



ENJOY WITH WITH ALL SENSES

Hermann Mazotti, Henning Prahel,
Silvan Heeb &
the whole Ramsach family

«BALANCE» MENU

Autumn salad with roasted chanterelles

Salad | figs | walnuts | raspberry vinaigrette

Pumpkin cream soup

Sour cream ice cream | pumpkin seed cracker

Salmon fillet with chanterelles

Beurre blanc | thyme potatoes | deep-fried baby spinach leaves

or

Grilled veal steak

Fig and pepper butter | autumn vegetables | potato patties

Small cheese plate from Jumi

Homemade fruit bread | sweet mustard

and/or

Chestnut parfait

Meringue | apple crumble | whipped cream

4 course menu

79.00

5 course menu

92.00

VEGETARIAN & VEGAN MENU

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

4 courses VEGETARIAN / VEGAN

68.00

Swiss Franc (CHF) including VAT

 vegetarisch  vegan  glutenfrei  laktosefrei



TEA TIME AT THE WISENBERG

We will spoil you with an exclusive afternoon tea featuring selected sweet and savoury specialities as well as exquisite teas from Länggass

Bookable from September to March on Saturdays and Sundays from 2:00 p.m. to 5:00 p.m., as well as daily over the Christmas holidays.

Our offer:
Ramsach Classic including teas
CHF 44 per guest

Alice Deluxe including teas and
1 glass of champagne Drappier
CHF 57 per guest

RAMSACH TABLE

(Recommendation for your family event, only on reservation, min. 3 days in advance)

To share and be together – just like in grandmother's time
Exclusively for you in our Ramshof for groups of 10 guests or more
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 salads,
served in large bowls

Main course

Double rib steak

"Our classic served in two courses"

Supplements

to choose from

Grilled vegetables | Rosemary potatoes

Polenta | Risotto | French fries

Dessert Ramsacher cream slices
by the meter

Book directly at
anlassorganisation@badramsach.ch
Tel: 062 285 15 55



APPETIZERS CLASSICS

Wisenberg lettuce GREEN | sprouts | kernels 🌱 🌾 🥚 10.50

Wisenberg lettuce COLOURED | sprouts | kernels | croutons 🌱 13.50

Tatar «Alice» as appetizer 29.50

Beef tartare | toast | butter as main course 37.00

with cognac, whiskey or Calvados + 4.00

mild, medium or spicy

Salad dressings

Italian 🌱 🥚 | French 🌱 🥚

SEASONAL STARTERS

Pumpkin and feta salad 🌱 🌱 18.50

Hokaido | feta | balsamic vinegar | maple syrup | lemon oil | pumpkin seeds

Autumn salad with roasted chanterelles 🌱 21.50

Salad | figs | walnuts | raspberry vinaigrette

Lamb's lettuce with egg and croutons 17.50

with bacon 20.50

Beef carpaccio 🌱 🥚 starter 26.50

Herb salad | parmesan flakes | red onions | truffle oil main course 36.50

SOUPS

Cream of porcini mushroom soup 🌱 13.00

Crostini with cream cheese | garden herbs

Cream of pumpkin soup 🌱 14.00

Sour cream ice cream | pumpkin seed cracker

Soup of the day 12.00

Swiss Franc (CHF) including VAT

🌱 vegetarisch 🌱 vegan 🌾 glutenfrei 🥚 laktosefrei



«VITAL» MENU

Pumpkin and feta salad ✘ ♡ 🥚

Hokaido | feta | balsamic vinegar | maple syrup | lemon oil | pumpkin seeds

Cream of porcini mushroom soup ♡

Crostini with cream cheese | garden herbs

Salmon fillet ✘ 🥚

Tomato pesto | beluga lentils

or

Pink roasted lamb loin fillet 🥚 ✘

Mango chutney | grilled vegetables

3 course menu

62.00

VITALITY ON THE WISENBERG

Pokebowl Vital autumn bowl ✘ ♡

28.50

Falafel | baked pumpkin | peas | beetroot | spinach salad | sprouts
tree nut-pumpkin dressing

