



BAD RAMSACH QUELLHOTEL
durchatmen am Wisenberg

WELCOME

AT BAD RAMSACH

ENJOY WITH ALL SENSES

Experience the hospitality and refined taste of the culinary delights at Bad Ramsach.

Our offer in the restaurant is based on the use of regional products.

The focus is on crafts, because many things are produced under the supervision of the head of kitchen Christoph Schmitz and is thus "homemade".

Let yourself be spoiled by culinary delights and look forward to a versatile wine list with classics from the region and famous top wines.

Our service team will serve you with a lot of cordiality and commitment.

Enjoy your meal!

Hermann Mazotti
Host and hotelier

Christoph Schmitz
Head of kitchen

Corinne Frischherz
Head of restaurant

WARM MEALS

Monday to Saturday
Sunday

11:30am to 2:00pm 5:30pm to 9:30pm
11:30am to 2:00pm 5:30pm to 9:00pm

OPENING HOURS

Monday to Saturday
Sunday

7:00am till 11:00pm
7:00am till 10:00pm

PRICES

Are in CHF and include legal VAT.

For incompatibilities and questions regarding product origin,
please contact the Chef de Service



SPECIAL CARD

WINTER

STARTERS CHF

Beetroot carpaccio with fresh goat cheese 
and wild herb salad 17.00

Wintersalad  
with marinated pumpkin and Belper tuber 16.00

Cream of parsnip soup  
refined with walnut oil 10.00

MAIN COURSES CHF

Roasted venison medallion 46.00
with cranberry and pepper cream sauce
served with cream savoy and homemade spaetzle

Braised duck legs with red wine sauce 32.00
on red cabbage and parsnip puree

Sauteed bread dumpling slices with mushroom cream sauce 
with apple red cabbage 25.00

DESSERTS CHF

Mulled wine parfait with marinated pears and almond crumble 14.00

Coconut panna cotta with orange salad, mint and chocolate rumble   12.00

WINE RECOMMENDATION

White:

Cuvée Weiss, Balance Familie
Baumgartner wine growing, Tegerfelden
75cl CHF 50.00
10cl CHF 7.20

Red:

Chât. Charmail, Balance Familie
Les Tours de Charmail, Haut-Medoc
75cl CHF 48.00
10cl CHF 6.50

 vegetarian  glutenfree  lactosefree  vegan

Our prices are in Swiss Francs (CHF) and include 7.7% VAT



BALANCEMENU

5 Course 75.00
4 Course without cheese 67.00

Beetroot carpaccio with fresh goat cheese 
and wild herb salad

Beef consommé from the Halde beef farm  
refined with sherry

Sautéed trout fillets with caper butter 
Spinach leaves and herb potatoes

Cheese variation by Jumi
with homemade fruit bread and fig mustard

Coconut panna cotta  
with orange salad, mint and chocolate rumble

RAMSACHMENU

5 Course 75.00
4 Course without cheese 67.00

Wintersalad  
with marinated pumpkin and Belper tuber

Cream of parsnip soup  
refined with walnut oil

Braised beef cheek
Mashed potatoes and parsnips and seasonal vegetables

Cheese variation by Jumi
with homemade fruit bread and fig mustard

Coconut panna cotta  
with orange salad, mint and chocolate rumble

WINE RECOMMENDATION

Fein ùrig

Vogt Weine, Rünenberg

75cl zu CHF 53.00

10cl zu CHF 8.20

 vegetarian  glutenfree  lactosefree  vegan

Our prices are in Swiss Francs (CHF) and include 7.7% VAT



COLD STARTERS AND SALADS

CHF

Beef Tatar „Alice“ (70g)	21.00
Beef Tatar „Alice“ (140g)	32.00
mild, medium or spicy, with toast and butter with cognac, calvados or whiskey	+4.00
Luki's smoked trout fillet	19.00
with apple-fennel salad and horseradish	
Lamb's lettuce „hunter`s-Style“	15.50
with bacon, egg and croutons	
Mediterranean eggplant tartare	14.00
with focaccia chips and herbal oil	
Mixed salad	10.00
various mixed vegetable salads and seasonal green salad	
Leaf salad	8.50
seasonal offer from the field	

SOUPS

CHF

Beef consommé from the Halde beef farm	11.50
refined with sherry	
Pumkin coconut soup	9.50
refined with pumpkin seed oil and seeds	
Soup of the day	9.00
scooped out of the soup pot	

vegetarian glutenfree lactosefree vegan

Our prices are in Swiss Francs (CHF) and include 7.7% VAT



CLASSIC MEAT DISHES

CHF

Sliced veal Zurich-Style 	39.00
with mushroom sauce according to the Ramsach recipe, served with homemade rösti	
Ramsacher season cordon bleu from pork	35.00
filled with wild boar ham, cheese from the region, served with crispy French fries and a vegetable garnish	
Braised beef cheek	34.00
Mashed potatoes and parsnips and seasonal vegetables	
Breaded pork escalope 	27.50
fried in butter until crispy, served with French fries and a vegetable garnish	
Perch fillets with almond butter	34.00
Parsley potatoes and spinach leaves	
Additional winter vegetables	+6.50

