

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
Non-alcoholic fruit cocktail		€ 6,70
Arancia Tonic Spritz alcohol-free Ramazotti Arancia, Tonic, Soda		€ 6,50

Wine Recommendations

White

Weingut Herke Riesling Spätlese	0,75l	€ 32,90
Weingut Wöhrwag Johanna Cuvée trocken	0,2l € 8,50 0,75l	€ 29,90
Weingut B. Ellwanger Sauvignon Blanc „Höhenluft“ trocken	0,75l	€ 34,00
Weingut Klenert Auxerrois	0,2l € 8,50 0,75l	€ 29,90

Red

Weingut G. Aldinger Bentz Cuvée Red trocken	0,2l € 9,60 0,75l	€ 34,60
Weingut Klenert Black Label Pango, Cuvée Cabernet Sauvignon, Lemberger	0,75l	€ 42,00
Weingut Wöhrwag Cuvée X trocken	0,75l	€ 59,00
Fellbacher Weingärtner Lemberger Edition P	0,75l	€ 36,00

We charge € 0.50 for substitutions

Starters

Vegetable Quiche

with smoked salmon and creamy horseradish

GLa, MI, EI, FI

€ 14,50

Chilli-Garlic Prawns

on creamy wild mushroom risotto

KR, GLa, MI, EI, SU

€ 18,90

Lukewarm Fresh Goat Cheese

from Käsmacher (Weil im Schönbuch), served with baguette

MI, GLa

€ 16,90

Starters Salat with leaf and raw vegetable salads

SU, SF, EI

€ 6,20

Soups

Creamy Pumpkin Soup with pumpkin garnish,
pumpkin seeds, pumpkin seed oil, croutons and cream

GLa, MI

€ 7,50

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

Breaded Baked Butternut Squash

on sweet potato and wild mushroom ragout

GLa, MI, SE

€ 19,90

Gebratene Ricotta-Redebeete-Ravioli

in a vegetable and herb sauce

GLa, EI, MI, SE

€ 20,90

Linguine with pumpkin pesto, (Vegan)

tomatoes and roasted pumpkin

GLa

€ 19,90

Optional creamy burrata

MI

€ 4,00

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

We charge € 0.50 for substitutions

fish

Trout Fillets from the Körsch Valley

pan-fried in herb oil, served with buttered potatoes
 FI, GLa, MI



€ 29,90

Pan-Fried Sea Bream Fillet

auf Waldpilz- Risotto FI, SE, MI

€ 31,90

Main Courses

Pink-Roasted Saddle of Venison with a walnut crust

with autumn market vegetables and bread dumplings GLa, EI, MI, SE,NUb

€ 39,90

Venison Ragout with pear and cranberries,

wild mushrooms and homemade Swabian spaetzle GLa, EI, SE, 3, 5

€ 32,50

Corn-Fed Chicken Breast

auf Waldpilzrisotto MI, SE

€ 26,90

Das Beste vom Münsinger Alb Lamm

steak, chop and loin, served with herb butter and fried potatoes
 MI, SE

€ 37,90

Swabian Roast Beef with Onions

with hand-scraped Swabian spaetzle
 GLa, EI, MI, SF, SE

€ 32,90

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

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Steaks

Rumpsteak from Argentine beef sirloin
 with Pommery mustard sauce
 MI, SF, SE

200g € 29,90
 250g € 35,20

Filetsteak a fine cut of tenderloin
 with Pommery mustard sauce
 MI, SF, SE

200g € 34,90
 250g € 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

Classics

Small portion

Swabian Marinated Pot Roast

with apple red cabbage and homemade bread dumplings
 GLa, Ei, MI, SE

€ 21,80 € 26,40

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

Gastronomie
 Baden-Württemberg

€ 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

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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

Freshly Baked Tarte Flambée

“Greek Style”

GLa, MI, 2, 3, 6



€ 14,50

A Pair of Bratwurst Sausages with potato salad

and gravy

SE, SU, SF, 2, 3, 4, 5

€ 14,90

Desserts

Assorted Ice Cream MI, EI

€ 6,90

Assorted Ice Cream mit Sahne MI, EI

€ 7,50

Warm Chocolate Fondant mit flüssigem Kern

und Stracciatella eggs GLa, MI, EI, 5, 6

€ 9,70

Little Sweet Treat - puff pastry filled with vanilla cream,

lemon sorbet and espresso GLa, MI, EI, 5, 6

€ 9,30

Yoghurt Ice Cream on apple ragout with pumpkin seed oil

and caramelised pumpkin seeds MI

€ 6,50

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
EI egg · MI milk NUa almonds · NUb walnut · NUC hazelnut

GLa gluten wheat · GLb gluten rye · GLc gluten barley GLd oats
KR crustaceans · FI fish · WE molluscs · LU lupin · ER peanuts

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