



Seasonal Menu



ROASTED PEPPER & TOMATO SOUP, SERVED COLD

7,90

A soup of roasted bell peppers and sun-ripened tomatoes, finished with basil oil and crispy stone-oven baguette croutons ^{16we}



SALAD X CHANTERELLES

17,50

Fresh leafy greens and tender frisée with our house dressing, aromatic chanterelles, toasted pine nuts and crispy herb-garlic baguette ^{16we, 25}



BAKED FETA X WATERMELON

17,00

Crispy baked feta on fresh leafy greens with juicy watermelon and fresh herbs, finished with a fruity raspberry dressing ^{3, 16we, 18, 22}

ÖCHER SHORT RIB

26,50

Tender braised beef short rib with Aachen-style Pflümli BBQ marinade, coleslaw, roasted pumpkin seeds and crispy fries, served with homemade Aachen-style Pflümli BBQ ketchup ²⁵



GRILLED POINTED CABBAGE

17,80

Served on delicate Beluga lentils with an aromatic tomato-mustard vinaigrette, crispy diced potatoes and fresh herb oil ^{16we, 18, 22, 25, 27}

LIME TART

8,90

With creamy yogurt ice cream, fine chocolate-raspberry crumble and fresh raspberries ^{16we, 18, 21, 22}

Postwagen
ZUM RATSCELLER



= Vegetarian



= Vegan

1 with preservatives | 2 with colouring | 3 with antioxidants | 4 with saccharin sweetener | 5 with cyclamate sweetener | 6 with aspartame sweetener, contains a source of phenylalanine | 7 with acesulfame sweetener | 8 with phosphate | 9 sulphurised | 10 contains quinine | 11 contains caffeine | 12 with flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 cereals containing gluten (wheat = 16we, rye = 16ro, barley = 16ge, oats = 16ha) | 17 crustaceans | 18 eggs | 19 fish | 20 peanuts / hazelnuts / walnuts | 21 soybeans | 22 milk | 23 nuts (almonds = 23ma, hazelnuts = 23ha, walnuts = 23wa, cashews = 23ca, pecans = 23pe, Brazil nuts = 23pa, pistachios = 23pi, macadamia nuts = 23mn) | 24 celery | 25 mustard | 26 sesame seeds | 27 sulphites | 28 lupin | 29 molluscs

All prices in euros incl. statutory VAT.

Starters

EUR



STONE OVEN BAGUETTE

Six slices of crispy baguette from the stone oven with three delicious dips ^{16we}

8.90



SMALL GARDEN SALAD

A colorful mixed leaf and raw vegetable salad topped with sliced tomatoes, cucumbers and radishes ²⁵

5.90

TELEGRAM FROM THE NETHERLANDS

Five savoury bitterballen with Gulpner mustard mayonnaise ^{16we, 18, 25}

7.90

GRAVED SALMON AND POTATO FRITTERS

Cured salmon with honey-mustard-dill sauce, crispy potato fritters with herb curd and marinated leaf salad ^{19, 22, 25}

13.90



GRATINATED GOAT'S CHEESE

Wonderfully crispy. On colourful leaf salads with balsamic dressing, caramelised apple slices, pickled tomatoes, pine nuts and Aachener Pflümli ²²

13.90



BEETROOT CARPACCIO

With pickled Granny Smith apple, rocket, roasted walnuts and mustard caviar ^{23wa, 25}

11.90

..... Fast Food Finesse

IMPERIAL TRUFFLE PARMESAN FRIES

Golden fries with truffle oil, Parmesan and truffle mayonnaise ^{18, 22}

9.20

→ with a glass of Crémant rosé ²⁷

15.90



For Soup Lovers

EUR



POSTKUTSCHER'S POTATO SOUP

With fine chive rolls, freshly grated nutmeg and croutons from a stone oven baguette ^{16we, 22, 24}

