



Starters.....

Focaccia with burrata, anchovy and pink pepper	16.50
Salad of fresh green leaves with honey-mustard dressing and roasted seeds	12.50 / 21.50
Starter plate	26.50
hummus with sesame seeds, pepper tomato cream with cashew manchego cheese with lemon olive oil, pickled cauliflower olive and sun-dried tomatoes, pita and focaccia	
Salad bowl with bulgur and feta cheese	25.50
rocket salad, spring onion, mint, parsley and pomegranate flat bread croutons with honey-mustard dressing	
for one or to share	
Baked goat's cheese with thyme honey	18.50 / 26.50
on a bed of warm lentils and rocket	
Grilled octopus (Spain) with mojo verde	19.50 / 28.50
garlic, chilli, tepid potatoes and rocket salad	

Tapas.....

Can of sardine with pita	9.50
Hummus with sesame seeds and pita	9.50
Baked goat's cheese with thyme honey	9.50
pepper tomato cream with cashew and pita	9.50
Manchego with lemon olive oil and pita	9.50
Olives and sun-dried tomatoes with pita	8.50
Chorizo (CH)	11.50
Cured ham (CH)	11.50
Pita	4.50
Focaccia with rosemary	6.00

Main courses.....

Corsican eggplant	28.50
Filled with tomatoes, red pepper, capers and olives Bulgur with smoked almond-pepper sauce and pomegranate	
Pasta Creste di Galli (bio/ingredienza)	29.50
with burrata, spinach, lemon melissa pesto, red basilic and walnuts	
Homemade tarte with mushrooms and artichoke cream	28.50
Rocket salad, green salad, tomato, and cherry sage vinaigrette	
Ringgi burger medium (beef/CH) with smocked raclette cheese	31.50
BBQ-sauce, lemon basilic mayonaise, tomato, onions Cole slaw salde or French fries	
Duroc fillet of porc (CH) with mustard tarragon butter	42.50
red wine sauce, with seasonal vegetables and backed potatoes	
Roast beef (CH) cold sliced	44.50
green herbage sour cream, green salad and French fries	
Beef Tatar (CH) served with toast and butter	70g 22.50 130g 33.50
with Calvados or Cognac + CHF 4.50	

Homemade desserts.....

Cafe deluxe	11.50
coffee or espresso with sweet surprise from the kitchen	
Elderflower Panna Cotta	10.50
with strawberry compote and pistachio	
Homemade Tiramisu	10.50
Dark chocolate mousse with whipped cream	9.50
Vanilla ice cream with warm chocolate sauce and whipped cream	12.50
Plum sorbet with Vieille Prune (24% Vol.)	12.50
Kalte Lust (Ice cream cups from Olten)	cup / 6.00
Fior di latte, coffee dark chocolate , strawberries sorbet	
Ice cream: per scoop	4.00
vanilla (lactose free), plum sorbet whipped cream add 1.50	
Cheese platter	14.50 / 19.50
from the cheese shop around the corner 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.....

“Ginger Fresh” (alcohol-free) Fresh ginger, lemon juice, elderflower syrup, mineral	9.50
Jsotta senza bianco/rosso Vermouth (alcohol-free)	7.00
“Ingwerer Spritz“ Ingwerer liquer und Cava	12.50
Galipette brut cidre (4.5% Vol.) 33cl	8.50
Vermouth white/red (15% Vol.) 4cl	8.50
Martinazzi classic bitter (22% Vol.) 4cl with orange juice / soda	8.50 plus 2.00

Ringgi Breakfast

Saturday 9.30am till 4.00pm & Sunday 10.30 am till 4.00pm

Spinach-Quiche	22.50
with Fried egg and smoked salmon (NOR)	
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	
Prosecco Breakfast	
Fried egg and salmon on a warm spinach quiche	22.50
with prosecco	27.50
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
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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