


# 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 Mashed Potatoes, seared Cone Cabbage and Mushroom Sauce .

## Genuss Menü - Water

Entrée

### Beet Salad

With Juniper, Pears and Cream Cheese Foam

hors-d'œuvre

### Crispy Brussel Sprouts

On Rosemary Gastrique

With pickled Shallots & Almonds

plat principal

### Barley Risotto

With tender Cone Cabbage, poached Egg, Belper Knolle Cheese & preserved Lemon.

3-Course Menu

CHF 62



## Genuss-Menü

Hunter

entrée

**Wildboar-Terrine**  
With Sweet Mustard,  
Lyngonberries and Herbs

hors-d'œuvre

**Squash Agnolotti**  
In Mushroom broth with Duck  
Ham and Belper Knolle Cheese

plat principal

**Venison Schnitzel**  
On Lyngonberry Sauce with Red  
Cabbage, Chestnuts, Pear &  
Mashed Potatoes.

dessert

**Chocolate Marquise**  
With Pear, Pear Sorbet and  
Chocolate shards

### **Origin of Fish.**

Salmon, Switzerland  
Scallops, Canada

Hunter

entrée

**Sunchoke Creme**  
With Deer Jerky, Hazelnut and  
Sunchoke Chips

hors-d'œuvre

**Wildboar-Ragout**  
Under a baked Bread-Soufflé  
And preserved Plums

plat principal

**Wildboar Loin**  
On Parsnip-Crème  
With Chestnut, King Oyster  
Mushroom & Spätzli Noodles.

dessert

**Apple Strudel**  
With Cinnamon Whip and Vanilla  
Sauce

4-Course Menu  
CHF 82

3-Course Menu  
CHF 68

Forrest

entrée

**Beet cured Gravlax**  
With Beet Ketchup, Horseradish  
and Herb Salad

hors-d'œuvre

**Scallops**  
On Parsnip Creme with  
Pumpnickel and Celery

plat principal

**Swiss Alpin Salmon**  
On Sauce Pernod with Sage,  
crispy Brussel Sprouts  
and Barley Risotto.

dessert

**Chestnut Parfait**  
With Chocolate Cremeaux  
and glazed Chestnut

### **Origin of Meat.**

Pork, Veal, Bone Marrow. Switzerland  
Duck, France  
Venison. Muotathal Valley  
Wildboar, Deer. Winterthur-  
Wülflingen