



**-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**

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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>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   spicy kimchi   sesame ponzu mayo	<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>
<b>bluefin tuna in olive oil</b>   a la casa   <b>Olives</b>   <b>Grissini</b>	<b>8</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>"herring fillet 2.0" a reinterpretation of traditional housewife style</b>	<b>20</b>
apple   fennel   rösti	
<b>tartare of original Japanese kobe beef “lightly seared”</b>	<b>26</b>
kobe beef hollandaise   yuzu cucumber caponata   lime	
<b>gougère   filled cheese puff</b>	<b>21</b>
gruyère cheese herb cream   pickled vegetables   parmesan broth	
<b>council chambers festive soup</b>	<b>13</b>
consommé double from grass-fed beef   semolina dumplings   pancake stripes marrow dumplings   liver spaetzle	
<b>chestnut and onion cream soup</b>	<b>13</b>
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

<b><u>Just because we love CHATEAUBRIAND</u></b> 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

<b><u>Original Japanese Beef Tenderloin</u></b> Kobe & Kagoshima Prefecture   Wagyu Breed   Grade A 5   BMS 9-10 Certified Kobe Beef Tenderloin   275   100 g Kagoshima Prefecture Beef Tenderloin   75   per 100 g	
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heifer   young female cattle   approximately 24–36 months old   special selection old cow   female cattle   between 8–14 years old   special selection	
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## the fish

"Loch Duart" baked salmon fillet	36
champagne sauce   sautéed spinach with pine nuts   roasted potatoes	
baltic sea pike-perch fillet   pan-fried skin-on	42
fregola sarda mussel ragout   saffron   cherry tomatoes	
cutlet of 10kg wild-caught turbot from Brittany	145
sautéed spinach   beurre blanc   boiled potatoes	



### 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 from "harry´s bar"   truffles	

### The tatar

<b>beef tatar "Ratsstuben"</b>	<b>starter 24</b>
capers   cornichons   shallots   olive oil	<b>main course 39</b>
<b>vegan celery tatar "Walldorf style"</b> 	<b>starter 17</b>
walnut   apple   celery	<b>main course 29</b>
<b>order extra...</b>	
royal Belgian Osietra caviar	<b>20g   30g   50g</b> <b>50   75   125</b>

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 spatzle	
<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

**Carrot and sesame ravioli**  
**homemade pea foam | grilled lettuce | parmesan**  
**32**

## the innards – forgotten values

### **tripe Italien style**

tomato | lemon | olives | potatoes

**starter 16**  
**main course 32**

### **sour lung stew from milk-fed veal**

herbs | baguette

**starter 14**  
**main course 28**

## 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**