



Starters.....

- Black root soup with dried fruit bread crumbles** 12.50
- Salad of fresh green leaves** 11.50 / 19.50
with honey-mustard dressing and roasted seeds
- Poached egg on top of a creamy hot mushroom crostini** 15.50
- Duet of smoked trout and smoked salmon (Norway)** 19.50 / 27.50
served with orange mousse and field salad
- Ringgi's autumn salad bowl with pear and blue cheese** 18.50 / 23.50
with two type of cabbage, beetroot, carrots
cress and walnut
made to share

with bacon (CH) on top plus 2.50
- Baked goat cheese** 17.50 / 25.50
on a bed of warm lentil and rocket salad
- Starter plate** 18.50 / 27.50
hummus with sesame, pimientos de padròn
olives, sun dried tomatoes, beetroot tzatziki
marinated mushrooms
pita and flatbread
- Moules marinières (Nederland's)** 22.50
fresh mussels with a creamy white wine sauce
served with garlic toast
- Lightly seared, pepper-coated beef carpaccio (CH)** 20.50 / 30.50
with parmesan cheese and olive oil

Tapas.....

- Can of sardine with pita
- Hummus with pita
- Grilled octopus with chili and garlic
- Beetroot tzatziki with pita
- Baked goat cheese
- Pimientos de Padròn
- Marinated mushrooms
- Olives and sun-dried tomatoes with pita
- Spicy Chorizo (CH)
- Cured ham (CH)

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

- Pita 3.50
- Flatbread 3.50

Main courses.....

- Homemade Quarkpizokel (Swiss Spätzli)** 28.50
with swiss cheese gratinated, savoy cabbage and leaf spinach
- Vegan Yellow vegetable Thai curry with coconut milk** 26.50
and sprouts, jasmine rice, poppadum's and coriander
- Mascarpone risotto with grapefruit and kale** 28.50
caramelised chees nuts and slices of dried cheese
- Hole sea bass out of the oven (Greek)** 42.50
with almond-caper butter served with Kale
and mascarpone risotto with grapefruit
- Hunch of Lamb (Ireland) with blueberry-red wine sauce** 39.50
mash from sweet potatoes and cheek peas
and braised Pumpkin slices
- Braised wild boar knuckle (FR) with honey-leffe sauce** 35.50
served with savoy cabbage and Quarkpizokel (Swiss Spätzli)
- Grilled beef sirloin steak (CH) with herb butter** 46.50
with port wine onions and green beans and bacon
one side dish on your choice
french fries or potato gratin
- Beef steak tatar (CH) served with toast and butter** 70g 20.50
with Calvados or Cognac + CHF 4.50 130g 31.50

Mussels (Nederlands) and French Fries.....

- Moules marinières 32.50
fresh mussels with a creamy white wine sauce
- Moules provençales 32.50
fresh mussels with a tomato- and herb sauce
- Moules exotiques 32.50
fresh mussels with a yellow Thai curry sauce and coriander
served with
- French fries, garlic herb and chilli mayonnaise 6.50
Jasmine rice 4.50

- Cheese plate from our neighbour cheese hut** 13.50 / 19.50
with homemade fruit bread and fig mustard

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

Our prices are in Swiss francs including sales tax 7.7%