

the rutz classic

marco müller and his crew
are cooking a regional surprise menu.

six courses	90,00 €
five courses	76,00 €
four courses	62,00 €

wines by the glass 0,1 l
for each course **starting at 34,00 €**

for a small appetite

sausage at the rutz weinbar.

a taste for one person 19,50 €

**we charge twelve euro for any
additional person.**

marinated olives and tomatoes 5,50 €

3 times chorizo 10,50 €
joselito bellota, artesano, mini

sobrasada pata negra con miel 9,50 €
with tomato confit & honey

cecina capricho ox ham 14,50 €
gran reserva aged 48 months

serrano ham 10,50 €
gran reserva aged 36 months

garimori bellota iberico ham 16,50 €
pata negra aged 36 months

joselito bellota iberico ham 21,50 €
gran reserva aged 48 months

raw milk cheese

by affineur waltmann from erlangen.

raw milk cheese with fruit bread

for a small appetite 14,50 €
for adults 18,50 €

palatinate meets berlin.

**marco müller's
burger with suffed pig stomach,
cabbage and goose liver**

100 g tenfiftyeuro

125 g fourtheuro

bread with 7,50 €
palatinate **liver sausage**,
sour cucumbers, onions, mustard

veal **goulash soup** „spicy“ 9,50 €
with sour cream

roasted **black pudding** from berlin, 12,50 €
mashed potato with leek, grübl's vegetables

rocket salad & king prawns, 13,50 €
parmigiano, dried tomatoes

tender **knuckle** of mangalitsa pork, 18,50 €
carrot pickels, tyrolean bacon,
tarragon mustard sauce

shoulder from the holstein ox, 19,50 €
sliced dumplings, pointed cabbage

beef roulade like grandma style, 22,50 €
prime beef, red cabbage, sliced dumplings

oven fresh oldenburg **duck**, 23,50 €
apple red cabbage, potato dumplings

250 g grilled prime beef entrecote, 38,00 €
pepper, roasted onions, braised sauce

apple crumble a la rutz, 12,50 €
with white coffee ice cream