Rutz

WEINBAR

The rescue of the german cuisine

Starter

Deer salami from the ´´Schorfheide``
50g / 12,50 €

German ´´Neukölln`` **sausage**
6,50 €

Wild **game sausage**
4,50 €

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

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

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 €

Carrot soup & seeds
14,50 €

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

german raw milk cheese by by Blomeyer‘s Käse, Berlin

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

Main course

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

``Mangalitza´´ pork ribs & peas, BBQ- Sauce
19,50 €

Braised ``Brandenburg" ox,
rutabaga & cabbage
19,50 €

Farm raised chicken
rutabaga & cabbage
23,50 €

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€

With

rutabaga & cabbage 6,90 €

Dessert

Rhubarb & buttermilk ice cream
malt
11,00 €

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