



Starters.....

- Parsnip Meaux mustard soup with Quince Chutney** 13.50
- Salad of fresh green leaves** 11.50 / 19.50
with honey-mustard dressing and roasted seeds
- Field salad with poached egg** 16.50 / 24.50
caramelized bacon and almond dressing
- Smocked Trout Tatar with appels** 19.50 / 27.50
served with beetroot carpaccio and sweet basil vinaigrette
- Salad bowl of fresh green leaves with mushrooms and figs** 23.50
red cabbage, rocket salad, blue cheese and roasted nuts
made to share
- Baked goat cheese** 17.50 / 25.50
on a bed of warm lentil and rocket salad
- Starter plate** 18.50 / 27.50
hummus with sesame, pimientos de padròn
olives, sun dried tomatoes, beetroot tzatziki
marinated mushrooms
pita and flatbread
- Moules marinières** (Nederlands) 22.50
fresh mussels with a creamy white wine sauce
served with garlic toast
- Lightly seared, pepper-coated beef carpaccio** (CH) 20.50 / 30.50
with parmesan cheese and olive oil

Tapas.....

- Can of sardine with pita
- Hummus with pita
- Falafel with caraway yogurt
- Beetroot tzatziki with pita
- 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.....

- Vegetarian autumn plate** 34.50
with mushroom ragout, spätzli, brussels sprouts cream,
marinated pumpkin, red cabbage, glazed chestnuts and apple
with cowberries
- Vegan Yellow vegetable Thai curry with coconut milk** 26.50
and sprouts, jasmine rice, papadum's and coriander
- Pasta Strozzapreti on blue cheese sauce** 21.50 / 26.50
with figs, artichoke, mangold and tomatoes
- Deer Entrecote** (Spain) 42.50
with sauteed chanterelles, Calvadosauce,
marinated pumpkin and Mashed potatoes with rosemary and apricots
- Braised wild boar cheeks** (Austria) 35.50
served with red cabbage, brussels sprouts cream, pickeld onions, bacon,
apple with cowberries and spätzli
- Grilled beef sirloin steak** (CH) 44.50
with red wine sauce and herb butter
served with green beans and bacon
herb butter and sweet potatoes
- Beef steak tatar** (CH) **served with toast and butter** 70g 20.50
with Calvados or Cognac + CHF 4.50 130g 31.50

Mussels (Nederlands) 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 yellow Thai curry sauce and coriander

served with

French fries, garlic herb and chilli mayonnaise 6.50
Jasmine rice 4.50
- Cheese plate from our neighbour cheese hut** 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.....

Spanish sparkling wine CAVA EL CELLERET BRUT NATURE	8.50
Spritz Cava with aperol (11% Vol.)	10.50
Hugo with cava and spearmint	10.50
Prosecco with elderflower syrup	9.00
Martini white (15% Vol.) 4cl	8.00
Campari (23% Vol.) 4cl with orange juice	8.00 plus 1.50
Cynar (16.5% Vol.) 4cl with orange juice	8.00 plus 1.50
Pastis (45% Vol.) 2.5cl	8.00

Ringgi Breakfast

Saturday 9.30am till 4.00pm & Sunday 12.00 am till 4.00pm

Small Breakfast	9.50
„Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	
Cheese Breakfast	15.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	
Ham Breakfast	15.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	
Smoked Salmon Breakfast	17.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland) 1 hot drink, 1 orange juice	
Classic Breakfast	23.50
Croissant, “Zopf“ (swiss bread) and grain bread butter, jam, honey, cured ham (CH), cheese and salmon (Scotland) 1 hot drink, 1 orange juice	
Prosecco Breakfast	19.50
Fried egg and salmon on a warm spinach quiche with prosecco	
To combine	25.50
Fried egg	4.50
Scrambled eggs (2 eggs)	7.50
with bacon	9.50
Muesli with mango and passions fruit, yoghurt, bananas and nuts	10.50
Meat platter (80g/cured ham&ham/CH)	9.50
Chorizo or Salsiz (CH)	7.50
Cheese plate (80g)	9.50
Portion smoked salmon (80g/Scotland)	11.50
Bread	
Croissant	2.00
Brioche	2.80
Peace “Zopf“ bread or grain bread or 2 toast with butter&jam	3.80

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