

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.

Les plats

 Daniel's breaded, pan fried Pork Chop, 300gr / 10.5 oz 39
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 mushroom cream sauce with kale and Rubina's fluffy spaetzle.

Beef Steak *Café-de-Paris* 44
With cauliflower & french Allumettes.



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

Genussmenu

Land

entrée

.

Pate

With duck and apricot filling
winter salad
with cranberry vinaigrette

hors-d'œuvre

.

Rubina's ravioli

delicate
with raw ham and spinach filling
to Beurre Noisette & Hinkelstein

plat principal

.

Beef cheek

With thyme jus
Celery puree, croutons,
Kale & beetroot spaetzli.

dessert

.

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

Water

entrée

.

Home-pickled alpine salmon

In cream cheese and carrot
terrine
with orange & black garlic

hors-d'œuvre

.

Fish foam soup

With fried salmon trout,
Moule de Bouchon & dill oil

plat principal

.

Fillet of Colin

With horseradish mustard sauce
roasted leeks
& Quinoa Potato Galette.

dessert

.

Tarte Tatin

with Rubina's honey-from-the
district 6 ice cream

Forrest

entrée

.

Fig and goat cheese tart

With thyme & honey
Lamb's lettuce
with Dijon mustard sauce

hors-d'œuvre

.

Duo of red chicory

& roasted cauliflower
on spicy lentil vegetables

plat principal

.

Beetroot out of the oven

Roquefort Jus
pumpkin vegetables
& mashed potatoes.

dessert

.

Rubina's Nut cake

According to a family recipe

4-Course Menu CHF 93

3-Course Menu CHF 78



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 Salmon. Lostallo, Switzerland
Trout. Switzerland
Colin. France
Mussels, Brittany

Allergies und Intolerances.

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