



CENTRAL

HIER SEIN
BAD RAGAZ
IST HERRLICH

RESTAURANT & MEHR

HEARTLY WELCOME

We are pleased that you have chosen your way to our house.

We are glad to pamper you with domestic and Italian specialties à la carte from our familiar and versatile kitchen.

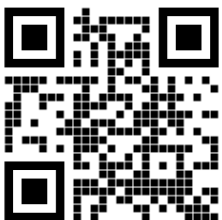
Let us inspire through our varied proposal on our comfortable sun patio, restaurant and parlor and enjoy courteous service with good beverages in the particular ambience of our house.

Opening hours: Monday to Friday from 08:00 up to 22:00 hours
 Saturday and Sunday from 09:00 up to 22:00 hours



Pay a visit to our homepage showing you further interesting proposals.
NEW we present you our on-line shop.

Only through a honest critique we are able to improve our effort from day to day.
We are glad to receive your write-up.



The Central-Team 



TABLE OF CONTENTS

		PAGE
I	Philosophy	2
II	The Story of feather	3
1	Cocktails	4
1.1	Aperitifs with alcohol	4
1.2	Aperitifs with hout alcohol	5
2	Menu from 11:30 up to 13:30 and from 18:00 up to 21:00	6
2.1	Starters, child's plate	6
2.2	traditional dishes, rösti-tower	7
2.3	home made pasta from Bonetti, spätzli da mamma	8
2.4	Salad bowls, fitness dishes	9
3	Pinsini Romana, Piadina Rc Romana , salad plates	10
4	Pinsas from 11:30 up to 22:00	11
5	Ice creams	12
5.1	classics	12
5.2	Central specials, kids desserts	13
6	Wine list	14
6.1	Wine list chef's suggestion	14
6.2	Our house favorite	15
6.3	Bottled wine white / rosé	16
6.4	Bottled wine red	17
7	List of beverages	18
7.1	Cold and warm beverages, digestifs	18
7.2	Beers, aperitifs, whiskey, rum, liqueur, long drinks	19
8	Declaration	20





WHERE YOU MEET LOVE, YOU FIND YOUR FORTUNE

WE are the Central - restaurant and more,
here in Bad Ragaz.

We are glad to „heartly welcome“ our guests
and to pamper them with our fine dishes.

As you know the way to a mans heart is through his stomach and
a good kitchen is the base of all happiness.

With attention to detail we link our commitment to the gastronomy,
the tradional kitchen with a modern, youthful dining culture.

We offer you moments of pleasure, of celebration, of cooperation.

Just everything which your heart request with a shot originality and sophistication.

Let us surprise you.

We are glad to welcome you in our house.

You know what you meet, you will carry on in your heart to other people.

The Central-Team 

THE FEATHER

A story for MIRACLES, which should reach us.

Life is back and forth.

Up and down.

As we see in the nature everything is moving in pretended disorder, however everything has its order.

All is submitted to a regularity, which we would like to understand but nevertheless it remains far away for our imagination.

However there are moments allowing US to marvel. Moments of magic, of mysticism, manifesting to us. Through the open door we detect a light ray and we realise that between sky and earth exists more than we could imagine.

Let us discover a feather, immerse into the awareness, providing confidence and devoting to life.

The feather let us dream about the easiness of being, to be carried by the wind and finally be

HEARTILY WELCOMED

at a special place with a winning smile.

Lets happen the MIRACLE.

Lets write new stories. It is time!

COCKTAILS

APERITIFS WITH ALCOHOL

Sparkling white wine	sweet (lemon) or sour (mineral)	CHF 12.50
Aperol Spritz	4cl Aperol, 10cl Prosecco, mineral, Orange	CHF 12.50
Hugo	10cl Prosecco, mineral, elder syrup, peppermint, lime	CHF 12.50
Peach-raspberry Spritz	2cl peach-liqueur, 10cl Prosecco, raspberry-syrup, mineral, lime juice, raspberries and peppermint	CHF 14.50
Limoncello Spritz	4cl Limoncello, 10cl Prosecco, mineral, lemon	CHF 14.50
Lillet Pink Berry	4cl Lillet Rosé, Wild Berry Tonic, mixed berries, peppermint	CHF 14.50
Prosecco	1 dl Prosecco with grapes	CHF 9.50
Blue Lagoon	2cl Vodka white, 2cl Blue Curacao, lime juice, lemon, mineral, blackberries	CHF 14.50



