



Ratskeller



Restaurant Bar

Traditional German cuisine
in a convivial and unique ambience.



Welcome to the Ratskeller Augsburg!

Dine to your heart's content, breathe in tradition,
enjoy life and celebrate in style –
that is our Ratskeller philosophy!

We warmly invite you to take a break
from your hectic daily routine. Enjoy here with
us the historical and unique ambience,
just below the heart of Augsburg.

The extraordinary historical significance of our rooms
is crowned by a restaurant, which is characterized
by a lot of passion and our delicious specialties
of the southern German cuisine.

The satisfaction of each individual guest
is particularly important to us.
We therefore wish you many hours
of enjoyment in our historic vault.

Your Ratskeller Augsburg team

From our Soup-Tureen

Flädlesuppe 5,40

Soup with "Flädle", rich beef broth with
strips of hearty pancakes and chives.

Kartoffelcremesuppe 5,90

Potato soup with sauerkraut and
pretzel croutons.

Bavarian Schmankerl

Abgebräunter Leberkäse 11,80

Pork pâté, first baked in the oven
and then cut in slices and grilled.
Served with a fried egg and fried potatoes.

Wurstsalat nach Ratskeller Art 11,50

"Sausage salad" with pickles and
fresh onion in vinaigrette, salad,
served with our farmer's bread.

With Emmental cheese + 1,50

Gebratene Maultaschen 11,80

Fried swabian ravioli with glazed onions,
gravy and fried potatoes.

Bayerische Rostbratwürstl 10,90

6 bavarian sausages fresh from the grill,
with mustard, healthy sauerkraut
and farmer's bread.

Frische Weißwürste per piece 3,50

Fresh sausage in broth,
served with sweet mustard.
At least two pieces must be ordered.

Pretzel 1,60

 Vegetarian  Vegan

Tarte Flambée

**The Alsatian speciality –
Perfect as a starter to share!**

Das Original 10,60

Served with savoury sour cream,
crispy diced bacon, fresh onion
and chives.

Vegetarischer Flammkuchen 11,70

With tomato-sour cream, mozzarella,
fresh rocket and cherry tomatoes.

Rustikaler Flammkuchen 11,70

With sour cream, hearty salami,
spring onions and grated cheese.





Traditional „Wirtshaus“ Classics

Salads

Salatschüssel 9,50

Vitamin-packed mixed salad with tomatoes, cucumber, paprika and house dressing.

Allgäuer Salat 15,80

Fresh leaves in house dressing, with delicate turkey breast and Emmental cheese.

Salat Bavaria 17,40

Colorful salads with grilled steak stripes and mushrooms in house dressing.

Ratskeller Salat 12,40

Market fresh salad with mushrooms, crispy bread- and bacon cubes in balsamico vinaigrette.

Beilagensalat 4,40

Side salad with house dressing.

Steaks (from the Grill)

Ratskeller Steak 24,70

Beef steak with fried potatoes, fresh vegetables and herb butter.

Pfefferkrustensteak 25,80

Peppercrust steak, grilled with crushed pepper and served with BBQ-Sauce, fried potatoes and fresh vegetables.

Zwiebelrostbraten 24,60

Traditional beef steak recipe with Spätzle-pasta, gravy and fried onions.

Putensteak 17,90

Turkey steak in cream sauce with fried potatoes and vegetables.

Schweinebraten 16,40

Roast pork with a crispy crust. Served with hearty red cabbage, a potato dumpling and gravy.

Ratskellerteller 21,90

Tender grilled turkey- and beef-medallion served with fresh vegetables, Spätzle-pasta and a creamy sauce.

Rahmschwammerl 13,50

Fine fresh mushrooms in a creamy sauce with herbs and bread dumplings.

7 Schwabenteller 20,80

Tender turkey steak and fried swabian ravioli with gravy. Served with colorful vegetables, hearty Spätzle-pasta with cheese and fried onions.

Halbe Schweinshaxe 17,40

Daily from 5 pm, while supplies last, half pork knuckle with potato dumplings, sauerkraut and gravy.

Kässpätzlen 13,80

Spätzle-pasta with cheese, fried onions and served with a side salad.

