
Rutz

WEINBAR

The rescue of the german cuisine

Starter

Wild boar salami from the "Schorfheide"
50g / 12,50 €

Deer ham
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 €



Best Pumpkin-Soup,
old cheese & seeds 14,00 €

for every soup we sold we donate 1 € to the Berlin
Foodbank

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
Braised Kohlrabi
17,50 € / 25,50 €

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

Braised "Brandenburg" ox,
herb puree & grilled salad
19,50 €

Farmers Duck fresh out of the oven
red 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 €

With

herb puree & grilled salad 6,90 €

Dessert

Quince & quince sorbet
malt crème 11,00 €

semi-liquid chocolate soufflé
plum & linseed-ice cream
13.50 €