

RUBINA

Swiss home-style cooking
with a french touch

If possible please settle your bill by Maestro-, Postcard or Cash. Thank you.

Aperitif & to start with

The introduction

Radishes, olive tapenade, fleur de sel and fresh baguette	per guest 3.50
+ 'Limmattaler' raw ham	per guest 4.50
+ Tomato-Bruschetta	per guest 2

Soups

Chestnut capuccino

with truffle foam and homemade venison-ravioli	17
<i>Vegetarian</i> with sauteed mushrooms	14

Cream of champagne soup

With poached fish-balls	17
-------------------------	----

Starters

Marrowbone with fleur de sel

12



Rubina's house salad

young leaves, healthy herbs, roasted kernels, nuts and a warm goat cheese crostini	13
---	----

Hunters salad

Lamb's lettuce salad with grapes, croutons, deer-bresaola and cranberry-vinaigrette	17
<i>Vegetarian</i> with poached egg	15

Duck liver terrine

With quince-chutney and butter brioche bread	24
--	----

*Try a glas of sweet wine; **Château Suduirant 1990, Sauternes** - 4cl /12*

Rubina's salmon-variation

Pickled, Mousse and Tatare with butter brioche bread	16
--	----

WEDNESDAY DEAL for CHF 38

Rubina's House Salad

Veal Cordon bleu

Stuffed with smoked raw ham from Tösstal and aged Greyerzer cheese
Served with peas, carrots and young fried potatoes

Small Dessert with Coffee or Tea



Rubina's classic dish

Pasta



Rubina`s-tagliolini Home made pasta with spinach leaves, poached egg, truffle and white wine-mascarpone sauce as Starter	28 16
Rubina`s meat-ravioli With sauteed pumpkin, chestnuts and mushrooms as Starter	28 16
Fluffy potatoe-gnocchi With sage-butter as Starter	27 16
Cheese spaetzle with roasted onions With mountain cheese from the Grisons area and apple puree as Starter	27 16

Fish

Duo from the sea Fried scallop MSC and black tiger prawns with lemon-butter sauce, kale and braised fennel with home made potatoe gnocchi	40
Fried pike-perch filet With sauerkraut and boiled chives-potatoes	38

Meat

Tribute to my father – Daniel Egli 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	35
 Grilled matured cassino beef filet With red wine-shallots sauce, marrowbone, kale, braised fennel and white wine-risotto	48
Rubina`s veal meatloaf-muffin with carrots and potatoe puree with truffels	36
Veal ossobucco braised in red wine with root vegetable and bramata polenta	37
Venison escalope With mushrooms-cream sauce, red cabbage and curd spaetzle	42
Venison stew <i>Jugged venison in red wine from the regional roe deer</i> With red cabbage and curd spaetzle	33

Declaration. Pork, veal, beef, venison and marrowbone: Switzerland. Filet of beef: Australia.

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.

DESSERTS

Jersey blue cheese from Toggenburg

16

Rubina`s chocolate lava cake

with sour cream ice cream

Duration 15 min`s

13

Port wine plums

with cashews and vanilla ice cream

11

Tarte Tatin – French apple pie

with vanilla ice cream

13

Winegrower-crème

with tipsy grapes

11

Rubina`s Apple

with nuts-crumble

11

Chestnut-puree vermicelli

with kirsch and meringue

11

Rubina`s Ice Coffee

Vanilla ice cream with hot espresso

8

Coupe Colonel

Lemon-limes sorbet with vodka

11

Ice Cream & Sorbet from Sorbetto Manufacture

per Scoop 4

Flavors : Vanilla, Sour Cream, Cinnamon, Baileys

or Lemon-Limes and Tangerine Sorbet

with Whipped Cream + 1

WITH THE DESSERTS WE RECOMMEND :

Amber Port, Franschoek, South Africa
4 cl / 9.50

Graham`s 20 Years old Tawny Port, Portugal
4 cl / 15



Château Suduirant 1990, Sauternes, France
Sémillon, Sauvignon Blanc
4 cl / 12



Rubina`s classic dish