



-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 lemon 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” Asian-style braised dry-aged beef Radishes 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 coriander	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
Aspic of boiled beef horseradish sauce chives	6
Spicy Edamame with Kimchi	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	
"herring fillet 2.0" a reinterpretation of traditional housewife style	20
apple fennel rösti	
Key West Style Snow Crab Salad	26
mayonnaise shiso leaves mixed greens kalamansi sauce	
Seared Galician Octopus	21
mediterranean bread Salad pesto tomato olive	
burrata from Campania	16
lukewarm artichokes cherry tomatoes basil 13-year-aged balsamic-vinegar	
council chambers festive soup	13
consommé double from grass-fed beef semolina dumplings pancake stripes marrow dumplings liver spaetzle	



the meat

without bone

rib eye steak heifer dry aged approx. 400g	56
rib eye steak old cow dry aged approx. 400g	58
New York striploin steak heifer dry aged approx. 400g	56
beef fillet selected product approx. 220g	56
rib eye steak Rubia Gallega Spain approx. 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

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 beef fillet approx. 750g	125
chateaubriand dry-aged beef fillet from our aging chamber limited edition approx ca. 750g	165

Ratsstuben masterpieces | recommended for 2 people

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

Original Japanese Beef Tenderloin

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

heifer | young female cattle | approximately 24–36 months old | special selection
old cow | female cattle | between 8–14 years old | special selection

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

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	
carpaccio "de Buey 260 Days"	26
beef fillet 260-days aged lemon-parsley vinaigrette tasmanian mountain pepper	

The tatar

beef tatare "Ratsstuben"	starter	24
capers cornichons shallots olive oil	main course	39
vegan celery tatare "Walldorf style" 	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

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	
Helgoland-style lobster- and fish soup	starter 18
a generous garnish from the sea & lobster	main course 34
rouille sauce baguette served in a staub cocotte	



the fish

"Loch Duart" baked salmon fillet	36
champagne sauce sautéed spinach with pine nuts roasted potatoes	
cutlet of 10kg wild-caught turbot from Brittany	65
sautéed spinach beurre blanc boiled potatoes	
cod fillet with a coriander-lemon crust	32
coconut-lime sauce braised fennel vital herbs	

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	
la ratte fried potatoes "Lyon-style"	13
bacon red onion parsley	
grilled wild broccoli 	10
sesame sauce cashew	
mixed seasonal salads 	10
house dressing seeds	
mashed potatoes & truffles 	16
no words needed 😊	
roasted vegetables	12
nekkeas olive oil herbs label rouge garlic	

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	12