

Rubina


Swiss Fine Dining
with french inspiration




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.

White asparagus foam soup 18
With parsley oil & raw ham.

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
Jus, glazed spring carrots and fried spinach and potato gnocchi.

Veal Steak 52
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 raw ham 48



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

Genussmenu

Land	Water	Forrest
entrée	entrée	entrée
•	•	•
White asparagus salad Lemon vinaigrette Rocket, strawberries & ham.	Asparagus mousse With pickled dill salmon Egg yolk, pickled radishes and cucumber.	Asparagus tart With mesclum-dandelion salad with basil mayonnaise.
hors-d'œuvre	hors-d'œuvre	hors-d'œuvre
•	•	•
Ravioli With asparagus filling of tarragon foam & raw ham crumbs.	Poached pike-perch With spinach In white wine foam & parsley oil.	Poached egg On Rösti with hollandaise sauce & Belper Knolle.
plat principal	plat principal	plat principal
•	•	•
Veal ragout With fried morels Asparagus ragout, peas & carrots with nettle knöpfli.	Salmon trout Of herb sauce with kohlrabi and wild rice.	Fried Gnocchi With vegetables & pickled mushrooms on goat cheese foam with carrot green pesto.
dessert	dessert	dessert
•	•	•
Swiss Mountain cheese From the Müstair Valley served with nut & fruit bread and fig mustard	Rhubarb cake With flamed meringue cap & Rubina's lemon balm sorbet.	Aromatic strawberries Mousse, marinated & sorbet.

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.