



ENJOY WITH WITH ALL SENSES

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

«BALANCE» MENU

Home-marinated salmon fillet

Apple-Sour-Cream | herb salad | focaccia

Gazpacho

Sour cream ice cream | gardenherbs

Sea bass fillet fried on the skin

Pepperoni foam | basil risotto | deep-fried baby spinach leaves

or

Grilled beef entrecôte, carved

Rocket salad | | date tomtatoes | parmesan shavings | thyme potatoes

Small cheese plate from Jumi

Homemade fruit bread | sweet mustard

and/or

Limoncello panna cotta

Strawberry salad | Caramel 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 surprise 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 leaf 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 me

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 🌱🌾 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 APPETIZERS

Melon and feta salad 🌱🌾🌱 20.50

Watermelon | feta | balsamic vinegar | maple syrup | lemon oil

Fatoush pita bread salad 🌱🌾 21.50

Cucumber | tomatoes | pepperoni | mini lettuce | mint | pomegranate dressing

Home-marinated salmon fillet 22.50

Apple-Sour-Cream | herb salad | focaccia

Vitello Tonnato 🌱🌾 as appetizer 26.50

Herb salad | caper apples | red onions | olives as main course 36.50

SOUPS

Gazpacho 🌱🌾 13.00

Crostini with olive tapenade | garden herbs

Almond and coconut soup 🌱 14.00

Sour cream ice cream | cracker

Soup of the day 12.00

Swiss Franc (CHF) including VAT

🌱 vegetarisch 🌱 vegan 🌾 glutenfrei 🌾 laktosefrei



«VITAL» MENU

Melon and feta salad

Watermelon | feta | balsamic vinegar | maple syrup | lemon oil

—

Almond and coconut soup

Sour cream ice cream | cracker

—

Sea bass fillet fried on the skin

Tomato pesto | beluga lentils

and/or

Pink roasted lamb loin fillet

Mango chutney | grilled vegetables

3 course menu

62.00

VITALES ON THE WISENBERG

Pokebowl Ramsach Vital

28.50

Rice | watermelon | feta | avocado | spinach salad | sprouts
curry sesame dressing

Coconut vegetable curry

29.50

Basmati rice | dried mango | papadam

Grilled avocado

31.00





Orange gremolata | yoghurt | salad | pomegranate seeds

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MEAT CLASSICS

Pulled Beef Burger		34.50
Brioche bun bacon jam salad sweet potato fries		
Grilled beef entrôte (200g), carved	 	46.50
Rocket salad date tomatoes parmesan shavings thyme potatoes		
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
Pork bratwurst Wisenberg – homemade from the Nushof	 	29.00
Caramelized balsamic onions herb mashed potatoes <i>Made to the chef's recipe</i>		

FROM LAKE AND SEA

Sea bass fillet fried on the skin		43.50
Pepperoni foam basil risotto deep-fried baby leaf spinach		
Fitness plate with deep fried perch (Wild-caught, North Atlantic)		35.00
Assorted salads tartar sauce		
Fitness plate with deep fried perch (Farm, Switzerland)		48.50
Assorted salads tartar sauce		

VEGAN & VEGETARIAN

Creamy risotto «Capt'n Caesar»		29.50
Heart of lettuce date tomatoes parmesan balsamic vinegar croutons		
Fried crispy sweetcorn patties		29.50
Tomato ragout herb salad sour cream		
Homemade parsley gnocchi		28.50
Dried pear parmesan pine nuts lemon thyme		

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SWEET SPECIALTIES

New York Cheese-Cake		16.00	
Mango sorbet wild berries whipped cream			
Limoncello-Panna-Cotta		15.00	
Strawberry salad 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 pistachio yoghurt			
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 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	
*small portion	-2.00

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HERKUNFT DER PRODUKTE



Entfernung:

FLEISCH

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

FISCH

Wolfsbarsch	Greichenland/Zucht ASC	
Lachs	Norwegen/Zucht ASC	
Egli für Knusperli	FAO 27/Wildfang Nordatlantik	- 2'100 km-
Egli für Knusperli	Schweiz/Valperca S.A., (Zucht)	-175 km-
Riesencrevetten	Bodmereia, Raron, VS Patagonien/Wildfang	

REGIONALE LIEFERANTEN & PRODUZENTEN

Käse- und Wurstspezialitäten	Dietisberg Wohnen & Werken, BL	-4.9 km-
Wisenbergbratwurst	Metzgerei Andrist, Nushof, BL	-15.5 km-
Ziegenkäse/Ziegenkäseprodukte	Familie Wüthrich, Elfingen, AG Odermatt Käserei, Dallenwil, NW	-29.6 km- -35.4 km-
Wisenbergkäse/Mutschli	Thomas Nebiker, Buckten, 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.