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# *Ratsstubben Restaurant*

## *Menucard*

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*Dear Guests*

*With us, all dishes are freshly and individually prepared for you for all allergy sufferers, vegetarians, and vegans, we always have an open ear, so we ask for your understanding for the longer waiting times. You will be served fresh food by the Chefin.*

*Your Jolanta Sendagi - Kulesza and Team*



*List with allergen labelling will be available on request*



*Revolutionary Soups by Season*

*Bouillabaisse Soup with Salmon, Prawns,  
Cherry Tomatoes*

*01. small 10.90€*

*02. large 12.90€*

*Banana-Ginger-Curry Soup with  
roasted Almonds and Sesame*

*03. small 9.90€*

*04. large 11.90€*

*Dijon-Onion-Soup with roasted Ciabatta Bread and Grana  
Padano cheese gratinated*

*05. 10.90€*



## *Starters*

### *10. Goat Cheese-Pan...*

*With Olive oil, Mushrooms, Cherry Tomato, Zucchini, Black Olives, Coloured Capsicum, white and red Onions, Garlic with fresh Herbs gratinated*

*14.90€*

### *11. Roasted Beef- Pan...*

*Argentinian Roasted Beef – Slices with Cherry Tomato, Zucchini, Black Olives, Mushrooms, Coloured Capsicum, Garlic, Chilly, white, and red Onions, fresh Herbs in “Café de Paris” Butter with Grana Padano Cheese gratinated*

*16.90€*

### *Tiger Prawns-Pan...*

*Roasted in Olive oil with fresh Mushrooms, white and red Onions, coloured Capsicum, Cherry Tomato, Zucchini, Black Olives, Lemon, Chilly, fresh Herbs and Garlic*

*12.small (5 Pieces) 15.90€*

*13.large (7 Pieces) 17.90€*

*All Starters in the Pan are served with Roasted Garlic-Baguette-Pieces*

## *Main dish*

### *25. Pork Loin Steaks -Chef's Art*

*Three small Steaks grilled with Goat Cheese gratinated with Serrano-Ham and Garnished with Balsamic Cream along with Rosemary-Potato-Wedges and Sour Cream*

*23.90€*

### *26. Fresh from the Oven*

*Whole head of Pork Filet in Herbs-Almonds, fried with Potato Wedges and fresh Mushrooms in Garlic- Cream-Sauce, Baked up to the full Aroma with Grana Padano Cheese gratinated*

*25.90€*

### *27. Barbeque Plate(approx.450g)*

*Grilled Roasted Beef Steaks, Pork Loin Steaks, Wild Pork Steaks and Chicken Breast-Filet with grilled Maize, Capsicum, Zucchini, Tomato along with Porter House-French Fries with Herbs- Sour Cream with small Extras*

*38.90€*

*We recommend you to select a Wine from our Bio-Wine-Card*

*...always with small Extras and Dips...*

*Black Angus Steaks with Pine Leaves, Garlic and Herbs  
grilled*

*40. small (approx..220g) 25.90€*

*41. large (approx..300g) 28.90€*

*42. Two Chicken Breast Filets ( approx..250g) Grilled-in  
Serrano Ham with Rosemary*

*23.90€*

*43. Three Deer medallion on Boletus mushroom cream sauce  
with Pine leaves, fresh garlic served with Rosemary Potato  
wedges.*

*34.90€*

*44. Black Angus Entrecote-Steaks (approx..300g) gratinated in  
“Café de Paris” Butter with Grana Padano Cheese*

*31.90€*

*...and please select the Side dish yourself...*

*51. Grilled Potatoes with Herbs Sour Cream*

*5.90€*

*52. Fried Mushrooms with Onions, Garlic, Cherry Tomato, and  
fresh Herbs*

*6.90€*

*53. Fried Potatoes from the Chef's Style...*

*6.90€*

*54. Porter House Fries or French Fries*

*4.90€*

*55. Roasted Garlic- Baguette- Slices*

*3.90€*

*56. “Café de Paris” Butter*

*3.90€*

*Always with small Extras*

*36. Course fried Wild Pork Slices with fresh Mushrooms, Onions, Garlic and fresh Herbs, Chilly in Gin-Cream-Sauce along with Rosemary-Potato Wedges*

