



## Starters.....

<b>Pea soup with scamorza cubes and chive oil</b> 	13.50
<b>Salad of fresh green leaves</b> with honey-mustard dressing and roasted seeds 	12.50 / 21.50
<b>Marrowbone from the oven (CH)</b> with vodka vinaigrette, parsley, capers, red onions and swiss bread (30 minutes preparation time)	21.50
<b>Field salad with quince dressing</b> egg, bacon chips (CH) and garlic croûtons 	14.50 / 23.50
<b>Starter plate</b> hummus with sesame seeds, beetroot cream with walnuts, dates-feta mousse, pimientos de padron falafel with raita, olives, sun-dried tomatoes, pita bread and focaccia 	26.50
<b>Winter salad bowl with dates and pecorino</b> celery, apple, endive, field salad and green leaves salad with honey-mustard dressing and roasted walnuts for one or to share	25.50
<b>Baked goat's cheese with thyme honey</b> on a bed of warm lentils and rocket 	18.50 / 26.50
<b>Moules marinières (NL)</b> fresh mussels with a creamy white wine sauce served with garlic toast	22.50

## 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
Beetroot cream with roasted walnuts and pita	9.50
Dates-feta-mousse	11.50
Falafel with raita sauce	9.50
Pimientos de padron	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.....

<b>Homemade Swiss quarkpizokel</b> (with or without bacon) with cream, savoy cabbage and leek gratinated with organic mountain cheese 	31.50
<b>Savoy cabbage roulade filled with king oyster mushrooms</b> Vegetables, rice on tomato sauce with smoked paprika spices 	28.50
<b>Bramata-Polenta with braised beetroot</b> ricotta, walnut-oil and parsley puree 	30.50
<b>Duck breast (FR) with cranberry sauce</b> carrots, endives, pine nuts and lentils 	39.50
<b>Pork belly (CH) cooked sous vide</b> with plum earl grey chutney, celery and polenta slices 	38.50
<b>Grilled beef petit tender medallions (CH)</b> with black garlic butter, red wine jus, Basque country style vegetables with olives, sun-dried tomatoes and barley risotto 	42.50
<b>Beef Tatar (CH) served with toast and butter</b>	70g 22.50 130g 33.50
with Calvados or Cognac + CHF 4.50	

## Moules and French Fries (NL).....

<b>Moules marinières</b>	39.50
fresh mussels with a creamy white wine sauce, french fries with garlic herb and chilli mayonnaise	
<b>Moules Provençale</b>	39.50
fresh mussels with a tomato and herb sauce french fries with garlic herb and chilli mayonnaise	
<b>Moules au cider</b>	39.50
fresh mussels with cider and apple strips, french fries with garlic herb and chilli mayonnaise	

### We recommend Belgian beer to accompany your Moules

Lefte blonde (6.6% Vol.)	2.5 dl	7.50
	3.3 dl	8.80

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

Our prices are in Swiss francs including sales tax 7.7%



## Homemade desserts.....

<b>Cafe deluxe</b>	11.50
coffee or espresso with sweet surprise from the kitchen	
<b>Homemade crumble cake</b>	7.50
<b>Peanuts butter crème brûlée</b>	13.50
☒	
<b>Vanilla panna cotta with bitter orange cardamom compote</b>	11.50
☒	
<b>Homemade Tiramisu</b>	10.50
<b>Dark chocolate mousse</b> with whipped cream	9.50
<b>Vanilla ice cream with warm chocolate sauce</b> and whipped cream	12.50
<b>Plum sorbet</b> with Vieille Prune (24% Vol.) ☒	12.50
<b>Kalte Lust</b> (Ice cream cups from Olten)	cup / 6.00
For de latte, coffee, strawberry 🌱, dark chocolate sorbet 🌱	
<b>Ice cream:</b> per scoop	4.00
vanilla (lactose free), plum sorbet whipped cream add 1.80	
<b>Cheese platter</b> 🌱	14.50 / 19.50
from the cheese shop around the corner with homemade fruit bread and fig mustard	

## Apéritif.....

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

### Ringgi Breakfast

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

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

Our prices are in Swiss francs including sales tax 7.7%