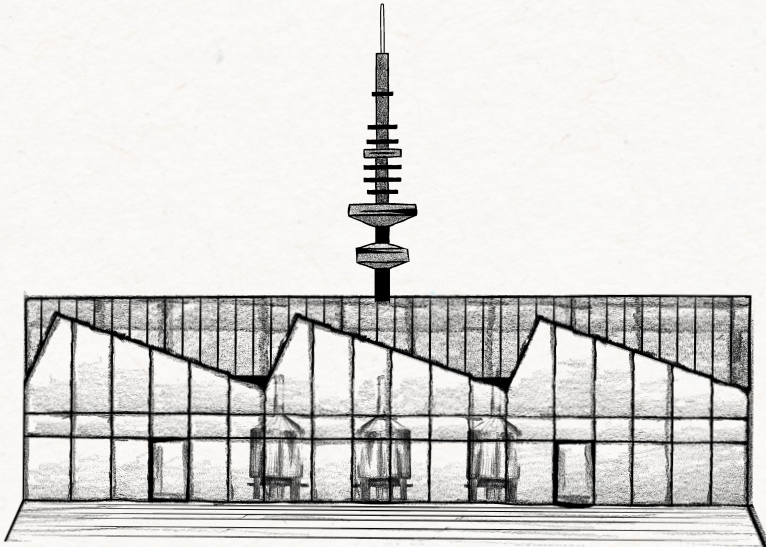




**RATSHERRN
BREWHOUSE
CUISINE**







‘MOIN MOIN’

and a warm welcome to ‘Altes Mädchen’ – the Ratsherrn
brewery restaurant. Nice to have you!

‘Altes Mädchen’ – this song from Freddy Quinn already told about the lovely city of Hamburg. Timelessly beautiful, always unique and full of fresh energy. This has been our inspiration: being a distinctive Hamburg original, the Ratsherrn brewery – located on these grounds for more than ten years now – is a child of this hanseatic city, with roots reaching into the 1950s. Here at the ‘Altes Mädchen’ we’d like to share the Hamburg way of life with you – transported through our beer.

MORE ABOUT RATSHERRN:
WWW.RATSHERRN.DE

BEER LEGEND



HAMBURG HELL FULL-FLAVOURED & DRINKABLE

Hamburg's answer to Bavarian beer, directly from our neighborhood! Our Hamburg Hell convinces with a mild body and a smoothly balanced hop aroma – without ever being bothersome. Pleasantly full-flavoured and superbly drinkable.

ALCOHOLIC CONTENT: 5,1% • **HOP AROMA:** 1,5/5
INGREDIENTS: water, barley malt, hop, yeast



PILSENER HONEST & HANSEATIC

The Ratsherrn Pilsener is a real Hamburg original. Fresh, hoppy and slight in the finish. After work at the local pub or at a fancy dinner reception – this Pilsener is always the right choice.

ALCOHOLIC CONTENT: 4,9% • **HOP AROMA:** 2,5/5
INGREDIENTS: water, barley malt, hop



ALTONAER RED BEER MALTY & CREAMY

As early as 1536, Joachim von Lohe served a fiery red beer. Many citizens of Hamburg therefore made a pilgrimage to the pub at Pepermölenbek. Seen from St. Pauli, it was : ,all to na' ('not too far'). According to legend, the district of Altona can be traced back to this place.

ALCOHOLIC CONTENT: 5,2% • **HOP AROMA:** 2/5
INGREDIENTS: water, barley malt, hop



COAST IPA HOPPY & EDGY

Our coast IPA comes freshly from Hamburg's west coast. An edgy beer with a natural finish, a whiff of exotic fruits and a refreshing hop aroma. Always right, not only at shark alarm.

ALCOHOLIC CONTENT: 6,3% • **HOP AROMA:** 4,5/5
INGREDIENTS: water, barley malt, hop, yeast



MATROSENSCHLUCK HOPPY & MARITIME

Tastes like wanderlust and adventure! No wonder - this wheat IPA is brewed with the finest overseas aroma hop.

ALCOHOLIC CONTENT: 6,5% • **HOP AROMA:** 4/5
INGREDIENTS: water, barley malt, wheat malt, oat malt, hop, yeast



ZWICKEL UNFILTERED & AROMATIC

Zwickel – this is how you originally called the beer sample that was taken directly from the storage tank by the brewer. Till this day, the Zwickel is considered as the most honest and true beer treat. Unfiltered, aromatic and slightly carbonated. Our Ratsherrn Zwickel is characterized by a fine malt body and grassy hop flavour.

ALCOHOLIC CONTENT: 5,2% • **HOP AROMA:** 1/5
INGREDIENTS: water, barley malt, hop, yeast




**FRESH FROM
OUR BAKERY**



FRESH FROM OUR BAKERY

Here is where we daily bake our bread,
with the best flour of the region and with natural ingredients,
like our Ratsherrn beer.

