

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

Cream of white asparagus from Flaach

With creme fraîche, sauteed asparagus and caramelized raw ham

14

Green pea soup

With peppermint, chanterelles and rubina style dumpling

15

Soup of the day

Ask our service

11

## Starters

Marrowbone

12



Rubina's house salad

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

13

Duck liver terrine

With apple chutney, rhubarb and butter brioche bread

24

*Try a glas of sweet wine; **Château Guirand 2001, 1<sup>er</sup> Cru Classé Sauternes** -*

4cl /14

Pickled salmon

With white asparagus salad, garden cress and toasted sesame

17

Onsen egg

With chanterelles, fried green asparagus and wild garlic-vinaigrette  
(about Lunch time served with herbs-vinaigrette)

18

## WEDNESDAY DEAL only wednesday

Rubina's House Salad

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



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Crispy baby-chicken

with Rubinas potato-Salad



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Small Dessert with Coffee or Tea

FOR CHF 36



Rubina's classic dish

## Vegetarian

Spring-Tagliolini Pasta with green asparagus and white wine-mascarpone sauce.	28
Fluffy potatoe-gnocchi With green peas and chanterelles on a lighty crem-herbs-sauce. as Starter	32 16
Herbs risotto With white asparagus and mountain cheese chunks. As Starter	27 17
Onsen egg With morels, mashed potatoes with truffle oil and fried green asparagus.	28
White asparagus from Flaach With spring potatoes. -Herbs-vinaigrette and melted goat cheese -With melted butter and parmigiano -With extra portion of rawham from 'Tösstal'	32 32 8

## Fish

Duo from the sea Fried scallop MSC and king prawns with wine-risotto, green peas and spinach leaves salad.	40
Fried pike-perch filet With hollandaise sauce, white asparagus and spring potatoes. (about Lunch time served with herbs-vinaigrette)	42

## 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	35
 Grilled matured beef fillet With wild garlic sauce, marrowbone, red wine shallots and white asparagus risotto.	52
Rubina`s veal meatloaf-muffin with fried mushrooms, bacon, onions and mashed potatoes.	36
Roasted beef fillet stripes On herb butter, white asparagus and home made tagliolini.	46
Side dishes -white asparagus from Flaach, fresh chanterelles	8

Für Informationen zu Allergenen oder Intoleranzen in den einzelnen Gerichten wenden Sie sich bitte an unser Serviceteam.

**Declaration.**

Rindsfilet, Säuli, Kalb, Mark: Schweiz.

Ente: Frankreich.

**Fischdeklaration.**

Zander: Polen.

GoldenShrimps Crevetten: Vietnam.

Jakobsmuschel: Nordwestatlantik. Lachs: Zucht Schottland

Unsere Fische & Krustentiere liefern uns  
Braschler's Comestibles Import AG aus Zürich und G. Bianchi AG aus Zufikon.