



ENJOY WITH ALL SENSES

Our aperitif
recommendation for
autumnal days

Autumnal quince apero
with sparkling Prosecco |
Ramsach water |
regional quince liqueur 14.50

—
Apérol Spritz
with sparkling Prosecco |
Ramsach water | Apérol 13.50

—
Hugo
with sparkling Prosecco |
Ramsach water | Elderflower 13.50

—
Drappier Champagne
Our noble, sparkling house
Champagne 14.50

—
Prosecco 9.80

ENJOY YOUR MEAL

Hermann Mazotti, Marcus Müller,
Eduard Jaisler
and the Ramsach Family

RAMSACH Table

*(recommendation for your family event
only on advance booking, min. 3 days in
advance)*

To share and be together - as once in grandmother's time.

Exclusively for you in our Ramshof for
groups of 10 guests or more
Advance booking (3 days in advance)
On request we can carve the dishes for
you at the table

MENU

3 courses CHF 95 per guest
including 2 side dishes of your choice

Starter

Seasonal selection of leaf salads
served in large bowls

Main course

Double entrecôte
"Our classic served in two courses".

Supplements

To choose from
Grilled vegetables | Rosemary potatoes fr
Risotto | French fries

Dessert

Ramsach cream slice by the meter

Book directly at:
anlassorganisation@badramsach.ch



OUR WINE RECOMMENDATION

White wine	Country	Grape variety	Year	1dl	7.5dl
Cuvée Weiss , Balance Familie Baumgartner Weinbau, Tegerfelden	CH	Pinot Blanc, Traminer, Sauvignon Blanc	2021/22	9.50	63.00
Samt à l'orig Familie Vogt, Rünenberg	CH	Kerner	2022	8.00	52.00
Heida Les Fleurs AOC Domaines Rouvinez, Saxon	CH	Savagnin	2022	8.50	55.00
Château Souaillon Viridis AOC Laurent de Coulon, Buess Weinbau	CH	Sauvignon blanc	2019	7.50	49.00
Arneis delle Langhe DOC Michele Viano, Vezza d'Alba	IT	Arneis	2021	7.50	49.00
Rosé wine					
Balance Cuvée Rosé Dom. La Rouillère, Côte de Provence	FR	Grenache, Syrah, Mourvèdre, Cinsault, Vermentino	2022	8.00	52.00
Red wine					
Soleterno Assemblage Caves Imesch, Sierre	CH	Merlot, Gamaret, Garanoir	2021	9.10	59.00
Calif 28 , (Bio Suisse) Domaine Chiquet, Ormalingen	CH	VB cal 1-28	2019	9.10	59.00
Fein à l'orig Familie Vogt, Rünenberg	CH	Pinot Noir	2022	8.50	54.00
Château Charmail , Balance Familie Les Tours de Charmail, Haut-Medoc	FR	Merlot, Cab. Franc Cab. Sauvignon	2015	8.50	55.00
Verán Finca Biniagual Vinicola Biniagual, Binissalem	ES	Cabernet Sauvignon, Manto Negro, Syrah	2020	10.30	67.00
Indio Montepulciano d'Abruzzo Cantine Bove, Avezzano	IT	Montepulciano, Cabernet Sauvignon	2016	8.30	54.00

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

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MENU «BALANCE»

Creamy burrata

Beetroot salad | figs | fresh herbs

Pumpkin-Coconut soup with Thai spices

Seed oil | Pumpkin seeds

Swiss salmon with macadamia crust

Creamed savoy cabbage | potato fritters | lemon sauce

or

Pink saddle of venison with macadamia crust

Creamed savoy cabbage | spaetzle | juniper jus | cranberries

Small cheese plate from Jumi

Homemade fruit bread | sweet mustard

or

Walnut parfait with Armagnac plums

chestnut mousse | rosemary crumble

4 courses menu

79.00

5 courses menu

92.00

VEGETARIAN & VEGAN MENU

On request, our kitchen will be happy to put together a vegetarian or vegan surprise menu for you.

5 courses with chees

72.00

4 courses

62.00

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STARTERS CLASSICS

Wisenberg salad GREEN | Sprouts | seeds   10.50

Wisenberg salad MIXED | Sprouts | seeds   13.50

«Tatar «Alice» as starter 29.50
Beef tartar | toast | butter as main course 37.00
with cognac, whiskey or calvados + 4.00
mild, medium or spicy

SALAD DRESSINGS

Italian   | French 

STARTERS OF THE SEASON

Lamb's lettuce with deer ham  23.50
Hokkaido pumpkin | goat cheese | pomegranate

Salade de mâche avec jambon de cerf

Creamy burrata with beetroot salad   21.50
Fig | hazelnuts | fresh herbs

Burrata crémeuse avec salade de betteraves rouges

SOUPS

Pumpkin-coconut soup with Thai spices    15.50
Seed oil | pumpkin seeds

Soupe de potiron et de noix de coco aux épices thaïlandaises

Precious mushroom cream soup  13.50
Croutons | chives

Noble soupe à la crème de champignons

Soup of the day 12.00

Soupe du jour

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MEAT CLASSICS

Pink saddle of venison with macadamia crust 47.00
Creamed savoy cabbage | spaetzle | juniper jus | cranberries

Selle de cerf rose avec croûte de macadamia

Braised calf's head cheeks with port wine jus  46.00
Nutmeg pumpkin | red cabbage | potato fritters