Sahniges Putengeschnetzeltes 15,40

Turkey breast strips in a creamy mushroom-sauce, served with Spätzle-pasta.

Ratskeller Schnitzel 15,90

Pork escalope, in a tasty breading, served with crispy French fries and lingonberries.

Kalbsschnitzel

„Ratskellermeister“ 24,80

Two tender veal escalopes, marinated in mustard and horse radish, covered in a pretzel crumb breading and fried in butter. Served with fried potatoes and steamed vegetables.

Veganes Schnitzel 15,90

Golden-brown breaded vegan schnitzel made from wheat proteins with crispy French fries and lingonberries.

Enjoy a side salad to your meal for 4,40 €

Fish Dishes

Zanderfilet 20,50

Grilled pikeperch filet, served with side salad, fried potatoes and lobster sauce.

Lachsforellenfilet 21,60

Grilled salmon trout filet with mustard sauce, fried potatoes and side salad.

 Vegetarian  Vegan

All prices are in EUR, inc. VAT.

For information about allergens and additives please ask for our separate list



For our small guests

Hans im Glück 7,50

Small pork schnitzel
with crispy French fries.

Frau Holle 7,50

Tender strips of turkey breast with Spätzle-
pasta in a creamy mushroom-sauce.

Max & Moritz 4,10

French Fries with Ketchup.

Schneewittchen 3,70

Spätzle-pasta with gravy.



Desserts

Warmer Apfelstrudel 6,20

Warm apple-strudel with raisins, served
with vanilla sauce.

Kaiserschmarrn

Strips of pancakes with roasted almonds
and raisins, served with apple sauce.

Small portion 6,90

Big portion 11,40

Mohnschupfnudeln 8,20

Finger shaped poppy potato dumplings
with a vanilla sauce and strawberry purée.

Hot drinks

Cup of Coffee 2,60

Cappuccino 2,90

Milky coffee 3,20

Espresso 2,30

Double Espresso 3,30

Latte Macchiato 3,60

Baileys Latte 4,60

Cocaya - hot Chocolate 2,80

Eilles Tea Diamond 3,50

Different varieties to choose from –
please ask our service.