Coconut vegetable curry ✘ ♡

29.50

Basmati rice | dried mango | papadam

Courgette frittata ♡

31.00

Sour cream | salad | confit date tomatoes | granola

VEGAN & VEGETARIAN

Creamy risotto «Capt'n Caesar» ♡

29.50

Heart of lettuce | date tomatoes | parmesan | balsamic vinegar | croutons

Stuffed samosa dumplings ♡

31.50

Potatoes | vegetables | herb salad | curry dip

Spaetzle pan with wild mushrooms ♡

29.00



Cream | parmesan flakes | pine nuts | herbs

Swiss Franc (CHF) including VAT


♡ vegetarisch ♡ vegan ✘ glutenfrei 🥚 laktosefrei



MEAT CLASSICS

Grilled veal steak (180g)	54.00
Fig and pepper butter autumn vegetables potato patties	
Corn-fed poulard breast stuffed with porcini mushrooms	39.00
Chorizo beurre blanc date tomatoes parmean slices tagliolini	
Roasted lamb loin fillet with herb crust	44.00
Red wine jus green bacon beans potato gratin	
Ramsach beef burger in a black sesame bun 	33.00
Wisenberg cheese bacon tomatoes french fries	
Ramsacher pork Cordon Bleu - homemade	39.00
Wisenberg mutschli ham vegetables french fries	
Breaded pork schnitzel 	small portion 26.00
French fries vegetables	Large Portion 31.00

FROM LAKE AND SEA

Salmon fillet with chanterelles 	41.00
Pepperoni foam basil risotto deep-fried baby leaf spinach	
Skin roasted fillet of perch with pumpkin crust	35.00
Creamy lemon and spinach risotto gremolata	
Fitness plate with deep fried perch	35.00
Assorted salads tartar sauce	

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SWEET SPECIALTIES

Chestnut parfait		13.50	
Meringues apple crumble whipped cream			
Cinnamon ice cram		12.50	
Plum compote caramel crumble whipped cream			
Ramsacher meringue with whipped cream		11.00	
Ramsacher cream slices - the original		10.50	
Fairy dust fresh daily- it has as long as it has smaller portion			
Homemade caramel flan with whipped cream		9.00	
Zuger cherry cake "Treichler's Original"		9.50	
Daily homemade, oven-fresh fruit pie with whipped cream		7.00	
Cream ice cream	Per scoop	4.50	
Vanilla chocolate strawberry mocca stracciatella yoghurt cinnamon			
Sorbet		Per scoop	4.50
Apricot lemon mango plum			
Warm chocolate sauce		3.00	
Milkshake		10.50	
"Alice"(white chocolate) Vanilla chocolate strawberry mocca banana			
additional whipped cream		2.00	

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ICE CREAM SUNDAES

Banana split	15.50
Chocolate ice cream vanilla ice cream chocolate sauce whipped cream	
Ice Coffee Ramsach*	14.00
Mocca ice cream whipped cream	
Coupe Nesselrode* (seasonal)	14.50
Vermicelles vanilla ice cream whipped cream	
Portion of vermicelles* (seasonal)	12.50
Vermicelles whipped cream	
Coupe Latte Macchiato*	14.50
Vanilla ice cream mocca ice cream Baileys whipped cream	
Meringue ice cream*	14.50
Meringue strawberry vanilla ice cream whipped cream	
"Heissi Liebi" Cup	14.50
Vanilla ice cream berries whipped cream	
Coupe Denmark*	14.00
Vanilla ice cream chocolate sauce whipped cream	
*small portion	-2.00

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HERKUNFT DER PRODUKTE

FLEISCH

Rind	Schweiz/Argentinien
Kalb	Schweiz
Schwein	Schweiz
Poulet	Schweiz
Lamm	Neuseeland
Maispoularde	Frankreich

Entfernung: 

FISCH

Lachs	Norwegen/Zucht ASC
Egli für Knusperli	FAO 27/Wildfang Nordatlantik
Eglifilet	FAO 27/Wildfang Nordatlantik

REGIONALE LIEFERANTEN & PRODUZENTEN

Käse- und Wurstspezialitäten, Rind für Burger	Dietisberg Wohnen & Werken, BL	-4.9 km-
Ziegenkäse/Ziegenkäseprodukte	Familie Wüthrich, Elfingen, AG Odermatt Käserei, Dallenwil, NW	-29.6 km- -35.4 km-
Wisenbergkäse/Mutschli	Hofkäserei Nebiker, Eptingen, BL	-4.2 km-
Wachtelei/Kaninchenfleisch	Familie Schweingruber, Rümlingen, BL	-4.9 km-
EIER	Geflügelfarm Rieder, Gelterkinden, BL	-11.3 km-



Zutaten aus der Region, vom Produzenten direkt in unsere Küche geliefert.