

Rutz

RESTAURANT
WEENBAR
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 18/20 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 sommelier Alexander Seiser 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 Sommelier Alexander Seiser, 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 – July- September 2017

...for the aperitif

Rutz Rebell Sekt Brut Nature
Sekthaus Raumland, Rheinhessen

0,75 l zu 49.00 Euro

or

Rutz Rebell sour beer, Brew Baker, Berlin, Moabit

0,33 l zu 6.90 Euro

0,75 l zu 16.90 Euro

...little appetizer

Roasted black pudding & mash potatoes, pepper sauce

á 6.50 Euro

German pork tartar, trout caviar & smoked crème fraiche

á 8.50 Euro

Kohlrabi cooked in whey & beetroot fond

á 6.50 Euro



...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 July- September 2017

Wine bar Menu 1

Trout tartar & char caviar, braised cucumber, mushroom infusion

Crispy haddock & oyster béarnaise, backed beet root

``Prignitzer chicken`` & chanterelles, chicken skin chips, quail egg

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

Roasted calf`s kidney & calf`s head- vinaigrette, mashed potato

Grilled ``Mangalitza`` pork ribs & roasted rutabaga & ragout, lovage salad

``Brandenburg`` wagyu cheeks & smoked celery, ox marrow, meadow herbs

Pear pie & fake dough, blackberry, carrot- honey- 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

Marinated char & green apple couscous, sheep`s milk, lettuce ice cream

Codfish & tomato-bread salad, green asparagus, sweet bread, ginger vinaigrette

Sea trout cooked in spruce & cheese whey, sour pear

Champagne tripe & crispy pike perch, red radish, yellow lentils

``Königsberger`` meatballs & potato mash with nut butter, kohlrabi, sorrel oil

Pork belly & meadow mushrooms, chanterelles ragout, bread ash

Grilled flank steak & braised carrots, bean cords, rocket seeds

Berlin Cheese Cake, soused & salted cherries, 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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Wine bar classics

Gently roasted bullock tartar & stewed cucumber,
yellow char caviar, bacon powder

Braised knuckle of pork & potato- sauerkraut-mash,
confit carrots

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

*200g US Prime Beef ``40 days dry-aged`` & parsley root,
Choron sauce, Bengalese pepper

Berlin cheese cake & wild berries, candied walnuts,
elderberry sorbet

4 course menu without US Prime Beef 60.00 Euro per person

5 course menu 110.00 Euro pro Person

**Based on the essential maturing time the main course is not bookable to any time.
Please ask for it.*

Otherwise we will serve US Prime top butt cap & parsley root, Bengalese pepper.

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