BREWHOUSE BREAD FOR SHARING

This bread is the soul of our bakery – perfect for socializing
and sharing. Served with three homemade dips,
optionally vegan. 

10,90 €



OUR DARK ONE 'HOUSEWIFE-STYLE'

brown bread with pickled herring,
housewife sauce, radish, herbage salad,
sea salt butter

9,90 €



SMOKED LENTIL BURGER

potato bun, IPA-BBQ-sauce, brewhouse-truffle-dip,
braised onions, crispy salad, tomato, gherkin and
crispy roasted potatoes

17,90 €



EACH FOR 1,50 € EXTRA ON TOP:
jalapenos | vegan cheddar¹

HERBAGE-SOURDOUGH-BREAD

FROM OUR OWN BAKERY

with herbage-pesto, marinated beetroot,
buffalo mozzarella and arugula

14,90 €



MINCED BEEF SANDWICH


FROM OUR RÜGEN CATTLE

roasted farmhouse bread,
apricot chutney, cress &
our Ratsherrn sandwich-spice

9,90 €



BREAD CRISPS OR BREAD

Served with three homemade dips, optionally vegan. 

9,50 €





They fit our beer perfectly, that's why the crisps are still
served after the kitchen is closed.

RATSHERRN CLASSICS

Authentic, Nordic brewhouse cuisine.
From our brewery – from our farm – onto your plates.

SNACK & SHARE

CRISPY GOLD FROM OUR FIELDS



crispy roasted potatoes with sourcream-chives-dip,
brewhouse-truffle-dip & IPA-BBQ-sauce  

8,90 €



BEST BEER BUDDY

savory nachos

- with hot buckwheat chili-sin-carne and spicy cheese-sauce,
roasted onions, jalapenos 
- with pulled , organic Bolognese, spicy cheese sauce¹,
roasted onions, jalapenos 

11,50 €



‘OCHSENSCHLUCK’ FROM OUR RÜGEN CATTLE

beef broth with root vegetables, strips
from savory pancakes & herbs

9,50 €



STOCK BREWED GOULASH-SOUP

solid stew, tenderly braised, with potatoes,
bell pepper & sourcream-chives-dip

12,50 €



MAIN DISHES

BREWHOUSE BOARD ‘RANGE LAND & MEADOW’

homemade ham & cold cuts from our Rügen cattle
& organic pork, cheese specialities from
Northern Germany, with bread & butter
| *optionally vegetarian*

1 person

18,50 €

up from

2 Personen

16,50 € P.P.



GOLDEN BROWN SCHNITZEL FROM FREE RANGE PORK

crispy baked, with lukewarm potato-cucumber salad,
lingonberry & lemon

18,90 €



RATSHERRN KNÖDEL

bread dumpling with Ratsherrn Hamburg Hell, spinach, planed
cheese, breadcrumbs with melted butter, creamy mushrooms

16,90 €




HOMEMADE MEATBALLS FOR LEGENDS

FROM OUR RÜGEN CATTLE (ORGANIC) AND ORGANIC PORK

with meat from our own butchery, cream with Ratsherrn red beer,
braised onions, buttered carrots, creamy mashed potatoes

17,90 €





**DELICIOUS
DISHES FROM
OUR RÜGEN
CATTLE**

DELICIOUS DISHES FROM OUR RÜGEN CATTLE



ORGANIC FREE RANGE BREEDING IN THE SALTY MEADOWS OF RÜGEN

Our cattle graze in the green and salty meadows of Rügen, enjoying the sea view. From our farm – to our brewery – onto your plates: we commit to a holistic, transparent and ecological value chain to guarantee that all products come from one source. This is what our Rügen beef seal stands for.

ALTES MÄDCHEN BURGER

100% beef patty from our Rügen cattle (organic), IPA-BBQ-sauce, brewhouse-truffle-dip, braised onions, crispy salad, tomato, gherkin, brioche-bun, served with crispy roasted potatoes

18,90 €



EACH FOR 1,50 € EXTRA ON TOP:

crispy bacon | jalapenos | spicy cheese¹

GRANNY'S GOULASH

savory & tender, beef gravy, buttered carrots, roasted dumplings

19,90 €



KÖNIGSBERGER KLOPSE

caper-sauce, creamy mashed potatoes, marinated beetroot

18,90 €



TRUE LOVE

ALL KINDS OF OUR RÜGEN CATTLE

Ochsenschluck, Goulash and gravy, Königsberger Klopse and caper-sauce, steak- and IPA-BBQ-sauce, buttered carrots, mashed potatoes, sandwich with minced beef, mashed potatoes, brewhouse-truffle-dip

for sharing, up
from 2 people
24,50 € P.P.





**BREWHOUSE-
GOLD FROM
OUR FIELDS**

BREWHOUSE-GOLD FROM OUR FIELDS

For all veggies & flexitarians –
completely without meat.

