



**Starters**.....

- Sweet potato-apple soup** with sautéed chanterelles 13.50
- Salad of mixed leaves** 12.50 / 21.50  
with honey-mustard dressing and roasted seeds
- Salmon Canapès with horseradish sauce** (Norway) Four pieces 17.50
- Lettuce salad with avocado and orange** 17.50 / 25.50  
fresh swiss cheese on thousand island dressing
- Salad bowl of mixed leaves, hummus & creamy spinach dip** 23.50  
rocket, carrot, radish, beetroot, parmesan, and roasted nuts
- Starter plate** 23.50  
hummus with sesame seeds, creamy spinach dip with cashew potato tortilla, tzatziki, olive and sun-dried tomatoes served pita and flatbread
- Baked goat's cheese** 18.50 / 25.50  
on a bed of warm lentils and rocket
- Lightly seared, pepper-coated beef carpaccio** (CH) 22.50 / 33.50  
with parmesan cheese and olive oil
- Moules marinières** (Netherlands) 22.50  
fresh mussels with a creamy white wine sauce served with garlic toast

**Apéro Barcelona para dos**

two Cava  
(spanish 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
- Creamy spinach dip with cashews and pita bread
- Tzatziki with pita bread
- 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      5 Tapas 48.00
- 3 Tapas 26.50    7 Tapas 62.00

**Main courses**.....

- Vegan red vegetable Thai curry with coconut milk (spicy)** 26.50  
sprouts, jasmine rice, papadums and Thai basil
- Roasted eggplant with oriental lentils** 28.50  
spinach paste, cherry tomatoes, and flatbread
- Pasta Strozzapreti with orange-tyme sauce** 26.50  
mushrooms, savoy cabbage, pomodori secchi and roasted pumpkin seed
- Young wild boar cheeks** (spain) 39.50  
braised in red wine, with figs and creamy savoy cabbage served with noodles made of potato-dough pasta
- Grilled chicken breast** (CH) on oriental lentils 36.50  
roasted eggplant and cucumber yoghurt
- Ringgi burger** (beef/CH 200g) with raclette cheese 32.50  
BBQ-sauce, mayonaise, tomato, onions, and French fries
- Beef steak Entrecote** (CH) with Café de Paris 48.50  
with green beans, bacon and chanterelles, served with French fries
- Beef tatar** (CH) served with toast and butter 70g 20.50  
with Calvados or Cognac + CHF 4.50 130g 31.50
- Mussels** (Netherlands) and French Fries 39.50  
French fries with garlic herb and chilli mayonnaise or Jasmine rice
- 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

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

Our prices are in Swiss francs including sales tax 7.7%



## Homemade desserts.....

<b>Cafe deluxe</b>	9.50
Coffee or espresso with sweet surprise from the kitchen	
Warm raspberry streusel cake with vanilla ice cream	11.50
Panna Cotta with mango and passionfruit sauce & granola	9.50
Homemade tiramisu	9.50
Dark chocolate mousse with whipped cream	9.50
Vanilla ice cream with warm chocolate sauce and whipped cream	11.50
Plum sorbet with Vieille Prune (24% Vol.)	12.50
<b>Kalte Lust</b> (Ice cream cups from Olten)	cup / 6.00
vanilla, dark chocolate (vegan)	
coffee, yoghurt & blueberry, pistachio	
Ice cream: per scoop	4.00
vanilla (lactose free), plum sorbet	
whipped cream add 1.50	
<b>Cheese platter</b>	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	500ml 10.50
Honey-mustard salad dressing	500ml 10.50
Italienne dressing	500ml 10.50
Mocca Efti espresso or coffee beans	1kg 25.00

## Apéritif.....

"Ingwerer Spritz"	11.50
Ingwerer liquer (24 Vol%) und Cava	
"Indian Summer"	10.50
Cava with Mango-Passionfruit	
Hugo with cava, 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 9.30am till 4.00pm & Sunday 11.00 am till 4.00pm**

<b>Small Breakfast</b>	<b>9.50</b>
„Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	
<b>Cheese Breakfast</b>	<b>16.50</b>
„Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	
<b>Ham Breakfast</b>	<b>16.50</b>
„Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	
<b>Smoked Salmon Breakfast</b>	<b>18.50</b>
„Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland) 1 hot drink, 1 orange juice	
<b>Classic Breakfast</b>	<b>24.50</b>
Croissant, „Zopf“ (swiss bread) and multigrain bread butter, jam, honey, cured ham (CH), cheese and salmon (Scotland) 1 hot drink, 1 orange juice	
<b>Prosecco Breakfast</b>	
Fried egg and salmon on a warm spinach quiche	<b>21.50</b>
with prosecco	<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 passionsfruit, 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 platter (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>
Slice of „Zopf“ bread or multigrain bread or 2 slices toast with Butter & jam	<b>3.80</b>

**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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