

Menu our suggestions 2018



WELCOME AT RATSKELLER MUNICH

Since decades, **RATSKELLER MUNICH** is a well known restaurant in the heart of Munich City center.

Wide vaulted ceilings, fine dining although family atmosphere, wines from Bavaria and Munich breweries make this place so special to provide a guaranteed good time!

You are planning an event, a party, a family jubilee?
RATSKELLER MUNICH
could be the right place for you, since we within offer many different rooms and occasions to celebrate.

Please give us a call or write:

OUR BANQUET SALES TEAM

Mister Christian Berghammer: Tel. + 49 89 21 99 89 33
E-Mail: christian.berghammer@ratskeller.com

Mister Thomas Knedlhans: Tel. + 49 89 21 99 89 34
E-Mail: thomas.knedlhans@ratskeller.com

Office hours
mo-sat 9am - 7pm

Classic menu sample

a pre selection for an easier decision

PRICE
€ 48,00

Variation 1



LE NÔTRE FRENCH BAKERY

oven fresh

LE NÔTRE FRENCH BAKERY

mediterranean vegetable cream, sea salt butter



POTATO-LEEK SOUP

POTATO-LEEK SOUP

braised pigs cheeks, ciabatta croutons



CHOICE OF MAIN COURSES

your invited guests select on the spot.
No pre-selection necessary



BRAISED BEEF SHOULDER

BRAISED BEEF SHOULDER ●

lean and tender, Franconian burgundy sauce,
glaced baby carrots, mashed celery potatoes

or

FISH SELECTION ●

let us select a fine fish dish
from our current seasonal RATSSELLER menu

or

VEGETARIAN SELECTION ●

let us select a fine vegetarian dish
from our current seasonal RATSSELLER menu



SAMPLE: FISH SELECTION



SAMPLE: VEGETARIAN SELECTION

MANGO MOUSSE & PANNA COTTA

marinated raspberries, banana ice cream



MANGO MOUSSE & PANNA COTTA

PRICE € 48,00



Classic menu sample

a pre selection for an easier decision

PRICE
€ 71,00

Variation 2



LE NÔTRE FRENCH BAKERY

oven fresh

LE NÔTRE FRENCH BAKERY

mediterranean vegetable cream, sea salt butter

..... 



TOMATO MOUSSE

TOMATO MOUSSE

prosciutto di Parma, olive oil pearls, arugula

..... 



CURRY COCONUT LEMONGRASS SOUP

CURRY COCONUT LEMONGRASS SOUP

arctic sesame shrimp

..... 

CHOICE OF MAIN COURSES

your invited guests select on the spot.

No pre-selection necessary



MILK FED CALF'S LOIN

MILK FED CALF'S LOIN •

low temperature cooked, morels in sherry cream, gardeners, vegetables, tagliatelle pasta

or



SAMPLE: FISH SELECTION

FISH SELECTION •

let us select a fine fish dish

from our current seasonal RATSSELLER menu

or



SAMPLE: VEGETARIAN SELECTION

VEGETARIAN SELECTION •

let us select a fine vegetarian dish

from our current seasonal RATSSELLER menu

..... 



FROZEN FRANKFURT RING

FROZEN FRANKFURT RING

chocolate sauce, spiced figs, raspberry-marshmallows

..... 

PRICE € 71,00



Bavarian menu sample

a pre selection for an easier decision

PRICE
€ 48,00

Variation 1



BAVARIAN PRETZELS & ROLLS

oven fresh

BAVARIAN PRETZELS & ROLLS

Bavarian Obazda cream cheese, bacon Schmalz



HORSERADISH CREAM SOUP

HORSERADISH CREAM SOUP

beef strips, pumpkin seed oil drops



CHOICE OF MAIN COURSES

your invited guests select on the spot.