Aperol Spritz



Blue Lagoon



Prosecco



Lillet Pink Berry



Limoncello Spritz



Hugo

COCKTAILS

APERITIFS WITHOUT ALCOHOL

Home made Ice Tea	3dl lemon ice tea, lemon, strawberries, peppermint	CHF 7.50
LimonZero Spritz	4cl LimonZero, mineral, tonic, lemon	CHF 11.50
Gin Wild Berry	4cl Gin alcohol free, Wild Berry tonic, peppermint, mixed berries	CHF 11.50
AperolZero Spritz	orange spritz, tonic, mineral, orange	CHF 11.50
Martini Tonic Vibrante	4cl Martini Vibrante, tonic, orange, peppermint	CHF 11.50
Martini Berry Floreale	4cl Martini Floreale, Wild Berry tonic, mixed berries, peppermint	CHF 11.50
Orange juice	Orange	CHF 7.00
Aranciata rosse	Orange and peppermint	CHF 4.50
Aranciata classica	Orange and peppermint	CHF 7.50
Chinotto	Orange and peppermint	CHF 7.50
Gazzosa Limone	Limone and peppermint	CHF 7.50



MENU

STARTERS

green salad	italian or french sauce	CHF	9.50
mixed salad	italian or french sauce	CHF	12.50
tartar "grandma style"	100 % beef	70g CHF	19.50
		140g CHF	28.50
mini capuns	also available in vegan mode	CHF	19.50
caprese salad	tomatos, burrata and rockets	CHF	16.50
caprese salad vegan	Tomtomatos, vegan mozzarella and rockets	CHF	16.50
melon soup	Kaltecold honey-melon soup with parma-grissini-sticks	CHF	16.50

CHILDREN DISHES

OUR CHILDREN DISHES ARE AVAILABLE FOR ALL KIDS UP TO 10 YEARS OLD.

Spaghetti Napoli	CHF	12.50
Spaghetti Bolognese	CHF	12.50
Chicken Nuggets with fries	CHF	14.50
cutlet with fries	CHF	14.50

OUR MENU IS AVAILABLE FROM 11:30 UP TO 13:30 AND FROM 18:00 UP TO 21:00.

TRADITIONAL DISHES

cordon bleu traditional	ham, cheese, vegetable	pork 300g	CHF 34.50
cutlet with cream	vegetable	pork 180g	CHF 29.50
breaded cutlet	vegetable	pork 200g	CHF 29.50
plant-based-fillet	vegetable and vegan herb butter	130g	CHF 27.50
fish strips	vegetable and tartar sauce	perch 6 Stk.	CHF 28.50
chicken breast	vegetable and herb butter	220g	CHF 29.50

please choose your side dish: bonetti-tagliatelle, french fries, rösti-fries, sweet potatoes or rice with butter.

Mini Capuns	smoked ham, grison meat, cream sauce and parmesan	CHF 26.50
Mini Capuns Vegi	vegetable, cream sauce and parmesan	CHF 26.50

RÖSTI TOWER

OUR TOWERS ARE STAPLED BY RÖSTI-GALETTES

Eronia	chicken breast, vegetable and paprika cream sauce	220g	CHF 34.50
Grisseria	pork cutlet, mushroom sauce and vegetable	180g	CHF 32.50
Xerio	bacon, onions and mature cheese		CHF 28.50
Ästenica	vegetable and mature cheese (also possible in vegan mod)		CHF 25.50
Gianusa	mediterranean vegetable and black tigers		CHF 33.50

OUR MENU IS AVAILABLE FROM 11:30 UP TO 13:30 AND FROM 18:00 UP TO 21:00.

OUR CLASSICS

HOME MADE PASTA

FROM THE HOUSE BONETTI IN BAD RAGAZ

Bonetti Spaghetti	Pesto verde	CHF	22.50
	Pesto rosso	CHF	22.50
	Napoli	CHF	21.50
	All'Arrabbiata	CHF	21.50
	Aglione, olio e peperoncino	CHF	21.50
	Cinque Pi	CHF	22.50
	Bolognese	CHF	23.50
	Carbonara	CHF	23.50
	Amatriciana	CHF	23.50
	(bacon, ham, red onions, tomato sauce, chilli)		

SPÄTZLI - DA - MAMMA

WE SERVE TO ALL OF OUR SPÄTZLI-DISHES OUR HOME MADE APPLE SAUCE AND ROASTED ONIONS.

