

Die Ratsstuben

LEONHARD BADER KULINARIK · ETTLINGEN

à la carte

HOMEMADE CITRUS LEMONADE

from freshly pressed juices of orange · calamansi · mandarin · yuzu · lime · lemon

No. 1 · non-alcoholic & mint · 0.5 l	10
No. 2 · with "Il Re dei Re" limoncello from Tuscany · 0.5 l	12
No. 3 · with Prosecco · 0.5 l	16
... or the Ratsstuben Negroni	10

STUZZICHINI

Small Plates & Snacks

to share & discover

Bao Bun “Hóng Shāo Niúròu Fàn”	13	Asian-style crispy pork belly	9
Asian-braised Dry Aged beef · radish · coriander		cooked 24 h · spicy kimchi · sesame-ponzu mayo	
Beef Yakitori Skewer	12	Italian-style crispy pig's head	9
beef fillet · hoisin sauce · coriander · wasabi-peanut crunch		truffle rémoulade · chive oil	
House-cured salmon fillet	8	Beef brawn in aspic (Tafelspitz)	6
rösti · horseradish cream		horseradish sauce · chives	
Pimientos de Padrón	8		
sea salt			

STARTERS & SOUPS

Cold · Warm

happy to serve for sharing

Spicy Thai Beef Salad	19	Key West Style Snow Crab Salad	26
beef fillet · wasabi-soy vinaigrette · watermelon · tomato · coriander · ginger · spring onion · avocado		mayonnaise · shiso leaves · mixed greens · kalamansi sauce	
DOP Burrata from Campania	16	Caesar Salad	16
melted cherry tomatoes · rhubarb · raspberry · 13-year-aged balsamic		parmesan dressing · romaine · croutons · shaved parmesan	
Gazpacho Andaluz	14	Ratsstuben Festive Consommé	13
avocado · thyme croutons		double consommé of pasture beef · semolina dumplings · pancake strips · marrow dumplings	

THE TARTARE

À la minute & hand-cut

all tartare dishes are served with French fries

Beef Tartare “Ratsstuben”

capers · cornichons · shallots · olive oil

STARTER 120 g **24** MAIN 220 g **39**

Vegan tartare of sun-ripened tomatoes

Sicilian salted lemon · basil · celery · + DOP Burrata from Campania 4.50

STARTER **17** MAIN **29**

REGIONAL COUNTRY KITCHEN

Hearty Classics

Our Zwiebelrostbraten · the classic

beef striploin from our glass ageing chamber · three kinds of onion · onion-red-wine jus · homemade egg Spätzle

42

Classic Wiener Schnitzel

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

38

Cordon Bleu · the original

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

33

Lobster fish soup, Helgoland style

generous garnish from the sea & lobster meat · sauce rouille · baguette · served in a Staub cocotte

STARTER **18** MAIN **34**

FOR PURISTS & MEAT LOVERS

Carpaccio

Carpaccio “Cipriani”

wafer-thin sliced beef fillet · Cipriani dressing

26

Carpaccio “de Buey · 260 days”

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

26

Carpaccio · Ox Sirloin

aged ox sirloin · Nekkeas olive oil · fleur de sel

22

Carpaccio Asiatico

beef fillet · ponzu-yuzu dressing · sesame · wasabi-peanut crunch

24

FROM OUR AGEING CHAMBER

The Meat

BECAUSE WE LOVE CHATEAUBRIAND

Chateaubriand

only prime centre cuts of fillet · with sauce béarnaise after Auguste Escoffier · for 2 people

Centre cut of beef fillet · approx. 750 g · not dry aged 125

Dry Aged from our ageing chamber · limited 165

Beef Fillet · heifer · Ratsstuben Selection APPROX. 250 G · NOT DRY AGED 56

“Die Alte Kuh” · Rib Eye or Striploin APPROX. 500 G · STRICTLY LIMITED 64

Rib Eye · heifer · Dry Aged APPROX. 400 G 56

New York Strip · heifer · Dry Aged APPROX. 400 G 56

“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 78

RECOMMENDED FOR 2 PEOPLE

Ratsstuben Signature Cuts

Côte de Bœuf · Simmental

110

Entrecôte Double · heifer

135

heifer · on the bone · approx. 1400 g

off the bone · approx. 1200 g

ORIGINAL JAPANESE WAGYU

Kobe & Kagoshima

Kobe & Kagoshima prefectures · Grade A5 · BMS 9–10

Certified Kobe beef fillet 90 / 100 g

Kagoshima beef fillet 60 / 100 g

SPECIAL WEIGHTS & DAILY PRICES ON OUR SEPARATE MENU

OUR QUALITY PROMISE

*Only Bavarian beef of the highest quality enters our ageing chamber,
each cut personally selected at the abattoir.*

FROM THE SEA

The Fish

“Loch Duart” salmon fillet from the oven	36
champagne sauce · sautéed leaf spinach with pine nuts · roast potatoes	
Norwegian cod fillet · Vital & Summer Balance	38
coconut-lime broth · summer vegetables · fennel	

ON THE SIDE

The Sides

Legendary truffle fries	16	Pan-fried potatoes “Lyon style”	13
parmesan · freshly shaved truffle from Umbria		La Ratte potatoes · bacon · red onion · parsley	
Sweet potato fries	10	Sautéed leaf spinach	10
smoked paprika		shallots · butter · garlic	
Grilled wild broccoli	10	Homemade rösti sticks	10
sesame sauce · cashews		mustard mayonnaise	
Sautéed chanterelles	15	Roasted seasonal oven vegetables	12
shallots · parsley		roasted whole · Nekkeas olive oil · Mediterranean herbs · Label Rouge garlic	

TO REFINE

The Sauces

Jus · green pepper jus · pepper cream · cognac cream	6	Sauce Béarnaise	8
Café de Paris butter	4	Morel cream sauce	12
Truffled veal jus	12		