



**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

8:00am till 11:00pm  
8:00am 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

## SPRING

STARTERS	CHF
<b>Creation of Wisenberg cheese</b>   on kohlrabi carpaccio with linseed vinaigrette	19.00
<b>Saisonsalad</b>  with sautéed king prawns, radishes and wild garlic pesto	21.00
<b>Wild garlic cream soup</b>   with whipped cream	12.00
MAIN COURSES	CHF
<b>Glazed calf's head cheeks with Pinot Noir sauce</b> with potato gratin and spring vegetables	46.00
<b>Duo of sea bream and Lostallo salmon</b> with pak choi, mushy peas and white wine sauce	41.00
<b>Wild garlic risotto</b>   with spring vegetables and Parmesan chip	28.00
DESSERTS	CHF
<b>Parfait with dandelion syrup</b>  with marinated strawberries and peppermint pesto,	14.00
<b>Mascarpone cream</b> with rhubarb compote and ladyfingers	12.00

### WINE RECOMMENDATION

#### White:

##### **Château Souaillon Viridis**

Buess wine growing, Sissach

75cl CHF 49.00

10cl CHF 7.50

#### Red:

##### **Chât. Charmail, Balance Famille**

Les Tours de Charmail, Haut-Medoc

75cl CHF 52.00

10cl CHF 8.00

 vegetarian  glutenfree  lactosefree  vegan

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## BALANCEMENU

5 Course 85.00  
4 Course without cheese 72.00

### Spring salad

with smoked duck breast, marinated pears and balsamic vinegar

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### Potato cream soup

refined with watercress oil and popcorn

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### Poached zander fillet with watercress oil

on Carmarque rice and spring vegetables

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### Cheese variation by Jumi

with homemade fruit bread and fig mustard

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### Parfait with dandelion syrup

with marinated strawberries and peppermint pesto

## RAMSACHMENU

5 Course 85.00  
4 Course without cheese 72.00

### Creation of Wisenberg cheese

on kohlrabi carpaccio with linseed vinaigrette

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### Wild garlic cream soup

with whipped cream

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### Glazed calf's head cheeks with Pinot Noir sauce

with potato gratin and spring vegetables

\*\*\*

### Cheese variation by Jumi

with homemade fruit bread and fig mustard

\*\*\*

### Mascarpone cream

with rhubarb compote and ladyfingers

## WINE RECOMMENDATION

### Fein à l'orig

Vogt Weine, Rünenberg

75cl zu CHF 55.00

10cl zu CHF 8.50

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## COLD STARTERS AND SALADS

CHF

<b>Beef Tatar „Alice“</b> (70g) 	25.00
<b>Beef Tatar „Alice“</b> (140g) 	32.00
mild, medium or spicy, with toast and butter with cognac, calvados or whiskey	+4.00
<b>Spring salad</b> 	19.00
with smoked duck breast, marinated pears and balsamic vinegar	
<b>Mediterranean courgette and eggplant tartare</b>   	16.00
with hummus, herb salad and pepperoni hutney	
<b>Mixed salad</b>  	12.00
various mixed vegetable salads and seasonal green salad	
<b>Leaf salad</b>   	9.50
seasonal offer from the field	

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## SOUPS

CHF

<b>Potato cream soup</b>   	11.50
refined with watercress oil and popcorn	
<b>Soup of the day</b>	10.00
scooped out of the soup pot	

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CLASSIC MEAT DISHES	CHF
<b>Beef entrecôte with port wine jus</b> with potato gratin and small vegetable garnish	45.00
<b>Sliced veal Zurich-Style</b> with mushroom sauce according to the Ramsach recipe, served with homemade rösti and a vegetable garnish	41.00
<b>Ramsacher season cordon bleu from pork</b> filled with wild wisenberg-cheese served with crispy French fries and a vegetable garnish	36.00
<b>Chicken breast cooked in thyme stock</b>   on oven vegetables and herb pesto	29.00
<b>Breaded pork escalope</b> fried in butter until crispy, served with French fries and a vegetable garnish	29.00
<b>Additional spring vegetables</b>	+6.50

