

Rubina

Swiss Fine Dining
with french inspiration





Rubina

With the Apéro & Cocktail

The “Gedeck” 16/32
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.

Queen of Vegetables – Swiss White Asparagus 26
Seared in brown butter with hollandaise sauce and egg crumble

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
With carrot and wild garlic risotto.

Veal Steak 56
On morel jus with asparagus and Tagliolini.

Queen of Vegetables – Swiss White Asparagus 39
On hollandaise sauce with egg crumble and wild garlic potatoes
+Add thin sliced house curd pork coppa 48



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

Genussmenu

Land

entrée

•
**Veal milk
and asparagus ragout**

hors-d'œuvre

•
**Goat fillet
Polished
On pea risotto
with lemon.**

plat principal

•
**Chicken Supreme
from the Alpstein
with tarragon sauce
asparagus & potato.**

dessert

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

Water

entrée

•
**Trout tartare
On brioche
with pickled apple & dill**

hors-d'œuvre

•
**White Asparagus Soup
With salmon rye
& chervil oil.**

plat principal

•
**Swiss Alpine Salmon
With Herb crust on white
asparagus with sauce hollandaise
& wild garlic potatoes.**

dessert

•
**Rubina's egg liqueur parfait
With pickled quinces
& chocolate crumbs**

Forrest

entrée

•
**Fried Risotto Balls
Slightly smoky & fried crispy
with goat cheese, wild garlic
& spinach**

hors-d'œuvre

•
**White asparagus
With mustard egg sauce
& potato chips.**

plat principal

•
**Ricotta Gnocchi
With white asparagus seared in
brown butter, morel mushroom
sauce & "Belper Knolle" Cheese**

dessert

•
**Backed Cheese Cake
Served with rhubarb**

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.

Das Label „Fait Maison“ zeichnet Restaurants aus, die ihre Speisen vollständig in ihren Küchen zubereiten. Es fördert das Savoir-faire der Schweizer Gastronomie und entspricht dem Wunsch der Konsumenten nach Transparenz.

Origin of meat

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

Origin of fish

Swiss Salmon. Lostallo, Switzerland
Trout. Switzerland

Allergies und Intolerances.

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