DEPENDS ON AVAILABILITY / ASK OUR SERVICE

CHF

Chateaubriand carved at the table (400g)	58.00
with thyme jus	p.P.
served with french fries and seasonal vegetables	

For 2 people (*preparation time at least 35 minutes*)

 vegetarian  glutenfree  lactosefree  vegan

Our prices are in Swiss Francs (CHF) and include 7.7% VAT



LIGHT, VEGETARIAN & VEGAN DISHES   CHF

Chicken breast cooked in thyme stock  
on oven vegetables and herb pesto 29.00

Trout fillet poached in lime oil 
on lukewarm quinoa salad with seasonal vegetables 28.00

Goat cream cheese on Riso Venere  
with seasonal vegetables and herb pesto 27.00

Chickpea curry   
with vegetables, ginger, lemongrass.
we serve basmati rice with it 26.00

VEGANESMENU  4 Gang 52.00

Mediterranean eggplant tartare  
with focaccia chips and herbal oil

Pumpkin coconut soup   
refined with pumpkin seed oil and seeds

Chickpea curry   
with vegetables, ginger, lemongrass.
we serve basmati rice with it

Homemade pumpkin sorbet   
with pumpkin-caramel-crumble



COUPES		CHF
Banana split		13.50
Vanilla and chocolate ice cream, bananas, warm chocolate sauce and whipped cream		
Ice coffee		12.50
Mocca ice cream and whipped cream		
Coupe Latte Macchiato		12.50
Vanilla and mocca ice cream, Baileys and whipped cream		
Ramsacher Meringue ice cream		12.50
Meringue with strawberry- and vanilla ice cream and whipped cream		
Coupe Nesselrode		12.50
Vermicelles, vanilla ice cream and whipped cream		
Coupe „Hot Love“		12.00
Vanilla ice cream, warm berries and whipped cream		
Coupe Danmark		11.50
Vanilla ice cream, warm chocolate sauce and whipped cream		
ICE CREAM		CHF
Ice cream	per Bullet	4.00
vanilla, chocolate, strawberry, mocca, stracciatella, pistachio and yoghurt		
Sorbet 	per Bullet	4.00
lemons, plums and passion fruit		
Warm chocolate sauce		2.00
Whipped cream portion		1.50
Frappe		9.50
„Alice“ (white chocolate) vanilla, chocolate; Strawberry, mocca or banana		



SWEET SPECIALTIES	CHF
Mulled wine parfait with marinated pears and almond crumble	14.00
Coconut panna cotta   Orange salad with mint and chocolate crumble	12.00
Ramsacher cream slices homemade - fresh every day - as long as it has	9.00
Portion of vermicelles   with whipped cream	10.50 12.00
Ramsacher meringue with whipped cream 	10.50
Homemade pumpkin sorbet    on a pumpkin-caramel-crumble	8.00
Homemade caramel pudding with whipped cream 	8.00
Zug cherry cake „Treichler’s Original“	8.00
Homemade, oven-fresh fruit tart every day	6.00
Whipped cream portion	1.50
CHILDREN'S DESSERT	CHF
Bee Maja Strawberry and vanilla ice cream, smarties	7.00
„The crazy ice cream maker “ Choose your favorite ice cream and refine it with delicious toppings	8.50

 vegetarian  glutenfree  lactosefree  vegan

Our prices are in Swiss Francs (CHF) and include 7.7% VAT



ORIGIN OF THE PRODUCTS

MEET

Beef	Switzerland / Ireland / Australia
Veal	Switzerland
Pork	Switzerland
Duck	France
Chicken	Switzerland
Deer	Germany / Hungary

FISH

Trout	Italy / Switzerland (if available from the house pond)	breeding
Perch	Estonia	breeding

EGGS

Poultry farm Rieder, Gelterkinden – Switzerland	free range
---	------------



RAMSACHER

EVENING

To share and be together - just like in grandmother's time.
Exclusively for you in our Ramshof for groups of 10 people or more and on advance booking.
Upon request, we will fillet or carve the dishes for you at the table.

Choose your menu for a successful evening.

Salads

Seasonal selection of different leaf salads
served in large bowls

Meat / Fish

Veal shoulder roast

or

Double entrecote

or

Truffled poulard

or

Sea bass in the salt crust

Side dishes

Grilled vegetables, baked rosemary potatoes, polenta, risotto, french fries

Dessert

Ramsacher cream cuts by the meter

from CHF 78 per guest
including two side dishes of your choice

 vegetarian  glutenfree  lactosefree  vegan

Our prices are in Swiss Francs (CHF) and include 7.7% VAT