No pre-selection necessary



CORN FED CHICKEN BREAST

CORN FED CHICKEN BREAST ●

baked in Styria Volcano ham, tomato sugo, risotto, green asparagus

or

FISH SELECTION ●

let us select a fine fish dish from our current seasonal RATSHELLER menu

or

VEGETARIAN SELECTION ●

let us select a fine vegetarian dish from our current seasonal RATSHELLER menu



SAMPLE: FISH SELECTION



SAMPLE: VEGETARIAN SELECTION

BAVARIAN VANILLA CREAM

marinated berries, chocolate ice cream pralinée



BAVARIAN VANILLA CREAM

PRICE € 48,00



Bavarian menu sample

a pre selection for an easier decision

PRICE
€ 48,00

Variation 2



BAVARIAN PRETZELS & ROLLS

oven fresh

BAVARIAN PRETZELS & ROLLS

red radish cream cheese spread, sea salt butter

.....



BEEF CONSOMMÉ

BEEF CONSOMMÉ

semolina dumplings, biscuit dices, vegetable pearls

.....

CHOICE OF MAIN COURSES

your invited guests select on the spot.

No pre-selection necessary



PORK TENDERLOIN

PORK TENDERLOIN ●

from Swabian black & white pig, low temperature cooked mushrooms á la crème, gardeners vegetables, spaetzle pasta

or

FISH SELECTION ●

let us select a fine fish dish

from our current seasonal RATSHELLER menu

or

VEGETARIAN SELECTION ●

let us select a fine vegetarian dish

from our current seasonal RATSHELLER menu



SAMPLE: FISH SELECTION

.....



SAMPLE: VEGETARIAN SELECTION

STRUDLE VARIATION

cream cheese and cherry strudle, tonka beans apple ragout, butter cookie ice cream

.....



STRUDLE VARIATION

PRICE € 48,00



Bavarian menu sample

a pre selection for an easier decision

PRICE
€ 55,00

Variation 3



BAVARIAN PRETZELS & ROLLS

oven fresh

BAVARIAN PRETZELS & ROLLS

cream cheese spread with local herbs, sea salt butter



VEAL CARPACCIO

VEAL CARPACCIO

low temperature cooked, smoked trout cream, oven dried bell peppers, lamb's lettuce



CHOICE OF MAIN COURSES

your invited guests select on the spot.

No pre-selection necessary



BEEF TIPS

BEEF TIPS ●

from Bavarian kettle, Balsamico sauce, pancetta ham, squash, almond potato croquettes

or



SAMPLE: FISH SELECTION

FISH SELECTION ●

let us select a fine fish dish

from our current seasonal RATSKELLER menu

or



SAMPLE: VEGETARIAN SELECTION

VEGETARIAN SELECTION ●

let uns select a fine vegetarian dish

from our current seasonal RATSKELLER menu



CRUMBLE APPLE TART

crunchy ice cream pralinée, cinnamon mascarpone



CRUMBLE APPLE TART

PRICE € 55,00



Bavarian menu sample

a pre selection for an easier decision

PRICE
€ 60,00

Variation 4



BAVARIAN PRETZELS & ROLLS

oven fresh

BAVARIAN PRETZELS & ROLLS

cream cheese spread with local herbs, sea salt butter



MATJES FROM LAKE CHIEMSEE HERRING

MATJES FROM LAKE CHIEMSEE HERRING

Yuzulime, horseradish, red beets,
curly endive



CHOICE OF MAIN COURSES

your invited guests select on the spot.
No pre-selection necessary



CORDON BLEU

CORDON BLEU ●

from milk fed calf, filled with truffled cheese,
ham, lovage kohlrabi root vegetable, potato puffs

or



SAMPLE: FISH SELECTION

FISH SELECTION ●

let us select a fine fish dish
from our current seasonal RATSHELLER menu

or



SAMPLE: VEGETARIAN SELECTION

VEGETARIAN SELECTION ●

let us select a fine vegetarian dish
from our current seasonal RATSHELLER menu



RATSKELLER CHOCOLATE VARIATION

milk chocolate mousse, chocolate brownie,
Stracciatella ice cream, marinated berries



RATSKELLER CHOCOLATE VARIATION

PRICE € 60,00



Compose your menu yourself

go ahead and select as you desire



LE NÔTRE BAKERY SELECTION



BEEF CONSOMMÉ



MUSHROOM CREAM SOUP



YELLOW BELL PEPPER CREAM SOUP



SPINACH CREAM SOUP



BEEF CONSOMMÉ



CURRY COCONUT LEMONGRASS SOUP

STARTERS - € 5,00

select your composition:

- Oven fresh Pretzels & Rolls
- Le Nôtre Bakery selection

cream cheese spread with local herbs, sea salt butter
Bavarian Obazda cream cheese, mediterranean vegetable cream, Chorizo cream, mustard dip, oriental dip, chive dip

SOUPS - € 8,00

- BEEF CONSOMMÉ
with lovage pancakes
- MUSHROOM CREAM SOUP
Pretzel dumpling, parsley oil
- HORSERADISH CREAM SOUP
beef tips, pumpkin seed oil drops
- POTATO LEEK SOUP
braised pigs cheeks, ciabatta croutons
- YELLOW BELL PEPPER CREAM SOUP
baked mozzarella, basil oil

SOUPS - € 9,00

- SPINACH CREAM SOUP
char fillet, poached quail egg
- BEEF CONSOMMÉ
semolina dumpling, biscuit dice, vegetable pearls
- CURRY COCONUT LEMONGRASS SOUP
arctic sesame shrimp

Compose your menu yourself

go ahead and select as you desire



MEDITERRANEAN VEGETABLES



WILD SALMON TATAR



BEEF TATAR



VEAL CARPACCIO



RAVIOLI



POTATO RISOTTO



JUMBO SHRIMP

COLD APPETIZERS - € 13,00

- **TOMATO MOUSSE**
prosciutto di Parma, olive oil pearls, arugula
- **MEDITERRANEAN GRILLED VEGETABLES**
grilled and marinated bellpeppers, zucchini, eggplant fennel, sautéed Northerns Sea Büsum shrimps
- **VEAL CARPACCIO**
low temperature cooked, smoked trout cream, oven dried bell peppers, lamb's lettuce
- **WILD SALMON TATAR**
caviar creme fraîche, apple-cucumber salad
- **PICKLED LAKE CHIEMSEE RENKE**
- domestic lake fish, trout relative -
Yuzu lime, horseradish, red beets, fitness-herb salads
- **BEEF TATAR**
broiled giant icelandic shrimp, lobster mayonaise
green asparagus

HOT APPETIZERS - € 15,00

- **PASTA GARGANELLI**
grilled shrimp, artichoke, olives
- **RAVIOLI**
filled with green asparagus, tomato-saffron-fond
monastery cheese
- **PINK TROUT FILLET**
sautéed in curry oil, cauliflower, CousCous
- **POTATO RISOTTO**
black piemont truffle shavings, celery chips
- **JUMBO SHRIMP**
orange-vanilla-risotto, braised saffron fennel

Compose your menu yourself

go ahead and select as you desire



PORK TENDERLOIN



CORN FED CHICKEN BREAST



BRAISED BEEF



ROAST PORK



BAVARIAN DUCK



MILK FED CALF LOIN



BEEF TENDERLOIN

MAIN COURSES - € 25,00

- **PORK TENDERLOIN**
from Swabian black & white pig, mushrooms á la crème, gardeners vegetables, spaetzle pasta
- **CORN FED CHICKEN BREAST**
baked in Styria Volcano bacon, tomato sugo, risotto, green asparagus
- **BRAISED BEEF**
Franconian burgundy sauce, glazed carrots, mashed celery potatoes
- **ROAST PORK**
from Swabian black & white pig, crunchy crust, gravy, savoy cabbage, fried onion ravioli
- **BAVARIAN DUCK**
breast & leg, duck jus, young cabbage, brioche dumplings

MAIN COURSES - € 30,00

- **MILK FED CALF LOIN**
low temperature cooked, morels in sherry cream, gardeners vegetables, pasta tagliatelle

MAIN COURSES - € 35,00

- **BEEF TENDERLOIN**
from Pommern kettle, low temperature cooked, oxtail sauce, vanilla carrots, mashed potatoes in a filo sack

