



**-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>   Asian-style braised dry-aged beef   Radishes   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   coriander	<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>Aspic of boiled beef</b>   horseradish sauce   chives	<b>6</b>
<b>bluefin tuna in olive oil</b>   a la casa   Olives   Grissini	<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>Key West Style Snow Crab Salad</b>	<b>26</b>
mayonnaise   shiso leaves   mixed greens   kalamansi sauce	
<b>Burrata from Campania</b>	<b>16</b>
lukewarm artichokes   cherry tomatoes   basil   13-year-aged balsamic-vinegar	
<b>council chambers festive soup</b>	<b>13</b>
consommé double from grass-fed beef   semolina dumplings   pancake stripes marrow dumplings   liver spaetzle	



## 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

<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

cote de boeuf   heifer   Simmental beef   ca.1400g	110
entrecote double   heifer   ca.1200g	135

<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 best beef in the world - IGP Chianina from Tuscany  
These white, gentle cattle are the largest breed in the world.  
We personally travel to San Quirico d'Orchia to select the beef ourselves.  
It fills us with pride to present this unique quality in our butcher shop.

**BISTECCA ALLA FIORENTINA | Grilled on the Bone | LEGENDARY**  
€96 | per kg | minimum approx. 1.2 kg

**TAGLIATA from the Loin**  
approx. 500 g | €85


**RIB EYE STEAK | Perfect for Sharing**  
approx. 600 g | €112



### 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	
<b>carpaccio "de Buey 260 Days"</b>	<b>26</b>
beef fillet   260-days aged   lemon-parsley vinaigrette   tasmanian mountain pepper	

### The tatar

<b>beef tatar "Ratsstuben"</b>	starter	24
capers   cornichons   shallots   olive oil	main course	39
<b>vegan celery tatar "Walldorf style"</b> 	starter	17
walnut   apple   celery	main course	29
order extra...		
royal Belgian osietra caviar	10g   30g   50g	25   75   125

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 spaetzle	
<b>Helgoland-style Lobster- and Fish Soup</b>	<b>starter 18</b>
a generous garnish from the sea & lobster	<b>main course 34</b>
rouille sauce   baguette   served in a staub cocotte	



## the fish

<b>"Loch Duart" baked salmon fillet</b>	<b>36</b>
champagne sauce   sautéed spinach with pine nuts   roasted potatoes	
<b>cutlet of 10kg wild-caught turbot from Brittany</b>	<b>65</b>
sautéed spinach   beurre blanc   boiled potatoes	
<b>Roasted skate wing "Grenobler style"</b>	<b>32</b>
wild broccoli   salted lemons   capers	

## the sides

<b>our legendary truffle fries</b> 	<b>16</b>
parmesan   freshly shaved truffle from Umbrien	
<b>sweet potato fries</b> 	<b>10</b>
smoked paprika powder	
<b>sautéed spinach</b> 	<b>10</b>
shallots   butter   garlic	
<b>fried potatoes with our homemade pancetta</b>	<b>15</b>
fried in butter   parsley   marjoram	
<b>grilled wild broccoli</b> 	<b>10</b>
sesame sauce   cashew	
<b>mixed seasonal salads</b> 	<b>10</b>
house dressing   seeds	
<b>mashed potatoes &amp; truffles</b> 	<b>16</b>
no words needed 😊	
<b>asparagus and pea ragout</b>	<b>12</b>
lemon   peas   herbs	
<b>Our homemade pasta "a la Carbonara"</b>	<b>14</b>
asparagus   chives   guanciale	

## the sauces

<b>jus   green pepper jus   pepper cream sauce   cognac cream sauce</b>	<b>6</b>
<b>sauce béarnaise</b>	<b>8</b>
<b>café de paris butter</b>	<b>4</b>
<b>morel creamsauce</b>	<b>12</b>
<b>truffled veal jus</b>	<b>12</b>