

# SHARING MENU

For two or more guests  
A selection of our signature dishes served in three courses, created for sharing.

## CLASSIC

### Starter:

Beef consommé, beer-breadstick

### Main Course:

Traditional Labskaus, pan-fried fish fillets,  
braised beef goulash

### Dessert:

Chef's selection of desserts

49.50 per person

## VEGETARIAN

### Starter:

Pickled seasonal vegetables, pesto-baked bread

### Main Course:

Sautéed vegetables, vegan schnitzel,  
Ratsherrn bread dumplings

### Dessert:

Chef's selection of desserts

49.50 per Person

PERFECT  
FOR  
SHARING



## FANCY A DRINK?



### HELLES

delicately spiced



### ROTBIER

malty & roasty



### ZWICKEL

mild & smooth



### OAT WHITE IPA

full-bodied & hoppy

YOU'LL FIND OUR FULL  
RANGE OF BEERS IN THE  
DRINKS MENU.

## GUIDELINE



## ADDITIVES

1 – with colouring | 2 – with preservatives | 3 – with flavour enhancers | 4 – with sweeteners | 5 – may have a laxative effect if consumed excessively | 6 – contains a source of phenylalanine | 7 – with antioxidants | 8 – with phosphate | 9 – contains milk protein | 10 – contains caffeine | 11 – contains quinine | 12 – blackened | 13 – sulphur-treated | 14 – with nitrite curing salt | 15 – with nitrate | 16 – waxed | 17 – contains taurine | 18 – genetically modified ingredients

## ALLERGEN INFORMATION

For details on allergens, please scan the QR code or ask a member of our team.  
All prices are in euros and include VAT.



All prices are in euros and include sales tax.



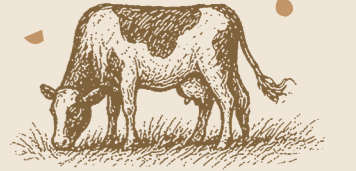
# MENU

# HONEST, TRANSPARENT, HANDCRAFTED

What ends up on your plate and in your glass doesn't come from just anywhere. It is the result of a careful managed cycle of agriculture, craftsmanship and in-house production, created step by step with passion.



We have our own agriculture on the island of Rügen, ...



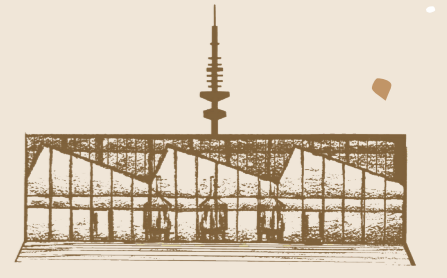
...Our cattle are raised there, ...



...The meat is processed in our own butchery in Stahlbrode, ...



...We bake fresh bread on-site every day, ...



...Our beer is brewed with time and our own ingredients in the Ratsherrn Brewery...



...All of this comes together on your plate and in your glass, made with craftsmanship and attention to detail.

## BEER SNACKS

### CRISPY FRIES 🍷🌱

with three Altes Mädchen dips

**9.90** | Swap for sweet potato fries +2.50

BEER PAIRING: HELLES

### RATSHERRN NACHOS 🍷

Nachos | cheese sauce | Altes Mädchen dips | jalapeños

**12.90** | Add pulled pork +2.00

BEER PAIRING: PALE ALE

### BEER-BREADSTICKS 🍷

with three Altes Mädchen dips **14.90**

BEER PAIRING: ROTBIER

#### PERFECT FOR SHARING

### FRESH BREWERY BREAD 🍷

with three Altes Mädchen dips — available vegan on request **12.00**

BEER PAIRING: HELLES

## STARTER

### BEEF CONSOMMÉ

herb pancake strips | root vegetables | beef strips **12.50**

BEER PAIRING: PALE ALE

### BEEF TARTARE 🌱

free-range beef | capers | shallots | gherkin | egg yolk | bread

**starter 12.90 (90g) | for sharing/main 19.50 (180g)** | add crispy fries +4.90

BEER PAIRING: PILSENER

### HOUSE SALAD 🌱🍷

mixed leaves | cherry tomatoes | cucumber | radish | carrots

with Ratsherrn Vinaigrette

**starter 9.90 | main 14.90**

ON TOP: Bacon +4.00 | chicken strips +5.50

BEER PAIRING: HELLES

### CAESAR SALAT

mixed leaves | cherry tomatoes | parmesan

with Caesar Dressing

**starter 9.90 | main 14.90**

ON TOP: Bacon +4.00 | chicken strips +5.50

BEER PAIRING: HELLES

## SANDWICHES

Traditional craftsmanship and passion, combined with the finest regional flour and only natural ingredients — you can taste in our open sandwiches, freshly baked every day in our in-house bakery.