Compose your menu yourself

go ahead and select as you desire



CREAM CHEESE DUMPLINGS



MANGO MOUSSE & PANNA COTTA



BAVARIAN VANILLA CREAM



FROZEN FRANKFURT RING



APPLE TART



RATSKELLER CHOCOLAT VARIATION



STRUDLE VARIATION

ALL DESSERTS - € 12,00

- **CREAM CHEESE DUMPLINGS**
white chocolate ice cream, plum compote
- **MANGO MOUSSE & PANNA COTTA**
marinated raspberries, banana ice cream
- **BAVARIAN VANILLA CREAM**
marinated berries, chocolate ice cream pralinée
- **FROZEN FRANKFURT RING**
chocolate sauce, spiced figs, raspberry marshmallows
- **APPLE TART**
ice cream pralinée, cinnamon mascarpone
- **RATSKELLER CHOCOLAT VARIATION**
chocolate mousse, chocolate brownie
Stracciatella ice cream, marinated berries
- **DARLINGS TRIO**
Bavarian vanilla cream, black forest ice cream parfait
cinnamon apple fritters, vanilla sauce
- **STRUDLE VARIATION**
cream cheese and cherry strudle
tonka beans apple ragout, butter cookie ice cream

PARTY DESSERT BUFFET

how about a spectacular Dessert buffet with many sparklers and a lot of fun and party?!

We replace the price of a dessert of € 12,00 for a full package Dessert buffet for € 22,00 pp.

General information



EXAMPLES HOW WE COULD EXTEND YOUR MENU

- little snack with your aperitif
- a cold or hot appetizer
- a chilling sherbet just before the main course
- cheese or tiny cheese sandwiches after dessert

- our colorful DESSERT BUFFET with sparkling candles!
- special arrangement with flowers
- an entertainer, magician, musician
- special decoration

NO CHARGE FOR THESE SPECIALS

- photos of your party guests on our Prunkhof staircase sent to you by email
- tablecloths, linnen napkins, individualized menu cards, table flowers, balloons chocolate hearts, microphone
- consultation until all your ideas are fulfilled and can be realized

YOU SHOULD KNOW

there is **no charge** for function room or insufficient expecting sales if you order a menu or a buffet

YOU HAVE GOT THE CHOICE FOR YOUR GUEST

be able to select more main courses to select for your guests
We do almost any combination you desire

MENU CARDS

we provide individual menu cards

MEET

Mr. Schubaur, our head chef will advise you on all your dinner desires
Mr. Berghammer, Ms. Hackl or Mr. Knedlhans for all further informations
to create your party to a full success

Buffets 2018



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OUR BANQUET SALES TEAM

Mister Christian Berghammer: Tel. + 49 89 21 99 89 33
E-Mail: christian.berghammer@ratskeller.com

Mister Thomas Knedlhans: Tel. + 49 89 21 99 89 34
E-Mail: thomas.knedlhans@ratskeller.com

Office hours
mo-sat 9 am - 7 pm

Classic Buffet

PRICE
€ 70,00

PAGE 1 - Aperitif, Starter, Appetizer Buffet, Soup
This Buffet might be expanded to your choice.
Please ask for head chef Mr. Michael Schubaur



COVERED TABLE



APERITIFS



OVEN FRESH BAKED LENÔTRES BAKERY



CANAPÉS



APPETIZER BUFFET

APERITIFS (included, 45min reception)

- Juliuospital Secco Champagne pure or with Mango
- Aperol Sprizz
- Hugo

ON YOUR TABLE YOU WILL FIND

- Oven fresh baked LeNôtres Bakery
- Smoked trout mousse
- Bell pepper cream cheese

APPETIZER BUFFET

- Marinated organic salmon
coated in sesame, papaya chutney
- Prosciutto Serrano
port wine marinated Charenté melon balls
- Arctic Shrimps
Grapefruit salad
- Roast chicken
avocado-lime dip
- Veal Carpaccio
with Shiitake mushroom salad
- Keitum (sylt) goat cheese terrine
coated in pumpernickel crumbs, grape salad
- Piquant beef tatar
from Pommern kettle on crostini

WE SERVE A SOUP BEFORE THE MAIN COURSE

- Büsum shrimp foam soup
Shrimp Bisque from northern coast tiny shrimps

CONTINUED PAGE 2

Classic Buffet

PRICE
€ 70,00

PAGE 2 - HOT BUFFET, DESSERT BUFFET

This Buffet might be expanded to your choice.
Please ask for head chef Mr. Michael Schubaur



