

**Starters**.....

Parsley root soup with parsley oil roasted mushrooms and croutons 🌱	13.50
Salmon Canapés with horseradish (Norway) 4 pieces / 18.50	18.50
Salad of fresh green leaves with honey-mustard dressing and roasted seeds 🌱🌱🌱	12.50 / 21.50
Field salad with juniper-raspberry sauce with egg, bacon and croutons 🌱	14.50 / 23.50
Starter plate hummus with sesame seeds, creamy spinach dip with cashew pimientos de padrón, falafel with raita, pickled pumpkin olive and sun-dried tomatoes, pita and flatbread 🌱	25.50
Winter salad bowl with grapes and blue cheese from Lenk green leaves, field salad, red cabbage salad with honey-mustard dressing and roasted hazelnuts 🌱🌱 for one or to share	25.50
Baked goat's cheese on a bed of warm lentils and rocket 🌱🌱	18.50 / 26.50
Moules marinières (Netherlands) fresh mussels with a creamy white wine sauce served with garlic toast	22.50
Lightly seared, pepper-coated beef carpaccio (CH) with parmesan cheese and olive oil 🌱	20.50 / 30.50

Tapas.....

Can of sardine with pita 🌱	8.50
Hummus with sesame seeds and pita 🌱	8.50
Baked goat's cheese 🌱🌱	8.50
Creamy spinach dip with cashew and pita 🌱	8.50
Falafel with raita 🌱🌱	8.50
Pimientos de Padrón 🌱🌱	8.50
Olives and sun-dried tomatoes with pita 🌱	7.50
Chorizo (CH)	9.50
Cured ham (CH)	9.50
Pita	3.50
Flatbread	3.50

Sausage & cheese.....

Chorizo or salsiz (CH) or cheese with bread	8.50
Chorizo & salsiz (CH) with bread	14.50
Chorizo or salsiz (CH) & cheese with bread	14.50

Main courses.....

Vegan green vegetable curry with coconut milk sprouts, jasmine rice, papadums and Thai basil 🌱🌱	26.50
Homemade Quarkpizokel (Swiss Spätzli) gratinated with swiss cheese, savoy cabbage and leaf spinach 🌱	29.50
Risotto with grilled mushrooms Roasted hazelnuts, hazelnuts pesto and pickled pumpkin 🌱🌱	28.50
Chicken "Involtini" (CH) filled with olives and mascarpone on caponata Siciliana, pan-fried potatoes and bacon chip 🌱	36.50
Ossobucco (knuckle of veal / CH) with honey-beer sauce Root vegetables and pizokel	38.50
Beef Steak Entrecote (CH) with béarnaise butter shallots in red wine, celery purée, braised carrots and French fries 🌱	48.50
Beef Tatar (CH) served with toast and butter with Calvados or Cognac + CHF 4.50	70g 20.50 130g 31.50

Moules (Netherlands).....

Mussels and French Fries French fries with garlic herb and chilli mayonnaise or Jasmine rice	39.50
Moules marinières 🌱 fresh mussels with a creamy white wine sauce	33.50
Moules provençales 🌱🌱 fresh mussels with a tomato- and herb sauce	33.50
Moules exotiques 🌱🌱 fresh mussels with a red Thai curry sauce and basil	33.50

We recommend Belgian beer to accompany your mussels Lefte blonde (6.6% Vol.)	2.5 dl 6.50 3.3 dl 7.80
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🌱 - vegetarian 🌱 - vegan 🌱 - gluten-free 🌱 - lactose-free



Homemade desserts.....

Cafe deluxe coffee or espresso with sweet surprise from the kitchen	9.50
Homemade warm apple strudel With vanilla sauce, vanilla ice cream and whipped cream	12.50
Panna Cotta with red wine plum 🍷	10.50
Vermicelles with Kirsch (vermicelli of sweet chestnut puree) Meringues, vanilla ice cream and whipped cream	12.50
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
Kalte Lust (Ice cream cups from Olten) Fior di latte, coffee dark chocolate 🌱 strawberries sorbet	cup / 6.00
Ice cream: per scoop vanilla (lactose free), plum sorbet whipped cream add 1.50	4.00
Cheese platter 🌱 from the cheese shop around the corner with homemade fruit bread and fig mustard	13.50 / 19.50

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Apéritif.....

“Ingwerer Spritz“ Ingwerer liquer (24 Vol%) und Cava	11.50
Indian Summer Cava with Mango-Passionfruit	10.50
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 with orange juice / soda	8.00 plus 1.50

Ringgi Breakfast

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

Spinach-Quiche with Fried egg and smoked salmon (NOR) with a glass Prosecco	22.50 27.50
Small Breakfast „Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	10.50
Cheese Breakfast “Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	17.50
Ham Breakfast “Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	17.50
Smoked Salmon Breakfast “Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland) 1 hot drink, 1 orange juice	19.50
Classic Breakfast Croissant, “Zopf“ (swiss bread) and multigrain bread butter, jam, honey, cured ham (CH), cheese and salmon (Scotland) 1 hot drink, 1 orange juice	25.50
Prosecco Breakfast Fried egg and salmon on a warm spinach quiche with prosecco	22.50 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
Meat platter (80g/cured ham&ham/CH)	9.50
Chorizo or Salsiz (CH)	9.50
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
Slice of “Zopf“ bread or multigrain bread with jam & butter	4.00

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	14.00
Ham (CH), Cheese, Tomatoes & Chili Mayonaise	8.50	14.00
Cheese, Tomatoes, Rocket Salad & Chili Mayonaise	8.50	14.00
Eggplants, Tomatoes, Parmesan Cheese, Basil	8.50	14.00

Our prices are in Swiss francs including sales tax 7.7%

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