



Maison du **R**amen

mENU

STARTERS

JAPANESE

Edamame

Salted soybeans, olive oil

6.50

Gyoza, 4 pieces

Grilled Japanese dumplings with soy sauce

9.50

CHOICE OF: CHICKEN OR PORK OR VEGETABLES OR GYOZA OF THE DAY

Bao Bun

Sandwich, soft bun, spicy mayonnaise,
coriander, carrot, cucumber

9.50

CHOICE OF: CHICKEN OR PORK OR TOFU (VEGGIE)

Agedashi tofu

Fried tofu, teriyaki sauce.

10.-

Tonkatsu

Breaded pork, tonkatsu sauce

10.-

Chicken karaage

Marinated fried chicken, Japanese mayonnaise

10.-

On request, our staff will be happy to tell you about the **ingredients** in our dishes that may cause **allergies** or **intolerances**.

RAMEN

	Small	Large
Shoyu* Grilled chicken steak with turmeric, shio broth	24.-	29.-
Tonkotsu* Marinated pork belly, paitan broth	24.-	29.-
Boeuf* Marinated beef in thin slices, paitan broth	28.-	33.-
Miso* Marinated glazed tofu, corn, paitan broth	22.-	27.-

***CHOICE OF: RAMEN NOODLES (THIN NOODLES) OR UDON (THICK NOODLES)**

ALL BOWLS CONTAIN

Oyster mushroom / Ajitsuke tamago (marinated egg) / Nori sheet (seaweed) / Fried onion / Bean sprouts / Bamboo shoots / Spring onion / Noodles

EXTRAS

Noodles (Ramen or Udon)	3.-
Shoyu grilled chicken	4.-
Tonkotsu marinated pork	4.-
Beef	5.-
Tofu	3.-
Marinated oyster mushroom	4.-
Ajitsuke tamago (marinated egg)	4.-
Bamboo shoots	3.-

SALADS

Big Salad*	21.-
Lettuce, egg, cheese, tomato, cucumber, carrot, fried onion	
Nordic Salad*	23.-
Lettuce, fried shrimp, cucumber, tomato, carrot, fried onion	
Caesar Salad*	24.-
Lettuce, chicken, bacon bits, parmesan, croutons, fried onion	

***SERVED WITH FRENCH DRESSING**

MAINS

Beef steak 200g	27.-
With fries and small green salad	
Breaded pork	24.-
With fries and small green salad	
Breaded, fried shrimp	23.-
With fries and small green salad	
Kids menu	15.-
Nuggets with fries, ketchup or mayonnaise	

	Small	Grande
Portion of fries	4.50	7.50

DESSERTS

Dessert of the day On request	9.-
Scoop of ice cream CHOICE OF: VANILLA, CHOCOLATE, STRAWBERRY, LEMON	3.-
Ice cream mochi Ice cream wrapped in glutinous rice dough CHOICE OF: VANILLA, MATCHA (TEA), MANGO, TROPICAL, COCONUT, PISTACHIO, SALTED BUTTER CARAMEL	5.50
Dorayaki Two pancake-shaped cakes filled with sweet red bean paste	6.50
Apple gyoza, 4 pieces Grilled apple dumplings	9.-

Product origin:

Chicken – Switzerland, Poland
Pork – Switzerland, Poland
Beef - Switzerland
Shrimp – Vietnam
Bread - Switzerland
Bao Bread - Vietnam

DRINKS

SOFT DRINKS

Valser still or sparkling	33cl	4.50
Valser still or sparkling	75cl	8.-
Coca-Cola	33cl	5.-
Coca-Cola Zero	33cl	5.-
Fanta	33cl	5.-
Ramune (lemonade)	20cl	5.50
Iced tea (MangJo)	25cl	5.50
CHOICE OF: POMEGRANATE OR GOJI BERRY OR YUZU		
Water carafe	50cl	2.-