*25.90€*

*37- Three small Wild Pork- Steaks (approx..180g) on Potato-Zucchini- Pieces with Goat Cheese-Garlic-Sauce gratinated and served in a Cast Pan*

*25.90€*

*38. mmh...Three small Wild Pork-Steaks(approx. 180g) in Serrano-Ham-Grilled with Juniper and Pine Leaves on Blueberry-Balsamic-Gin Sauce along with Puffed Crispy Pastry Potatoes Roulades*

*28.90€*



## *Fresh Pasta*

*30. Fresh Pasta with Mushrooms, Onions, Sliced Tomatoes, Zucchini, Herbs, a pinch of Garlic, Chilly in Cream-Sauce, Grana Padano Cheese, and Garlic-Baguette-Slices*

*19.90€*

*31. Fresh Pasta with Salmon filet pieces, Coloured Capsicum, Cherry Tomato, Zucchini, Garlic, Chilly and Herbs in Cream-Sauce with Shots, Brandy, Grana Padano Cheese, and Garlic-Baguette-Slices*

*22.90€*

*32. Fresh Pasta with Argentinian Roast Beef -Strips, Mushrooms, red Onions, Cherry Tomato, Zucchini, Garlic, and Herbs-Fried in Olive Oil with Hot Pepper (Hot)...*

*Or*

*mild in flavoured "Café de Paris" Butter rounded with a shot of Brandy, Grana Padano Cheese, and Garlic-Baguette-Slices*

*23.90€*

*20. Fresh Pasta with King Prawns(5 Pieces), coloured Capsicum, Cherry Tomato, Zucchini, Garlic, Chilly, Herbs, Brandy, Grana Padano Cheese, and Garlic-Baguette-Slices*

*22.90€*

*We use Extra Virgin Olive Oil for our special guests even for small portions too...*



## *Fish*

*33. Grilled Salmon Filet on Potato-Zucchini-Slices with Caramelized Cherry-Tomato in Brandy-Cream-Sauce gratinated with Grana Padano Cheese*

*24.90€*

*34. Fresh Harz Trout in Citrus-Olive Oil-grilled in fresh Herbs, along with Butter Panned Rosemary-Potato Wedges, Horseradish dip and grilled Lemon*

*27.90€*

### *35. Salmon Filet-Prawns-Pan*

*Salmon filet pieces, "Tiger Prawns" (5 pieces) with fresh coloured Capsicum, Cherry tomato, Zucchini, Black Olives, Fresh Herbs, Chilly and a pinch of Garlic in Brandy-Cream-Sauce, along with Crispy Puffed Pastry Spinach Roulades*

*28.90€*



*We recommend you to select a Wine along with this from our Bio-Wine-Card*

## *Fresh Salads and More*

*15. Small mixed Salad with Crostini...not soo...small*  
*12.90€*

*16. Fresh Mushrooms fried in Olive Oil with Onions, Chilly, Garlic and fresh Herbs on different Salads with Cherry-Tomato, Coloured Capsicum, Cucumber, and black Olives along with Crostini*  
*19.90€*

*17. King Prawns(5 pieces) fried in Olive oil with Zucchini, Chilly, Garlic and fresh Herbs on different Salads with Cherry Tomato, Coloured Capsicum, Cucumber, and black Olives with Crostini*  
*21.90€*

*18. Grilled Wild Pork -Steaks (150g) with Garlic, Chilly and fresh Herbs on different Salads with Cherry Tomato, Coloured Capsicum, Cucumber, and black Olives with Crostini*  
*23.90€*

*19. Slices of grilled Black-Angus-Steak(150g) with Chilly, Garlic and fresh Herbs on different Salads with Cherry Tomato, Coloured Capsicum, Cucumber, and black Olives with Crostini*  
*24.90€*

*All Salads are served with Peach-Dijon-Vinaigrette*