



Desserts

Apple strudel fresh from the oven € 7,50
with vanilla sauce and vanilla ice-cream

Vanilla ice-cream with hot cherries € 7,50
and whipped cream

Ratskeller Souvenirs

Ratskeller Beerglass 0,25 l € 3,50

Ratskeller Beerglass 0,4 l € 4,00

Ratskeller Wheatbeerglass 0,5 l € 4,50

1-l-bow-stopper-bottle (deposit) € 2,00

1-l-beer-filling for the € 4,80
bow-stopper-bottle
- only for take way -



Open Your barrel at home:

Ratskeller	10 ltr. barrel	€ 48,00
„Helles“ or	20 ltr. barrel	€ 90,00
„Dunkles“	30 ltr. barrel	€ 125,00

Deposit for a barrel to take away € 130,00

Give us three days notice.

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- 1) preserved · 2) with antioxidant
3) with flavor enhancer · 4) with dyestuff · 5) sulphuretted
6) with sweetener · 7) with phosphate · 8) with caffeine

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We encourage our guests to understand
that we serve no food in our brewery cellar.

If you need information about ingredients,
that might cause an allergy or an intolerance,
please ask our waiters.

They will provide you with a list of ingredients.



...The brewing of beer...

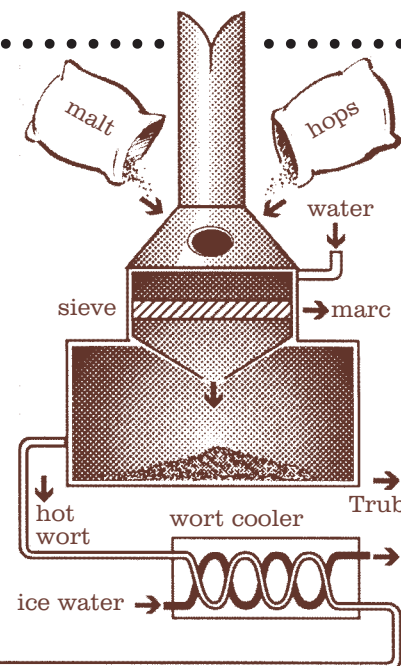
Brewery

In the beginning there is the malt. In a mill it is shredded and then filled by hand into the brewery.

Adding only the best water, a mash is developed, in which malt enzymes reduce the starch to sugar at a temperature of 60° to 80°C.

On the screen of the brewery the solid rest of the malt is left over.

The developed wort will now be cooked 90 minutes with the hops. The hot wort then goes from the brewery into a wort cooler.



Fermentation Cellar

Here the wort is cooled down with ice water.

Afterwards the wort comes into the fermentation tub, where the yeast is added and the fermentation begins.

The sugar of the wort is now transformed into alcohol and carbon dioxide.

This process takes place at a temperature of 6° to 10°C within a week.

Mature Cellar

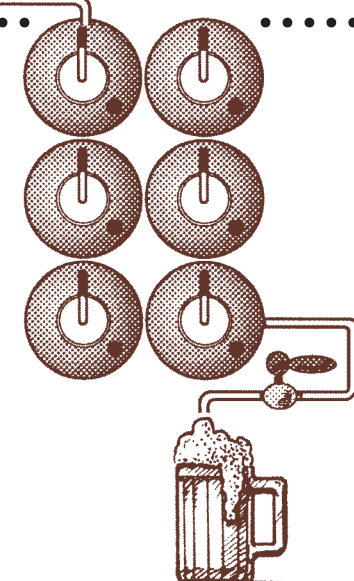
After the fermentation is largely complete, the young beer is filled into the mature tubs.

There the supplementary fermentation lasts about 4 weeks at a temperature of 0° to 3°C.

