

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.
- Porcini mushroom cream soup 18
With caramelized onion, herb croutons, bacon & cheese.

Les plats

-  Daniel's breaded, pan fried Pork Chop, 300gr / 10.5 oz 44
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 49
With morel cream sauce
with beetroot from the oven, crispy kale and mashed potatoes with nut butter.
- Rubina's raw ham ravioli 39
With sage-from-the-garden butter, sautéed wild mushrooms, pumpkin,
savoy cabbage and cranberries.
- Swiss shrimp 46
Blood orange beurre blanc with chard and Rubina's Noodles.
- Rubina's Raviolo *Egg-Ricotta* 39
Nut butter with winter spinach, herbs an cheese.
+ Truffle butter 47



RUBINA



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

Genussmenu

meat

entrée

Pâté with hare fillet
With hand-picked herbs
and apple chutney.

hors-d'œuvre

Ravioli al brasato
with butter jus
and sage from the garden.

plat principal

Quail & chicken back fillet
with blackcurrant jus, yellow
beetroot, chanterelles
& chestnuts with Pomme Anna.

dessert

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

fish

entrée

Fish terrine
with zander and salmon trout.

hors-d'œuvre

Swiss shrimp
With white wine sauce with
mandarin essence & chard.

plat principal

Sauerkraut ,the sea'
With moussel, Cod & Salmon
with anise dill sauce
& boiled potatoes.

dessert

Tarte Tatin
The classic
with gingerbread ice cream

4-Course Menu CHF 98

3-Course Menu CHF 87

vegetarian

entrée

Mountain cheese praline
In a walnut coat with quince &
red cabbage salad.

hors-d'œuvre

Waxy egg
On a creamy leek ragout.

plat principal

Potato gnocchi
Filled with Roquefort & nuts
Celery cream, oyster mushroom
butternut squash, & root jus.

dessert

Chocolate mousse tart
With apricots





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, Poulet, Mark; Schweiz.
Wachtel, Frankreich.
Hase, Ungarn.

Fischdeklaration.

Shrimp, St. Margrethen, Schweiz.
Forelle, Bremgarten-Schweiz.
Moules de Bouchon, Frankreich.
Kabeljau, Island.
Lachs, Norwegen.
Zander, Estland.

Allergene und Intoleranzen.

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