	
pan-fried fin de claire oysters	26
ginger celery carrot tuna-shiitake dashi	
council chambers festive soup	13
consommé double from grass-fed beef semolina dumplings pancake stripes marrow dumplings liver spaetzle	
chestnut and onion cream soup	13
sweet and sour pumpkin cognac cream croutons	



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

Genuine Japanese Kobe & Wagyu Beef

Hyogo & Kagoshima Prefecture | Grade A 5 | Highest Quality
Kobe | 275g | per 100g
Kagoshima Wagyu | 75g | per 100g

The current gram weights of our Kobe and Wagyu steaks can be found on an insert, which we will gladly provide upon request.

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 sea bass pan-fried skin-on fregola sarda mussel ragout saffron cherry tomatoes	42



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 spatzle	
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

tripe Italien style

tomato | lemon | olives | potatoes

starter 16

main course 32

the sides

our legendary truffle fries

parmesan | freshly shaved truffle from Umbrien

16

sweet potato fries

smoked paprika powder

10

sautéed spinach

shallots | butter | garlic

10

fried potatoes with our homemade pancetta

fried in butter | parsley | marjoram

15

grilled wild broccoli

sesame sauce | cashew

10

mixed seasonal salads

house dressing | seeds

10

mashed potatoes & truffles

no words needed 😊

16

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