Homemade

Peach Iced Tea 4,50

Tea | Peach | Lemon | Water

Lemon Iced Tea 4,50

Tea | Lemon | Water

Lemonade 4,20

Lemon | Sugar | Soda

Mint Lemonade 4,50

Lemon | Mint | Soda

Passion Fruit-Ginger Lemonade 4,50

Passion Fruit | Ginger | Lemon | Soda

Beer from the bottle

Augsburger Herren Pils 0,3l 4,80

Pilsener

Riegele Alte Weisse 0,5l 4,80

Dark wheat beer

Riegele Leichte Weisse 0,5l 4,80

Light wheat beer

Riegele Weisse alkoholfrei 0,5l 4,80

non-alcoholic wheat beer

Riegele alkoholfrei 0,5l 4,80

non-alcoholic beer

Aperitif & Sprizz

Aperol Sprizz 0,2l 6,80

Secco | Aperol | Soda

Hugo's 0,2l 6,80

Secco | White Wine

Soda | Elderberry | Mint

Lillet Wild Berry 0,2l 6,80

Lillet Blanc | Berries

Schweppes Original Wild Berry

Kessler Sekt 0,1l 4,00 | 0,75l 25,50

Dry | elegant



Beer from the barrel

Commerzienrat Riegele

Privat Hell 0,3l 3,60 | 0,5l 4,80

Lager beer

Riegele

Kellerbier 0,3l 3,60 | 0,5l 4,80

Unfiltered beer

Sebastian Riegele's

Weisse 0,3l 3,60 | 0,5l 4,80

Wheat beer

Riegele Aechtes

Dunkel 0,3l 3,60 | 0,5l 4,80

Dark beer

Radler 0,3l 3,60 | 0,5l 4,80

Lager beer with lemonade

Ruß 0,3l 3,60 | 0,5l 4,80

Wheat beer with lemonade

Non-alcoholic

Table Water 0,2l 2,50 | 0,4l 3,50

Mozartquelle 0,75l 5,60

Still or sparkling water

Cola*/ Spezi* 0,2l 2,90 | 0,4l 3,90

Coca Cola Zero* 0,33l 3,90

Coca Cola light*

C-Perle Zitrone 0,2l 2,90 | 0,4l 3,90

C-Perle Orange

Juice spritzer made from Granini juices & nectars 0,2l 2,90 | 0,4l 3,90

Apple | Orange | Cherry | Black Currant |
Passion Fruit | Pineapple

* Not recommended for children,
pregnant & breastfeeding women



Cocktails

Favourites

- Tequila Sunrise** 7,50
Tequila | Orange | Grenadine | Lemon
- Sex on the Beach** 8,00
Vodka | Peach | Lemon | Orange
Cranberry | Grenadine
- Caipirinha** 7,50
Cachaça | Lime | Sugar | Limes
- Caipirissima** 8,00
Captain Morgan Dark Rum | Lime
Sugar | Limes
- Cosmopolitan** 7,50
Smirnoff Vodka | Grand Marnier | Lime
Cranberry | Black Currant
- Orange Crushed** 7,50
Gin | Orange | Sugar | Lime

- Cuba Libre** 7,50
Havana 3y | Cola | Lime | Limes
- Planters Punch** 8,00
Captain Morgan | Rum | Triple Sec | Lime
Lemon | Pineapple | Orange | Grenadine
- Strawberry Margarita** 7,50
Tequila | Triple Sec | Lime | Lemon
frozen Strawberries | crushed ice
- Moscow Mule** 8,00
Smirnoff Vodka | Ginger B.
Lime | Cucumber
- Mai Tai** 8,50
Captain Morgan | Captain Morgan Dark Rum
Apricot Brandy | Almond | Lime | Lemon
- Mojito** 8,00
Havana 3y | Sugar | Lime
Mint | Limes | Soda
- Prinz Mojito** 8,50
Prinz Alte Himbeere | Lime
Lemonade | Mint | Limes | Raspberries

- Touch Down** 8,00
Vodka | Apricot Brandy | Lime | Lemon
Grenadine | Passion Fruit

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Classics

- Shaken Margarita** 7,50
Tequila | Triple Sec | Lime
Lemon | Salt
- Shaken Daiquiri** 7,50
Captain Morgan Dark Rum | Lime
Limes | Sugar | Lemon
- Manhattan** 7,50
Canadian Club | Martini Rosso
Angostura Bitter
- Martini Cocktail** 7,50
Gin | Martini Extra Dry | Olive
- Vodka Martini** 7,50
Vodka | Martini Extra Dry | Olive
- Whiskey Sour** 8,00
Bourbon | Lemon | Sugar
- White Russian** 7,50
Vodka | Kahlua | Cream

- Big Ben** 9,50
Vodka | Peach | Apricot Brandy
Lemon | Mango | Pineapple
Passion Fruit | Cherry
- Long Island Ice Tea** 9,50
Vodka | Gin | Tequila | Triple Sec | Rum
Lime | Lemon | Cola
- Long Beach** 9,50
Vodka | Gin | Tequila | Triple Sec | Rum
Lime | Lemon | Black Currant
- Long Bull** 10,00
Vodka | Gin | Tequila | Triple Sec | Rum
Lime | Lemon | Red Bull

Happy Hour

Daily from 5 p.m. - 8 p.m.
Non-alcoholic cocktails 4,50 €
Cocktails 5,50 € | Jumbos 6,50 €

Coladas

- Piña Colada** 8,00
Captain Morgan | Rum
Pineapple | Coconut | Cream
- Strawberry Colada** 8,00
Captain Morgan | Rum | Coconut
Pineapple | Cream | Strawberry
- Swimming Pool** 8,00
Vodka | Rum | Blue Curaçao
Pineapple | Coconut | Cream
- Nutty Colada** 8,00
Amaretto di Saronno
Pineapple | Coconut | Cream
- White Cloud** 8,00
Vodka | Cacao White
Pineapple | Coconut | Cream

Jumbos

- Lectric Lemonade** 9,50
Vodka | Gin | Tequila | Triple Sec | Rum
Lime | Lemon | Lemonade
- Killer Cool Aid** 10,00
Vodka | Peach | Amaretto di Saronno
Lime | Lemon | Black Currant
- Captain's Hurricane** 9,50
Captain Morgan Spiced Gold | Rum
Triple Sec | Overproof Dark Rum
Passion Fruit | Grenadine



