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# Rutz

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WEINBAR

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## The rescue of the german cuisine

### Starter

Homade **ham**  
50g / 12,50 €

**Deer salami** from the "Schorfheide"  
50g / 12,50 €

German "Neukölln" **sausage**  
6,50 €

Bread with Palatinate **liver sausage**  
7,50 € / 17,50 €

Oven fresh **black pudding bread**, homemade butter  
12,00 €

**Pumpkin soup**, seeds & hard cheese  
14,50 €



For each portion  
we donate 1.00 euro to the berlin food bank.

Roasted **black pudding** from Berlin,  
mashed potatoes & vegetables  
10,50 € / 13,50 €

**Bullock tartar** & flamed cucumber, bacon dust  
a 100 g 16,50 €

**Riesling-tripe** a la Rutz  
14,00 € / 19,00 €

**Garden cucumber salad & goat feta**,  
kefir dressing  
7,50 €

### Main course

**Catch of the day** from our home waters  
Cauliflower & roasted yeast  
17,50 € / 25,50 €

"Mangalitz" **pork ribs** & peas, BBQ- Sauce  
19,50 €

Braised "Brandenburg" **ox shoulder**,  
parsnip & cabbage  
19,50 €

**Duck** fresh out of the oven,  
green cabbage & potato dumpling  
28,50 €

### Dry-aged-beef

**No compromise – no degree of doneness**  
**We don't serve our meat rare or medium. Every**  
**steak get served with a core temperature of**  
**50°C/122°F. Every meat is matured for min. 5**  
**weeks.**

**And yes, there is no filet steak!**

**Irish Hereford-Rib-Eye-Steak**  
from 200g 100g 22,50 €

**US Prime-Rib-Eye-Steak** from Dan Morgan  
from 200g 100g 28,50 €

**US Prime-Strip-Loin-Steak**  
From 200g 100g 22,50 €

parsnip & braised cabbage 6,90 €

### Dessert

#### **Miso & molasses foam**

Sour cherries, oxalis ice cream  
11,00 €

**semi-liquid chocolate soufflé**,  
elderflower & woodruff, apple  
13.50 €

#### **german raw milk cheese by** **by Blomeyer's Käse, Berlin**

small portion 16,50 €  
large portion 19,50 €