



-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

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| 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

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| 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

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|---|-----|
| 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

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|---|----|
| “bone in” rib eye steak heifer ca. 800g | 68 |
| “bone in” New York club steak heifer ca. 800g | 68 |

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

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

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| <u>Original Japanese Beef Tenderloin</u> 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

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| 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

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|---|-----------------|---------------|
| 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 | 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

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|---|-----------------------|
| 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

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| "Loch Duart" baked salmon fillet | 36 |
| champagne sauce sautéed spinach with pine nuts roasted potatoes | |
| cod fillet with a coriander-lemon crust | 32 |
| coconut-lime sauce braised fennel vital herbs | |

the sides

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| 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

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| 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 |