

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

Rubinas Ravioli 19

With beet & ricotta filling, liquorice, walnuts and apple

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

On white polenta served with carrots, pickled plums & hazelnuts

Rubinas Ravioli 36

With beet & ricotta filling, liquorice, walnuts and apple

Veal Chop 300 Gramm 69

On red wine jus with leek, provençale butter & fondant potato



Festtags-Genussmenü

Land

entrée

Foie Gras Terrine
Grape jelly, gingerbread french
toast and sweet & Sour apples

hors-d'œuvre

Duck Cannelloni
With braised endive, black
garlic & orange

plat principal

Veal Duo
Braised Cheek & crispy sweet
bread with carrot, fondant potato
& pickled plums

dessert

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

Water

entrée

Shrimp Bisque
With shrimp, crème fraiche
& herb crumble

hors-d'œuvre

Scallops
Carrot juice, citrus segments,
hazelnuts & parsnip

plat principal

Swiss Alpine Salmon
On Sauce Nantais with winter
spinach, Camarque rice & chives
oil

dessert

Opera Cake
Almond sponge cake with
chocolate ganache & coffee
butter cream

Forrest

entrée

Alpine Cheese Terrine
In a nut coat with quince &
red cabbage slaw

hors-d'œuvre

Salsify
Lemon hollandaise, Sbrinz
cheese crisps & Nutmeg

plat principal

Egg & Black Truffle
63 degree egg on creamy potato
ragout with leek and black
truffle

dessert

Orange Tarte Tatin
With vanilla-mascarpone,
walnut and millet crumble

4-Course Menu CHF 98
4-Course Menu Forrest CHF 91

3-Course Menu CHF 85
3-Course Menu Forrest CHF 78

Origin of meat

Pork, veal, bone marrow, duck. Switzerland.
Foie Gras. Hungary.

Origin of fish & Seafood.

salmon. Switzerland
Scallops. Japan
Shrimp. Scotland

Allergene und Intoleranzen.

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