

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 14

Leafy Greens with Herbs, roasted Seeds and warm Goat Cheese Crostini

 Bone Marrow (will take 15min to prepare) 17

Baked and served with provençale herb Crust

Autumn white fish 18

In carrot & squash essence with sea buckthorn and pumpkin seeds

## Les plats

 Daniel’s breaded, pan fried Pork Chop, 300gr / 10.5 oz 37

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 38

With chestnut gnocchi, red cabbage, pickled blueberries and chestnuts

Swiss alpine salmon 42

With walnut crust on parsnip with potato, brussels sprouts and maple sirup

Autumn harvest plate 36

Red cabbage roll, brussels sprouts, mushroom, chestnut and spätzle noddles

Swiss beef stew stroganoff 44

Beef tenderloin cubes in paprika cream sauce with potato rösti



## Genussmenü

Wild game "Muotathal"

entrée

**Game meat terrine**  
With figs, sweet mustard,  
lingonberries and quail egg

hors-d'œuvre

**Consommé**  
Clear game meat broth with black  
pepper egg custard, raviolini &  
juniper oil

plat principal

**Red Deer Schnitzel**  
On cream sauce with spatzle  
noodles, red cabbage, brussels  
sprouts and a mushroom &  
chestnut ragout.

dessert

**Swiss Mountain cheese**  
From the Müstair Valley served  
with nut & fruit bread and fig  
mustard

Wild game "Alpine"

entrée

**Porcini mousse**  
With deer pastrami, frisée salad  
and fermented grape vinaigrette

hors-d'œuvre

**Red deer fritter**  
On red cabbage slaw with red  
beet ketchup and shaved  
mushrooms

plat principal

**Mountain goat duo**  
Ragout and seared loin on apple &  
bacon bread dumpling with  
parsnip crème and carrots

dessert

**Sea buckthorn & chocolate**  
Sea buckthorn mousse on  
chocolate cake with apple and  
almonds

forrest

entrée

**Beets and figs**  
Roasted beets with figs, apple,  
fig sauce and juniper

hors-d'œuvre

**Parsnip**  
Whole roasted parsnip with  
walnuts, maple sirup and  
mushrooms

plat principal

**Chestnut gnocchi**  
With pickled blueberries,  
carrots, crispy brussels sprouts  
and dried plums

dessert

**Quark fritter**  
With plum compote, vanilla  
sauce and butter tuile

4-Gang Menü  
CHF 91 / Forrest 84

3-Gang Menü  
CHF 78 / Forrest 71

**Origin of meat**

Pork, veal, beef, red deer, mountain goat. Switzerland.

**Origin of fish.**

White fish, salmon. Switzerland

**Allergene und Intoleranzen.**

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