



Starters.....

Smoked Sauerkraut cream soup with curd ham chips 	13.50
Salad of fresh green leaves with honey-mustard dressing and roasted seeds 	12.50 / 21.50
Scallops-Lime Tatar with lentils with mustard seed caviar and Toast	23.50
Field salad with quince sauce with egg, bacon chips (CH) and garlic croutons 	14.50 / 23.50
Starter plate hummus with sesame seeds, beetroot cream with walnuts dates-feta mousse with pimientos de patron, falafel with raita, olive and sun-dried tomatoes, pita, and focaccia 	26.50
Winter Salad bowl with dried apple and feta red cabbage, endive, field salad and green leaves salad with honey-mustard dressing and roasted tree nuts for one or to share	25.50
Baked goat's cheese with thyme honey 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

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.....

Homemade Swiss quarkpizokel (with or without Bacon) with cream, savoy cabbage, leek and gratinated with organic mountain cheese 	31.50
Salsify Risotto with roasted pine nuts mustard-kumquats and maple syrup 	28.50
Filo pastry pockets filled with enoki mushroom and sweet potato, fresh cheese herb sauce and beetroot dice 	30.50
Braised duck leg (F/pulled) with fresh pasta root vegetable, celery stalk and cognac sauce	39.50
Lamb filet (NZ) with spice crust red wine jus, kale, carrots, and rosemary potatoes	44.50
Omoso Beef sliced (Beef/CH) with king oyster mushroom sauce broccoli and sage rice with almonds and sage reis 	39.50
Beef Tatar (CH) served with toast and butter with Calvados or Cognac + CHF 4.50	70g 22.50 130g 33.50

Moules and French Fries (Netherlands).....

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

We recommend Belgian beer to accompany your mussels

Lefse 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.....

Cafe deluxe coffee or espresso with sweet surprise from the kitchen	11.50
Homemade crumble cake	7.50
Absinth Parfait With warm vanilla-apple compote and white chocolate oats cookies	14.50
Vanilla coconuts milk Panna Cotta ☒ with persimmon fruit compote and caramelized macadamia nuts	10.50
Chestnuts vermicelli with cherry schnapps meringue, vanilla ice cream and whipped cream	13.50
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) Please ask our staff for the flavor	cup / 6.00
Ice cream: per scoop vanilla (lactose free), plum sorbet whipped cream add 1.80	4.00
Cheese platter 🌱 from the cheese shop around the corner with homemade fruit bread and fig mustard	14.50 / 19.50

Apéritif.....

“Ginger Fresh” (alcohol-free) Fresh ginger, lemon juice, elderflower syrup, mineral	9.50
Jsotta senza bianco/rosso Vermouth (alcohol-free) 4cl	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** 10.00 am till 4.00pm

Egg benedict on brioche with smoked salmon (NOR) spinach and hollandaise 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
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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