HOMEMADE ICED TEA 25CL

Roasted Kukicha	5.-
Smoky flavored green tea	
Japan sencha	5.-
Green tea with honey	
Forest Walk	5.-
Green tea with red berries	

COFFEE

Coffee	3.80
Espresso	3.80
Cappuccino	4.90

HOT TEA

Cup 25cl
Teapot for 2 people 60cl

4.60
9.-

GREEN TEA

Sencha Fuji (2 – 3 min à 80°C)

Japanese green tea, fresh taste with a hint of bitterness

Superior Jasmine (2 – 3 min à 75°C)

Chinese green tea, jasmine flower

Red Berries (4 – 5 min à 75°C)

Green tea, red berries

Kukicha (4 – 5min à 80°C)

Japanese green tea, twigs and small stems of the tea plant.

BLACK TEA

Darjeeling second flush (4 – 5 Min à 90°C)

Indian black tea, summer harvest, amber color, ripe muscat notes

Magicians' Tea (4 – 5 Min à 90°C)

Chinese black tea, coconut, raspberry, vanilla, mango, rose

Cinnamon Tea (4 – 5 min 90°C)

Black tea, cinnamon

INFUSION

Serenity (10 min à 100°C)

Infusion, contains: pineapple, mango, apple, fennel, lemon balm, linden, rose, sunflower, orange blossom, saffron

SPECIAL TEA

Milky Oolong (4 – 5 Min à 80°C)

Tea between green and black, partially oxidized, exposed to milk steam

WINE LIST

RED WINE	10cl	50cl	75cl
Pinot Noir, Sandoz, Région 13%	6.50	30.-	42.-
Pata Negra Reserva, Espagne 13%	6.-	29.-	39.-
Senza Parole Primitivo, Italie 14,5%	6.-	29.-	39.-
Primitivo di Manduria, Italie 14,5%	6.-	29.-	39.-
Foreign wine of the day On request	5.50	27.-	37.-
WHITE WINE			
Chardonnay, Région, Sandoz 14%	7.-	32.-	45.-
Chasselas, Région, Sandoz 11,8%	6.-	29.-	39.-
Non filtré, Région, Sandoz 11,8%	5.50	25.-	35.-
ROSÉ			
Œil de Perdrix, Région, Sandoz 13,5%	6.50	30.-	42.-
Rosé of the day On request	5.-	25.-	35.-

BEERS

	25cl	33cl	50cl
Kirin blonde draft, Blonde 5% Japanese beer	5.50		8.50
Draft beer of the day On request	5.50		8.50
Coedo Shiro, Wheat 5%		7.50	
Coedo Ruri, Blonde 5%		7.50	
Coedo Beniak, Amber 7%		7.50	

JAPANESE SAKES AND LIQUEURS

	10cl
Kokushimuso 12.5% Classic sake	8.50
L'atelier du Saké 13% Sake flavored with raspberry, lychee	9.-
Saké Mio sparkling 5% Sweet, sparkling sake	8.-
Ginjo 12% Yuzu liqueur	8.-
Umeshu 5% Plum liqueur	6.50

APERITIFS & COCKTAILSÉ

Ouzo 38%	4cl	5.-
Martini blanc 15%	4cl	5.-
Pastis 45%	4cl	5.-
Hugo Prosecco, elderflower syrup, lime mint	10cl	8.-
Suze 20%	4cl	5.-
Mojito Bacardi white rum, sparkling water, lime mint		10.-
Aperol Spritz Aperol, Prosecco, sparkling water		10.-

THANKS TO ALL OUR SUPPLIERS



Montandon

Grande-Rue 13
2316 Les Ponts-de-Martel



Aux Saveurs Royales

Rue du Seyon 9
2000 Neuchâtel



LE JARDIN DES SENTEURS

Le Jardin des Senteurs
en face de la Dîme 77 et 79
2000 Neuchâtel



Sandoz Vins

Rue de la Dîme 98
2000 Neuchâtel