

WOODS



OCEAN

CHANTERELLES RISOTTO PIFFERLINGSRISOTTO

baked zucchini blossom with summervegetables,
stonemushroom-potato fond **17,50**

PORK TENDERLOIN & CHANTERELLES

SCHWEINEFILET & PFIFFERLINGE

Duroc pig, chanterelles-herbsauce,
vanilla carrots, baked cauliflower buds,
spätzle pasta **19,00* - 24,00**

WOODS & OCEAN

LAKE CHIEMSEE MARINATED RENKE FISH FILLETS CHIEMSEE RENKEN-MATJESFILET

watercress espouma, chanterelle-young
leek salad, green asparagus,
home fried potatoes **13,50* - 18,50**

SEA BASS FILLET ROTBARSCHFILET

sorrel sauce, chanterelles mushrooms, bronze
fennel, carrot-anis cream, baked rice crisp
leafes **19,00* - 23,00**

GLÜCKSTADT MARINATED HERRING FILLETS

MATJESFILET KLASSISCH

avocadocream, tomatoes, leaf greens,
pak choy cabbage, pumpernickel crumbles,
home fried potatoes **13,00* - 17,00**

GLÜCKSTADT MARINATED HERRING FILLETS

ORIENTAL MATJESFILET ORIENTAL

Wasabi-mango-ginger-curry sourcream
chinese peas, tatsoi salad, fried sesame
potatoes **14,00* - 18,00**

ICELAND MOOS SALMON - SMOKED

ISLANDMOOS LACHS

green apple horseradish, cucumber salad,
borretsch blossoms, sauteed fleur-de-sel
potatoes **19,00* - 24,00**

FLOUNDER FILLET - FRESH ICELAND CATCH SCHOLLENFILET

confit preparation, yellow tomato fond,
artichokes, bellpepper tatar, zucchini,
potato-rosemary puffs **21,00* - 26,00**

BLUE LING - FRESH ICELAND CATCH BLAULENGFILET

pink grapefruit sauce, iceland shrimps,
romanesco broccoli, Passe Pierre seaweed,
violet sweet potatoes **24,00* - 29,00**

*smaller size order



GENUINE:

Juliuspital
Rosé Dry

0,25 l **€ 6,40**



GENUINE:

Jever Pilsener
Extra dry 16

0,33 l **€ 3,90**



GENUINE:

Matjes Aquavit
Schnapps

2 cl **€ 3,50**



STARTERS



Hors d'oeuvre Tower

€ 14,50

Prosciutto di Parma, green asparagus, gravled salmon, zucchini, roasted red and yellow peppers, buffalo mozzarella cheese, basil, balsamico reduction, tomato bruschetta.



Bayerische Schmankerl Etagerè

€ 16,00

Bavarian Hors d'oeuvre delight for one or two! Baked meatloaf (Leberkäs) with potato salad. Ratskeller meat patties with cole slaw. Nuremberg Bratwurst with sauerkraut.



Münchner Oktoberfest Brettl

A traditional variety of bavarian sausage and freshly sliced meats with white beer radish and bavarian cheese spread Obazda. Served on a wooden cutting board.

Serves one or two:

€ 19,00

Partysize for three or more, p.p.:

€ 12,50



Münchner Oktoberfest Brettl – no pork!

Pepper beef pastrami, boneless grilled free range chicken, smoked trout fillet, spicy lamb Wurst, smoked lamb Wurst, monastery cheese, vinegar plums, pickle relish, pretzel dumpling salad with mushrooms, butter, bread basket.

Serves one or two:

€ 23,00

Partysize for three or more, p.p.:

€ 15,00



Flamecake / Alsatian Pizza

€ 8,70 – 12,50

Thin and flaky crust, sourcream, onions, bacon, herbs.

Available: 3:00pm - 11:30pm



German Potato Pancakes

€ 8,50

Served with sauerkraut or applesauce.



Tip is not included. Tip is optional and up to your satisfaction. Your waiter is also your cashier!



SALADS



Superfoods vital energy salad € 13,50 – 18,80

Vitamin A, B, C, Folic acid, Minerals. Baby Tatsoi salad, Quinoa, Avocado, Figs, Baby yellow corn, Pakchoi cress, Chia seeds, Ginger-lime-dressing, Gojiberry Falafel-Chickpea croquettes, French walnut baguette.



Chicken-Cesar salad

€ 14,70 – 18,80 Romaine salad, anchovies, parmesan cheese, classic Caesar dressing, with chickenstrips breaded and fried in crisp pumpkin-seed crust, black olive spread ciabatta parisienne. Without chicken, just Cesar Salad € 11,00



Healthy & Fit salad € 11,00

Salad greens, mushrooms, sprouts, green onions, zucchini, carrots, roast buckwheat. Dressings of your choice: french-mustard, cocktail-tomato, yogurt-lemon, olive-vinaigrette, bread basket.



Mozzarella & Tomato salad

€ 12,80 – 17,30 Buffalo mozzarella balls, red and yellow cherry tomatoes, mizuna salad leaves, oliveoil pearls, Ciabatta baguette, balsamico vinegar glaze.