FREDDY'S OAT-SCHNITZEL

crispy baked, lukewarm potato-cucumber-salad,
lingonberry, lemon

16,90 €




EACH FOR 1,50€ EXTRA ON TOP:

jalapenos | spicy cheese

HAMBURG'S PLAIN FARE

lobscouse with soy mince, beetroot, gherkin, fried egg

-
Optionally served vegan (without fried egg). 

15,50 €




CAESAR SALAD

crispy romaine lettuce, homemade dressing,
cherry tomatoes, radish, planed Grana Padano, croutons

13,50 €



EXTRA ON TOP:

- buffalo mozzarella, herbage-pesto
- fried Kikok-chicken breast and crispy bacon
- fried steak stripes from our Rügen cattle 

+ 6,00 €

+ 7,50 €

+ 7,50 €



SWEETS

SWEETS

Room for dessert left? You can find coffee specialities and more in our beverage menu.

'FRANZBRÖTCHEN'(CINNAMON-ROLL)-TIRAMISU

with homemade cinnamon rolls, Ratsherrn Matrosenschluck (wheat IPA), mascarpone and cocoa

8,90 €



CHOCOLATE PORTER BROWNIE

marinated berries, raspberry sorbet

7,90 €



ALL GOOD THINGS

are three delicacies from our patisserie

12,50 €



ALTES MÄDCHEN NIGHT CAP

beer praline from white chocolate, espresso, Ratsherrn-nut-liqueur 2cl

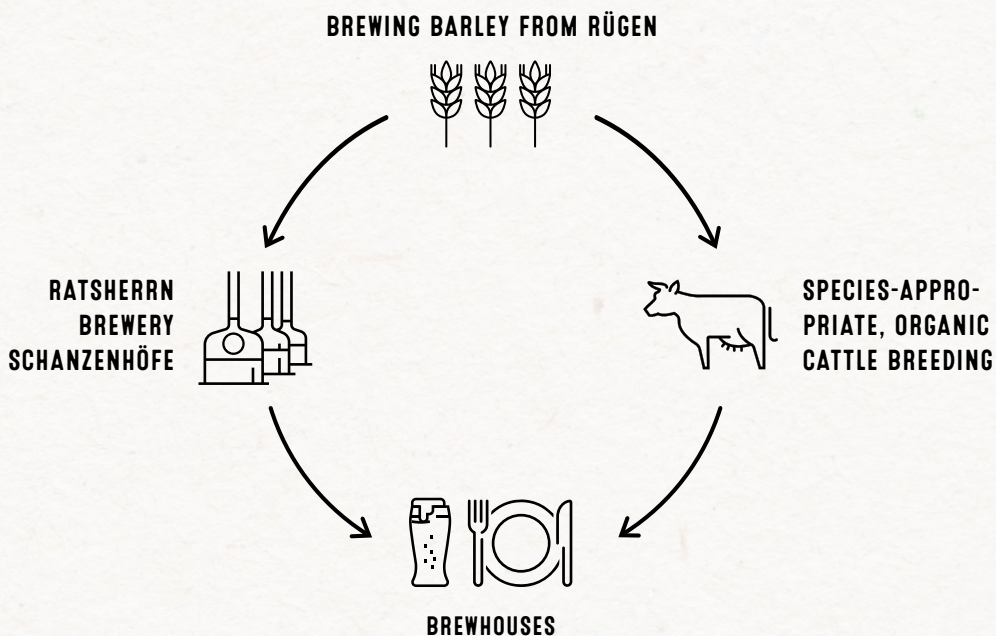
7,90 €



FROM THE FIELDS ONTO YOUR PLATE

With our new menu, we'd like to invite you on an exciting adventure: economizing in a future-orientated circle. For over 20 years, we have been cultivating our own farmland on the island of Rügen, which we use both for agriculture and for our species-appropriate and organic cattle farming. This allows us to use 100% of our own beef for our restaurants. Our next goal is to be more independent in the area of brewing barley as well. The first of our own grain from the island of Rügen was already malted in Hamburg this year.

With this value-chain from the original production to the slaughter of the animals and the processing of the meat to the cooked dish, we want to make our contribution to more transparency in the food and nutrition industry. We supply our restaurants with the freshest, handcrafted beer and high quality delicacies, so that our guests can experience a holistic consumption. Enjoy and Prost!



MORE ABOUT OUR FARM:

WWW.LANDWERT.DE

HINTS



VEGAN



GLUTEN FREE



VEGETERIAN



ORGANIC MEAT FROM OUR RÜGEN CATTLE

ADDITIVES

1 - with colourant 2 - with preservatives or preservative with
3 - with flavour enhancer 4 - with sweetener
4b - with a sugar type and sweetener(s)
5 - high doses could have a laxative effect
6 - contains a phenylalanine source 7 - with antioxidants
8 - with phosphate 9 - with milk protein 10 - with caffeine
11 - chitinous 12 - blackened 13 - fumigated
14 - contains nitrite pickle salt 15 - with nitrate 16 - waxed
17 - taurine 18 - genetically modified raw material

Please contact our staff if you need an allergene-containing menu.

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