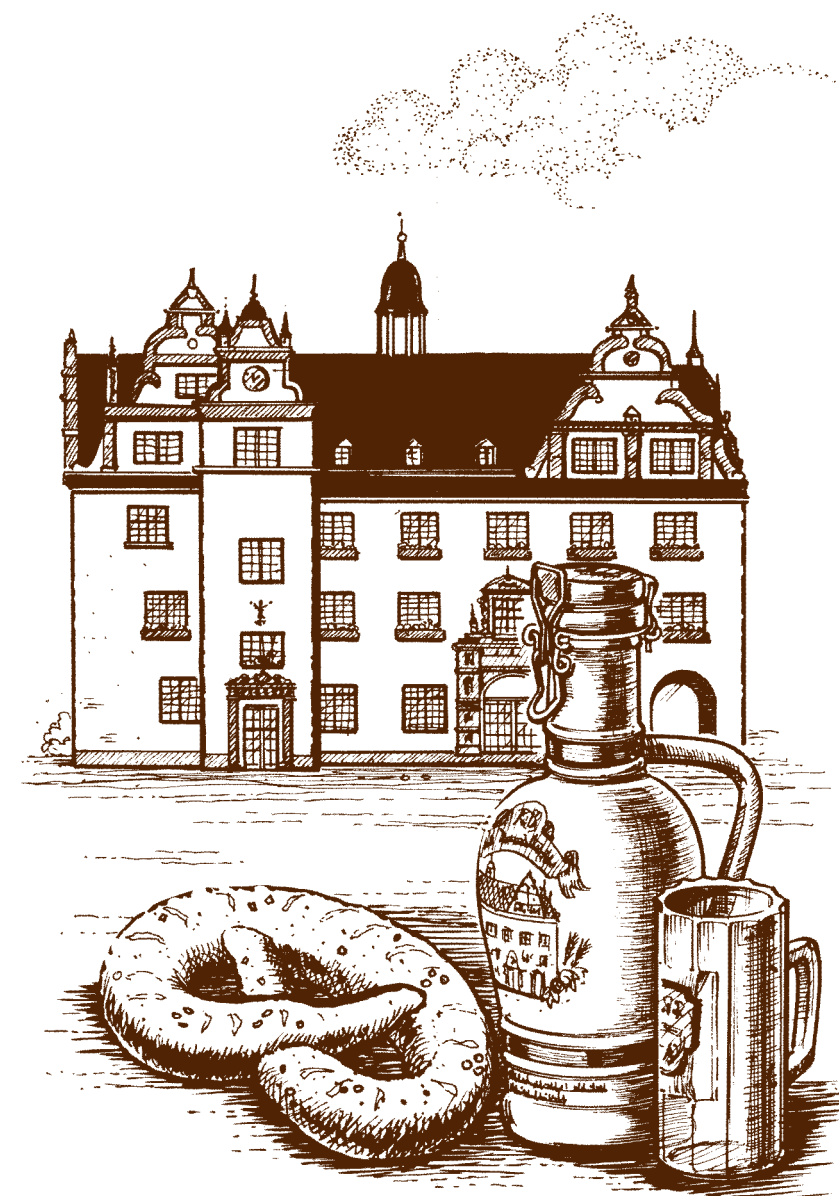
In this closed system develops the carbon dioxide, which combines with the beer by the developing pressure.

The now finished RATS-KELLER-beer is filled freshly into the glass with about 8°C and served to You.

Enjoy your meal!
Your brewmaster



Darmstädter Ratskeller Hausbrauerei



Am Marktplatz 8 · 64283 Darmstadt
Fon 0 61 51 / 2 64 44 · Fax 0 61 51 / 2 41 77
info@ratskeller-darmstadt.de
Open every day from 10am to 1am



Draught beer
fresh from the cellar

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Ratskeller „Helles“	0,25 l	€	2,70
sparkling with fine hop flavor	0,4 l	€	4,00
also in the Bavarian „Maß“	1,0 l	€	9,50
Ratskeller "Dunkles"	0,25 l	€	2,70
dark Export	0,4 l	€	4,00
also in the Bavarian „Maß“	1,0 l	€	9,50
Ratskeller "Hefeweizen"	0,5 l	€	4,80
Wheat beer, sparkling			
Ratskeller "Cronator"	0,25 l	€	3,10
strong dark Bockbeer	0,4 l	€	4,50
(only in christmas season)			
Beer with Coke or lemonade	0,25 l	€	2,70
	0,4 l	€	4,00