RATSKELLER MUNICH



RATSKELLER MUNICH



RATSKELLER MUNICH



ICE CREAM SENSATION



FRUIT FILLETS

HOT BUFFET

- **Veal saddle**
low temperature cooked to perfection, sliced individually at the buffet. Offered with Pioppino mushrooms vanilla carrots, parsley spaetzle pasta
- **Braised lamb shoulder**
rosemary sauce, vegetable-barley-strudle
- **Fillet from Loup de mer**
green and red bell pepper sauce, risolée potatoes
- **Artichoke bottoms & green asparagus**
grilled, eggplant, zucchini, tomato sugo

DESSERT BUFFET

- **Chocolate Cannelloni**
passionfruit sauce
- **Cherry strudle**
vanilla sauce
- **Crème brûlée**
berries
- **Ice cream sensation**
presented with sparklers
- **Fruit fillets**
a very fresh selection
- **Apple fritters**
baked in a beer batter, rolled in cinnamon sugar
- **Petit Fours**

INCLUDED IN PRICE:

all linnen tablecloth, linnen napkins, candles, flowers, microphone, background music all genres, menu cards with individual text

MINIMUM ORDER: 30 GUEST

PRICE € 70,00

Bavarian Buffet

PRICE
€ 48,00

PAGE 1 - APPETIZER BUFFET & BROTZEIT

This Buffet might be expanded to your choice.
Please ask for head chef Mr. Michael Schubaur



RATSKELLER MUNICH



RATSKELLER MUNICH



RATSKELLER MUNICH



RATSKELLER MUNICH

ON YOUR TABLE YOU WILL FIND

- oven fresh baked Pretzels and smoked sausages
- Artisan rye bread
- Bacon Schmalz and Bavarian Obazda cheese spread

APPETIZER BUFFET & BROTZEIT

you share with your company a big wooden board with all these typical Bavarian delicacies

- Regensburg sausage
- Possenhofen juice ham
- Schnappsbrat sausages smoked
- Bamberg beer bratwurst smoked
- Lukewarm ham patties
- Rosemary chicken filets
- Trout fillets smoked
- Pastrami
- Dumpling salad with vinaigrette
- White beer radish & red radishes

WE SERVE A SOUP BEFORE THE MAIN COURSE

- German potato herb soup with char patty

CONTINUED PAGE 2

Bavarian Buffet

PRICE
€ 48,00

PAGE 2 - HOT BUFFET & DESSERT BUFFET

This Buffet might be expanded to your choice.
Please ask for head chef Mr. Michael Schubaur



RATSKELLER MUNICH



BAVARIAN DUCK ROAST



WHOLE MILK STRUDLE



APPLE FRITTERS

HOT BUFFET

- **Roast pork**
from black & white pig, served with crunchy crust, savoy cabbage, pretzel dumplings
- **Bavarian duck roast**
mustard seed gravy, celery, potato cookies
- **Cheese meatballs**
kohlrabi root vegetable
- **Lamb bratwurst & nuremberg bratwurst**
with smothered young cabbage
- **Vegetable & potato sauté**
with lovage herbs

DESSERT BUFFET

- **Whole milk strudel**
Vanillasauce
- **Apple fritters**
baked in a beer batter, rolled in cinnamon sugar
- **Bavarian cream**
Bavarian chocolate mousse
Bavarian vanilla cream, fresh fruit fillets

INCLUDED IN PRICE:

all linnen tablecloth, linnen napkins, candles, flowers, microphone, background music all genres, menu cards with individual text

MINIMUM ORDER: 30 GUEST

PRICE € 48,00

Happy Family Buffet

PRICE
€ 60,00

our almost all-inclusiv favourite delicacies Buffet suitable for Birthday parties, any Jubilée, Family get-togethers or just to party with friends

PAGE 1 - APERITIF, STARTER, APPETIZER BUFFET

This Buffet might be expanded to your choice.

