

RUBINA

Swiss home-style cooking  
with a french touch

## *Aperitif & to start with*

### The introduction

Radishes, olive tapenade, fleur de sel and fresh baguette  
+ 'Limmattaler' raw ham  
+ Tomato-Bruschetta

per guest 3.50  
per guest 4.50  
per guest 2

## *Soups*

### Creme of Peas Soup

With peppermint and fried scallop wrapped in bacon

13

### Cold Cucumber Soup

10

## *Starters*

### Marrowbone with fleur de sel

10

### «Schwartenmagen» - Pork Brawn from Tösstal

With radish-vinaigrette

13



### Rubina's House Salad

*Served in a glass bowl*

young leaves, healthy herbs, roasted kernels, nuts  
and a warm goat cheese crostini

13

### Salade Gourmande

With smoked duck breast, avocado, apple and celery on leaf salad

17

**as Main course**

28

### Duck Liver Terrine

With Sauternes-sweet wine aspic and butter brioche bread

23

### Rubina's pickled Salmon

On mustard sauce with confit cherry tomatoes

16

### Rubina's Beef Tartare with toasted Bread

17

**as Main course**

28

### Smoked Salmon Tartare with marinated Fennel

17

### Cantaloupe Melon with « Limmattaler » raw Ham

14

### Burrata Mozzarella

With colourful tomatoes on basil-salsa

18



## *Vegetarian*

Summer-Tagliolini Home made pasta with spinach leaves, poached egg, truffle and white wine-mascarpone sauce	28
Fluffy Potatoe-Gnocchi With peas, chanterelle mushrooms, confit cherry tomatoes, feta cheese and herbs-olive oil sauce	27
Tomatoes-Basil Risotto Gratinated with mozzarella cheese	26
Rubina's Taboulé Salad With cous-cous, Provençal vegetables from the oven, tomato sauce and melted caprifeuille goat cheese	27

## *Fish*

Duo from the Sea Fried scallop MSC and black tiger prawns with lemon-butter sauce, artichokes and tomatoes and home made potatoe gnocchi	38
Pike-Perch with butter sauce with capers, ratatouille and young fried potatoes	38
Salade Niçoise With pan seared tuna, French beans, olives, tomatoes, onions, potatoes, boiled egg and leaf salad	38

## *Meat*

*Tribute to my father – Daniel Eggli who celebrate the pan fried breaded pork chop by every occasion*

 Daniel's breaded pan fried pork chop, 300 gram Stuffed with Greyerzer cheese, served with fresh vegetables and home made tagliolini or with warm vegetable-salad	35
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 Grilled matured Cassino Beef Filet With marrowbone, colourful tomato salad and garlic bread or with sauteed chanterelle mushrooms and limes-risotto	48
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Fried Veal Escalope With herb butter, sauteed chanterelle mushrooms and home made Tagliolini	42
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Rack of Lamb with Herb crust medium rare roasted with ratatouille and fried rosemary potatoes	46
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If possible please settle your bill by Maestro-, Postcard or Cash. Thank you.

**Declaration.** Pork, veal, beef and marrowbone: Switzerland. Filet of beef: Australia.  
Lamb: Ireland. Fish & shellfish comes from Braschler's Comestibles Import AG Zürich. As a member of WWF Seafood Group Braschler's Comestibles Import AG provides their products to sustainably produced fishing products.