Schmeck den Süden
Gastronomen
Baden-Württemberg

Restaurant Ratsstuben

Aperitif

Kessler Brut / Rosé	**0,1l**	**€ 5,80**
Aperol Spritz / Lillet Wild Berry / Hugo / Sarti Spritz		**€ 7,50**
Negroni Campari, Gin, Vermuth rot		**€ 9,00**
Bowmore 12 Manhattan Bowmore 12, Lustau Wermuth rot		**€ 14,00**
Campari Soda/ Orange	**4 cl**	**€ 7,50**
Spice Granate Captain Morgan Spiced, Schweppes Pomegranate	**4 cl**	**€ 8,50**
Arancia Tonic Spritz alcohol-free Ramazotti Arancia, Tonic, Soda		**€ 6,50**

Non-Alcoholic Drinks

Non-alcoholic fruit cocktail	**€ 6,70**
Vibrante Wild Berry	**€ 6,50**
Floreale Tonic	**€ 6,50**
Arancia Tonic	**€ 6,50**

Homemade Lemonades & Iced Teas

Elderflower & Grape Lemonade / Blueberry & Lavender Lemonade / Raspberry & Hibiscus Lemonade	**€ 5,50**
House-Made Iced Tea · Lemon / Blueberry / Raspberry	**€ 5,50**

We charge € 0.50 for substitutions

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Starters

Black Forest Ham, thinly sliced with sweet-and-sour pumpkin and creamed horseradish, served with a selection of bread € 14,90
GLa, MI, EI, FI

Chilli-Garlic Prawns with red onions and chili peppers, served with a selection of bread € 18,90
KR, GLa, MI, EI, SU

Lukewarm Fresh Goat Cheese
from Käsmacher (Weil im Schönbuch), served with baguette € 16,90
MI, Gla

Starters Salat with leaf and raw vegetable salads € 6,20
SU, SF, EI

Soups

Creamy Pumpkin Soup with pumpkin garnish, pumpkin seeds, pumpkin seed oil, croutons and cream € 7,50
GLa, MI

Beef Consommé with herb pancake strips GLa, SE, EI, MI € 7,20

House Speciality
Creamy Garlic Soup with croutons MI, GLa, SE € 7,50

Vegetarian

Homemade Bread Dumplings
with a creamy wild mushrooms sauce GLa, MI, SE € 18,90

Homemade Pumpkin & Cheese Spaetzle
With melted onions (slow-cooked onions) GLa, EI, MI € 18,90

Linguine with pumpkin pesto, (Vegan)
tomatoes and roasted pumpkin GLa € 19,90

Please speak to us. We will be happy to prepare a personalised quotation for you.
✓ Personal consultation ✓ Regional & fresh cuisine ✓ Private and corporate events
Whether a family celebration, wedding, birthday, corporate event or anniversary: Ratsstuben offers a personalised catering service for events within a radius of up to 60 km.
Fine food for your celebration
CATERING SERVICE

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Steaks

Rumpsteak from Argentine beef sirloin with Pommery mustard sauce MI, SF, SE	200g 250g	€ 29,90 € 35,20
Filetsteak a fine cut of tenderloin with Pommery mustard sauce MI, SF, SE	200g 250g	€ 34,90 € 39,80
Homemade Butter for your steak herbs, chilli and roasted garlic MI		€ 1,80

Side Dishes (not only for steaks)

Potato salad SE, SF, SU	€ 5,10
Rustic potato wedges Gla	€ 5,10
Potato croquettes Gla	€ 5,10
French fries Gla	€ 5,10
Fried potatoes	€ 5,10
Hand-scraped Swabian spaetzle Gla, EI	€ 5,10

Main Courses

Braised Haunch of Venison with sautéed wild mushrooms, pear with cranberries
glaced market vegetables and bread dumplings GLa, EI, MI, SE € 33,90

Venison Ragout with pear and cranberries,
wild mushrooms and homemade Swabian spaetzle GLa, EI, SE, 3, 5 € 32,50

Das Beste vom Münsinger Alb Lamm
steak, chop and loin, served with herb butter and fried potatoes € 37,90
MI, SE

Swabian Roast Beef with Onions
with hand-scraped Swabian spaetzle € 32,90
GLa, EI, MI, SF, SE