Soft drinks

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Soda water	0,25 l	€	2,30
	0,4 l	€	3,60
Coke ⁴⁾⁸⁾ / Coke zero ⁴⁾⁶⁾⁸⁾	0,25 l	€	2,70
	0,4 l	€	4,00
Spezi ¹⁾⁴⁾⁸⁾	0,25 l	€	2,70
	0,4 l	€	4,00
Lemonade	0,25 l	€	2,70
	0,4 l	€	4,00
Apple juice	0,25 l	€	2,70
	0,4 l	€	4,00
Wheat beer non-alcoholic	0,5 l	€	4,80

Apple Wine

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Apple-wine	0,25 l	€	2,70
(a Hessian speciality)	0,4 l	€	4,00
pure, mixed with soda or Sprite			



On the terrace we only serve drinks with a
minimum of 0,4 l



Wines

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Wine with soda or Sprite German	0,2 l	€	4,20
Pinot gris, dry white wine	0,2 l	€	5,50
rose wine	0,2 l	€	5,50

Liquors

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Ratskeller Weizen-Bierbrand	2 cl	€	4,20
aged in oak barrels for six months			
Haselnuss	2 cl	€	4,20
Malzbrand	2 cl	€	4,20
Hopfenkräuter	2 cl	€	4,20
Williams (pear brandy)	2 cl	€	4,50
Asbach Uralt (Brandy)	2 cl	€	4,20
Mispelchen or Nüsschen	2 cl	€	4,00
„Hütchen“ Coke with 2 cl Asbach Uralt		€	5,00

Coffee

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Cup of Coffee ⁸⁾		€	2,80

Sparkling Wine

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Riesling Sekt „brut“	Piccolo	€	9,90
Vinum Autmundis,	0,75 l bottle	€	36,50
Groß-Umstadt, hessische Bergstraße			

From our In-House Bakery

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Pretzel	Stück	€	1,50
Pretzel			
with butter	Stück	€	2,00

Soups

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Liver-dumpling-soup		€	5,80
Homemade goulash soup ⁴⁾		€	6,80
Potato soup		€	5,00

Vegan

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Homemade lentilballs with		€	14,90
tomatosugo and potato salad			



Ratskeller Meal Specialities

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Brewery salad with fried chicken		€	15,50
crisp salads and fresh vegetables,			
orange dressing and bread			
Kochkäse mit Kümmel und Musik ⁴⁾⁷⁾		€	8,90
soft marinated cheese with caraway seeds and			
onions, served with bread and butter			
Handkäse mit Musik ¹⁾²⁾³⁾		€	8,90
firm marinated cheese with onions, bread and butter			
Käsespätzle ¹⁾		€	10,90
German homemade noodles with cheese and onions			
Weißwürste ³⁾⁶⁾			
white sausages served with original	2 pieces	€	9,50
Bavarian sweet mustard and a pretzel	3 pieces	€	11,90
Meatloaf with bread ³⁾⁶⁾⁷⁾		€	9,90
Pair of fried sausages with bread ²⁾		€	9,90
Half chicken from the grill with bread		€	9,90
Breaded pork cutlet with bread		€	11,90
Breaded pork cutlet with mushrooms and bread		€	14,50
Breaded pork cutlet with cooked cheese and bread ⁴⁾⁷⁾		€	14,50
Brewers beef goulash cooked with dark beer,		€	12,90
served with bread			
Roasted knuckle of pork ²⁾⁵⁾⁶⁾		€	14,50
with horseradish and bread			
Rump Steak		€	21,50
with fried onions and bread			

Side orders:

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Side salad		€	5,50
Fried potatoes		€	4,50
Spätzle -homemade German noodles-		€	4,50
Potato salad home made		€	4,90
Cabbage salad		€	4,50
2 bread dumplings		€	4,50
Sauerkraut		€	4,50
Bread 3 slices		€	1,00



All prices include VAT and service