
Rutz

WEINBAR

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 €

Bullock tartar & flamed cucumber
Trout caviar, bacon dust a 100 g 14,50 €

Homemade **Duck ham** 50g 12,50 €

Riesling-tripe a la Rutz
with crispy codfish 21,00 €
29,00 €

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
Oyster-Bernaise, baked beetroot and 17,50 €
Spinach 25,50 €

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

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

Fake-plum-cake

Pine-sorbet, crumble, sorrel 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.