Spätzli Central	bacon, ham and mature cheese	CHF	26.50
Grisons spätzli	grisons meat, smoked ham and mature cheese	CHF	27.50
Vegi spätzli	vegetables, cream sauce and mature cheese	CHF	25.50
apple sauce	home made	vegan	CHF 5.00

OUR MENU IS AVAILBLE FROM 11:30 UP TO 13:30 AND FROM 18:00 UP TO 21:00.

SALAD - PUNCH BOWL

All our bowls are garnished with pickles, tomatos, corn, chillies, red cabbage, carrots, white cabbage, roquette, leaf salad and seasonal fruits.

<u>HAPPY BOWL</u>	chickpeas, chia-seeds, figs avocado, walnuts and cottage cheese	CHF 19.50
<u>SUMMER BOWL</u>	mushrooms, salad cores, dates, parmesan shavings and double cream	CHF 19.50
<u>BONANZA BOWL</u>	haricot beans, kidney beans, cashew nuts, feta cheese, avocado and chinoa-seeds	CHF 19.50
<u>TUNA BOWL</u>	tuna, onions, olives, eggs and dried tomatos	CHF 22.50
<u>EGG BOWL</u>	boiled eggs, pickles, onions, capers, anchovies and salad cores	CHF 21.50

SUPPLEMENT TO THE BOWL

barbecue-chicken	CHF 9.50
bacon	CHF 5.00
plant-based-fillet	CHF 9.50
Black Tiger	CHF 11.50

FITNESS DISHES

MIXED SALAD PLATE WITH ...

Cordon Bleu	ham and cheese (waiting time 30min.)	pork	300g	CHF 34.50
cutlet nature	with herb butter	pork	180g	CHF 28.50
breaded cutlet		pork	200g	CHF 29.50
chicken breast	with herb butter	chicken	220g	CHF 29.50
crispy perch	with tartar sauce	perch	6 Stk.	CHF 28.50
plant-based fillet	with vegan herb butter	vegan	130g	CHF 27.50

OUR LARGE MENU IS AVAILBLE FROM 11:30 UP TO 13:30
AND FROM 18:00 UP TO 21:00.

CREATION OF SALADS

PINSINI ROMANA

The Pinsini is the small sister of the Pinsa Romana.

Its healthy, vegan and easy to digest.

Components are rice flour, soy flour, qualitative wheat flour, water, yeast, extra virgine olive oil and salt.

Our pinsini are served lukewarm and are filled with burrata, tomatos, rocket and basilic pesto (exept vegan).

PIADINA ROMANA

The Piadina is a thin italian pita bread and is domiciled in Romagna.

Components are wheat flour, water, soda, extra-virgine olive oil and salt.

Our piadinas are served lukewarm and are filled with mature cheese and further ingredients according your choice.

		<u>PINSINI</u>				<u>PIADINA</u>			
		single		with salad		single		with salad	
Basic Caprese	piadina only cheese	CHF	16.50	CHF	26.50	CHF	11.50	CHF	21.50
Prosciutto	gourmet ham	CHF	19.50	CHF	29.50	CHF	14.50	CHF	24.50
Salame	Salami	CHF	19.50	CHF	29.50	CHF	14.50	CHF	24.50
Parma	smoked ham	CHF	21.50	CHF	31.50	CHF	16.50	CHF	26.50
Vegan	piadina only cheese	CHF	18.50	CHF	28.50	CHF	12.50	CHF	22.50

SALAD PLATE

	basic	garnished
Sausage-cheese	CHF 18.50	CHF 21.50
sausage salad	CHF 17.50	CHF 20.50
cheese salad	CHF 17.50	CHF 20.50

OUR MENU IS AVAILABLE FROM 11:30 UP TO 13:30 AND FROM 18:00 UP TO 21:00

PINSA ROMANA

ALL OUR PINSAS (EXEPT VEGAN) ARE DRESSED WITH TOMATO SAUCE, MOZZARELLA, ROCKET AND BASILIC PESTO.

