

RUBINA

Swiss home-style cooking  
with a french touch

## Aperitif & to start with

### The introduction

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

per guest 10

## Soups

### Bouillabaisse

With monkfish, scallop, king prawn and mussels  
as well with sauce rouille and bread chips

23

### Cream of parsley root soup

With fried parsley and bacon

14

### Soup of the day

Ask our service

10

## Starters

### Marrowbone with fleur de sel

12



### Rubina's house salad

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

13

### Cauliflower tataré

With rocket salad and chopped egg at parmesan dressing

13

### Smoked duck breast

With chicory salad, Roquefort cheese, grapes and nuts

17

### Winter spinach salad

With poached egg, mushrooms and bacon

15

### Duck liver terrine

With shallots confit with apple and butter brioche bread

24

*Try a glass of sweet wine; **Château Suduirant 2003**, Sauternes - 4cl /14*

### Smoked salmon-tataré

With horseradish-mousse, capers, onions and rösti – hash browned potatoes

17

## WEDNESDAY DEAL for CHF 38

### Rubina's House Salad

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

\*\*\*

### 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



## Classic

Tagliolini Pasta with winter spinach leaves, roasted pine nuts and saffron sauce as <b>Starter</b>	28 16
Hörnli Elbow pasta with potatoes, spinach and parmesan-cheese	25
Fluffy potatoe-gnocchi On butter sauce with roasted hazelnuts and winter spinach as <b>Starter</b>	27 16

## Fish

Bouillabaisse With monkfish, scallop, king prawn, red mullet and mussels as well with sauce rouille and bread chips	42
Duo from the sea Fried scallop MSC and black tiger prawns with lemon-butter sauce, braised fennel and limes-risotto	40
Fried pike-perch filet With fried bacon, creamy sauerkraut and mashed potatoes	38

## Meat

<i>Tribute to my father – Daniel Egli who celebrate the pan fried breaded pork chop by every occasion</i>  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, vegetables and fluffy potatoe-gnocchi	48
Rubina's veal meatloaf-muffin with fried mushrooms, bacon, onions and mashed potatoes	36
Panfried sliced veal and mushrooms in a delicious creamy sauce with home made spätzli	39

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

