



RESTAURANT ZUM RITTER

M E N U



We look forward to your visit and warmly welcome you to our classic restaurant. All our dishes are freshly prepared for you using high-quality ingredients. We exclusively use Swiss meat and regional products from local suppliers.

Anything but ordinary – and the perfect choice for connoisseurs of Swiss and international cuisine.

Enjoy your meal!

 Vegetarian options

SALADS

Leaf Salad  7.50

Salad, cherry tomatoes, radishes, and dressing of your choice

Mixed Salad  9.50

Salad, carrots, cucumber, corn, cherry tomatoes, radishes, and dressing of your choice

Ritter Salad  12.50

Salad, carrots, peas, corn, cherry tomatoes, caramelized chestnuts, and pomegranate, dressing of your choice

Dressings: Italian, French, Mango-Passion Fruit

STARTERS

Mozzarella di Bufala  14.50

Large tomatoes, colorful cherry tomatoes, tomato sauce, basil, mozzarella, and toast chips

Ritter Toast  11.00

Crispy baguette with tomatoes, olives, and Mozzarella di Bufala with basil oil

Beef Tartare 21.50

70g meat, onions, capers, vinegar, cucumber, Worcestershire-Dijon-mustard sauce, Calvados, served with brioche toast and butter

Small Spanish Prawns 9.00

3 prawns, chili, garlic



SOUPS

Barley Soup	8.50
<i>Brunoise vegetables, onions, bacon, white cabbage, barley cream</i>	
Leek and Potato Soup 🌿	7.90
Clear Broth	6.50
Soup of the Day	7.50
<i>Please ask our staff.</i>	

PASTA

Homemade Gnocchi 🌿	23.50
<i>Tomato sauce with Stracciatella di Bufala and basil</i>	
Basil Pesto 🌿	24.50
<i>With pine nuts, Parmesan, Stracciatella di Bufala, roasted cherry tomatoes</i>	
Homemade Spaghetti Bolognese	22.50
Aglione e Olio 🌿	17.50
<i>Peperoncini, garlic, parsley, and Parmesan</i>	

FOR CHILDREN

Spaghetti with Tomato Sauce or Ketchup 🌿	12.50
Premium Chicken Nuggets	8.00
French Fries 🌿	6.00



MAIN COURSES

Veal Schnitzel	35.50
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With seasonal vegetable side dish of your choice

Pork Schnitzel	25.50
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With seasonal vegetable side dish of your choice

Ritter Cordon Bleu	
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With ham, regional Gruyère cheese, seasonal vegetables, and side dish of your choice

Pork	30.50
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Veal	40.50
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Swiss Beef Burger	29.90
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180g beef, bakery bread, bell pepper chutney, lettuce, bacon, Gruyère cheese, caramelized onions, cocktail sauce, served with French fries

Beef Stroganoff	29.90
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Mushrooms, bell peppers, onions, pickles, cream sauce, with side dish of your choice

GRILL

Beef Entrecôte (from 200g)	44.00
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Beef Fillet (from 200g)	48.00
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Chateaubriand (Whole Fillet from 600g)	132.00
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Black Tiger Prawn	6.00
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SIDE DISHES

Seasonal Vegetables	7.00
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French Fries	6.00
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Rosemary Potatoes	7.00
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Pasta	7.00
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Rice	6.00
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SAUCES

Red Wine Jus	2.00
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Mushroom Cream Sauce	6.00
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Pepper Sauce	2.00
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Cocktail Sauce	2.00
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Herb Butter	2.00
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Ketchup	2.00
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Chimichurri	2.00
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SUMMER HITS

Fitness Plate

Large mixed salad with Parmesan shavings, strawberries, pomegranate, baguette chips. Meat of your choice:

Chicken strips	19.50
Tiger Prawns	24.50
Beef strips	25.50

Summer Salad

19.50

Salad with arugula, strawberries, honeydew melon, Parma ham, and Parmesan shavings

Tomme à la Creme

21.50

Baked soft cheese in white wine batter with fruit plate, strawberries, orange, cranberries, and balsamic cream with baguette chips

FISH

Tuna Fillet

32.90

In a sesame crust, bell pepper-vanilla sauce with seasonal vegetables and purée

DESSERTS

Vanilla Panna Cotta

9.00

In a glass, mango coulis, seasonal fruits

Homemade Lava Cake

11.00

Liquid core, vanilla ice cream, seasonal fruits

Crepes with Ice Cream and Whipped Cream

12.50

Tiramisu

9.00



ICE CREAM

Ice Cream Sundae 🌿

13.00

3 scoops of ice cream with whipped cream, topping, fruits, and cookie.