7.90

BOILED BEEF BOUILLON

Slow-cooked boiled beef with flavoured root vegetables and fine chive rolls ²⁴

8.20

HOMEMADE GOULASH SOUP

with crème fraîche and smoked paprika powder, served with crispy stone-baked baguette ^{16we, 22}

8.20

Green Delight

With all our Green Delight dishes, we serve our crispy stone stone-baked baguette ^{16we}



BEETROOT & GOAT'S CHEESE

Fresh goat cheese balls wrapped in pumpkin on fresh lamb's lettuce and leaf salad. Served with beetroot, Granny Smith apple and green asparagus ^{16we, 22, 25}

17.80

→ VEGAN OPTION AVAILABLE WITH CREAMY FETA ALTERNATIVE AND CARAMELISED POPPY-WALNUTS (ALLERGENS: 23 WA, 25)

BOILED BEEF SALAD

Fine slices of slow-cooked boiled beef with mustard-onion topping, freshly grated horseradish, pumpkin seed oil and cress on marinated leaf salads ^{16we, 24, 25}

18.90

POSTWAGEN SALAD

Juicy fried chicken breast strips on a colourful leaf salad with tomatoes, cucumber and grated carrots, refined with pumpkin seed oil and topped with potato crisps ^{16we, 25}

18.90



LARGE GARDEN SALAD

A colorful assortment of leafy greens and raw vegetables, topped with sliced tomatoes, cucumbers and radishes ^{16we, 25}

12,90

Dessert Delights

EUR



POSTWAGEN-SCHMARREN

Perfectly caramelised shredded pancake, refined with flaked almonds and fruity apple compote ^{16we, 18, 22, 23ma}

12.90

AACHEN APPLE TART

Fruity tart with almonds and crunchy hazelnuts, accompanied by creamy Bourbon vanilla ice cream and crumbles made from Aachen gingerbread ^{16we, 23ma, 24ha, 22}

12.80



RATSHERREN-MOUSSE

Dark mousse made from vegan Belgian dark chocolate, served with fruity berry compote and chopped pistachios ^{23pi}

9.20



LITTLE TEMPTATION

Small mousse of vegan Belgian dark chocolate, served with a strong espresso ^{23pi}

6.90

AACHEN-STYLE TIRAMISU

A classic with an Aachen twist: our tiramisu meets the spicy sweetness of Aachen gingerbread ^{16we, 22, 23}

9,80



Additives and allergens: 1 contains preservatives | 2 contains artificial colors | 3 contains antioxidants | 4 contains saccharin | 5 contains cyclamate | 6 contains aspartame, a source of phenylalanine | 7 contains acesulfame | 8 contains phosphates | 9 contains sulfur dioxide | 10 contains quinine | 11 contains caffeine | 12 contains flavor enhancers | 13 carbonated | 14 waxed | 15 genetically modified | 16 contains gluten-containing grains (wheat = 16 we, rye = 16 ro, barley = 16 ge, oats = 16 ha, Spelt = 16 di, Emmer = 16 em) | 17 Crustaceans | 18 Eggs | 19 Fish | 20 Peanuts | 21 Soybeans | 22 Milk | 23 Tree Nuts (Almonds = 23 ma, Hazelnuts = 23 ha, Walnuts = 23 wa, Cashews = 23 ca, Pecans = 23 pe, Brazil Nuts = 23 pa, Pistachios = 23 pi, Macadamia Nuts = 23 mn) | 24 Celery | 25 Mustard | 26 Sesame | 27 Sulfur dioxide and sulfites | 28 Lupine | 29 Mollusks.
All prices are in euros and include applicable VAT.



