

## Appetizers

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Lamb's lettuce with potato dressing  
 with fried bacon cubes and croutons € 10.30  
*Cereals containing gluten, milk/products, eggs/products, sulphides*

Carpaccio of beef fillet with herb vinaigrette  
 with parmesan flakes, butter and freshly baked baguette\* € 19.70  
*Cereals containing gluten wheat\*, milk/products, sulfides*

Smoked trout fillet from the Körschtal  
 with creamed horseradish, butter and a selection of bread\* € 15.90  
*Cereals containing gluten wheat\*, milk/products, sulfides*

Lukewarm fresh goat cheese from the cheese makers in Weil im Schönbuch  
 with peperoni and red onions with bread selection\* € 16.40  
*Cereals containing gluten\* (wheat), milk/products*



king prawns fried in garlic-chilli butter with bread selection \* € 16.80  
*Cereals containing gluten (wheat), milk/products, crustaceans and shellfish*

Homemade apple goose fat with bread € 6.20  
*Cereals containing gluten (wheat), milk/products, crustaceans and shellfish*

Starters Salad with leaf and raw vegetable salads € 5.90  
*Eggs/egg products, mustard/egg products, celery/products, sulphides*

## soups

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Beef broth with herb pancakes € 6.90  
*Cereals containing gluten ( wheat ), milk/products, egg/products, celery/products*



Pumpkin cream soup with roasted pumpkin seeds and croutons  
 with a selection of bread € 7.20  
*Cereals containing gluten\*, (wheat), milk/products*



Please note that we charge €0.50 for changes to side dishes!

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### Ratsstuben cocktails

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non-alcoholic cocktail  
 with fruit skewer  
 refreshing juice mix  
 € 6,70

Lillet Wild Berry  
 Lillet Blanc,  
 Schweppes Wild Berry  
 € 7,50

Hugo  
 Secco, Soda, Elderberry  
 syrup and mint  
 € 7,50

Aperol Spritz  
 Secco, Aperol, Soda  
 with ice and citrus  
 € 7,50

## speciality of the house

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**Chateaubriand**-double beef filet for 2 people  
 with Bernaise sauce, market-fresh baked vegetables and rosemary potatoes € 86.90  
*Milk/products, egg/products*

## traditional for connoisseurs

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Swabian Sauerbraten on apple red cabbage <sup>5,6</sup>  
 with homemade bread dumplings € 27.20  
*Cereals containing gluten, wheat, milk/products, eggs/products, celery/products*

Pork tenderloin – Echterdinger Art – with  
 hand-scraped spaetzle with mushrooms and cream sauce € 25.90  
*Cereals containing gluten, wheat, milk/products, eggs/products, celery/products*

Swabian roast beef with melted onions on Filder sauerkraut  
 with small Maultäschle <sup>2,3,5,6</sup> and hand-grated spaetzle € 33.40  
*Cereals containing gluten, wheat, milk/products, eggs/products, celery/products*

## fish dishes

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Körschtal trout fried in herb oil (without a middle bone)  
 with butter potatoes € 27.80  
*Fish/Products, cereals containing wheat, Milk/Products*



Pollock fried in herb-lemon butter  
 with parsley potatoes € 22.90  
*Fish/-products, Milk/-products*

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## Our wine recommendation

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Spätburgunder Weingut Klenert ECOVin Baden	Grauburgunder Edition S Fellbacher Weingärtner QbA Württemberg	Pinot Blanc Fellbacher Weingärtner QbA Württemberg	Sauvignon Blanc „Höhenluft“ B. Ellwanger Bioland Großheppach
<i>Fruity, full-bodied Pinot Noir, with fruit aromas of cherry, blackberry and currant</i>	<i>Notes of fresh herbs and light spice, a lot of melting on the palate and an impressive reverberation</i>	<i>Pinot Blanc playful scent of local fruits, plus a delicate melt and subtle acidity</i>	<i>playful aromas of cassis, peppermint and gooseberries with lots of Fresh and lively End</i>
0,75 l   € 29,90	0,1 l   € 4,20 0,2 l   € 8,50 0,7 l   € 29,90	0,1 l   € 4,20 0,2 l   € 8,20 0,7 l   € 29,90	0,75 l   € 34,00

