

# SNACKS AND APERO

## Ringgi meat plate

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

**28.50**

## Ⓟ Ringgi vegi plate

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

**26.50**

## Tapas

Oliven with Focaccia Ⓟ	<b>8.50</b>
Roasted nut mix ⓅⓄ	<b>5.50</b>
Focaccia with rosemary Ⓟ	<b>4.50</b>
Sourdough bread with olive oil Ⓟ	<b>4.50</b>
Potato Chips & Black Forest ham, sprinz chees, truffle oil	<b>16.50</b>
Sun-dried tomatoes Ⓟ	<b>8.50</b>
Sardines with Focaccia	<b>9.50</b>
Hummus with Focaccia	<b>8.50</b>
Baked goat cheese with thyme honey	<b>9.50</b>

## SANDWICHES/FOCACCIA

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

	small	large
Ⓟ Focaccia with Hummus, rocket salad, tomatoes & Mozzarella	<b>9.50</b>	<b>14.50</b>
Toast with brie and ham, tomatoes, chili mayo	<b>9.50</b>	<b>14.50</b>

Ⓞ gluten-free   Ⓟ lactose free   Ⓟ vegetarian   Ⓟ vegan



# STARTERS

## Mixed Spring Salad

Roasted Seeds  
Vegetable Strips  
Pickled Radishes  
Honey Mustard Sauce  
Croutons

**13.50**

**(L)(V)**

**24.50**

## Green Asparagus- Salad

Wild herbs  
Rhubarb  
Garden cress vinaigrette

**(V)**

**18.50**

## Young Garlic cream Soup

Nettel Pesto  
Asparagus ravioli

**(V)**

**15.50**

## Mini appetizers

Hummus with Sesame  
Mountain cheese  
Oliven  
Focaccia

**(V)**

**18.50**

## Baked Goat Cheese

Thyme Honey  
Beluga Lentil  
Rocket salat  
Vegetable Strips

**(V)(L)**

**19.50**

**27.50**

## Petit Moules marinière

Mussels (NL)  
White wine cream sauce  
Focaccia

**22.50**

**(G)** gluten-free

**(L)** lactose free

**(V)** vegetarian

**(V)** vegan



# MAINS

Wild Garlic Risotto  
with Lemon Ricotta  
Cream

Walnut oil and walnuts

Ⓥ 28.50

Green and White  
Asparagus (350g)

Hollandaise  
Spring Potatoes

Black Forest Ham + 5.50  
Smoked Salmon + 6.50

ⓊⓋ 31.50

Beef Entrecôte  
with Green  
Pepper Cream  
Sauce  
(200g/CH)

Spring Vegetables  
French fries

Ⓤ 48.50

Pork Fillet with Wild  
Garlic Crust (CH)

Green Asparagus  
White Wine Risotto  
Sorrel Butter

38.50

Emmental Lamb  
Stew (CH)

Baby Carrots  
Braised Vegetables  
Chervil Mashed Potatoes  
Saffron Sauce

Ⓤ 36.50

Ringgi Burger (CH)

Ciabatta Bun  
Ringgi Sauce  
Smoked Raclette Cheese  
Tomatoes, Arugula  
Onion Chutney  
Pickled Cucumbers  
Served with coleslaw  
Or French fries

31.50

Vegan Burger Ⓥ

Tomato Patty  
Ciabatta Bun  
Ringgi Sauce  
Smoked Raclette Cheese  
Tomatoes, Arugula  
Onion Chutney  
Pickled Cucumbers  
Served with coleslaw  
Or French fries

31.50

Beef Tatar (CH)  
toast & butter

with calvados  
whiskey  
or cognac + CHF 4.50

70g 26.50

130 g 34.50

We would be happy to tell you about allergens.

Ⓤ gluten-free

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# MOULES ET FRITES (NL)

## Moules Marinière

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

Ⓞ 39.50

## Moules Provençale

French fries  
Garlic & chili-mayonnaise  
Tomato and herb sauce

ⓄⓁ 39.50

## Moules Marseille style

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

Ⓞ 39.50

We recommend the following with  
our mussels

	1dl	2.5dl	3.3dl
Lefte Bier from Belgium (6.6%Vol)		7.50	8.80
Entre-Deux-Mers Blanc Château Tour de Mirambeau, Bordeaux (12.5% Vol.)	8.00		



# DESSERTS

## Café Deluxe

Coffee or espresso  
With a sweet surprise  
From the kitchen

With Grappa + 4.50  
12.50

## Dark Chocolate Mousse

14.50

## Cheesecake

Rhubarb compote

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 Liquer  
Quince Brandy  
Grappa

14.50  
19.50

## Affogato

Vanilla ice cream  
Doused with espresso

With Frangelico  
or Baileys +CHF 4.50

9.50

## Cheese plate (from the chäschütte)

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 **V** **G**

Raspberry Sorbet, Dark chocolate Sorbet **V** **G**

Mango Sorbet Cup 6.50

Vanilla **L**, Lemon Sorbet

Plum sorbet **L** Sour cherry ice cream per scoopl 4.00

+ whipped cream +1.80

**G** gluten-free   **L** lactose free   **V** vegetarian   **V** vegan



# 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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