

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

Castelfranco Leaf Salad 18

On orange dressing with puffed grains, herb aioli and ricotta cheese

## 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 mash potatoes with black kale and lemon crème fraiche

“Alpstein” Chicken Breast 39

On vervine beurre blanc with cauliflower and pearl cous-cous

Rubinas Swiss Chard Rolls 36

Stuffed with local cornmeal on leek, hazelnut and apple vinaigrette



## Genussmenu

### Land

entrée

#### French Onion Soup

Caramelised onions, port wine  
and baked with gruyere cheese

hors-d'œuvre

#### Veal Meatballs

On fermented carrot sauce, maple  
sirup and carrot greens

plat principal

#### Braised Beef Rib Cap

Seared crispy with horseradish  
sauce, black kale, onion crème  
and mash potatoes

dessert

#### Swiss Mountain cheese

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

### Water

entrée

#### Cured Arctic Char

With parsnip cream, lemon  
and onion crumble

hors-d'œuvre

#### Swiss Salmon Raviolo

On vervine beurre blanc with  
trout roe and fennel

plat principal

#### Swiss Trout

Rolled and poached with lemon  
crème fraiche, swiss chard and  
spicy pearl cous-cous

dessert

#### Rice Pudding

Poached apples, cinnamon foam  
and apple sorbet

### Forrest

entrée

#### Leek Terrine

In seaweed with lemon crème  
fraiche and cheese crisp

hors-d'œuvre

#### Crispy Cauliflower

On spicy yogurt with hazelnuts  
and cold pressed canola oil

plat principal

#### Barley Cake

With cream cheese filling on  
carrot sauce, king oyster  
mushroom and baby carrot

dessert

#### Baba au Rum

Sweet yeast cake soaked in rum  
with oranges and vanilla whip

4-Course Menu CHF 85

3-Course Menu CHF 73

**Origin of meat**

pork, veal, bone marrow, beef, chicken. Switzerland.

**Origin of fish**

Salmon, trout, trout roe, arctic char. Switzerland

**Allergies und Intolerances.**

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