



ENJOY WITH WITH ALL SENSES

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

MENU «RAMSACH»

Vitello tonnato

Herb salad | red onions | caper berries
olives

Gazpacho

Sour cream ice cream

Sea bass fillet

Potato gnocchi | mint gremolata
Beurre blanc
or

Beef entrecôte «Café de Paris»

French fries | summer vegetables

3 course menu 71.00

MENU «BALANCE»

Buffalo mozzarella

Caramelised peach | honey | pine nuts
balsamic glaze

Carrot-mango-soup with coconut milk

Crostini with olive tapenade

Char fillet

Lemon risotto | Tomatensalsa
or

Veal loin steak

Truffle mayonnaise | Pommes rissolées

Small cheese platter from Jumi

Homemade fruit bread
Sweet mustard
and/or





Mango parfait

Berries | caramel crunch | whipped cream

4 course menu 79.00




5 course menu 92.00

Preise in Schweizer Franken (CHF) inklusive gesetzl. MWST

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APPETIZERS CLASSICS

Wisenberg lettuce GREEN | sprouts | kernels    10.50


Wisenberg lettuce COLORFUL | 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

Watermelon and feta salad   20.50
Watermelon | feta | maple syrup | balsamic vinegar | lemon oil


Tuna carpaccio – hand-cut   24.50
Tomatoes | avocado | lime | herb salad

Buffalo mozzarella   23.50
Caramelised peach | honey | pine nuts | balsamic glaze

Vitello tonnato   26.50
Herb salad | caper berries | red onions | olives as main course 36.50

SOUPS

Gazpacho   13.00
Sour cream ice cream

Carrot-mango-soup with coconut milk  13.00
Crostini with olive tapenade

Soup of the day 12.00



VITALITY ON THE WISENBERG

Summerbowl Ramsach Vital ✕ 🌱	28.50
Rice feta avocado spinach salad sporuts curry sesame dressing with watermelon or warm falafel	
Chicken Caesar Salad	29.00
Romaine lettuce bacon date tomatoes parmesan flakes	
Coconut and vegetable curry ✕ 🌱	29.50
Basmati rice dried mango papadam	
Veal loin steak ✕	51.00
Date tomatotes truffle mayonnaise rocket parmesan flakes	
Fitness plate with fish fillets	36.00
Perch char red mullet mixed salads lemon dip	

VEGAN & VEGETARIAN

Creamy risotto «Capt'n Caesar» 🌱	29.50
Hearts of lettuce date tomatoes balsamico croutons	
Tofu piccata 🌱	29.50
Tomato risotto mint yoghurt herbs	
Vegetable ravioli 🌱	29.00
Almond mousse baby spinach leaves date tomatoes	

Swiss Franc (CHF) including VAT

🌱 vegetarisch 🌱 vegan ✕ glutenfrei 🌱 laktosefrei



MEAT CLASSICS

Beef entrecôte «Café de Paris» 	48.00
French fries summer vegetables	
Lamb chops	41.00
Garlic baguette grilled vegetables chimichurri sour cream	
Spare ribs from Thurgau apple pigs  	39.00
Wedges coleslaw BBQ sauce	
Homemade veal mince patties	37.00
Tagliolini spring vegetables cognac cream sauce	
Ramsacher pork cordon bleu - homemade	39.00
Wisenberg cheese ham vegetables french fries	
Breaded pork escalope 	small portion 26.00
French fries vegetables	normal portion 31.00
Pork sausage «Wisenberg» - made for us by Nuss Hof  	29.50
French fries onion sauce	
<i>According to the chef's recipe</i>	

FROM LAKE AND SEA

Sea bass fillet	37.00
Potato gnocchi mint gremolata beurre blanc	
Monkfish medallions	41.00
Herb polenta fried baby spinach leaves basil and tomato sauce	
Char fillet	38.00
Lemon risotto tomato salsa	
Fitness plate with breaded deep-fried perch fillets	35.00
Mixed salads sauce tartar	

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SWEET SPECIALTIES

Limoncello-Crème brûlée ✘		14.00
Yoghurt ice cream wild berries		
Mango parfait		14.00
Berries caramel crunch whipped cream		
Ramsacher meringue with whipped cream* ✘		11.00
Ramsacher cream slices - the original		10.50
Fairy dust made 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	4.50
Vanilla chocolate strawberry mocca stracciatella	scoop	
yoghurt cinnamon		
Sorbet ✘	Per	4.50
Apricot lemon mango plum	scoop	
Warm chocolate sauce		2.00
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 Romanoff* (seasonal)	14.50
Strawberries vanilla ice cream whipped cream	
Portion of strawberries* (seasonal)	12.50
Strawberries 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	
Ramsacher Meringue Glace*	14.50
Meringue Erdbeerglace Vanilleglace Rahm	
*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

Saibling	Inland, Zucht ASC
Egli für Knusperli	Wildfang, FAO 27
Wolfsbarsch	Frankreich/Zucht ASC
Seeteufel	Inland, Wildfang, FAO 27
Thunfisch FOS	Wildfang, FAO 71, 57 und 51
Rotbarbe	Wildfang, FAO 21
Rauchlachs	Norwegen/Zucht ASC

REGIONALE LIEFERANTEN & PRODUZENTEN

Käse- und Wurstspezialitäten	Dietisberg Wohnen & Werken, BL	-4.9 km-
Ziegenkäse/Ziegenkäseprodukte	Familie Wüthrich, Elfingen, AG	-29.6 km-
	Odermatt Käserei, Dallenwil, NW	-68.2 km-
Wisenbergkäse/Mutschli	Hofkäserei Nebiker, Eptingen, BL	-4.2 km-
Apfelschwein / Thurgau	Bianchi, Zufikon AG	-4.9 km-

EIER

Geflügelfarm Rieder, Gelterkinden, BL -11.3 km-



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

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