



## Starters.....

<b>Sweetcorn soup</b> with chorizo-popcorn 	12.50
<b>Salad of fresh green leaves</b> with honey-mustard dressing and roasted seeds 	12.50 / 21.50
<b>Starter plate</b> hummus with sesame seeds, beetroot cream with walnuts manchego cheese with lemon olive oil, pickled cauliflower olive and sun-dried tomatoes, pita and focaccia 	26.50
<b>Salad bowl with rosemary-focaccia and cottage cheese cream</b> cicorino rosso salad, carrots, beetroot, grape, watercress sweetcorn and roasted walnuts with honey-mustard dressing 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>Grilled octopus (Spain) with mojo verde</b> garlic, chilli, tepid potatoes and rocket salad 	19.50 / 28.50
<b>Moules marinières (Netherlands)</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 walnuts 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.....

<b>Courgette rondini baked in oven</b> filled with leguminous plants stew, herbs-oil-pesto pilaw rice with lavender 	28.50
<b>Ravioli with pecorino and figs (bio/ingedienza)</b> parsnip strips, fresh figs, rucola, sage butter 	29.50
<b>Chard-potatoes pie with apple-date-chutney</b> broccoli salat and sesame dressing 	28.50
<b>Ringgi burger medium (beef/CH) with smocked raclette cheese</b> BBQ-sauce, lemon basilic mayonnaise, tomato, onions Cole slaw salad or French fries	31.50
<b>Braised lemon-chicken (CH) with olive lime crumbs</b> root vegetables and beluga lentils	39.50
<b>Rib Eye Steak (Beef/CH)</b> on sautéed vegetables julienne with pickles and mushrooms smoked paprika butter and potatoes-gnocchi	48.50
<b>Beef Tatar (CH) served with toast and butter</b> with Calvados or Cognac + CHF 4.50	70g 22.50 130g 33.50

## Moules (Netherlands).....

<b>Mussels and French Fries</b> French fries with garlic herb and chilli mayonnaise	39.50
<b>Moules marinières</b> fresh mussels with a creamy white wine sauce	
<b>Moules provençales</b> fresh mussels with a tomato- and herb sauce	
<b>Moules au cidre</b> fresh mussels with cidre and apple strips	
<b>We recommend Belgian beer to accompany your mussels</b>	
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> coffee or espresso with sweet surprise from the kitchen	11.50
<b>Home maid crumble cake</b>	7.50
<b>Tonka bean Panna Cotta</b> ✕ with blackberry compote and hazelnuts	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) Please ask our staff for the flavor.	cup / 6.00
<b>Ice cream:</b> per scoop vanilla (lactose free), plum sorbet whipped cream add 1.80	4.00
<b>Cheese platter</b> 🌱 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)	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

<b>Egg benedict on brioche</b> with smoked salmon (NOR) spinach and hollandaise <b>with a glass Prosecco</b>	<b>22.50</b> <b>27.50</b>
<b>Small Breakfast</b> „Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	<b>10.50</b>
<b>Cheese Breakfast</b> “Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	<b>17.50</b>
<b>Ham Breakfast</b> “Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	<b>17.50</b>
<b>Smoked Salmon Breakfast</b> “Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland) 1 hot drink, 1 orange juice	<b>19.50</b>
<b>Classic Breakfast</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>25.50</b>
<b>Prosecco Breakfast</b> Fried egg and salmon on a warm spinach quiche with prosecco	<b>22.50</b> <b>27.50</b>
<b>To combine</b> Fried egg Scrambled eggs (2 eggs) with bacon Muesli with mango and passionsfruit, yoghurt, bananas and nuts Chorizo or Salsiz (CH) Cheese platter (80g) Portion smoked salmon (80g/NOR)	<b>4.50</b> <b>7.50</b> <b>9.50</b> <b>10.50</b> <b>11.50</b> <b>9.50</b> <b>11.50</b>
<b>Bread</b> Croissant Slice of “Zopf“ bread or multigrain bread or 2 slices toast with	<b>2.50</b> <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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