

RUBINA



Swiss Fine Dining
with french inspiration



With the Apéro & Cocktail


The "Gedeck" 18/34
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.
- Pumpkin soup 17
With roasted seeds, pickled pumpkin, herb oil and bouche de chèvre.

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 39
With mushroom cream sauce with colored beetroot from the oven
& nut butter mashed potatoes.
- Alpine salmon from Lostallo with potato crust 44
To saffron beurre blanc & chard.
- Rubina's *Game from the Beerenberg ravioli* 42
With sage-from-the-garden butter, sautéed wild mushrooms, pumpkin,
savoy cabbage and cranberries.
- Beef fillet strips Stroganoff 46
With crème fraîche, pickled mushrooms & Rubina's homemade noodles.
- Delicate pumpkin flan 39
With mushroom ragout, red cabbage with chestnuts, Brussels sprouts and fluffy spaetzli.
- Pumpkin pancake 38
With parsley and celery cream on sautéed chard and fried corn from the cob.

 Rubinas Klassiker



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

For years we have sourced our game directly from hunters in the hunting area
Buch on the Irchel and Muotathal. At Rubina we process the whole animals.

Genussmenu

Moutathal

entrée

Game terrine
With sweet mustard
& pickled apple, figs &
cranberries.

.hors-d'œuvre

Game consommé
With porcini mushroom ravioli &
juniper spirit.

plat principal

Chamois schnitzel
With mushroom cream sauce
Red cabbage, chestnuts, brussels
sprouts & fluffy spatzli.

dessert

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

Buch am Irchel

entrée

Deer liver praline
With hazelnut, tipsy grapes,
mushrooms, pumkin chutney &
brioche.

hors-d'œuvre

Game bolognaise
With rubina's tagliolini,
Cheese an pesto.

plat principal

Deer ragout
Cassic sauce
Root vegetables & Polenta.

dessert

Apple
Boiled & baked
With Rubina's walnut-honey-
from-the-neighborhood ice cream

Forrest

entrée

Beetroot out of the oven
With roquefort, pear & juniper.

hors-d'œuvre

Parsnip duo
Baked & cream
With tree nuts & mushrooms.

plat principal

Rubina's pumkin gnocchi
With sage-from-the-garden
butter, chanterelles, pumkin,
seed crunch and apple.

dessert

Chestnut tartlet
With red wine plums & flamed
meringue.

4-Course Menu CHF 98
3-Course Menu CHF 83



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.

Alle Preise in CHF inklusive Mehrwertsteuer.

Fleischdeklaration.

Säuli, Kalb, Rind, Mark; Schweiz.
Wild; Reh, Wildsau; Buch am Irchel, Beerenberg.
Wild; Gems, Hirsch; Muotathal.

Fischdeklaration.

Alpenlachs. Lostallo, Schweiz

Allergene und Intoleranzen.

Für Informationen zu Allergenen oder Intoleranzen in den einzelnen Gerichten wenden Sie sich bitte an unser Serviceteam