Margherita		CHF	19.50
Prosciutto	gourmet ham	CHF	23.50
Prosciutto e funghi	gourmet ham and mushrooms	CHF	24.50
Funghi	mushrooms	CHF	22.50
Salame	Salami	CHF	23.50
Parma	smoked ham and mascarpone	CHF	26.50
Vegi	vegetable	CHF	22.50
Vegan	vegan cheese, vegetable	CHF	23.50
Hawaii	gourmet ham and pineapple	CHF	24.50
Vesuv	bacon and onions	CHF	24.50
Tonno e cipolla	tuna and onions	CHF	24.50
Calabrese	anchovies, capers, olives, garlic	CHF	23.50
Extras:	salami and ham	CHF	6.50
	mushrooms, mascarpone, pineapple, olives, vegetable	CHF	4.50
	smoked ham, tuna, bacon	CHF	8.50
	and others	CHF	2.50



OUR PINSAS ARE AVAILABLE FROM 11:30 UP TO 22:00

ICE CREAM

CLASSIC

Coupe Danmark	vanilla ice cream, chocolate sauce and cream	CHF 14.50
Banana Split	vanilla ice cream bananas, chocolate sauce and cream	CHF 14.50
Coupe Alexander	caramel- and vanilla ice cream, caramel sauce lotus cookie, cream tablet and cream	CHF 14.50
Coupe Dream	coffee- and vanilla ice cream, Baileys and cream	CHF 14.50
Meringue	meringues with cream	CHF 11.50
Meringue Ice cream	vanilla- and strawberry ice cream, meringues and cream	CHF 14.50
Coupe Romanoff	vanilla ice cream , cream , fresh strawberries , strawberry topping	CHF 14.50
Mixed Coffee Icecream	coffee ice cream, Espresso, cream and a small shot of Kirsch	CHF 14.50
Affogato al caffè	vanilla ice cream with a hot espresso	CHF 9.00
Sorbet Aperol - Spritz	lemon sorbet with aperol - spritz	CHF 12.50
Sorbet Colonel	lemon sorbet with Vodka	CHF 12.50
Frappé	Frappé diverse variety, see ice cream variety	CHF 10.50

VARIETY ICE CREAM

vanilla, coffee, chocolate, strawberry, caramel, Straciatella, Fior di Latte or Puffo (Marshmallow)

VARIETY SORBETS

melon- (vegan), limone-, peach - Sorbet

per ball	CHF 4.50
With cream	CHF 2.00
With fruits	CHF 5.00
With shot	CHF 6.00
Vodka white / Baileys / Prosecco / Campari	



Coupe Dänemark



Bananensplit



Coupe Alexander



Coupe Träumli



Affogato al caffè

ICE CREAM

CENTRAL SPECIALS

Central Raffaello	Fior di Latte- ice cream, desiccated coconut, almond chips, Raffaello, white chocolate sauce and cream	CHF 15.50
Central Ferrero Rocher	chocolate-, Fior di Latte- ice cream, hazelnut brittle, Ferrero Rocher, chocolate sauce and cream	CHF 15.50
Central Daim	Fior di Latte-, caramel- ice cream, caramel sauce, chocolate crumble, Daim and cream	CHF 15.50

FOR OUR SMALL ICE CREAM AFICIONADOS

Puffolino	Puffo- cream with Marshmallows and cream	CHF 7.50
Pingolino	chocolate- ice cream with lolly and cream	CHF 7.50
Bambino	vanilla- ice cream with smarties and cream	CHF 7.50



Vanilla



Chocolate



Strawberry



Caramel



Coffee



Fior di Latte



Puffo

OUR WINE LIST

BY THE GLASS

PROSECCO

10CL

75CL

Prosecco

CHF 9.50

CHF 69.50

White wine

10CL

50CL

Chardonnay, Vin de Pays Suisse

CHF 6.50

CHF 31.50

Aigle Chablais Suisse

CHF 6.50

CHF 31.50

Fläscher Riesling Sylvaner, Heinz Kunz

CHF 7.50

CHF 36.50

Sparkling white wine (sweet or sour / 30cl)

CHF 12.50

RED WINE

10CL

50CL

Tarantella Primitivo IGT, Italy

CHF 6.50

CHF 31.50

Medievo Rioja DOCA, Spain

CHF 7.50

CHF 36.50

Only available in bottle

Amarone della Valpolicella DOC, Italy

50CL

CHF 39.50



OUR FAVORITE

PINOT NOIR CLASSIC

10CL CHF 8.50

75CL CHF 61.50

Thomas Marugg, Fläsch

Grape variety: Pinot Noir

Color: middle ruby

Flavor: pure and intensive fruit taste kirsch and raspberry

Palate: pleasant tannin structure with honest and conform to grape Pinot Noir.

