


# 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 Onion Crust and Sherry Herb Salad

Rubina Foie Gras Terrine 23  
With Preserved Cherries, Hazelnut and Cherry Gastrique

### 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 .

Swiss Beef Tenderloin – cooked the way you want 58  
With Black Truffle Jus, Foie Gras Terrine, Baby Carrots and Mashed Potatoes



## Genuss-Menü

Water

entrée

**Arctic Char Mi-Cuit**  
Torché with Squash, Apple  
Vinegar and poached Apples

hors-d'œuvre

**Salsify**  
Baked with Onion Soubise, Herb  
Salad and Trout Roe

plat principal

**Swiss Alpin Salmon**  
On Sherry Beurre Blanc with Sage,  
Baby Carrots and Barley Risotto.

dessert

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

Hunter

entrée

**French Onion Soup**  
With a Baked Cheese Toast

hors-d'œuvre

**Oxtail Ravioli**  
On Butter Jus with Mushroom  
Ragout and Root Celery

plat principal

**Squab Duo\***  
Tender Leg in Savoy Cabbage &  
pink Breast on Parsnip Puree with  
Baby Potatoes.

dessert

**Baked Apple**  
With Almond & Cinnamon Filling  
on Vanilla Sauce

Forrest

entrée

**Butternut Squash**  
With Creme Fraiche, Sage,  
Nutmeg and Sherry Vinaigrette

hors-d'œuvre

**Celery Noodles**  
Creamy Sauce, smoked Almonds,  
cured Yolk and Herb Crumbs

plat principal

**Barley Risotto**  
With tender Cone Cabbage,  
poached Egg, „Belper Knolle“  
Cheese and preserved Lemon.

dessert

**Creme Brulee**  
With Sundried Lavender and  
Rosemary Cookie

4-Course Menu  
CHF 87

3-Course Menu  
CHF 73

Discount for Vegetarian Menu  
CHF8

**Origin of Fish.**  
Salmon, Arctic Char. Switzerland  
Trout Roe, Denmark

**Origin of Meat.**  
Pork, Veal, Beef, Bone Marrow.  
Switzerland  
Sqaub. France  
Foie Gras. France