Please ask for Head chef Mr. Michael Schubaur



HAPPY FAMILY BUFFET



GERMAN POTATO SOUP



PINK TROUT TERRINE



GRILLED MEDITERRANEAN VEGETABLES

APERITIFS (included, 30min reception)

- Juliusspital Secco - sparkling wine pure or with Mango nectar
- non-alcoholic Secco for Kids and Teenagers

ON YOUR TABLE YOU WILL FIND

- oven fresh baked Praterstangerl bakery & Olive baguette
- Red radish cream cheese and sea salt butter

APPETIZER BUFFET

- German potato soup with croutons
- Pink trout terrine with salmon-vegetable farce
- Wild scottish salmon honey-mustard sauce, potato pancakes
- Shrimps cocktail arctic shrimps and sauce américaine
- Olive oil grilled mediterranean vegetables zucchini, eggplant, cipolle onions, mushrooms, bell pepper mozzarella, tomatoes, crema balsamico
- Beef rolls & rosemary chicken with green asparagus, dill cucumber noodles
- Melon slices with prosciutto di Parma

CONTINUED PAGE 2

Happy Family Buffet

PRICE
€ 60,00

our almost all-inclusiv favourite delicacies Buffet suitable for Birthday parties, any Jubilée, Family get-togethers or just to party with friends

PAGE 2 - HOT BUFFET, SPARKLING DESSERT BUFFET

This Buffet might be expanded to your choice.

Please ask for Head chef Mr. Michael Schubaur



PORK TENDERLOIN



WIENER SCHNITZEL FROM VEAL



ICE CREAM SENSATION



WIENER KAISERSCHMARRN

OTHER ORDERED FOR EXAMPLE:

Cheese cube or cheese selection

Midnight hearty beef goulash soup

Music like DJ, Band 1-6 musicians. With female singer. Magician.

HOT BUFFET

- **Pork tenderloin**
mushroom cream sauce, vanilla carrots, spaetzle pasta
- **Wiener schnitzel from veal**
home fried potatoes, lingon berries
- **Bavarian duck roast**
potato dumpling, red cabbage
- **Lake königssee char fillets**
fried rice
- **Pancakes**
filled with vegetable pearls, parsley espuma

SPARKLING DESSERT BUFFET

presented with lots of fireworks & fun!

- **Ice cream**
vanilla, strawberry, lemon sherbet, chocolate, banana, coconut, nut
- **Fruit salad**
fresh fruits of the season. No spirits added
- **Wiener Kaiserschmarrn**
special sweet Vienna pancake omelette
applesauce, plum compote. You will love it!
- **Mousse au Chocolat**
an egg nogg bottle will be aside for self service dosage

INCLUDED IN PRICE:

all linnen tablecloth, linnen napkins, candles, flowers, microphone, background music all genrés, menu cards with individual text. Your very own Music from your player could be integrated by Airplay. **Group photo on our large staircase.** Will be sent to inviter for further mail.

MINIMUM ORDER: 30 GUEST

PRICE € 60,00

Party Dessert Buffet

PRICE
€ 22,00

we celebrate you and your guest with lots of sparklers and for example Stevie Wonder's Happy Birthday Song (or any other preferred), dancing cake and excited staff!

CELEBRATION BUFFET

now, you are the favourite person to be celebrated!



PARTY DESSERT BUFFET



BAVARIAN WHOLE MILK STRUDLE



MARMORIZED CHOCOLATE MOUSSE



BAVARIAN CREAM CHARLOTTE



FILLET FRUITS

ICE CREAM BUFFET

- Vanilla
- Banana
- Hazelnut
- Mango sherbet
- Strawberry sherbet
- Whole milk chocolate

SPARKLING DESSERT BUFFET

presented with lots of fireworks & fun!

- Bavarian whole milk strudle
vanilla sauce
- Apple fritters
baked apple rings in a beer batter
rolled in cinnamon sugar
- Marmorized chocolate mousse terrine
egg nogg licquor
- Berries in aspic
egg nogg licquor or vanilla sauce on the side
- Bavarian cream charlotte
biscuit roulade, strawberry sauce
- Fillet fruits
all fresh and seasonal

THIS PACKAGE - PARTY DESSERT BUFFET

could be the highlight of your party and would replace any other dessert selected.

MINIMUM ORDER: 20 GUEST

PRICE € 22,00