Menu



Postwagen
ZUM RATSCELLER

Rich Delights

EUR

ÖCHER SAUERBRATEN (BRAISED BEEF)

23.90

96-hour marinated and gently braised beef with the characteristic sauce made from the marinade, refined with Aachener Printen (gingerbread). Served with apple red cabbage and potato dumplings tossed in breadcrumb butter ^{16 we, 22, 23 ma, 24, 27}

HIMMEL & ÄÄD (HEAVEN AND EARTH)

18.50

Fried black pudding slices from the traditional Aachen butcher's shop Gerrards. Served with gravy, apple slices, velvety mashed potatoes with sour cream and golden brown fried onions ^{16 we, 22, 24, 27}



SCHNITZEL VIENNESE STYLE

18.90

Crispy-fried schnitzel from Eifel Landschwein pork, served with a lukewarm potato and cucumber salad, cranberries and a lemon wedge ^{16 we, 18, 25}

CREAMY MUSHROOM SCHNITZEL

22.50

Crispy pork schnitzel from Eifel Landschwein pork with creamy mushroom sauce and golden fries ^{16 we, 18, 22, 24}

COLD ROAST BEEF

22.90

Finely sliced, with pickled red onions, remoulade sauce and potato and cucumber salad ^{18, 22, 25}

WARM ROAST BEEF

34.50

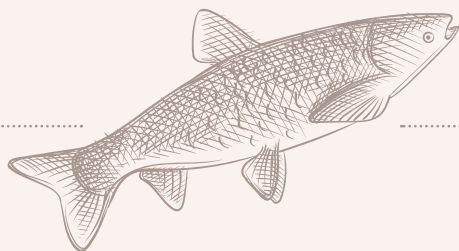
Served as a 200 g steak with green pepper sauce, potato gratin and market vegetables ^{22, 24}



ZANDER

28.90

Fried on the skin with chive cream sauce. Served with Riesling cabbage and mashed potatoes with golden fried onions ^{16 we, 19, 22, 27}



Happy Kids Dishes

→ ONLY AVAILABLE FOR CHILDREN UP TO 12 YEARS

EUR

WIENER STYLE SCHNITZEL

12.30

With fries, ketchup, and mayonnaise ^{16 we, 18, 22}

FRUITY POTATOE

7.50

Crispy potato fritters with fruity apple compote

LITTLE CUTIE

7.90

Gnocchi tossed in fruity tomato sauce, topped with parmesan shavings ^{16 we, 22}

WILD GUYS

10.90

Crispy chicken nuggets with mashed potatoes, crisp market vegetables and ketchup ^{16 we, 18, 22}

POSTWAGEN THIEF

0.00

You get an empty plate with cutlery and plunder from everyone else at the table

THE ICEBERG AND THE BERRY GANG

4.90

Creamy Bourbon vanilla ice cream with berries and gummy bears ²²



Meatless Variety

EUR



OVEN-BAKED CELERY

17.90

Whole baked celery steak, pan-fried with crisp green asparagus, spicy chimichurri and potato gnocchi ^{16 we, 24}



GNOCCHI WITH TOMATO-BASIL SAUCE

16.20

Our vegan version for pasta lovers, enhanced with young spinach and vegan cheese ^{16 we, 25}



BARLEY RISOTTO

17.90

Velvety barley risotto with tender kohlrabi, aromatic beech mushrooms, fresh field salad marinated in hazelnut oil, and roasted almond flakes ^{16 ge, 23 ma, 23 ha}



DUMPLINGS À LA CRÈME

16.90

Savoury bread dumplings with fried mushrooms and beech mushrooms in cream, topped with golden fried onions, served with a small salad ^{16 we, 18, 22, 24, 25}



Tasty Potatoes

OVEN-BAKED POTATO

16.20

Norderney – Gently cooked floury potato with herring dip, pickled red onions and fresh leaf salads ^{19, 22, 25}

OVEN-BAKED POTATO WITH MUSHROOMS

15.90

Gently cooked floury potato filled with homemade herb curd, complemented by champignons and beech mushrooms fried in garlic and rosemary and fresh leaf salads ^{22, 25}



The perfect venue for your event
Postwagen zum Ratskeller

Whether it's a wedding reception on our terrace or a special event in our historic venue – would you like to celebrate your special occasion with us?

Feel free to contact us or send us an email at reservierung@postwagen-ratskeller.de

We look forward to planning your event together with you.