Omega-3-salad

€ 15,50 – 20,50 With selected essential wild country greens and herbs, avocado, gravled salmon, macadamia nuts, olives. Sunflowerseed dressing, walnut-rye bread.



Munich side salad € 7,00

Our typical, regional selection.



VEGETARIAN



Spicy tomato risotto € 15,50

Italian best risotto rice, chilli, artichokes, tomato sugo, roast pine seeds, parmesan cheese chips, basil leaves.



Käsespätzle € 11,50 – 14,50

Spätzle noodles with melted mountain cheese, fried onions, tomato salad with balsamico.



Polenta & Funghi € 15,50

Creamy corn polenta with parsley oil and sauteed mushrooms.



Zurich style mushrooms

€ 16,50 Mushrooms, pio pine mushrooms, brown champignons, silvaner wine cream sauce, home-made spaetzle noodles.



Zucchini Piccata € 15,90

Fritelle di zucchini in parmesan batter, tomato sugo, pesto spaghetti.



Wok Vegetables € 16,50

Vegan, season vegetables in Wok sautéed: green asparagus, carrots, cauliflower, kohlrabi, mushrooms with curry-cilantro espuma and basmati rice.





STARTERS



Graved Salmon € 16,50 – 21,00
With honey mustard sauce and german potato pancakes.



Nuremberg Bratwurst Appetizer € 7,90
Three of our famous Nuremberg style bratwursts served over sauerkraut.



Avocado & Tomato Tatar € 14,50
Lemon soy sauce, chopped chili ginger, green cilantro, tatsoi salad, wasabi nuts, papadam chips.



Vitello Forello € 14,50 – 18,50
Local smoked trout instead of tuna! Roast veal carpaccio with smoked trout cream, capers, bell pepper, arugula, Ciabatta bread.



SOUPS



Ratskeller Potatosoup € 6,00
Bowl with croutons, bacon, fried onions, artisanal rye bread.



Ratskeller Potatosoup € 6,00
Vegetarian, with fried onions and croutons, artisanal rye bread.



Soup of the day € 7,50
Please ask your server for todays chef selection.



Gulash soup € 7,00
Lean beef and potatoes, artisanal rye bread.



Pancake soup € 5,50
Beef consomme with herb pancakes.



Pretzel each: € 1,50



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SAUSAGE



Wirtshaus Bratwurst from Duroc pig
Smothered onions, marjoram homefried potatoes.
1 Sausage: € 9,90 – 2 Sausages: € 13,30



7 Schnapps Bratwurst Zipflburger € 14,90
Seven small, spicy bratwursts, served between German potato pancakes, bavarian sweet cabbage with bacon.



Jumbo Knackbratwurst € 10,50
A jumbo Knackwurst served with German potato salad.



Nuremberg Style Bratwurst
With sauerkraut and horseradish.
6 Sausages: € 12,30 – 8 Sausages: € 15,20



Munich Wollwurst € 12,00
A great skinless veal sausage that you will love! Served with mashed potatoes and gravy or german potato salad.



Lamb Bratwurst € 15,70
5 grilled sausages, 100% Lamb! Bean-tomato salad, Yukon gold potatoes seasoned with sea salt.



Grillwürstl Schmankerl € 19,00
A great sampler of all delicious Bratwursts we offer, like Nuremberg style Bratwurst, skinless veal sausage Wollwurst, smoked Beef-Beerknackbratwurst, Schnapps Bratwurst, grilled bacon, sauerkraut, mashed potatoes.



Sausage Schnitzel € 13,70
A Munich specially spiced sausage, one crisp fried, one panfried, potato-endive salad, pumpkinseed oil.





FAVOURITES



Lammhaxl € 20,50

Braised lamb shank with cilantro-cumin sauce, smothered spinach, grilled bellpepper, chickpeas.



Ratsherrenschmankerl € 18,50

Grilled pork loin with mushrooms á la crème, spaetzle pasta, young vanilla carrots.



Sauerbraten speciality € 15,70 – 19,50

The most celebrated German speciality besides Rouladen! Marinated in vinegar with apples, herbs, celery, juniper-berries, Pinot Noir redwine, smooth burgundy sauce, red cabbage, potato dumplings.



Grillwürstl Schmankerl € 19,00

A great sampler of all delicious Bratwursts we offer, like Nuremberg style Bratwurst, skinless veal sausage Wollwurst, smoked Beef-Beerknackbratwurst, Schnaps Bratwurst, grilled bacon, sauerkraut, mashed potatoes.



FRESH FISH



Salmon Fillet € 24,00

Fresh catch scotish atlantik, no bones. Wasabi horseradish crust, teriyaki sauce, jalapeno pepper, basmati rice, pakchoi cabbage, roasted cashew nuts.



Alaska Pollock Filet € 17,50

Fresh filet in crisp batter, tartar sauce, german potato salad.



Hamburger Pannfisch € 22,00

& Northern sea shrimps, no bones. Sauteed, Mellifish loins, cilantro-mustard-buttersauce, sauteed northern sea shrimps, glazed onions, home fried potatoes.