FERMENTED YOUNG WINE

10CL CHF 8.50

75CL CHF 61.50

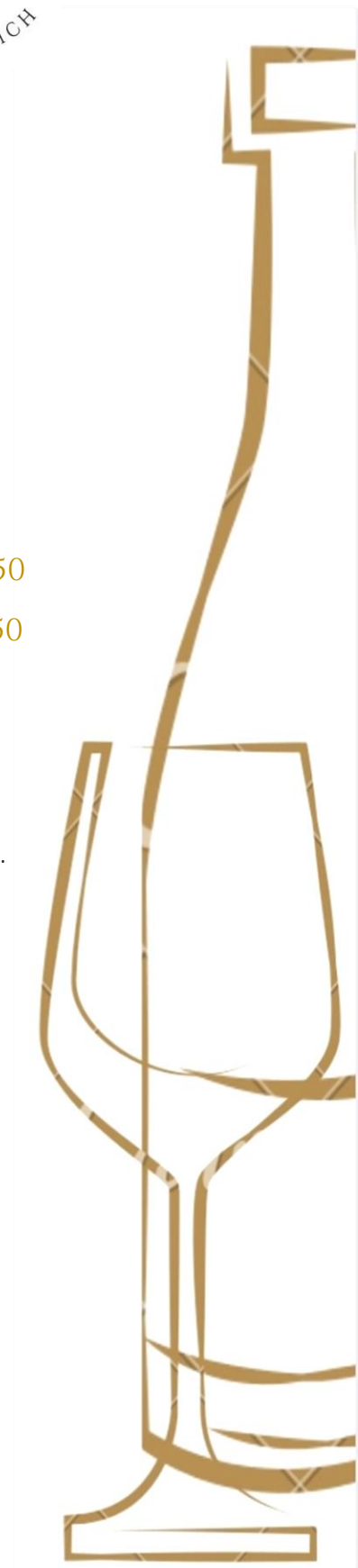
Thomas Marugg, Fläsch

Grape variety: Federweiss, Pinot Noir

Color: light salmon pink

Flavor: fresh fruity flavors of bergamot,
melon and cherry

Palate: fresh and tangy



WEINKARTE

WHITE WINE BOTTLES

75 CL

ST. SAPHORIN LAVAUX AOC LA REDOUTE

CHF 54.50

- Grapes:** Chasselas
Flavor: delicioust-smart, soft and complete wine
 full-bodied and harmonic balanced structure
Palate: plain outflow which confirmed its qualiities

PINOT GRIS AOC GR 2018 THOMAS MARUGG

CHF 62.50

- Grapes:** Pinot Gris
Flavor: golden with green reflexes, melting fruit omponents
Palate: A wine plain of power and richness

ROSÉ

75CL

SCHILLER AOC GR 2018

CHF 54.50

- Grapes:** Pinot Noir, Chardonnay and Pinot Gris
Flavor: light red garnet, intensive odour of strawberries, raspberries and quinces
Palate: The « Schiller » is drunk chilly and is suitable as aperitif, companion for fish and smoked meat



WEINKARTE

BOTTLES RED WINE

75 CL

RIPASSO VALPOLICELLA CI. SUPERIORE DOC, ARDUINI

CHF 54.50

- Grapes:** Corvina, Corvinone and Rondinella,
full and intensive ruby
- Flavor:** perfume of red berries, herbs and vanilla
- Palate:** dry, warm with soft tannin, violet-, licorice-
and ripe blackberry aroma

IROSO – IGT, TOSKANA

CHF 64.50

- Grapes:** Sangiovese, Merlot and Cabernet Sauvignon
- Flavor:** perfume of fresh red blossoms, cherries and a little bit
of herbs
- Palate:** soft, fresh and shows a round structure

FLÄSCHER SCHOLLE ASSEMBLAGE HEINZ KUNZ

CHF 79.50

- Grapes:** Pinot noir and Cabernet Dorsa,
color-intensive and full-bodied
- Flavor:** opulent berry aroma, matured in Barrique-barrel
- Palate:** harmonic, linked with soft tannin.

