

RUBINA



Swiss Gourmet Cuisine  
with a french touch

# RUBINA

## With the Apéro & Cocktail

- The “Gedeck”** 15  
With creamy Goat Cheese Dip, dried ham from the Muotathal Valley, salted Butter and fermented Vegetables.

## 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 provençale Crust

## Les plats

-  **Daniel’s breaded, pan fried Pork Chop, 300gr / 10.5 oz** 35  
Tribute to my father – Daniel Egli  
who celebrates the pan fried breaded pork chop by every occasion.  
Stuffed with Greyerzer cheese, fresh vegetables & Tagliolini.
-  **Rubinas Veal Meatloaf Muffin** 36  
With carrot and asparagus risotto.
- Potato Gnocchi** 34  
With asparagus and spinach.
- Veal Steak** 55  
On morel jus with asparagus and Tagliolini.



## Genussmenü

Land

water

forrest

entrée

entrée

entrée

Duck liver  
Brioche  
Asparagus, rhubarb salad

Marinated Swiss salmon  
Asparagus mousse  
Herb salad

Asparagus creme brulee  
With asparagus  
strawbeery salad

hors-d'œuvre

hors-d'œuvre

hors-d'œuvre

Calf milk  
Asparagus Ragout

Catfish quenelle  
Bernaise sauce

Asparagus soup  
Confit egg yolk

plat principal

plat principal

plat principal

Chicken supreme  
Herbes sauce  
Asparagus & souffled potatoes.

Poached fish rolls  
Saffron sauce  
Asparagus & camarque rice.

Asparagus Raviolo  
With sauteed fresh morels.

dessert

dessert

dessert

Alp cheese

Chocolate mousse  
Strawberry & almond

Cream flan  
Rhubarb, strawberry sorbet  
& crumble

4-Gang Menü  
CHF 88

3-Gang Menü  
CHF 75

**Fleischdeklaration.**

Säuli, Kalb, Poulet, Mark. Schweiz.  
Entenleber, Frankreich.

**Fischdeklaration.**

Lachs. Schweiz  
Wels. Schweiz & Deutschland  
Scholle. Niederland

**Allergene und Intoleranzen.**

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