Happy Hour

Daily from 5 p.m. - 8 p.m.
Non-alcoholic cocktails 4,50 €
Cocktails 5,50 € | Jumbos 6,50 €

Non-alcoholic Cocktails

Virgin Strawberry Margarita 6,50
Frozen Strawberries | Lime | Lemon

Strawberry Cream 6,50
Frozen Strawberries | Strawberry
Cream | Passion Fruit | Vanilla | Pineapple

Coconut Kiss 6,50
Pineapple | Coconut | Cream | Grenadine

Virgin Beach 6,50
Orange | Pineapple | Lemon
Lime | Grenadine

Fresh Summer - Jumbo - 7,50
Apple | Passion Fruit | Ginger Ale | Limes

Spring Fever - Jumbo - 7,50
Orange | Pineapple | Passion Fruit
Lemon | Black Currant | Mango

Wild Garden 7,50
Lime | frozen Raspberries | Mint
Lime | Schweppes Original Wild Berry

Fruitcup 6,50
Frozen Strawberries | Pineapple
Passion Fruit | Strawberry

Ipanema 6,50
Ginger Ale | Lime | Sugar | Limes

Longdrinks

Our Longdrinks (0,2l)
contain 4cl spirits
(excluded from happy hour)

Campari Soda | Orange 6,50

Smirnoff Long
with Lemon | Orange or Tonic 7,50
mit Red Bull 8,50

Captain Cola 7,50
Captain Morgan Spiced Gold | Cola

Gin Tonics

Our gin tonics (0,2l)
contain 4cl spirits
(excluded from happy hour)

Gordon's Gin Tonic 7,50

Bombay Sapphire Gin 9,80
Cucumber | Schweppes Indian Tonic Water

Tanqueray No. Ten
London Dry Gin 10,80
Lemon zest
Schweppes Indian Tonic Water

Hendrick's Gin 11,80
Cucumber | Pepper
Schweppes Dry Tonic Water

Gin Mare 12,80
Rosemary | Schweppes Dry Tonic Water

Monkey 47 Dry Gin 12,80
Lemon zest | Schweppes Dry Tonic Water

Tanqueray Gin Rangpur 11,80
Orange zest | Schweppes Dry Tonic Water

Wine

Wine mixed with sparkling table water 0,2l 4,20 | 0,4l 7,20

White Wine

**Cuvée „Weisser
Walzer“** 0,2l 6,00 | 0,75l 20,00
Germany | Baden
Thomas Walz | dry
Lemon, pear, perfect companion
to tavern cuisine!

Grauburgunder 0,2l 6,50 | 0,75l 22,00
Germany | Rhinehessen
Winery Winter | dry
Pear scent, slightly nutty, balanced.

**Sauvignon
Blanc** 0,2l 6,30 | 0,75l 21,00
Germany | Rhinehessen
Winery Kitzer | dry
Elderberry, gooseberries.

Weissburgunder 0,2l 6,80 | 0,75l 23,00
Germany | Baden
Thomas Walz | dry
Apricot, fine minerality,
full-bodied and round.

Rosé Wine

**Rosé
„Dreisatz“** 0,2l 6,30 | 0,75l 21,00
Germany | Rheinhessen
Winery Kitzer | dry
Salmon pink, wild strawberries,
orange zest.

All wines contain sulfites.

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Red Wine

**Zweigelt
„vom Haus“** 0,2l 6,50 | 0,75l 22,00
Austria | Weinviertel
Winery Pfaffl | dry
Forest berries, ripe cherries, round.

Primitivo 0,2l 6,00 | 0,75l 20,00
Italy | Apulia
Prodigio del Sole | dry
Well structured, lush berry nose.

Appassimento 0,2l 6,00 | 0,75l 20,00
Italy | Apulia
Novantaceppi | semi-dry
Powerful cherry bouquet, blackberry jelly.



Opening Hours

Sunday - Thursday: 11 a.m. - 12 a.m.

Friday & Saturday: 11 a.m. - 01 a.m.

Open Kitchen

Daily from 11 a.m. - 9.30 p.m.

