

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 Ⓟ	8.50
Roasted nut mix ⓅⓄ	5.50
Focaccia with rosemary Ⓟ	4.50
Sourdough bread with olive oil Ⓟ	4.50
Potato Chips & Black Forest ham, sprinz chees, truffle oil	16.50
Sun-dried tomatoes Ⓟ	8.50
Sardines with Focaccia	9.50
Hummus with Focaccia	8.50
Baked goat cheese with thyme honey Ⓞ	9.50
Grilled Pulpo (PT) Ⓞ	12.50

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	9.50	14.50
Toast with brie and ham, tomatoes, chili mayo	9.50	14.50

Ⓞ gluten-free Ⓟ lactose free Ⓟ vegetarian Ⓟ vegan



STARTERS

Mixed Spring Salad

Roasted Seeds
Vegetable Strips
Pickled Zucchini
Honey Mustard Sauce
Croutons
Melon, Feta cheese

13.50

Ⓟ 24.50

Grilled Pulpo (PT)

Chili, Garlic
Tomato, Herb Salad
Celery Purée
Artichoke hearts
Bulgur

23.50

Ⓟ 31.50

Beetroot Cherry Gazpacho

Crème Fraiche
Sour Cherries

Ⓟ 15.50

Mini appetizers

Hummus with Sesame
Mountain cheese
OlivenFocaccia
Pickled Zucchini

Ⓟ 18.50

Baked Goat Cheese

Thyme Honey
Beluga Lentil
Rocket salad
Vegetable Strips
Apricot and Chili Salad

19.50

ⓅⓁ 27.50

Petit Moules marinière

Mussels (NL)
White wine cream sauce
Focaccia

22.50

Ⓞ gluten-free

Ⓛ lactose free

Ⓟ vegetarian

Ⓥ vegan



MAINS

Aubergine & Bulgur

Bulgur
Walnut oil, Joghurt
Parsley, Pomegranate
Chickpeas,
Herbs



26.50

Port Chop

(Dry aged 350g)

Zucchini
Linguine
Summer vinaigrette
Spring onion

41.50

Beef Entrecôte with Green Pepper Cream Sauce (200g)

Summer Vegetables
French fries



48.50

Roastbeef (180g)

Cold sliced Beef Entrecote

Wild garlic dip
Baby potatoes
Tomatoes, Capers
Arugula



38.50

Emmental Lamb Stew

Baby Carrots
Braised Vegetables
Chervil Mashed Potatoes
Saffron Sauce

36.50

Ringgi Burger

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

31.50

Rindstatar (CH) with Toast and Butter

With Calvados,
Cognac
Or Whiskey

+4.50

70g 26.50

130g 34.5

Cesar Salad

Chicken breast, bacon
Romaine lettuce, tomatoes,
shaved Parmesan,
Croutons, Caesar dressing

Also available as a vegetarian
option with
halloumi

28.50

Ringgi VeganBurger

Ciabatta Bun, Ringgi Sauce
Aivar
Tomatoes, Arugula
Onion Chutney
Pickled Cucumbers
Served with little salad
Or French fries

28.50

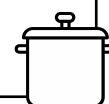
We would be happy to tell you about allergens.

gluten-free

lactose free

vegetarian

vegan



MOULES ET FRITES (NL)

Moules Marinière

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

Ⓞ 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
Leffe 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

Berry compote

16.50

Homemade cake

8.50

Strawberry 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

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**

We would be happy to tell you about allergens.

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

Ⓢ gluten-free Ⓛ lactose free Ⓥ vegetarian Ⓥ vegan