### SOUROUGH BAKED BREAD 🍷

oven-baked bread | Herb pesto | Tomato |

Mozzarella | Arugula **11.50**

BEER PAIRING: HOPPY PILSENER

### CHEESE & PEAR SANDWICH 🍷

toasted blackbread | shaved Tête de Moine | apple-pear chutney |

roasted nuts | honey-thyme glaze | salad **16.90**

BEER PAIRING: OAT WHITE IPA

### VEGETABLE SANDWICH WITH SPICY HUMUS 🌱

toasted brewery bread | spicy humus | pickled vegetables | maple syrup **12.50**

BEER PAIRING: OAT WHITE IPA

### PULLED PORK TANDORI BUN

Tandoori bun | pulled pork | coleslaw | herb mayo | apple-pear chutney **12.50**

BEER PAIRING: PALE ALE

### PASTRAMI SANDWICH

toasted brewery bread | rocket leaves | sweet mustard | pastrami |

mountain cheese | coleslaw | horseradish | gherkin **16.90**

BEER PAIRING: ROTBIER

### OPEN SANDWICH SELECTION

our recommendation for a sociable group: choose your favourites — served on boards for sharing

two Sandwiches: **26.00** | three Sandwiches: **38.00** | four Sandwiches: **49.00**

BEER PAIRING: OUR TASTINGTRAY WITH 5 DIFFERENT BEERS

#### A TRUE CLASSIC

### MINCED BEEF SANDWICH

free-range mince beef | red onions | toasted

brewery bread | pineapple-mago chutney | cress |

Ratsherrn sandwich seasoning **12.00**

BEER PAIRING: HELLES

## CLASSICS

### BONELESS PORK KNUCKLE<sup>14</sup>

Eichenhof pork | rolled and sliced boneless knuckle with crispy crackling |

gravy | apple sauerkraut | bread dumplings **22.50**

BEER PAIRING: ROTBIER

### HAMBURGER PANNFISCH

three pan-fried fish fillets | fried potatoes | mustard sauce **19.90**

BEER PAIRING: PILSENER

### LABSKAUS

potatoes, free-range beef, beetroot | gherkins | fried egg | rolled pickled herring **16.90**

BEER PAIRING: PILSENER

### FISH'N'CHIPS

crispy pollock fillet | lemon | crispy fries | remoulade | malt vinegar **18.90**

BEER PAIRING: HELLES

### CRISPY CHICKEN

crispy fried chicken | lemon | mashed potatoes | lingonberry aioli **19.50**

ON TOP: small brewery salad +4.50 | pan-fried vegetables +5.50

BEER PAIRING: HELLES

### BEEF CABBAGE ROLL

free-range beef | gravy | mashed potatoes **24.50**

BEER PAIRING: ZWICKEL

### GRANDMA'S GOULASH

free-range beef | gravy | spaetzle | chive sour cream **20.90**

BEER PAIRING: ROTBIER

### CHICKEN & VEGETABLE SKILLET

chicken | peppers | mushrooms | carrots | beans | onions **19.90**

BEER PAIRING: PALE ALE

## SCHNITZEL

### GOLDEN FRIED PORK SCHNITZEL

Eichenhof pork | lemon |

crispy fries | ketchup |

lingonberry dip **24.50**

BEER PAIRING:

PILSENER

### ORIGINAL WIENER SCHNITZEL

veal | lemon | crispy fries |

ketchup | lingonberry dip

**29.50**

BEER PAIRING:

HELLES

### VEGAN SCHNITZEL 🌱

crispy fries | ketchup |

lingonberry dip **19.90**

BEER PAIRING:

ZWICKEL

## BURGERS

### PREMIUM ALTES MÄDCHEN BURGER

free-range beef patty | house

sauce | iceberg lettuce | red

onions | tomato | gherkin |

brunch bun **17.90**

BEER PAIRING:

PALE ALE

### CRISPY CHICKEN BURGER

crispy fried chicken | house

sauce | iceberg lettuce | red

onions | tomato | gherkin |

brunch bun **16.90**

BEER PAIRING:

PALE ALE

### VEGAN LENTIL BURGER 🌱

lentil patty | tomato chutney |

onions | lettuce | tomato |

gherkin | potato bun **15.90**

BEER PAIRING:

OAT WHITE IPA

#### EXTRAS

Bacon <sup>14</sup> +1.70 Cheddar <sup>1</sup> +1.70 Jalapeño +1.70

#### SIDES

crispy fries **4.90**

sweet potato fries **6.50**

mashed potatoes **4.90**

pan-fried vegetables **6.50**

spinach with onions **5.50**

potato salad **4.90**

pan-fried potatoes

with onions **4.90**

spätzle **4.90**

Swap out your side dish for any other you like +1.50

#### DIPS & SAUCES

garlic dip **1.90**

BBQ-Sauce <sup>1</sup> **1.90**

Café de Paris butter **1.90**

mushroom sauce **1.90**

Bernaise sauce **1.90**

lingonberry aioli **1.90**

remoulade **1.90**

## VEGGIE & VEGAN

### MIXED VEGETABLE SKILLET 🌱

peppers | mushrooms | carrots | beans | onions **14.90**

BEER PAIRING: PALE ALE

#### GUESTS FAVOURITE

### RATSHERRN DUMPLINGS 🍷

bread dumplings | spinach | mountain cheese | breadcrumb butter |

mushroom sauce **19.50**

BEER PAIRING: HELLES

### CHEESE SPAETZLE 🍷

mountain cheese | Appenzeller | caramelised onions | small house salad | crispy onions **17.50**

BEER PAIRING: ROTBIER



## TAKE A LOAF HOME

Freshly baked in our in-house bakery — perfect to enjoy at home.

