

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.
- Rubina's *Game from the moutathal 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.



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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

Landscape

entrée

Deer liver praline

With hazelnut, tipsy grapes,
mushrooms, pumkin chutney &
brioche.

.hors-d'œuvre

Pulled wild boar

In cannelloni
Braised chicory
& blood orange jus

plat principal

Cordon bleu from wild boar

With alpine bacon & tommes
fleurette, cauliflower &
Romanesco with breadcrumbs
and fluffy spaetzli

dessert

Swiss Mountain cheese

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

sea

entrée

Rubina's alpine salmon

Home stained
With dill & beetroot
Dijon vinaigrette & brown bread

hors-d'œuvre

Ravioli

With herbs and ricotta filling
Salmon trout roe
& spinach

plat principal

Bremgarner char filet

Creamy leek and mushroom
ragout, king oyster mushroom &
fries dauphine.

dessert

Pear strudel

With fig sauce
With rubina's roquefort ice cream

Forrest

entrée

Lamb's lettuce

Of potato dressing
with pumkin, herbs & sultanas.

hors-d'œuvre

Celery

Baked
With pear, walnut
& chanterelles with root jus

plat principal

Cabbage

With pumking, savoy cabbage,
cranberries, cheese and creamy
buckwheat risotto.

dessert

Chestnut parfait

With quince compote
& chocolate nut biscuits

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
Saibling, Bremgarten, Schweiz

Allergene und Intoleranzen.

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