

Die Ratsstuben

LEONHARD BADER KULINARIK · ETTLINGEN

à la carte

HOMEMADE LEMONADE

from freshly pressed oranges & lemons

No. 1 · non-alcoholic & mint · 0.5 l	9,50
No. 2 · with lemon liqueur from Sicily · 0.3 l	11,50
... or the Ratsstuben Negroni	10

STUZZICHINI

Small Plates & Snacks

to share & sample

Bao Bun „Hóng Shāo Niúròu Fàn“	13	Asian crispy pork belly	9
Asian-braised dry-aged beef · radish · coriander		slow-cooked 24 h · spicy kimchi · sesame ponzu mayo	
Beef Yakitori Skewer	12	Crispy Italian-style pork head	9
beef fillet · hoisin sauce · coriander · wasabi-peanut crunch		truffle remoulade · chive oil	
House-cured salmon fillet	8	Spicy Edamame with Kimchi	8
rösti · horseradish cream		sea salt · sesame	
Beef Brisket in Aspic	6	Pimentos de Padrón	7
horseradish sauce · chives		Meersalz	

STARTERS & SOUPS

Cold · Warm

also lovely to share

Spicy Thai Beef Salad	19	Key West Style Snow Crab Salad	26
beef fillet · wasabi-soy vinaigrette · tomato · coriander · ginger · spring onion · avocado		mayonnaise · shiso leaves · mixed greens · calamansi sauce	
Confit Salmon-Trout Fillet	20	DOP Burrata from Campania	16
chilled cucumber soup · pea · trout caviar · microgreens		melted cherry tomatoes · rhubarb · raspberry · 13-year aged balsamico	
Caesar Salad	16	Ratsstuben Festive Consommé	13
parmesan dressing · romaine · croûtons · shaved parmesan		double consommé of pasture beef · semolina dumpling · pancake strips · marrow dumpling	

DAS TATAR

Fresh & hand-cut

all tartare dishes are served with French fries

Beef Tartare „Ratsstuben“

24 / 39

capers · cornichons · shallots · olive oil · as starter or main course (120 g / 220 g)

Vegan Tartare of Sun-Ripened Tomatoes

17 / 29

Sicilian salted lemon · basil · celery · as starter or main course · + DOP Burrata from Campania 4.50

Royal Belgian Oscietra Caviar

25 / 75 / 125

enhance your tartare as you wish · 10 g · 30 g · 50 g

REGIONAL COUNTRY KITCHEN

Hearty Classics

Our Zwiebelrostbraten · the Classic

41

dry-aged beef sirloin from our glass ageing chamber · three kinds of onion · onion-red-wine jus · homemade egg spätzle

Classic Wiener Schnitzel

36

veal loin · potato salad · cucumber salad with sour cream · lemon · lingonberries · fried in clarified butter

Cordon Bleu · the Original

32

free-range pork from Baden-Württemberg · cooked ham · Comté · potato salad · cucumber salad with sour cream · lingonberries · fried in clarified butter

Lobster & Fish Soup, Helgoland Style

18 / 34

generous seafood & lobster meat · sauce rouille · baguette · served in the Staub cocotte · as starter or main course

FOR PURISTS & MEAT LOVERS

Carpaccio

Carpaccio „Cipriani“

22

wafer-thin beef fillet · Cipriani dressing · shaved parmesan · rocket

Carpaccio „de Buey · 260 Tage“

26

260-day aged ox · olive oil · fleur de sel · parmesan · capers

Carpaccio · Ox Sirloin · 60 Days 24

60-day aged ox sirloin · olive oil · fleur de sel · parmesan · rocket

FROM OUR AGEING CHAMBER

The Beef

BECAUSE WE LOVE CHATEAUBRIAND

Chateaubriand

only prime centre-cut fillet · with sauce béarnaise after Auguste Escoffier · for 2 persons

Centre-cut beef fillet · approx. 750 g	125
Dry-aged from our chamber · limited	165

Beef Fillet selected quality · approx. 220 g	56	Rib Eye · Heifer · Dry Aged approx. 400 g	56
New York Strip · Heifer · Dry Aged approx. 400 g	56	Rib Eye · Mature Cow · Dry Aged approx. 400 g	58
„Bone In“ Rib Eye · Heifer on the bone · approx. 800 g	68	„Bone In“ NY Club Steak · Heifer on the bone · approx. 800 g	68
Rib Eye · Rubia Gallega · Spain approx. 400 g	110		

RECOMMENDED FOR 2 PERSONS

Ratsstuben Masterpieces

Côte de Boeuf · Simmentaler heifer · on the bone · approx. 1400 g	110	Entrecôte Double · Heifer off the bone · approx. 1200 g	135
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THE FINEST BEEF IN THE WORLD

IGP Chianina · Toskana

the great white cattle · hand-selected by us in San Quirico d'Orcia

Bistecca alla Fiorentina · grilled on the bone	96 / kg
Rib Eye Steak · lovely to share	112
Tagliata from the sirloin · approx. 500 g · also to share	85

BISTECCA MIN. APPROX. 1.2 KG · PRICE PER KILOGRAM

ORIGINAL JAPANESE WAGYU

Kobe & Kagoshima

Kobe & Kagoshima prefecture · Grade A5 · BMS 9-10

Certified Kobe Beef Fillet	90 / 100 g
Kagoshima Beef Fillet	60 / 100 g

SPECIAL WEIGHTS & DAILY PRICES ON OUR EXTRA CARD

FROM THE SEA

The Fish

- „Loch Duart" Salmon Fillet from the Oven 36
champagne sauce · sautéed spinach with pine nuts · roast potatoes
- Line-Caught Swordfish Fillet · seared 38
miso-shiso-yuzu sauce · wild broccoli · fennel salad

ON THE SIDE

The Sides

- | | |
|---|---|
| <p>Legendary Truffle Fries 16
parmesan · freshly shaved truffle from Umbria</p> | <p>Pan-Fried Potatoes „Lyon Style" 13
La Ratte potatoes · bacon · red onion · parsley</p> |
| <p>Sweet Potato Fries 10
smoked paprika</p> | <p>Sautéed Spinach 10
shallots · butter · garlic</p> |
| <p>Grilled Wild Broccoli 10
sesame sauce · cashew nuts</p> | <p>Homemade Rösti Sticks 10
mustard mayonnaise</p> |
| <p>Roasted Seasonal Vegetables 12
roasted whole · Nekkeas olive oil · Mediterranean herbs · Label Rouge garlic</p> | <p>Whole Regional Lettuce 18
gorgonzola · pumpkin-seed-oil dressing · pine nuts · tomato · herbs · for 2 persons</p> |

TO ENHANCE

The Sauces

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| <p>Jus · green pepper jus · pepper cream · cognac cream 6</p> | <p>Sauce Béarnaise 8</p> |
| <p>Café de Paris Butter 4</p> | <p>Morel Cream Sauce 12</p> |
| <p>Truffled Veal Jus 12</p> | |