## vegetarian dishes

Homemade pumpkin dumplings with goat camembert from the cheesemakers € 17.80  
*Cereals containing gluten barley eggs/products, milk/products*



Baked sweet potato wedges with oven-baked vegetables and wild mushrooms  
 with soy yogurt dip (vegan dish) € 19.40  
*Cereals containing gluten, wheat, pulses*

Fried napkin dumplings slices  
 with wild mushroom cream € 17.30  
*Cereals containing gluten, wheat, milk/products, eggs/products*

## regional

Deer goulash with wild mushrooms, cranberries, pears  
 and hand-grated spaetzle € 28.90  
*Cereals containing wheat, Milk/products, celery/-products*



Pink roasted wild boar loin under the nut crust  
 with oven-baked vegetables and baked potato crusts € 36.90  
*Milk/products, cereals containing gluten, wheat, eggs/products, celery/-products*



The best of lamb - Münsinger Alb lamb  
 Lamb chops, lamb steak, lamb fillet  
 with roasted potatoes € 34.90  
*Milk/products, celery/-products*



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## Our wine recommendation

<p><b>Merlot Editon S</b>  <b>Fellbacher Weingärtner</b>  <b>QbA Württemberg</b></p> <p><i>Diverse fruit aromas alternating with fine herbal nuances, at the same time powerful with pleasantly soft tannins.</i></p> <p>0,11   € 4,60            0,21   € 8,60            0,751   € 29,90</p>	<p><b>Black Label Pango</b>  <b>Cuvée Rot</b>  <b>Weingut Klenert</b>  <b>ECOVin Baden</b></p> <p><i>Cabernet Sauvignon and Lemberger; long wooden barrel storage; scent of ripe, dark berries, roasted aromas, spices and a little vanilla</i></p> <p>0,751   € 42,00</p>	<p><b>Zweigelt</b>  <b>HADES</b>  <b>J. Ellwanger V.D.P.</b>  <b>Winterbach</b></p> <p><i>It is dense and concentrated on the palate. The finish is very intense and full-bodied with harmoniously integrated tannins. 24 months of maturation in new oak barrels</i></p> <p>0,751   € 59,00</p>	<p><b>Riesling</b>  <b>Untertürkheimer Gips Marienglas</b>  <b>Weingut G. Aldinger V.D.P.</b>  <b>Fellbach</b></p> <p><i>fine fruit notes ripe citrus fruits fresh herbal seasoning complete the impressive and elegant body of this truly Great Growth.</i></p> <p>0,751 € 62,00</p>
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## Original Ratsstuben steaks

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	200g Portion ( )	250g Portion
<b>Rumpsteak</b> a juicy steak cut from the saddle of beef with cognac pepper sauce or herb butter <i>milk products, celery/-products</i>	(€ 26.90)	€ 31.90
<b>fillet steak</b> a tender piece of beef tenderloin with a noble, juicy taste with cognac pepper sauce or herb butter <i>milk products, celery/-products</i>	(€ 29.90)	€ 36.90

## Side dishes for the steaks:


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Wild potato <i>wedges Cereals containing gluten, wheat</i>	€ 5.10
Potato croquettes <i>Cereals containing gluten, wheat, Milk/products, eggs/products</i>	€ 5.10
French fries	€ 5.10
Roasted potatoes	€ 5.10
Hand-scraped spaetzle <i>Cereals containing gluten, wheat, eggs/products</i>	€ 5.10
Large salad Leaf and raw salads <i>Milk/products, eggs/products, mustard/products, celery/-products, sulfides</i>	€ 8.90

