



Starters.....

Parsnip Meaux mustard soup with apple chutney  	13.50
Salad of fresh green leaves with honey-mustard dressing and roasted seeds  	11.50
Salad bowl of fresh green leaves with mushrooms and figs red cabbage, rocket salad, blue cheese and roasted nuts made to share  	23.50
Baked goat cheese on a bed of warm lentil and rocket salad  	17.50 / 25.50
Grilled octopus with chili and garlic with lukewarm potatoes and rocket salad  	19.50 / 27.50
Field salad with baked egg served with almond dressing and bacon (CH)	17.50 / 26.50
Smoked trout tatar (CH) with apples on beetroot carpaccio with sweet basilic vinaigrette	19.50 / 27.50
Starter plate humus with sesame, falafel beetroot tzatziki, spinach cream with cashew olives & sundried tomatoes, pita and flatbread 	18.50 / 27.50
Moules marinières (Nederland's) fresh mussels with a creamy white wine sauce served with garlic toast	22.50
Lightly seared, pepper-coated beef carpaccio (CH) with parmesan cheese and olive oil 	20.50 / 30.50

Tapas.....

Can of sardine with pita 	
Hummus with pita 	
Falafel with yoghurt and kummel 	
Baked goat cheese 	
Pimientos de Padròn 	
Spinach cream with cheese and pita 	
Beetroot tzatziki with pita 	
Olives and sundried tomatoes with pita 	
Spicy Chorizo (Spain)	
Cured ham (CH)	
Pita	3.50
Flatbread	3.50

Combine your own tapas

1 Tapa 8.50	4 Tapas 31.50	7 Tapas 53.50
2 Tapas 16.00	5 Tapas 39.00	8 Tapas 61.00
3 Tapas 24.00	6 Tapas 46.50	9 Tapas 69.00
	10 Tapas 76.50	

Main courses

Homemade sweet potato cake with mushrooms and leaf spinach on walnut cream sauce 	29.50
Vegan yellow vegetable Thai curry with coconut milk sprouts, jasmine rice, papadum's and coriander  	26.50
	with fish o-+f the day plus 8.50
Pasta Strozzapreti on blue cheese sauce with figs, artichoke, mangold and tomatoes 	21.50 / 26.50
Osso bucco gremolata (knuckle of veal/CH) served with mangold and saffron risotto	36.50
Chicken breast suprême (CH) on blue cheese sauce braised cicorino rosso and physalis served with sweet potatoes	36.50
Roasted lamb hunch (Ireland) eggplant from the oven and yoghurt sauce with pomegranate served with spinach cream and oriental couscous	42.50
Rib eye (220 gr/CH) on red wine sauce with chanterelles, mangold and mash potatoes with apricot&rosemary	45.50
Beef steak tatar (CH) served with toast and butter with Calvados or Cognac + CHF 4.50	70g 20.50 130g 31.50
	

Mussels (Nederland's) and French Fries.....

Moules marinières fresh mussels with a creamy white wine sauce	32.50
Moules provençales fresh mussels with a tomato- and herb sauce	32.50
Moules exotiques fresh mussels with a yellow Thai curry sauce and coriander	32.50
served with	
French fries, garlic herb and chilli mayonnaise	6.50
Jasmine rice	4.50
Cheese plate from our neighbour cheese hut with homemade fruit bread and fig mustard	13.50 / 19.50

 - vegetarian  - vegan  - gluten-free  - lactose-free

For allergen, contact our staff.

Our prices are in Swiss francs including sales tax 7.7%



Apéritif.....

Spanish sparkling wine CAVA EL CELLERET BRUT NATURE	8.50
Spritz Cava with aperol (11% Vol.)	10.50
Hugo with cava and spearmint	10.50
Prosecco with elderflower syrup	9.00
Martini white (15% Vol.) 4cl	8.00
Campari (23% Vol.) 4cl with orange juice	8.00 plus 1.50
Cynar (16.5% Vol.) 4cl with orange juice	8.00 plus 1.50
Pastis (45% Vol.) 2.5cl	8.00

Ringgi Breakfast

Saturday 9.30am till 4.00pm & Sunday 12.00 am till 4.00pm

Small Breakfast	9.50
„Zopf“ (2 slices of swiss bread) butter, jam and honey, 1 hot drink	
Cheese Breakfast	15.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and cheese 1 hot drink, 1 orange juice	
Ham Breakfast	15.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and cured ham (CH) 1 hot drink, 1 orange juice	
Smoked Salmon Breakfast	17.50
“Zopf“ (2 slices of swiss bread) butter, jam, honey and salmon (Scotland) 1 hot drink, 1 orange juice	
Classic Breakfast	23.50
Croissant, “Zopf“ (swiss bread) and grain bread butter, jam, honey, cured ham (CH), cheese and salmon (Scotland) 1 hot drink, 1 orange juice	
Prosecco Breakfast	
Fried egg and salmon on a warm spinach quiche	19.50
with prosecco	25.50
To combine	
Fried egg	4.50
Scrambled eggs (2 eggs)	7.50
with bacon	9.50
Muesli with mango and passions fruit, yoghurt, bananas and nuts	10.50
Meat platter (80g/cured ham&ham/CH)	9.50
Chorizo or Salsiz (CH)	7.50
Cheese plate (80g)	9.50
Portion smoked salmon (80g/Scotland)	11.50
Bread	
Croissant	2.00
Brioche	2.80
Peace “Zopf“ bread or grain bread or 2 toast with butter&jam	3.80

Bio-milk, bio-eggs and cheese, we purchase from our neighbour “Chäshütte”