FAVOURITES



Schweinebraten € 11,80 – 14,90

Lean roast pork with gravy and crisp bacon crumbs, served with bread dumpling, potato dumpling and bavarian cole slaw.



Ochs am Spieß € 19,50 – 25,50

Beef on brochette Sirloin strips wrapped with smoked styria bacon, mountainpepper sauce, beans, spaetzle pasta.



Beef Rouladen Grandmas recipe € 19,50

Braised franconian style, red burgundy pinot noir sauce, gardeners vegetables, mashed potatoes.



Veal Wiener Schnitzel € 19,50 – 25,00

The original Schnitzel! Breaded and crisp panfried tender veal cutlet, french fries, cranberries, Munich side salad.



Entenbraten served Oct - April

Bavarian roast Duck, breast & leg, gravy, red cabbage, potato dumplings salad.

1/4 Duck: € 20,00 – 1/2 Duck: € 28,00



Schinkennudeln € 14,20

Gourmet pasta, lean ham, red onions, mushrooms, sautéed in parsleybutter, green side salad.



Schweinshaxe € 19,50

Roast pork shank with crunchy crust and fine gravy, potato dumpling, red cabbage.



Ochsenschmankerl € 15,90 – 19,90

Braised shoulder of Beef, horseradish sauce, savoy cabbage, homefried potatoes.





PRIME STEAKS



Onion Steak 180g/6oz € 28,00

Pomeranian Angus Beef. Sirloin Steak, smothered and fried onions, home fried potatoes, Munich side salad.



Pepper Steak

Strip Steak from outstanding Pomeranian Beef, crushed mountainpepper corns, herb butter, pommes frites. 250g/9oz: € 35,00 – 350g/12oz: € 48,00



Chicken Supreme 220g/7oz € 22,50

Austrian free range chicken. Olive oil grilled avocado and zucchini, eggplant, bellpeppers, olives, oven dried tomatoes, balsamico vinegar glaze, sea salt potatoes.



Rib Eye Steak 300g/10oz € 39,00

US Nebraska beef. Harissa-vegetable-tomato-cassoulet, baked potato with watercress-creme fraîche.



Flank Steak 250g/9oz € 25,00

US Nebraska Prime Steak. Herbed butter, barbequed Lima beans, potato wedges.



Filet Mignon 250g/9oz € 45,00

New Zealand Beef. Truffle jus, vegetable-mushroom-cassoulet, potatoes au gratin.



Steak Café de Paris 250g/9oz € 25,50

Pomeranian Angus Beef. Thin sliced Sirloin paillard, arugula salad leaves, eggplant, smoked bellpeppers, balsamico vinegar glaze, parmesan cheese, tomato bruschetta. Additionally fries? + € 4,00



Ladysteak & Salad 120g/4oz € 29,00

Petit Filet mignon from New Zealand beef and a Healthy & Fit salad with your choice of dressing: french-mustard, cocktail-tomato, yogurt-lemon, olive-vinaigrette.



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KIDS' MEAL



Kids meals are for kids up to max. 12 years only and not available for adults.

Special kids-meal-prices are made to support family-budget.

Kids meal for adults? Single size, but double the price!



French fries € 1,99



Grandmas Roast Pork

€ 5,99



Potato Pancakes with Applesauce € 4,99



Fish & Fries € 6,99



Chicken-Nuggets & Fries € 6,99



Pasta Napoli € 5,99



Nuremberger Bratwurst with mashed Potatoes € 4,99



Veal Wiener Schnitzel € 10,99



CHEESE



Obazda € 12,90
Bavarian camembert and cream cheesespread with weizenbeer, paprika, onions, bread basket.



Bavarian Monastery Cheese € 14,50 – 19,50
Assortet cheeses, bread basket.

Dessert Wine

Riesling,
Beerenauslese
great with cheese
and sweets!
0,10l glass
€ 11,00



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DESSERTS



Chocolate Mousse Cake

You will not find a better one!
€ 4,75



Apple fritters € 8,50

Cinamonsugar, walnut icecream,
whipped cream.



Ratskeller Cheese Cake

€ 4,25 With chocolate sauce and
whipped cream € 4,75



Crème Brûlée € 8,50

Everybody's darling.



Fresh fruit salad € 9,00

Purely fresh! fruit. No alcohol!



Black Forest Cake € 4,75

The world's first choice.



Mousse au chocolat € 7,90

With eggnogg licquor and whipped
cream.



Ratskeller Apfelstrudel

Vanilla icecream, whipped cream.
€ 8,50



Coppa Tutti Frutti € 8,50

Sherbet from cassis, lemon,
passionfruit.



Dessert Variation € 25,00

For 3-5 sweet teeth. Apple fritters,
apple strudel, vanilla sauce, black
forest cake, mousse au chocolat,
walnut icecream, fresh fruit salad,
whipped cream.



Coppa Amore € 7,50

Vanilla icecream, hot raspberries,
whipped cream.



Bavarian Vanilla Cream

With red berries, fruitsauce.
€ 7,50



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