How would you like your steak?      *English – medium – through*

## Classics

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Homemade Maultaschen (swabian meat ravioli) with Trollinger sauce with potato salad <sup>2+3+5+6</sup> <i>Cereals containing gluten, wheat, milk/products, celery/products, mustard/products, egg/products, sulfides</i>		€ 15.90
Breaded pork loin escalope with chips Fries <i>Cereals containing gluten, wheat, eggs/products</i>		€ 17.90
turkey escalope with mushroom cream, hand-scraped spaetzle <i>Cereals containing gluten, wheat, milk/products, eggs/products, celery/products</i>		€ 17.90

Please note that we charge €0.50 for changes to side dishes

## Salads and Vespers

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Large salad platter with leaf and raw vegetable salads, with an oven-fresh baguette \* € 13.90  
*Mustard/products, milk/products, eggs/products, \*cereals containing gluten, wheat*

- with warm turkey strips + € 6.50

- with fried dumplings + € 5.90

A pair of sausages and potatoe salad € 14.90  
*eggs/products, mustard/products, milk/products, celery/-products, sulphides*

Swabian sausage salad <sup>2+3</sup> € 14.10  
 with ham sausage and greaves sausage, finely garnished with an oven-fresh baguette  
*Cereals containing gluten, wheat, eggs/products, mustard/products*

Swiss sausage salad <sup>2+3</sup> € 14.10  
 with ham sausage and cheese, finely garnished with an oven-fresh baguette  
*Cereals containing gluten, wheat, eggs/products, mustard/products, milk/products*

Filled wrap with crunchy raw vegetables and lettuce,  
 cream cheese and sweet chili sauce  
*Milk/milkproducts, mustard/milk products, cereals containing gluten, wheat*

- Filled with baked chicken € 19,90

- Filled with baked falafel € 18,90

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## Our wine recommendation

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**2022 Auxerrois  
 Weingut Klenert  
 ECOvin Baden**

*subtle acidity; Fruity; reminiscent  
 of mirabelle plum, mango and  
 quince*

0,75 l | € 29.90

**Kerner Edition C  
 Fellbacher Weingärtner  
 QbA Württemberg**

*lively sweet and sour game - a  
 treat for the tongue*

0,1 l | € 3,60

0,2 l | € 6,80

0,7 l | € 24,90

**2020 Collegium Wirtemberg  
 Chardonnay trocken**

*Exotic, complex fruit aromas with a  
 nice acidity  
 well structured and long lasting*

0,1 l | € 4,40

0,2 l | € 8,20

0,75 l | € 26,90

## Desserts

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Mixed ice cream without cream / with cream € 6.90 / € 7.50  
*milk/products, egg/products, peanuts/products, cereals containing gluten (ice cream cone)*

*Ice cream flavors from Mövenpick/Schöller:*

Vanilla, chocolate chips, stracciatella, walnut,  
Strawberry, lemon sorbet, cassis sorbet

Lukewarm chocolate tart<sup>3,5,6</sup> with liquid center  
with vanilla ice cream € 9.70  
*Dairy products, cereals containing gluten, eggs/products*

Homemade gingerbread tiramisu <sup>3,5,6</sup>  
with sour cherries € 9.40  
*Dairy products, eggs/products, cereals containing gluten*

Baked Belgian waffle <sup>3,5,6</sup> with vanilla sauce  
with raspberry sorbet € 9.20  
*Dairy products, eggs/products, cereals containing gluten*

### The small but exquisite sweet:

Homemade oven-baked dumpling roll with plum ragout  
with pistachio ice cream and an espresso € 9.30  
*milk/products, eggs /-product, cereals containing gluten*

Affogato  
Vanilla ice cream filled with espresso € 5.40  
*milk products*

## Our recommendation for dessert:

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Amaretto Rialto Original Almond Liqueur 2cl € 4.30

*Dear guests, we are obliged to comply with legal regulations.  
Therefore, here is a list of possible additives. The additives do not mean that we do not prepare our food fresh for you!*

1) with flavor enhancer  
2) with phosphate  
3) with preservative or nitrite curing salt  
4) blackened

5) with sweetener  
6) with antioxidant  
7) with carotene