
Rutz

RESTAURANT

WEINBAR

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 – October- December 2019

...for the aperitif

Rutz Rebell Sekt Brut Nature
Sekthaus Raumland, Rheinhessen

0,75 l zu 57.00 Euro



Wine bar classics

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

Char Ceviche & braised salad, tarragon tomato espuma

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

Oven fresh Farmers duck & red cabbage, potato dumplings

Berlin Cheese Cake & caramelized walnut, elderberry ice cream

4 course menu without Farmers duck 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 October- December

Wine bar Menu 1

Roasted trout tartar & caviar, braised cucumber, mushroom infusion

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

``Prignitzer chicken`` & mushroom salad, tomato, egg yolk

Spring trout, cheese whey & leek

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

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

``Brandenburg`` Wagyu-cheeks & smoked celery, bone marrow, baked kale

Apple cake & stout miso, sorrel ice

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 & chicken skin mayo, oven leek

Coated haddock & grilled tomato, goat feta vinaigrette

Sea trout & larch blossom, grilled pointed cabbage

Dry aged beef & mushroom broth, lovage

Red cabbage soup & chin of pig, crawfish foam

Grilled Tafelspitz of veal & grilled pumpkin salad, roasted yeast

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

Soused & salted plum, muffin, pine- needle- ice- cream

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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