



















Starters.....

Salad of fresh green leaves honey-mustard-dressing, roasted seeds   	12.50 / 21.50
Asparagus creme soup asparagus cubes, pumpernickel crumble 	13.50
Tapas plate hummus with sesame seeds bell pepper tomato cream with cashew nuts Parmesan marinated with lemon olive oil, Moroccan Zaalouk olives, sun-dried tomatoes, pita bread and focaccia, pita  as a main course or to share	26.50
Salad bowl with grilled green asparagus peach, feta, radishes, couscous, honey mustard sauce  as a main course or to share	25.50
Baked goat cheese with thyme honey Moroccan Zaalouk (eggplant salad), arugula  	18.50 / 26.50
Grilled pulpo (ESP) with Mojo Amarillo garlic, celery, chilli lukewarm potatoes, arugula  	19.50 / 28.50

TAPAS.....

Pulpo salad (ESP)	12.50
Favas  	6.50
Wakame seaweed salad 	12.50
Can of sardines with pita bread 	9.50
Hummus with sesame and pita bread 	9.50
Bell pepper tomato cream with cashew nuts and pita bread 	9.50
Parmesan marinated with lemon olive oil and pita bread 	9.50
Olives & sundried tomatoes with pita bread 	8.50
Chorizo (CH) 	11.50
Cured ham (CH) 	11.50
Pita bread	5.00
Focaccia with rosemary	6.00

Main Courses.....

Braised vegetarian tajine cauliflower with harissa marinade, salted lemons chickpeas, eggplant, pomegranate seeds, saffron couscous, yoghourt   without yoghourt	29.50
Casarecce Pasta green and white asparagus, peas pecorino, black pepper 	28.50
Poke bowl with tomato-ginger-tofu sushi rice, avocado, wakame seaweed, nectarine carrot, radish, favas, sesame seeds 	28.50
Vegi burger with organic paneer lime-basil-mayonnaise, tomatoes, arugula, onion-chutney, coleslaw with bell peppers or French fries 	26.50
Ringgi Burger (Rind/CH) smoked raclette cheese, BBQ-sauce lemon-basil-mayonnaise, tomatoes, arugula, onion-chutney, coleslaw with bell peppers or French fries	33.50
Low cooked pork ribs with honey whisky marinade grilled vegetables, rosemary, fried potatoes 	42.50
Entrecôte with sage and rosemary crust red wine jus, asparagus, pine nuts, testaroli (Tuscan pancakes), olive oil, parmesan cheese	46.50
Beef Tatar (CH) served with toast and butter with Calvados or Cognac plus CHF 4.50	70g 22.50 130g 33.50

**Our service team will be happy to inform you,
about our additional daily offers.**

 - vegetarian  - vegan  - gluten free  - lactose free

Please inform us about any allergies or intolerances.

Our prices are in Swiss Francs, including sales tax of 7.7%.



Homemade desserts.....

Café deluxe	11.50
coffee or espresso with a sweet surprise from the kitchen	
Homemade Basque cheesecake	12.50
caramel sauce, fleur de sel	
Hibiscus panna cotta 🍷	10.50
rhubarb compote, pistachios	
Homemade tiramisu	10.50
Dark chocolate mousse with whipped cream	9.50
Vanilla ice cream with warm chocolate sauce	12.50
and whipped cream	
Plum sorbet with Vieille Prune (24% Vol.) 🍷	12.50
Kalte Lust (Ice cream cups from Olten)	cup / 6.00
For de latte, coffee, strawberry 🍷, dark chocolate sorbet 🍷	
Ice cream: per scoop	4.00
vanilla (lactose free), plum sorbet	
whipped cream add CHF 1.80	
Cheese platter 🍷	14.50 / 19.50
from the cheese shop around the corner	
with homemade fruit bread and fig mustard	

Dear guests

Would you like to purchase the Ringgi olive oil, honey mustard salad sauce or our Coffee to enjoy at home?

Olive oil from Priorat	5dl	Fr. 11.50
Honey mustard salad sauce 🍷🍷	5dl	Fr. 11.50
Italienne-Dressing 🍷🍷	5dl	Fr. 11.50
Mocca Efti Espresso / Café	1kg	Fr. 25.00

Our Partners.....

Butcher Simperl from Gümligen
meat

Bianchi from Zurich
Fish and mussels

Chäshütte from around the corner
Cheese, organic milk, free range eggs, vermicelles

Gasser from Schwarzenburg
Frozen goods

Bohnenblust bakery from Bern
Bread and croissants

Ingredienza GmbH Bern
Pasta

Münsterkellerei from Bern
Wine, spirits, lemonades

Aprior from Bern
Wine, olive oil, sun dried tomatoes

Feldschlössli from Rheinfelden
Beer and soft drinks

Apéritif.....

Ingwerer Spritz	12.50
Ingwerer (24 Vol%) & Prosecco	
Ginger Fresh (0.0%)	9.50
Ginger, lemon juice, elderflower syrup, soda	
Jsotta Senza Bianco/Rosso Vermouth (0.0%i) 4cl	7.00
Martinazzi Classic Bitter, Matter-Luginbühl AG (22% Vol.) 4cl	10.50
with orange juice	
Galipette brut Cidre (4.5% Vol.) 33cl	8.50
Hugo with Prosecco lime juice	10.50
Prosecco with elderflower syrup	9.00
Vermouth bianco/rosso, Matter-Luginbühl AG (18% Vol.) 4cl	8.50

Ringgi Breakfast

Saturday 9.30am till 4.00pm & Sunday 10.00 am till 4.00pm

Eggs benedict on brioche	22.50
with smoked salmon (NOR) spinach and hollandaise	
with a glass Prosecco	27.50
Small Breakfast	10.50
„Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	
Cheese Breakfast	17.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese	
1 hot drink, 1 orange juice	
Ham Breakfast	17.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH)	
1 hot drink, 1 orange juice	
Smoked Salmon Breakfast	19.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland)	
1 hot drink, 1 orange juice	
Classic Breakfast	25.50
Croissant, “Zopf“ (swiss bread) and multigrain bread	
butter, jam, honey, cured ham (CH), cheese and salmon (Scotland)	
1 hot drink, 1 orange juice	
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
Chorizo or Salsiz (CH)	11.50
Cheese platter (80g)	9.50
Portion smoked salmon (80g/NOR)	11.50
Bread	
Croissant	2.50
Slice of “Zopf“ bread or multigrain bread or 2 slices toast with	2.00

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 Salad & Mayonaise	8.50	14.50
Ham (CH), Cheese, Tomatoes & Chili Mayonaise	8.50	14.50
Cheese, Tomatoes, Rocket Salad & Chili Mayonaise	8.50	14.50
Eggplants, Tomatoes, Parmesan Cheese, Basil	8.50	14.50

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