Hot Love, Coupe Denmark, Chocolate Cup, Nut Cup

Scoop of Ice Cream of your choice 🌿

3.00

Vanilla, Pistachio, Chocolate, Walnut, Lemon, Strawberry

Portion of Whipped Cream 🌿

1.00



BEVERAGES

HOT BEVERAGES

Espresso Ristretto	3.00
Espresso Doppio	4.50
Espresso Macchiato	4.50
Café au Lait	5.50
Café Crème	4.50
Cappuccino	5.50
Café Latte	5.50
Affogato al Caffè	7.50
Tea (Rosehip, Ginger-Lemon, Strawberry-Raspberry, Black, Peppermint)	4.50

MINERAL WATER

With / without carbonation (20cl)	3.00
With / without carbonation (33cl)	3.50
With / without carbonation (50cl)	4.70
With / without carbonation (75cl)	6.50
With / without carbonation (100cl)	9.50

SOFT DRINKS

Coca Cola / Fanta / Rivella Red (33cl)	4.70
Ice Tea, Peach (33cl)	4.20
Sinalco (30cl)	4.20
Elmer Citro (20cl)	3.00
Elmer Citro (30cl)	4.50

JUICES & ENERGY

Red Bull (25cl)	5.00
Tonic (20cl)	3.70
Schweppes Ginger Ale (20cl)	3.70
Fruit juices (Orange, Apple, Multivitamin, Pineapple) (20cl)	3.60
Spritzer with juice (25cl)	4.00



BEER & SPIRITS

BEER

Adler Original Bottle (58cl)	7.00
Adler Panaché (29cl)	4.00
Adler Panix Light / Dark (29cl)	4.00
Organic Wheat Beer (50cl)	7.00

COCKTAILS

Aperol Spritz (25cl)	11.00
Hugo (25cl)	10.00
Lillet Berry (25cl)	12.00
White Wine Spritzer (20cl)	8.00
Campari Spritz (25cl)	12.00
Campari Soda (25cl)	10.00
Campari Orange (25cl)	11.00

MOCKTAILS

Ipanema (25cl)	9.00
Mango Passion (25cl)	9.00
Blue Lagoon (25cl)	9.00
Cool Mann (25cl)	9.00

SCHNAPPS (2CL / 4CL)

Gin	4.50 / 7.50
Rum	4.50 / 7.50
Whiskey	6.00 / 9.00
Vodka	5.50 / 8.00
Williams Pear	6.00 / 9.00
Alpine Mint	3.00 / 5.00
Grappa	6.00 / 9.00



WINES

SPARKLING WINE

Prosecco Moscato Spumante

6.00 / 35.00

10cl / 75cl

Rotkäppchen Sekt

6.00 / 33.00

10cl / 75cl

WHITE WINE

Trois Blancs Cuvée

6.00 / 35.00

2023 • Switzerland SH • 10cl / 75cl

Chardonnay Bourgogne

7.90 / 56.00

2023 • France • 10cl / 75cl

Chardonnay Rosière Original

4.90 / 32.00

1989 • France • 10cl / 75cl

Pinot Grigio Delle Venezie Cesari

6.00 / 36.00

2024 • Italy • 10cl / 75cl

Cerca Do Rei

4.90 / 28.00

2022 • Portugal • 10cl / 75cl



RED WINE

Primitivo Salento <i>Puglia • 10cl / 75cl</i>	7.00 / 40.00
Rocca Rubia Santadi <i>2022 • Sardinia • 10cl / 75cl</i>	7.50 / 56.00
Chardonnay Bourgogne Noir <i>France • 10cl / 75cl</i>	7.90 / 56.00
Aalto Ribera del Duero <i>2023 • Spain • 10cl / 75cl</i>	14.00 / 112.00
Piccini Chianti DOCG <i>2024 • Italy • 10cl / 75cl</i>	6.50 / 37.00
Cerca Do Rei <i>2022 • Portugal • 10cl / 75cl</i>	4.90 / 28.00

ROSÉ WINE

Cote des Roses <i>2024 • France • 10cl / 75cl</i>	6.50 / 42.00
Pinot Grigio Garda <i>2025 • Italy • 10cl / 75cl</i>	6.50 / 42.00
Marques De Fiscal <i>2024 • Spain • 10cl / 75cl</i>	6.50 / 42.00

ORIGIN: BEEF, VEAL & PORK: SWITZERLAND | SHRIMP: VIETNAM | TUNA: PHILIPPINES | SALMON:
NORWAY | BREAD: LOCAL BAKERY

All prices in CHF including statutory VAT.

We gladly provide information about allergenic ingredients in our dishes – please ask our staff.