











Starters.....

Parsnip soup with mustard chestnut and pumpkin seed oil	12.50
Salad of mixed leaves with honey-mustard dressing and roasted seeds   	12.50
Field salad with French dressing with egg, bacon and croutons	14.50 / 23.50
Salmon Canapès with horseradish sauce (Norway) Four pieces	18.50
Baked goat's cheese on a bed of warm lentils and rocket  	18.50 / 25.50
Lightly seared, pepper-coated beef carpaccio (CH) with parmesan cheese and olive oil 	22.50 / 33.50
Moules marinières (Netherlands) fresh mussels with a creamy white wine sauce served with garlic toast	22.50
Starter plate hummus with sesame seeds, baked goat's cheese potato tortilla, chorizo, smoked salmon (Norway) with horseradish olives & sun-dried tomatoes with pita and flatbreads	25.50
Salad bowl of fresh green leaves pear & swiss blue cheese lamb's lettuce, red cabbage, roasted mushrooms and roasted nuts  	25.50

Apéro Barcelona para dos








Two glas of sparkling wine
with 4 Salmon Canapès with horseradish sauce
29.50

Tapas.....

Can of sardines with pita bread 	
Hummus with sesame seeds and pita 	
Baked goat's cheese  	
Octopus (Spain) with garlic, chili, and mojo	
Potato tortilla with mojo 	
Olives and sun-dried tomatoes with pita bread 	
Spicy chorizo (CH) 	
Cured ham (CH) 	
Pita	3.50
Flatbread	3.50
Combine your own tapas	
1 Tapa	9.50
3 Tapas	26.50
5 Tapas	48.00
7 Tapas	62.00

Main courses.....

Our daily specials are printed separately

Homemade Quarkpizokel (Swiss Spätzli) gratinated with swiss cheese, savoy cabbage and leaf spinach 	29.50
Vegan red vegetable Thai curry with coconut milk (spicy) pumpkin, sprouts, jasmine rice, papadums and Thai basil   	26.50
Spaghetti with roasted octopus (Spain) garlic and chili, bacon sauce and smoked paprika	34.50
Coq au vin (CH) BIO chicken from Worb / Bern with root vegetables, olives and mushrooms fried potatoes with rosemary oil  	42.50
Venison escalopes (Austria) on calvados sauce with bacon, pearl onions, red cabbage, pear with cowberries brussels sprouts, glazed chestnuts and spätzli	44.50
Beef steak Entrecote (CH) with Café de Paris red wine jus, onion chutney, leaf spinach and au gratin potatoes 	48.50
Beef tatar (CH) served with toast and butter with Calvados or Cognac + CHF 4.50	70g 20.50 130g 31.50

Moules (Netherlands).....

Moules marinières 	33.50
fresh mussels with a creamy white wine sauce	
Moules provençales  	33.50
fresh mussels with a tomato- and herb sauce	
Moules exotiques  	33.50
fresh mussels with a red Thai curry sauce and basil	
Mussels and French Fries	39.50
French fries with garlic herb and chilli mayonnaise or Jasmine rice	

We recommend Belgian beer to accompany your mussels
Lefle blonde (6.6% Vol.)

 - vegetarian  - vegan  - gluten-free  - lactose-free

Preferred method of payment: card.

Prices are in Swiss francs including sales tax 7.7%



Homemade desserts.....

Cafe deluxe	9.50
Coffee or espresso with sweet surprise from the kitchen	
Crumble cake or fruit pie	7.50 / 6.50
with whipped cream +1.50	
Warm raspberry streusel cake with vanilla ice cream	11.50
Panna Cotta with mango and passionfruit sauce & granola	9.50
Vermicelles with Kirsch (vermicelli of sweet chestnut puree)	12.50
Meringues, vanilla ice cream and whipped cream	
Homemade tiramisu	9.50
Vanilla ice cream with warm chocolate sauce and whipped cream	11.50
Plum sorbet with Vieille Prune (24% Vol.)	12.50
Kalte Lust (Ice cream cups from Olten)	cup / 6.00
vanilla, dark chocolate (vegan)	
coffee, yoghurt & blueberry	
Ice cream: per scoop	4.00
vanilla (lactose free), plum sorbet	
whipped cream add 1.50	
Cheese platter	13.50 / 19.50
from the cheese shop around the corner	
with homemade fruit bread and fig mustard	

Would you like our olive oil, honey-mustard salad dressing, or coffee to enjoy at home?

Olive oil from the Priorat region (Spain)	500ml	10.50
House made honey-mustard salad dressing	500ml	10.50
House made Italienne salad dressing	500ml	10.50
Mocca Efti espresso or coffee beans	1kg	25.00

Apéritif.....

"Indian Summer"	10.50
Prosecco with Mango-Passionfruit	
Hugo with prosecco, fresh peppermint & elderflower syrup	10.50
Prosecco with elderflower syrup	9.00
Vermouth white/red (15% Vol.) 4cl	8.00
Campari (23% Vol.) 4cl	8.00
with orange juice / soda	plus 1.50

Ringgi Breakfast

Saturday 9.00am till 4.00pm – **Sunday** 10.00am till 4pm

Small Breakfast	9.50
„Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	
Cheese Breakfast	16.50
"Zopf" (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	
Ham Breakfast	16.50
"Zopf" (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	
Smoked Salmon Breakfast	18.50
"Zopf" (2 slices of swiss bread) butter, jam, honey and salmon (Norway) 1 hot drink, 1 orange juice	
Classic Breakfast	24.50
Croissant, "Zopf" (swiss bread) and multigrain bread butter, jam, honey, cured ham (CH), cheese and salmon (Scotland) 1 hot drink, 1 orange juice	
Prosecco Breakfast	21.50
Fried egg and salmon on a warm spinach quiche with prosecco	
To combine	26.50
Fried egg	4.50
Scrambled eggs (2 eggs)	7.50
with bacon	9.50
Muesli with mango and passionsfruit, yoghurt, bananas and nuts	10.50
Meat platter (80g/cured ham&ham/CH)	9.50
Chorizo or Salsiz (CH)	7.50
Cheese platter (80g)	9.50
Portion smoked salmon (80g/Scotland)	11.50
Bread	
Croissant	2.00
Brioche	2.80
Slice of "Zopf" bread or multigrain bread or 2 slices toast with Butter & jam	3.80

**Our local & organic milk, eggs and cheese, come from our neighbour
"Chäshütte"**

Toasted Sandwiches (daily till 6 pm)

filled with	small	large
Chorizo (CH), tomatoes, rocket & mayonaise	8.50	14.00
Ham (CH), cheese, tomatoes & chili mayonaise	8.50	14.00
Cheese, tomatoes, rocket & chili mayonaise	8.50	14.00
Eggplant, tomatoes, parmesan cheese, basil	8.50	14.00

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