

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 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

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 creamy risotto with parsley root, cone cabbage and lovage oil

Moule et frites 37

Mussels on white wine cream sauce with garlic, herbs & shoestring fries

Risotto with Swiss prawns 41

With Chorizo sausage, parsley aioli and leek hay



Genussmenu

Land

entrée

•
Beef Aspic

Slow braised beef in aspic with
parsley mayo, pickled onions &
lovage

hors-d'œuvre

•
Oeuf en meurette

Poached egg with red wine sauce,
bacon, brioche, lardon &
mushrooms

plat principal

•
Beef Flat Iron Steak

With Buttermilk Sauce, parsley
root, baked beets & potato
dauphine fritters

dessert

•
Swiss Mountain cheese

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

Water

entrée

•
Red Endive Salad

On apple cider dressing with
blood orange, pumpkin seeds &
ricotta

hors-d'œuvre

•
Moule de bouchot

With chorizo sausage, garlic,
cream & oregano

plat principal

•
Rubinas Bouillabaisse

With swiss shrimps & white fish,
garlic rouille sauce, saffron &
potato pearls

dessert

•
Crème brûlée

Tonka bean infused, walnut brittle
& caramel sponge cake

Forrest

entrée

•
Sunchoke Soup

With goat cheese foam,
hazelnut, sunchoke &
preserved lemon

hors-d'œuvre

•
Onion Tarte

On smoked cheese sauce, onion
gel, pickled mustard seeds &
pickled onions

plat principal

•
Rubinas Dumplings

With a lentil & mushroom filling,
buttermilk sauce, cone cabbage,
cider sirup & chervil

dessert

•
Chocolate Cake

With beets, Chocolate crèmeux
& aero

4-Course Menu CHF 85

3-Course Menu CHF 73

Origin of meat

Pork, veal, bone marrow, beef. Switzerland.

Origin of fish & Seafood.

White Fish, Shrimps. Switzerland
Mussels. French

Allergies und Intolerances.

For information regarding allergies or intolerances, please talk to your server.