


RUBINA


Traditional Swiss Cuisine with a french touch

With the Apéro & Cocktail


The “Gedeck“ 15
With creamy Goat Cheese Dip, Speck from the Muotathal Valley,
salted Butter and fermented Pickles.

Les entrées

 Rubina Salad served in a bowl 13
Leafy Greens with Herbs, roasted Seeds and warm Goat Cheese Crostini

 Bone Marrow (will take 15min to prepare) 17
Baked and served with Herb Butter and Radish Vinaigette

Les plats

 Daniel’s breaded, pan fried Pork Chop, 300gr / 10.5 oz 35
Tribute to my father – Daniel Egli
who celebrate the pan fried breaded pork chop by every occasion.
Stuffed with Greyerzer cheese, fresh Vegetables & Tagliolini.

 Rubinas Veal Meatloaf Muffin 36
With Potato-Carrot Gnocchis, pickled Blueberries and Baby Carrots.

Rubinas House Pasta 30
Homemade Tagliolini with Chantrelles and Kohlrabi
On Carrot Pesto and Hinkelstein Cheese



Genuss-Menu

Water

entrée

Whitefish-Mosaic
On Parsley Creme and pickled
Mustard Seeds

hors-d'œuvre

Pike Clouds
Lightly poached on
Tarragon-Lemon Sauce

plat principal

Swiss Salmon Trout
On Corn Creme with Chanterelles,
Cellerie and Corn Bread.

dessert

Lemon Parfait
Meringue & Lemon Curd

Land

entrée

Chilled Beet Soup
With Duck Ham, Sour Cream and
Pickles

hors-d'œuvre

Beef Brisket-Ravioli
On Butter Jus with Cellerie and
Radish Vinaigrette

plat principal

Beef Striploin *
With baked Kohlrabi, Bacon
Butter & Harvest Potatoes.

dessert

Chocolate Tarte
Chocolate Whip & Blueberries

Forrest

entrée

Fig & Radicchio Salad
On Fig-Balsamico Dressing
With Walnuts and Basil

hors-d'œuvre

Corn Cakes
With Parsley Crème, Cellerie and
Limes

plat principal

Carrot-Potato Gnocchi
On Carrot Puree, Chanterelles &
pickled Blueberries.

dessert

Plum Salad
With Sour Cream Ice Cream

4-Gang Menü
CHF 80

3-Gang Menü
CHF 66

* plus CHF 6

Origin of Meat.

Beef, Pork, Veal, Bone Marrow.
Switzerland
Duck. France

Origin of Fish.

Salmon Trout, Pike, Whitefish.
Switzerland