WEIN-TIPP | ROT
Weingut Wöhrwag
Cuvée X trocken
0,75 l | 59,00 EUR

WEIN-TIPP | ROT
Weingut G. Aldinger
Bentz Cuvée Rot trocken
0,2 l 9,60 EUR | 0,75 l 34,60 EUR

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fish

Whole Trout from the Körsch Valley
pan-fried in herb oil, served with buttered potatoes € 29,90
FI, GLa, MI

Pollock fillet pan-fried in lemon and herb butter
with creamy pumpkin risotto FI, SE, MI € 25,90

WEIN-TIPP | WEISS
Weingut B. Ellwanger
Sauvignon Blanc „Höhenluft" trocken
0,75 l | 34,00 EUR

WEIN-TIPP | WEISS
Weingut Wöhrwag
Johanna Cuvée trocken
0,2 l 8,50 EUR | 0,75 l 29,90 EUR

Classics

	Small portion	
Swabian Marinated Pot Roast with apple red cabbage and homemade bread dumplings GLa, EI, MI, SE	€ 21,80	€ 27,90
Turkey Escalope creamy mushrooms served with hand-scraped Swabian spaetzle GLa, MI, EI, SE	€ 16,70	€ 20,90
Pork Tenderloin Medallions creamy mushrooms dazu handg'schabte Spätzle GLa, MI, EI, SE	€ 23,40	€ 26,90
Homemade Swabian Maultaschen with gravy with sautéed onions and potato salad GLa, MI, EI,SF, SE,SU 2, 3, 5, 6	€ 13,60	€ 16,50
Breaded Pork Loin Escalope with French fries GLa, EI	€ 15,90	€ 19,90

WEIN-TIPP | WEISS
Weingut Klenert
Auxerrois
0,2 l 8,50 EUR | 0,75 l 29,90 EUR

WEIN-TIPP | ROT
Weingut Klenert
Black Label Pango · Cabernet Sauvignon · Lemberger
0,75 l | 42,00 EUR

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Salads

Seasonal Leaf Salads with potato salad and marinated raw vegetable salads and our balsamic mustard dressing, served with a selection of bread
GLa, EI, SF, SU

Medium Market Salad	€ 8,90
Large Market Salad	€ 13,90
- with turkey strips	+ € 6,50
- with fried Swabian Maultaschen GLa, EI, MI, SF, 2,3,5,6	+ € 5,90

Light Bites

Swiss-Style Sausage Salad with Lyoner sausage
and cheese, finely garnished, served with a selection of bread GLa, MI, EI, SF, SU, 2, 3
€ 11,90 € 14,10

Swabian Sausage Salad with Lyoner sausage
and black sausage, finely garnished, served with a selection of bread GLa, MI, EI, SF, SU, 2, 3
€ 11,90 € 14,10

Homemade meat patties served with a fried egg, buttered onions, and potato salad. € 16,50
GLa, EI, MI, SE, SU, SF,3,5,6

A Pair of Bratwurst Sausages with potato salad and gravy € 14,90
SE, SU, SF, 2,3,4,5

WEIN-TIPP | ROT
Fellbacher Weingärtner
Lemberger Edition P
0,75 l | 36,00 EUR

WEIN-TIPP | WEISS
Weingut Herke
Riesling Spätlese
0,75 l | 32,90 EUR

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Desserts

Assorted Ice Cream MI, EI	€ 6,90
Ice Cream mit Sahne MI, EI	€ 7,50
Warm Chocolate Fondant mit flüssigem Kern und Stracciatella eggs GLa, MI, EI, 5, 6	€ 9,70
Homemade Baked Apple Tiramisu served in a traditional weck jar GLa, MI, EI, 5, 6	€ 9,30
Little Sweet Treat – Baked butter waffles with vineyard peach sorbet and espresso GLa, MI, EI, 5, 6	€ 9,30
Affogato vanilla ice cream topped with espresso MI	€ 5,40

Here is a list of possible additives.
The presence of these additives does not mean that our dishes are not freshly prepared for you!
1) with flavour enhancer, 2) with phosphate 3) with preservative or nitrite curing salt 4) blackened 5) with sweetener 6) with antioxidant 7) with carotene colouring
Allergene:

SE celery · SU sulphites · SF mustard · SeS sesame · SO soy GLa gluten wheat · GLb gluten ryel GLc gluten barley GLd oats
EI egg · MI milk NUa almonds · NUb walnut NUc hazelnut · KR crustaceans · FI fish·· WE molluscs · LU lupin · ER peanuts ·

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