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<b>Beetroot coconut soup with ginger chips</b>    	12.50
<b>Salad of fresh green leaves</b> with honey-mustard dressing and roasted seeds   	11.50 / 19.50
<b>Lettuce with avocado and oranges</b> belper cheese and thousand island dressing 	16.50 / 24.50
<b>House marinated salmon and grilled prawn</b> spinach salad with lemon vinaigrette, pomegranate and pumpernickels chips	19.50 / 27.50
<b>Salad bowl of fresh green leaves mushrooms &amp; egg</b> 23.50 red cabbage, field salad, Chinese cabbage and roasted nuts made to share with bacon add 2.50   	
<b>Baked goat cheese</b> 17.50 / 25.50 on a bed of warm lentil and rocket salad  	
<b>Starter plate</b> 18.50 / 27.50 hummus with sesame, pimientos de padròn olives, sun dried tomatoes, Spinach cream with cashew Patatas Bravas pita and flatbread 	
<b>Moules marinières</b> (Netherlands) 22.50 fresh mussels with a creamy white wine sauce served with garlic toast	
<b>Lightly seared, pepper-coated beef carpaccio</b> (CH) 20.50 / 30.50 with parmesan cheese and olive oil 	




**Tapas.....**

Can of sardine with pita 	
Hummus with pita 	
Grilled octopus with garlic and chili 	
Patatas Bravas with chilli mayonaise 	
Baked goat cheese  	
Pimientos de Padròn  	
Spinach cream with cashew nuts and pita 	
Olives and sun-dried tomatoes with pita 	
Spicy Chorizo (CH) 	
Cured ham (CH) 	
Combine your own tapas	
1 Tapa 8.50      4 Tapas 31.50      7 Tapas 53.50	
2 Tapas 16.00    5 Tapas 39.00      8 Tapas 61.00	
3 Tapas 24.00    6 Tapas 46.50      9 Tapas 69.00	
	10 Tapas 76.50
Pita 3.50	
Flatbread 3.50	

**Main courses.....**

<b>Homemade swiss spätzli</b> (with or without bacon) 24.50 / 28.50 with swiss cheese gratinated, savoy cabbage and leaf spinach 	
<b>Vegan red vegetable Thai curry with coconut milk</b> (spicy) 26.50 and sprouts, jasmine rice, papadums and Thai basil   	with fish of the day add 8.50
<b>Risotto with white wine and spinach</b> 23.50 / 27.50 buffalo mozzarella and pomodori secchi pesto 	
<b>Coq au vin</b> (CH) with rosemary and mushroom 36.50 served with patatas bravas 	
<b>Grilled rack of lamb</b> (Ireland) with thyme jus 42.50 sauteed green beans with pomodori secchi mashed potatoes and rosemary 	
<b>Homemade meatloaf with morel sauce</b> (CH) 38.50 with three kinds of root vegetables and white wine risotto	
<b>Beef Steak Entrecote</b> (CH) with café de paris 46.50 shallot confit, savoy cabbage, and french fries 	
<b>Beef steak tatar</b> (CH) served with toast and butter 70g 20.50 with Calvados or Cognac + CHF 4.50 130g 31.50 	

**Mussels (Netherlands) and French Fries.....**

Moules marinières  32.50 fresh mussels with a creamy white wine sauce	
Moules provençales  32.50 fresh mussels with a tomato- and herb sauce	
Moules exotiques  32.50 fresh mussels with a red Thai curry sauce and basil	
served with	
French fries, garlic herb and chilli mayonnaise 6.50	
Jasmine rice 4.50	

**Cheese plate from the cheese shop around the corner** 13.50 / 19.50  
with homemade fruit bread and fig mustard

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

Our prices are in Swiss francs including sales tax 7.7%



## Apéritif.....

“Ingwerer Spritz“ Ingwerer Likör (24 Vol%) und Cava	11.50
Indien Summer Cava mit Mango-Passion	10.50
Hugo with cava and spearmint	10.50
Prosecco with elderflower syrup	9.00
Wermouth white/red (15% Vol.) 4cl	8.00
Campari (23% Vol.) 4cl with orange juice	8.00 plus 1.50

### Ringgi Breakfast

**Saturday 9.30am till 4.00pm & Sunday 11.00 am till 4.00pm**

<b>Small Breakfast</b> „Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	<b>9.50</b>
<b>Cheese Breakfast</b> “Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	<b>16.50</b>
<b>Ham Breakfast</b> “Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	<b>16.50</b>
<b>Smoked Salmon Breakfast</b> “Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland) 1 hot drink, 1 orange juice	<b>18.50</b>
<b>Classic Breakfast</b> Croissant, “Zopf“ (swiss bread) and grain bread butter, jam, honey, cured ham (CH), cheese and salmon (Scotland) 1 hot drink, 1 orange juice	<b>23.50</b>
<b>Prosecco Breakfast</b> Fried egg and salmon on a warm spinach quiche with prosecco	<b>21.50</b> <b>26.50</b>
<b>To combine</b>	
Fried egg	<b>4.50</b>
Scrambled eggs (2 eggs)	<b>7.50</b>
with bacon	<b>9.50</b>
Muesli with mango and passions fruit, yoghurt, bananas and nuts	<b>10.50</b>
Meat platter (80g/cured ham&ham/CH)	<b>9.50</b>
Chorizo or Salsiz (CH)	<b>7.50</b>
Cheese plate (80g)	<b>9.50</b>
Portion smoked salmon (80g/Scotland)	<b>11.50</b>
<b>Bread</b>	
Croissant	<b>2.00</b>
Brioche	<b>2.80</b>
Peace “Zopf“ bread or grain bread or 2 toast with butter&jam	<b>3.80</b>

**Bio-milk, bio-eggs and cheese, we purchase from our neighbour “Chäshütte”**

### SANDWICH (daily till 6 pm)

Warm Toast bread filled with	small	large
Chorizo (CH), Tomatoes, Rocket Salad & Mayonnaise	7.50	13.00
Ham (CH), Cheese, Tomatoes & Chili Mayonnaise	7.50	13.00
Cheese, Tomatoes, Rocket Salad & Chili Mayonnaise	7.50	13.00
Eggplants, Tomatoes, Parmesan Cheese, Basil	7.50	13.00

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