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# Rutz

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WEINBAR

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## the rescue of the german cuisine

### Starter

Deer salami from the "Schorfheide" 50g 12,50 €

German "Neukölln" sausage 6,50 €  
Chilled or warm

Bread with 0 7,50 €  
Palatinate liver sausage 0 17,50 €

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

Roasted black pudding from Berlin, 0 8,50 €  
Mashed potatoes & vegetables 0 12,50 €

German pork tartar,  
Trout caviar, smoked creme fraiche  
a 100 g 14,50 €

Deer ham from hunter Jörg Korte 50g 12,50 €

"Beuschel" from "Neumüritz-lamb" 0 15,00 €  
0 19,50 €

### Salad

Garden cucumber salad & goat feta,  
Kefir dressing 6,50 €

Spinach & hazelnut with grapefruit, 0 9,50 €  
Hazelnut dressing 0 16,50 €

0 small appetite 0 large appetit

### Main course

Crispy pikeperch or sturgeon with  
Kohlrabi, roots & Sauerkraut 0 17,50 €  
0 25,50 €

"Mangalitz" pork ribs & peas, BBQ- Sauce 18,50 €

Berlin "Eisbein" & potato-sauerkraut,  
carrot & mustard sauce 22,50 €

Braised "Brandenburg" ox shoulder 19,50 €  
or  
"Prignitzer" spring chicken 22,50 €

### with

wild broccoli & garden turnip  
pickled small radish

### Dry-aged-beef

Every meat is dry-aged for minimum of 4 weeks  
and will be served with sauce choron and  
our own pepper mix.

Irish Hereford-Rib-Eye-Steak  
from 200g 100g 22,50 €

US Prime-Rib-Eye-Steak from Dan Morgan  
from 200g 100g 28,50 €

Aubrac-Rib-Eye-Steak from "Brandenburg"  
from 300g 100g 34,00 €

Smoked celery & garden turnip  
pickled small radish 6,90 €

### german raw milk cheese by by Blomeyer's Käse, Berlin

small portion 0 16,50 €  
large portion 0 19,50 €

### Dessert

Berlin-cheesecake & rhubarb  
Sorbet, crumble, compote 12,50 €

semi-liquid chocolate soufflé,  
farmers plum, dough,  
lemon balm ice cream 13.50 €

We like to let you know that our dishes maybe contain allergen ingredients which are declared from the European Union. For further information our service as well as our kitchen team is happy to assist or to help.