



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
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
Starter plate	25.50
hummus with sesame seeds, baked goat's cheese potato tortilla, chorizo, smoked salmon (Norway) with horseradish olives & sun-dried tomatoes with pita and flatbreads	

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	
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	5 Tapas	48.00
3 Tapas	26.50	7 Tapas	62.00

Sausage & Cheese.....

Salsiz or swiss cheese with bread	7.50
Salsiz with bread	7.50
Salsiz and swiss cheese with bread	13.50

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

Preferred method of payment: card.

Prices are in Swiss francs including sales tax 7.7%

Main courses.....

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
Pork filet (CH) with honey and herbs served with creamy mushrooms, three colored carrots and noodles	42.50
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	70g 20.50 130g 31.50
with Calvados or Cognac + CHF 4.50	

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
Lefte blonde (6.6% Vol.)

Homemade desserts.....

Cafe deluxe	9.50
Coffee or espresso with sweet surprise from the kitchen	
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“ Prosecco with Mango-Passionfruit	10.50
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 with orange juice / soda	8.00 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	
Fried egg and salmon on a warm spinach quiche with prosecco	21.50 26.50
To combine	
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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