BRITTIS AOC GR (BARRIQUE) THOMAS MARUGG

CHF 89.50

- Grapes:** Pinot Noir and Diolinoir
- Flavor:** dark ruby, attractive fruit aroma of
cherries, black berries and stone fruit. Spicy,
peppery aromas in combination with harmonic
Barrique flavors and mature tannin.
- Palate:** A powerful wine, suits superbly for asiatic dishes,
pale meat and cheese.



BEVERAGES

COLD BEVERAGES

IN BOTTLES

still and sparkling mineral	33cl	CHF 5.50
still and sparkling mineral	75cl	CHF 9.50
Coca Cola / Cola Zero / Rivella blue or red	33cl	CHF 5.50
Fanta / Shorley / Sprite / IceTea Lemon or peach	33cl	CHF 5.50
Three Cents Tonic or Lemon	20cl	CHF 5.00
Allegra mineral water	77cl	CHF 9.50
Tap water	30cl	CHF 3.50
	50cl	CHF 4.50
Syrup	30cl	CHF 3.50
	50cl	CHF 4.50

WARM BEVERAGES

Coffee		CHF 5.00
Espresso		CHF 5.00
double Espresso		CHF 7.50
Milk coffee		CHF 5.00
Cappuccino		CHF 5.00
Latte Macchiato		CHF 6.50
Ovomaltine / chocolate		CHF 5.00
punch	diverse varieties	CHF 5.00
Tea in bag	diverse varieties	CHF 4.50
Tea open	diverse varieties	CHF 6.50
Chocolate Melange		CHF 7.50

WARM WITH SHOT

Coretto Grappa / Vecchia	CHF 7.50
coffee Luz / Fertig (plum, herbs, fruit spirit)	CHF 7.50
coffee-Baileys / Amaretto with whipped cream	CHF 9.50
tea rum	CHF 7.50

SPECIALS FOR CONNOISSEURES

Grappa Amarone / Brunello / Moscato	41%	CHF 9.50
Vieille Prune (old plum)	40%	CHF 9.50
Vieille Romagna	38%	CHF 9.50
Marc / "Gonzengüggs"	41%	CHF 9.50
Williams	40%	CHF 9.50
Grand Marnier / Calvados / Cointreau	40%	CHF 9.50
Cognac Remy Martin (V.S.O.P.)	40%	CHF 9.50

2cl

BEVERAGES

DRAFT BEER / BOTTLES

Lady	stock	20cl	CHF 5.00
draft	stock	30cl	CHF 6.00
bucket	stock	50cl	CHF 7.00
Moretti Mare di Sale		33cl	CHF 6.50
Heineken		33cl	CHF 6.50
bottle beer		50cl	CHF 7.50
„Spezli“		33cl	CHF 6.50
„Spezli“ alcohol-free		33cl	CHF 5.50
Erdinger wheat beer		50cl	CHF 7.50
Erdinger alcohol-free		50cl	CHF 7.50
Erdinger dark beer		50cl	CHF 7.50
cider Möhl	cloudy with alcohol	50cl	CHF 7.50

APERITIF AND LIQUEUR

Martini	15%	4cl	CHF 8.50
Cynar	16%	4cl	CHF 8.50
Campari	23%	4cl	CHF 8.50
Appenzeller	29%	4cl	CHF 8.50
Amaretto	25%	4cl	CHF 8.50
Ramazotti	25%	4cl	CHF 8.50
Averna	25%	4cl	CHF 8.50
Braulio	25%	4cl	CHF 8.50
Baileys	17%	4cl	CHF 8.50

WHISKY / RUM / LIQUEUR

Jameson	Irish Wiskey	40%	4cl	CHF 11.00
Jack Daniels	Tennessee Wiskey	40%	4cl	CHF 12.00
Chivas Regal	Scotch Whisky	40%	4cl	CHF 14.50
Havanna	Rum	40%	4cl	CHF 9.50
Gin Bombay	Gin	40%	4cl	CHF 9.50

SHOULD YOU HAVE ANY QUESTIONS ABOUT CONDIMENTS IN OUR
DISHES PROVOKING ALLERGY OR INTOLERANCES, OUR STAFF LIKES TO
INFORM YOU ACCORDINGLY

our prices are in CHF and include the VAT

- * Chicken Swiss provenance
- * Pork Swiss provenance
- * Fish Swiss provenance

www.centralragaz.ch

phone: 081 302 26 26

mail: reservation@centralragaz.ch

WLAN - Password:

under Central_Guest
Central7310



TO BE HERE IS
MAGNIFICENT

Ihr Central-Team 