

STARTERS

Mixed Salad

Roasted Seeds
Vegetable Strips
Pickled carrots
Honey Mustard Sauce
Croutons

(L)(V) 13.50

Pea and Mint soup

Pear chutney
Leek emulsion

(V) 15.50

Lamb's lettuce salad from Boll

Egg
Croutons
Pickled carrots
French dressing

With bacon **+3.50**

(V) 16.50

Mini appetizers

Hummus with Sesame
Mountain cheese
Pickled carrots
Focaccia

(V) 18.50

Baked Goat Cheese

Thyme Honey
Beluga Lentil
Lamb's lettuce
Vegetable Strips

19.50
(V)(L) 27.50

Petit Moules marinière

Mussels (NL)
White wine cream sauce
Focaccia

22.50



MAINS

Homemade Strozzapreti

Saffron burrata Sauce
Jerusalem artichoke
Almonds
Pomodori secchi oil

Ⓥ 28.50

Smoked Carrots with Beluga Lentils

Lemon sauce
Beetroot
Herb oil
Fried capers

ⓊⓋ 31.50

Beef Entrecôte (200g/CH)

Café de paris butter
Caramelized root vegetables
French fries
Jus

Ⓤ 48.50

Pork schnitzel (CH)

Carrots
Pear-caramel jam
Risotto

36.50

Alpine Pike perch (CH)

Creamed sauerkraut
Potatoes
Chervil sauce

Ⓤ 46.50

Pork Sausage (CH) Aligot Potato Purée

Leek
Jura Cheese Pommery
Mustard
Onion sauce

34.50

Beef Tatar (CH) toast & butter

with calvados
whiskey + CHF
or cognac 4.50

70g 26.50

130 g 34.50

We would be happy to tell you about allergens.

Ⓤ gluten-free

Ⓛ lactose free

Ⓥ vegetarian

Ⓥ vegan



MOULES ET FRITES (NL)

Moules Marinière

French fries
Garlic & chili-mayonnaise
White wine and cream sauce

Ⓞ 41.50

Moules Provençale

French fries
Garlic & chili-mayonnaise
Tomato and herb sauce

ⓄⓁ 41.50

Moules Marseille style

French fries
Garlic & chili-mayonnaise
Pastis
Fennel julienne
Crème fraîche

Ⓞ 41.50

We recommend the following with
our mussels

1dl 2.5dl 3.3dl

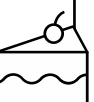
Leffe Bier from Belgium (6.6%Vol)

7.50 8.80

Entre-Deux-Mers Blanc

8.00

Château Tour de Mirambeau, Bordeaux (12.5% Vol.)



SNACKS AND APERO

Ringgi meat plate

Farmhouse ham, chorizo, mountain cheese cubes, olives,
hummus and focaccia with rosemary

28.50

① Ringgi vegi plate

Mountain cheese cubes, gratinated goat cheese, olives,
hummus and focaccia with rosemary

26.50

To combine:

①	Oliven with Focaccia	8.50
①①	Roasted nut mix	5.50
①	Pickled Carrots	8.50
①	Focaccia with rosemary	4.50
①	Sourdough bread with olive oil	4.50
	Potato Chips & Black Forest ham, sprinz chees, truffle oil	16.50

SANDWICHES/FOCACCIA

(Sandwiches daily 14.00 –18.00 Saturday & Sunday from 10:00 – 18.00)
(no changes possible)

	small	large
① Focaccia with Hummus, rocket salad, tomatoes & Mozzarella	9.50	14.50
Toast with brie and ham, tomatoes, chili mayo	9.50	14.50

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DESSERTS

Café Deluxe

Coffee or espresso
With a sweet surprise
From the kitchen

With Grappa + 4.50

12.50

Pink Chocolate Mousse

Candied raspberries

Ⓞ

14.50

Cheescake in the glas

Passions fruit
Mango coulis
Macadamia
White chocolate

16.50

Homemade cake

8.50

Tiramisu

Fangelico hazelnut liqueur
Hazelnuts

12.50

Vanilla ice cream

Warm chocolate sauce
Whipped cream

Ⓞ

12.50

One last drink

Epresso Martini
Amaretto Sour
Armagnac 8 yr.
Plantation Rum X.O 15 yr.
Lagavullin, singel malt 16yr.
Yuzu Kiyoko Liqueur
Quince Brandy
Grappa

Affogato

Vanilla ice cream
Doused with espresso

With Frangelico
or Baileys +CHF 4.50

Ⓞ

9.50

Cheese plate (from the chäshütte)

Homemade fruitbread

14.50

19.50

Ice cream

Plum sorbet with Vieille Prune (24% vol.) 12.50

Kalte Lust (Ice cream cups from Olten)

Cocos-Stracciatella ⓄⓄ

Raspberry Sorbet, Dark chocolate Sorbet ⓄⓄ

Mango Sorbet Cup 6.50

Vanilla Ⓞ, Lemon Sorbet

Plum sorbet Ⓞ Sour cherry ice cream per scoopl 4.00

+ whipped cream +1.80

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BREAKFAST

Saturday 9.30 AM until 3 PM + Sunday 10 AM till 3 PM

Egg Benedict on brioche

Smoked salmon (NOR)
Spinach and hollandaise sauce

22.50

with a glass Cava **27.50**

Small Breakfast

«Zopf» (2 slices of Swiss Bread)
Butter, homemade jam & honey

1 hot drink

Ⓥ

12.50

Cheese Breakfast

«Zopf» (2 slices of Swiss Bread)
Butter, homemade jam, honey cheese

1 hot drink
1 orange juice

Ⓥ

20.50

Ham breakfast

«Zopf» (2 slices of Swiss Bread)
Butter
Farmhouse ham (CH)

1 hot drink
1 orange juice

20.50

Salmon breakfast

«Zopf» (2 slices of Swiss Bread)
Butter
Smoked salmon (NOR)

1 hot drink
1 orange juice

23.50

Classic breakfast

Croissant, «Zopf» (Swiss Bread)
Multigrain bread
Butter, homemade jam & honey
Farmhouse ham (CH), cheese
Smoked salmon (NOR)

1 hot drink
1 orange juice

28.50

Ⓥ Homemade pancakes with seasonal compote

12.50

To combine

Fried egg **4.50**

With bacon (CH) **6.50**

Scrambled eggs (2 eggs) **7.50**

With bacon (CH) **9.50**

Muesli with seasonal fruit jam, yoghurt & nuts Ⓥ **10.50**

Farmhouse ham (CH) **9.50**

Portion smoked salmon (80g/NOR) **12.50**

Croissant **3.00**

1 slices Zopf or multigrain bread **3.00**

Portion homemade jam & honey **3.00**

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Our prices are in Swiss Francs, including sales tax of 8.1%

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