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FISH, VEGETARIAN & VEGAN DISHES 

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CHF

**Poached zander fillet with watercress oil**   
on Carmarque rice and spring vegetables 42.00

**Fried potato praline with Wisenberg cheese**   
on spring vegetables, with pea puree and herbal pesto 29.00

**Yellow vegetable curry**     
with coconut milk, ginger, lemongrass 28.00  
with Carmarque rice

**VEGANMENU** 

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4 Gang

57.00

**Spring salad**     
marinated pears and balsamic vinegar  
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**Potato cream soup**     
refined with watercress oil and popcorn  
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**Yellow vegetable curry**     
with coconut milk, ginger, lemongrass  
with Carmarque rice  
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**Homemade elderflower syrup sorbet**    
with marinated strawberries and almond crumble

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COUPES		CHF
<b>Banana split</b>		14.50
Vanilla and chocolate ice cream, bananas, warm chocolate sauce and whipped cream		
<b>Coupe Romanoff</b>		13.50
Strawberries, vanilla ice cream and cream		
<b>Ice coffee</b>		12.50
Mocca ice cream and whipped cream		
<b>Coupe Latte Macchiato</b>		13.50
Vanilla and mocca ice cream, Baileys and whipped cream		
<b>Ramsacher Meringue ice cream</b>		13.50
Meringue with strawberry- and vanilla ice cream and whipped cream		
<b>Coupe „Hot Love“</b>		13.50
Vanilla ice cream, warm berries and whipped cream		
<b>Coupe Danmark</b>		12.50
Vanilla ice cream, warm chocolate sauce and whipped cream		
ICE CREAM		CHF
<b>Ice cream</b>	per Bullet	4.20
vanilla, chocolate, strawberry, mocca, stracciatella, pistachio and yoghurt		
<b>Sorbet</b> 	per Bullet	4.20
apricot, lemons, plums and passion fruit		
<b>Warm chocolate sauce</b>		2.50
<b>Whipped cream portion</b>		1.80
<b>Frappe</b>		9.50
„Alice“ (white chocolate) vanilla, chocolate; Strawberry, mocca or banana		



SWEET SPECIALTIES CHF

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<b>Parfait with dandelion syrup</b> 	14.00
with marinated strawberries and peppermint pesto,	
<b>Mascarpone cream</b>	12.00
with rhubarb compote and ladyfingers	
<b>Portion of strawberries</b>  	10.50
with whipped cream	12.00
<b>Ramsacher meringue with whipped cream</b> 	10.50
<b>Ramsacher cream slices, the original</b>	9.00
smaller portion, for the glutton	7.50
homemade - fresh every day - as long as it has	
<b>Homemade elderflower syrup sorbet</b>  	8.00
with marinated strawberries and almond crumble	
<b>Homemade caramel pudding with whipped cream</b> 	8.00
<b>Zug cherry cake „Treichler’s Original“</b>	8.00
<b>Strawberry tart</b>	6.80
with cream	
<b>Homemade, oven-fresh fruit tart every day</b>	6.00
<b>Whipped cream portion</b>	1.80

CHILDREN'S DESSERT CHF

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<b>Bee Maja</b>	7.50
Strawberry and vanilla ice cream, smarties	
<b>„The crazy ice cream maker “</b>	9.50
Choose your favorite ice cream and refine it with delicious toppings	

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# RAMSACH

## EVENING

To share and be together - just like in grandmother's time.  
Exclusively for you in our Ramshof for groups of 8 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

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## ORIGIN OF THE PRODUCTS

### MEET

Beef	Switzerland / Argentina / Uruguay
Veal	Switzerland
Pork	Switzerland
Duck	France
Chicken	Switzerland

### FISH

sea bream	Greece	breeding
pike-perch	Switzerland / Estonia	breeding
Giant Shrimp	Thailand	breeding
Salmon	Switzerland	breeding