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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 7,50 €  
Palatinate liver sausage 17,50 €

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

Roasted black pudding from Berlin, 8,50 €  
Mashed potatoes & vegetables 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" 15,00 €  
19,50 €

### Salad

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

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

o small appetite      o large appetite

### Main course

Catch of the day from our home waters  
with fermented garden cucumber 17,50 €  
and chives sauce 25,50 €

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

Tender smoked Hereford Prime rib 24,50 €

Braised "Brandenburg" ox shoulder 19,50 €

"Prignitzer" spring chicken 22,50 €

always served with  
flamed kohlrabi & puree  
pickled small radishes

### 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 €

flamed kohlrabi & puree  
pickled small radishes 6,90 €

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

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

### Dessert

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

semi-liquid chocolate soufflé,  
marinated strawberries, dough,  
sorrel 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.