

Rubina

Swiss Fine Dining
with french inspiration





Rubina

With the Apéro & Cocktail

The "Gedeck" 15/30
With cream cheese terrine, dried ham from the Muotathal Valley, salted butter and fermented vegetables


Les entrées

 Rubina Salad 14
Leafy greens with herbs, seed granola and warm goat cheese crostini.

 Bone Marrow (will take 15min to prepare) 17
Baked and served with provençale herb crust.

Hokkaido pumpkin Soup 19
With homemade coppa.

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 red wine jus with roasted beets, chanterelles and brown butter mash potatoes.

Herb crepe 36
With spinach and chanterelle filling with vegetable jus.

Veal boiled beef 54
With cream sauce with fresh porcini mushrooms and fluffy spaetzli.



You are welcome to put together your menu 'crossover'
or order individual dishes 'à la carte'



Genussmenu



Land

Water

Forrest

entrée

entrée

entrée

•
Croque Monsieur Rubina
With liver parfait – unstuffed
Beetroot, quince & brioche

•
Fish terrine
With leek vegetables
in mussel stock

•
Cabbage praline
Delicate –
filled in mushroom stock

hors-d'œuvre

hors-d'œuvre

hors-d'œuvre

•
Crispy Rilette
From the duck Cranberry
Mustard seed jelly
& Brussels sprouts

•
Scami
Sautéed
in lobster bisque
with celery

•
Buckwheat Mille-Feuille
Intense in taste with sweet
onion cream autumn truffles &
vegetables jus.

plat principal

plat principal

plat principal

•
Beef cheek
beef Bourguignon
With Pinot Noir jus, root
vegetables and potato flan.

•
Fillet of char
in a spinach coating
to saffron velouté, carrot pearls &
parsley potatoes.

•
Potatoe gnocchi
Filled with Roquefort on
beetroot reduction brussel
sprouts & pumkin.

•
dessert

•
dessert

•
dessert

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

•
Pumkin walnut tarte
With honey from district 6

•
Pear Hélène
Classic & modern

4-Course Menu CHF 99

3-Course Menu CHF 87

Die Speisen in dieser Karte werden



*vollständig vor Ort mit Rohprodukten
und traditionell in der Küche
verwendeten Zutaten nach den Kriterien
des Labels „Fait Maison“ zubereitet.*

Origin of meat

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

Origin of fish

Swiss Shrimp.

Swiss Salmon. Lostallo, Switzerland
Char, Whitefish. Switzerland
Mussels, Brittany,
Scampi. Scotland

Allergies und Intolerances.

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