

STARTERS

Mixed Salad

Roasted Seeds
Vegetable Strips
Pickled Pumpkin
Honey Mustard Sauce
Croutons

(L)(V) 13.50

Leek and pear soup

Pear chutney
Leek emulsion

With chorizo **+3.50**

(V) 15.50

Lamb's lettuce salad from Boll

Egg
Croutons
Pickled pumpkin
French dressing

With bacon **+3.50**

(V) 16.50

Mini appetisers

Hummus with Sesame
Mountain cheese
Pickled pumpkin
Focaccia

(V) 18.50

Baked Goat Cheese

Thyme Honey
Green Lentil
Lamb's lettuce
Vegetable Strips

19.50

(V)(L) 27.50

Petit Moules marinière

Mussels (NL)
White wine cream sauce
Focaccia

22.50



MAINS

Homemade Quark and herbs Spätzli

Sauerkraut
Pears
Belper Knolle cheese
Leek emulsion

With guanciale **+ 3.50**
Ⓥ 28.50

Potato and leek gratin

Caramelized root vegetable
Mushroom cream
Herb oil

ⓊⓋ 29.50

Beef Entrecôte (200g/CH)

Café de Paris butter
Caramelised root vegetables
French Fries
Jus

Ⓤ 48.50

Pork schnitzel (CH)

Broccoli
Red Mirabelle plum jam
Sage risotto

36.50

Braised lamb shoulder (UK/Wales)

Potato and leek gratin
Roasted beetroot
Absinthe sauce

Ⓤ 41.50

Pink roasted duck breast (FR)

Red cabbage
Quark and herb spaetzle
Orange sauce

38.50

Beef Tatar (CH) toast & butter

with calvados, whis-
key **+ CHF**
or cognac **4.50**

70g 26.50
130 g 34.50

We would be happy to tell you about allergens.

Ⓤ gluten-free

Ⓛ lactose free

Ⓥ vegetarian

Ⓥ vegan



MOULES ET FRITES (NL)

Moules Marinière

French fries
Garlic & chili-mayonnaise
White wine and cream sauce

Ⓞ

41.50

Moules Provençale

French fries
Garlic & chili-mayonnaise
Tomato and herb sauce

ⓄⓁ

41.50

Moules Marseille style

French fries
Garlic & chili-mayonnaise
Pastis, fennel julienne
Crème fraîche

Ⓞ

41.50

We recommend the following with our mussels

1dl

2.5dl

3.3dl

Leffe Bier from Belgien (6.6% Vol.)

7.50

8.80

Entre-Deux-Mers Blanc
Château Tour de Mirambeau, Bordeaux (12.5% Vol.)

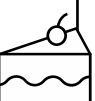
8.00

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SNACKS AND APERO

Ringgi meat plate

Farmhouse ham, chorizo, mountain cheese cubes, olives,
hummus and focaccia with rosemary

28.50

① Ringgi vegi plate

Mountain cheese cubes, gratinated goat cheese, olives,
hummus and focaccia with rosemary

26.50

To combine:

①	Oliven with Focaccia	8.50
①①	Roasted nut mix	5.50
①	Pickled pumpkin	8.50
①	Focaccia with rosemary	4.50
①	Sourdough bread with olive oil	4.50

SANDWICHES/FOCACCIA

(Sandwiches daily 14.00 – 18.00., Saturday & Sunday from 10:00 – 18.00)
(no changes possible)

	small	large
① Focaccia with Hummus, rocket salad, tomatoes & Mozzarella	9.50	14.50
Toast with brie and ham, tomatoes, chili mayo	9.50	14.50

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DESSERTS

Café Deluxe

Coffee or espresso
With a sweet surprise
From the kitchen

With Frangelico **+ 2.50**

12.50

Vermicelles

Meringue
Cream
Grapes
Cherry Liqueur

Ⓞ

13.50

Chocolate cake

Sour cherry ice cream

14.50

Homemade cake

8.50

Tiramisu

Fangelico hazelnut liqueur
Hazelnuts

12.50

Coupe Nesselrode

Vermicelles
Meringue
Vanilla ice cream
Grapes
Cream
Cherry liquer

Ⓞ

16.50

Vanilla ice cream

Warm chocolate sauce
Cream

Ⓞ

12.50

Affogato

Vanilla ice cream
Doused with espresso

With Frangelico +CHF 4.50

Ⓞ

9.50

Cheese plate (from the chäshütte)

Homemade fruitcake

14.50

19.50

Ice cream

Plum sorbet with Vieille Prune (24% vol.)

12.50

Kalte Lust (Ice cream cups from Olten)

Cocos-Stracciatella ⓄⓄ

CoffeeⓄ,Dark chocolate ⓄⓄ

Sour Cherry Ⓞ

Cup **6.50**

Vanilla Ⓞ

Plum sorbet Ⓞ

per scoopl **4.00**

+ whipped cream

+1.80

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BREAKFAST

Saturday 9.30 am till 3 pm + Sunday 10 am till 3 pm

Eggs Benedict on brioche

Smoked salmon (NOR)
Spinach and hollandaise sauce

22.50

with a glass Cava **27.50**

Small Breakfast

«Zopf» (2 slices of Swiss Bread)
Butter, homemade jam & honey

1 hot drink

Ⓥ

12.50

Cheese Breakfast

«Zopf» (2 slices of Swiss Bread)
Butter, homemade jam, honey, cheese

1 hot drink
1 orange juice

Ⓥ

20.50

Ham breakfast

«Zopf» (2 slices of Swiss Bread)
Butter
Cured ham (CH)

1 hot drink
1 orange juice

20.50

Salmon breakfast

«Zopf» (2 slices of Swiss Bread)
Butter
Smoked salmon (NOR)

1 hot drink
1 orange juice

23.50

Classic breakfast

Croissant, «Zopf» (Swiss Bread)
Multigrain bread
Butter, homemade jam & honey
Cured ham (CH), cheese
Smoked salmon (NOR)

1 hot drink
1 orange juice

28.50

Ⓥ Homemade pancakes with seasonal compote **12.50**

To combine

Fried egg **4.50**

With bacon **6.50**

Scrambled eggs (2 eggs) **7.50**

With bacon (CH) **9.50**

Muesli with plums, yoghurt, dates & nuts Ⓥ **10.50**

Tapas cured ham (CH) **9.50**

Portion smoked salmon (80g/NOR) **12.50**

Croissant **3.00**

1 slices Zopf or multigrain bread **3.00**

Portion homemade jam & honey **3.00**

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Our prices are in Swiss Francs, including sales tax of 8.1%.

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