

# Rutz

RESTAURANT  
WEENBAR  
WEINHANDEL

## „RUTZ“ – Restaurant & Wine bar

From first impressions, our unimposing facade offers little of what lies within. From the moment you step inside, the **RUTZ Restaurant** opens up like an art gallery delivering a puristic rooms-within-rooms concept. Elegant and yet simultaneously harmonious.

### **Symmetry, indulgence without compromises, in harmony with nature and aromas**

The **RUTZ Restaurant** is located on the first floor. Here you enjoy a modern laid back atmosphere amongst natural materials and an exclusive ambience of high-end hospitality.

Since 2017 the **RUTZ Restaurant** has 2 Michelin Stars from the Michelin Restaurant Guide and was additionally graded 17/20 from the Gault Millau Restaurant Guide, both helping to establish our reputation as one of the most coveted restaurants in Berlin.

The menu at the **RUTZ Restaurant** is composed much like that of a grand orchestra with different acts and courses.

Here you will find a perfect combination in every dish of flavor balance and creative inspiration. Our Head Chef Marco Müller is dedicated to delivering naturally sourced ingredients of only the highest standard and variety. His creative and yet well-balanced cuisine focuses on originality, naturality and aromatics.

When it comes to the wine our head Sommelière Nancy Großmann has specially selected varietals and vintages to compliment the flavours and aromas delivered from the kitchen. From plate to glass, the RUTZ delivers a harmony rarely experienced in cuisine.



### **Regional & traditional**

On the ground floor you will find the **RUTZ Wine bar** (BIB Gourmand) with a regional kitchen dedicated to the preservation and tradition of German food culture.

Our multi-award winning wine list offers over 850 unique bottlings with a primary focus on Riesling and German wines. In 2013 our selection was gifted the title of ‘Best Riesling Wine List’ and followed by ‘Wine list Of the Year 2014’ by the Gault Millau Restaurant Guide.

In perfect balance the regional kitchen delivers provincial dishes at an exceptional standard while retaining a warm and yet professional ambience.

On behalf of Michelin Star chef Marco Müller, Head Sommelière Nancy Großmann, Restaurant Manager Falco Mühlichen and the whole RUTZ Team, we look forward to hosting you soon.

If a product is not available on the market, we change it with something equal.

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## RUTZ Wine bar – January- March 2019

### ...for the aperitif

*Rutz Rebell* Sekt Brut Nature  
Sekthaus Raumland, Rheinhessen

0,75 l zu 49.00 Euro



### Wine bar classics

Gently roasted bullock tartar & cucumber, trout caviar, bacon powder

Roasted black pudding from Berlin, mashed potatoes & vegetables

``Mangalitz`` pork ribs & sugar snaps, poppy seeds

Braised `` Brandenburg`` ox shoulder, kohlrabi, grilled salad

Berlin Cheese Cake & caramelized walnut, elderberry ice cream

4 course menu without Braised `` Brandenburg`` ox shoulder 65.00 Euro per person

5 course menu 75.00 Euro pro Person

### ...after the menu

We serve German raw milk cheeses from ``Fritz Blomeyer`` Berlin  
with fruit bread and homemade butter

per plate 18.50 Euro

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## Menu January- March 2019

### Wine bar Menu 1

Roasted trout tartar & caviar, braised cucumber, mushroom infusion

Crispy codfish & oyster béarnaise, in sea salt backed beet root

German port wine & blue cheese, braised fennel, boiled beef broth, bread dust

Grilled duck liver & chive- vinaigrette, mashed potato, sour cream

Koji matured Mangalitza & Kohlrabi, spinach- tarragon- salad

“Brandenburg” Wagyu-cheeks & smoked celery, bone marrow

Oven fresh Farmers duck & red cabbage, potato dumplings

Apple cake & miso ice, hazelnut milk, curd foam

4 course menu 68.00 Euro per person

5 course menu 78.00 Euro per person

6 course menu 88.00 Euro per person

7 course menu 98.00 Euro per person

8 course menu 108.00 Euro per person

### Wine bar Menu 2

Tatar from “Nordsee” mackerel & mushroom dashi, oven leek, Caesar salad flavor

Smoked sturgeon & black salsify, shallot sauce, onion ash, egg

Sea trout cooked in spruce & cheese whey, broccoli foam

Red cabbage soup & pulled duck meat, crayfish foam

Champagne tripe & crispy codfish, red radish, yellow lentils

“Königsberger” meatballs & potato mash with nut butter, green asparagus, char caviar

Saddle of venison & parsley butter, baked carrot, lemon sauce

Tom Kha Gai flavor & strawberry tea, olive oil

4 course menu 65.00 Euro per person

5 course menu 75.00 Euro per person

6 course menu 85.00 Euro per person

7 course menu 95.00 Euro per person

8 course menu 105.00 Euro per person

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