



## Starters.....

<b>Focaccia with burrata, anchovy and pink pepper</b>	16.50
<b>Salad of fresh green leaves</b> with honey-mustard dressing and roasted seeds	12.50 / 21.50
<b>Starter plate</b>	26.50
hummus with sesame seeds, baba ghanoush with cashew manchego cheese with lemon olive oil, pickled cauliflower olive and sun-dried tomatoes, pita and focaccia	
<b>Salad bowl with bulgur and feta cheese</b>	25.50
rocket salad, spring onion, mint, parsley and pomegranate flat bread croutons with honey-mustard dressing	
for one or to share	
<b>Baked goat's cheese with thyme honey</b>	18.50 / 26.50
on a bed of warm lentils and rocket	
<b>Grilled octopus (Spain) with mojo verde</b>	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
Baba ghanoush with cashew and pita	9.50
Manchego with lemon olive oil an 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.....

<b>Corsican eggplant</b>	28.50
Filled with tomatoes, red pepper, capers and olives Bulgur with smoked almond-pepper sauce and pomegranate	
<b>Fresh lemon pasta (bio/ingedienza)</b>	29.50
green, grilled asparagus, pecorino cheese and mascarpone	
<b>Homemade tarte with mushrooms and artichoke cream</b>	28.50
herbage oel and parmesan chips	
<b>Ringgi burger medium (beef/CH) with smocked raclette cheese</b>	31.50
BBQ-sauce, lemon basilic mayonaise, tomato, onions Cole slaw salde or French fries	
<b>Duroc fillet of porc (CH) with mustard tarragon butter</b>	42.50
red wine sauce, with seasonal vegetables and backed potatoes	
<b>Roast beef (CH) cold sliced</b>	44.50
green herbage sour cream, green salad and French fries	
<b>Beef Tatar (CH) served with toast and butter</b>	70g 22.50 130g 33.50
with Calvados or Cognac + CHF 4.50	

## Homemade desserts.....

<b>Cafe deluxe</b>	11.50
coffee or espresso with sweet surprise from the kitchen	
<b>Panna Cotta with rhubarb ginger compote and pistachio</b>	10.50
<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) Fior di latte, coffee dark chocolate , strawberries sorbet	cup / 6.00
<b>Ice cream:</b> per scoop	4.00
vanilla (lactose free), plum sorbet whipped cream add 1.50	
<b>Cheese platter</b>	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

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

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