Joue de tête de veau braisées au jus de porto

Ramsacher cordon bleu of pork „homemade“ 39.00
Wisenberg chees| ham | french fries| vegetables

Ramsacher Cordon Bleu de porc "fait maison"

Breaded pork schnitzel  small 26.00
French fries | vegetables

Escalope de porc panée

large 31.00

Corn poulard breast with sesame crust   37.00
Oriental lentil ragout| nutmeg pumpkin | pilaw rice

Poitrine de poularde au maïs en croûte de sésame

FROM SEE AND OCEAN

Swiss salmon with macadamia nut crust 46.00
Creamed savoy cabbage | potato fritters | lemon sauce

Saumon suisse en croûte de macadamia

Fitness plate with „Egliknusperli“ 35.00
Various salads | tartar sauce


Assiette fitness avec "Egliknusperli"

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VEGAN & VEGETARIAN

Porcini ravioli with rosemary butter  31.00
Nutmeg pumpkin | Walnuts | parmesan cheese

Raviolis aux cèpes au beurre de romarin

Oriental lentil ragout with nutmeg pumpkin    29.50
Dates | Coriander | Pilaw Rice

Ragoût de lentilles à l'orientale et potiron à la noix de muscade

Autumnal vegetable variation  28.00
Spaetzle | red cabbage | savoy cabbage | chestnuts | cranberries



Variation de légumes d'automne

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SWEETS SPECIALITIES

Walnut-parfait with Armagnac plums Chestnut mousse rosemary crumble	16.00
Parfait aux noix avec des prunes à l'Armagnac	
—	
Ramsacher meringue with whipped cream 	11.00
Ramsacher meringue avec crème fouettée	
—	
„Ramsacher Cremeschnitte” – the original	10.50
Fairy dust fresh daily - it's as good as it gets	
smaller portion, for the appetite	8.50
Ramsacher millefeuille à la crème - l'original	
—	
Homemade Caramel pudding with whipped cream 	9.00
Flan au caramel avec crème fouettée	
—	
Cherry brandy cake from Zug „Treichler's Original“	9.50
Gâteau au kirsch de Zug "Treichler's Original"	
—	
Vermicelles tartlet, homemade	7.50
Tartelette aux vermicelles, fait maison	
—	
Fruit pie homemade, daily and oven-fresh	7.00
Tarte aux fruits faite maison, tous les jours et fraîche au four	
—	
Whipped cream portion	2.00
Portion de crème fouettée	

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Ice Cream Per ball 4.50
Vanilla | Chocolate | Strawberry | Mocca | Stracciatella
Pistachio | Yoghurt

—
Sorbet  Per ball 4.50
Apricot | Lemon | Mango | Plums

—
Warm chocolate sauce 3.00

—
Frappé 10.50
„Alice“ (white chocolate)
Vanilla | Chocolate | Strawberry | Mocca | Banana

ICE CREAM COUPES

Banana Split 15.50
Chocolate ice cream | Chocolate sauce | Vanilla ice cream | whipped Cream

—
Ice Coffee Ramsach* 14.00
Mocca ice cream | whipped Cream

—
Coupe Nesselrode* 14.50
Chestnut | Vanilla ice cream | Meringues | whipped Cream

—
Portion Vermicelles* 12.50
Chestnut | Meringues | whipped Cream

—
Coupe Latte Macchiato 14.50
Vanilla Ice Cream | Mocca Ice Cream | Baileys | whipped Cream

—
Ramsacher Meringue Ice Cream* 14.50
Meringue | Strawberry Ice Cream | Vanilla Ice Cream | whipped Cream

—
Coupe „Hot Love“ 14.50
Vanilla ice cream | hot berries | whipped Cream

—
Coupe Denmark* 14.00
Vanilla ice cream | warm chocolate sauce | whipped Cream

*small portion -2.00

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ORIGIN OF THE PRODUCTS

MEAT

Beef	Beef Läuelfingen cattle from Halde farm (according to availability) Switzerland / Argentina / Uruguay
Veal	Switzerland
Pork	Switzerland
Corn poulard	France
Lamb	Zealand / Ireland

FISH

Salmon	Switzerland
Cod	Norway
King Prawns	Vietnam

REGIONAL SUPPLIERS & PRODUCERS

Goat cheese / goat cheese products	Familie Wüthrich, Elfingen AG
Lime capers /	«Sirupspezialitäten» Felix Ott, Dulliken SO
Smoked garlic	Felix Ott, Dulliken SO
Beef/ Country Sausage & Salami	Hof Halde Familie Gysin, Läuelfingen BL
Wisenberg cheese/ Mutschli	Thomas Nebiker, Buckten BL
Potatoes	Familie Mummenthaler, Häfelfingen BL
Berries	Familie Fiechter, Zunzgen BL

MEAT COOKING LEVEL

franz: bleu engl: raw	The meat is almost raw on the inside. It has a brown, thin crust and yields strongly when pressed. The escaping meat juice is red.
franz: saignant engl: rare	The meat is still slightly bloody at the core and is pink on the outside. It has a brown, crispy crust.
franz: à point engl: medium	The meat is pink throughout on the inside, yields to pressure and has a brown, crispy crust.
franz: demi-anglais engl: medium-well	The meat has only a light pink core, the meat juice is pink.
franz: bien cuit engl: well done	The meat is completely cooked, no longer yields.

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