



# RUBINA'S PRE-CHRISTMAS ENJOYMENT MENUS

Menus are served only for the whole table.  
The main courses can also be ordered separately.



## Menu „Cinnamon“

Cream of champagne soup  
With poached fish-balls  
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Scallops wrapped in bacon  
with saffron foam and Rubinas fluffy  
potato gnocchi  
\*\*\*

Roasted duck breast  
On Grand-Marnier sauce  
with Christmas scent, white wine risotto  
and mushrooms in savoy cabbage  
\*\*\*

For cheese lovers  
Jersey Blue from Toggenburg

or

Orange Gratin  
with tangerine sorbet

or

Cinnamon mascarpone cream  
with orange fillet and apple cinnamon  
liqueur

## Menu „Star“

Winter-Pleasure  
Hot & cold beetroot variation  
with rocket salad on hazelnut dressing,  
orange fillet and goat cheese  
\*\*\*

Mushrooms in savoy cabbage  
On parsnip puree with chestnuts  
\*\*\*

Pappardelle with saffron cream sauce  
with roasted pine nuts and winter spinach  
\*\*\*

For cheese lovers  
Jersey Blue from Toggenburg

or

Orange Gratin  
with tangerine sorbet

or

Cinnamon mascarpone cream  
with orange fillet and apple cinnamon  
liqueur

*4-course menu CHF 79. Vegetarian CHF 68  
3-course menu CHF 68. Vegetarian CHF 57 \**

*\* Appetizer, main course, dessert*

## OUR WINE SUGGESTION

### Scuverta 2014

The Grisons cult assemblage.  
Cabernet Franc, Merlot,  
Gamaret, Blaufränkisch  
Peter Wegelin, Scadenagut,  
Malans  
CHF 85

### Terra Rubina 2015

Our house wine  
from Ticino.  
Merlot, Cabernet Sauvignon  
Gialdi Vini S.A, Mendrisio  
CHF 71

### Château Clerc Milon 2005

5è Grand Cru Classé  
Cabernet Sauvignon, Merlot, Cabernet Franc,  
Petit Verdot, Carmaniere  
CHF 135

