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# Rutz

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RESTAURANT

WEINBAR

WEINHANDEL

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## „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 2020 the **RUTZ Restaurant** has 3 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 – April- June 2020

### ...for the aperitif

*Rutz Rebell* Sekt Brut Nature  
Sekthaus Raumland, Rheinhessen

0,75 l for 57.00 Euro

or

Special Cuvée Brut, Champagne Bollinger, Valle de la Marne, AY Flasche

0,75l for 115.00 Euro



### Wine bar classics

- Gently roasted bullock tartar & cucumber, trout caviar, bacon powder
- Asparagus & tarragon, tomato butter foam, char ceviche
- “Mangalitza” pork ribs & sugar snaps, poppy seeds
- Braised “Brandenburg” ox shoulder, kohlrabi, grilled salad
- Berlin Cheese Cake & sorrel ice cream, strawberry tea

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 April- June 2020

### Wine bar Menu 1

- Gently roasted tartar from our trout & char caviar, braised cucumber, mushroom infusion
- Crispy cod & oyster sauce Bearnaise, in salt baked beet
- Farm raised chicken & skin, warm salad of asparagus with quail egg
- Local asparagus cooked in parchment, bread crumble & bread miso
- Spring trout, cheese whey & leek
- Ox shoulder & bone marrow, carrot tartar
- Smoked beef rib & asparagus, spinach – tarragon – salad
- Rhubarb strudel & sunflower seeds, yoghurt verbena ice cream

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

- Lamb tartar & Ceasar Salad
- Marinated cod & tomato bread salad, ginger vinaigrette
- Sea trout & grilled pointed cabbage, green juniper
- Riesling tripe & Berlin`s best blood sausage, roasted onion
- Pork belly muesli & mushroom broth, lovage
- German ´Frikassee´ from farm raised chicken & asparagus, lemon & parsley
- Grilled German ´Tafelspitz´ of veal & roasted yeast, kohlrabi
- Strawberry & sorrel ice cream, cream cheese & elderflower

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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