

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.
- Apple chestnut soup 16  
With pickled apple, bacon, hazelnuts & crème fraîche.

## 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 44  
With mustard sauce  
with carrots from the oven and mashed potatoes with nut butter.
- Beef fillet tips \*Stroganoff\* 49  
With noodles, pickled mushrooms an crème fraiche.
- Rubina's fish ravioli 39  
Blood orange beurre blanc with leeks an herbs.
- Rubina's January Special – mussels & French fries 39  
With pastis, garlic, fresh herbs & French fries.



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

## Genussmenu

### meat

#### entrée

•  
**Calf liver praline**  
In a roasted hazelnut  
With cranberry vinaigrette &  
lamb's lettuce.

#### hors-d'œuvre

•  
**Onion soupe**  
gratinated  
with cheese tartine.

#### plat principal

•  
**Veal Steak**  
Sauce café de paris  
& cauliflower with Pomme Anna.

#### dessert

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

### fish

#### entrée

•  
**Salmon trout tatar**  
with brioche, apple,  
horseradish  
& pickled red onions.

#### hors-d'œuvre

•  
**Mussels**  
With Roquefort sauce  
With parsley.

#### plat principal

•  
**Swiss Alps pick perch**  
Blood orange beurre blanche  
with potato-vegetables crust an  
winter spinach.

#### dessert

•  
**Chocolate lava cake**  
With sour cream ice cream

4-Course Menu CHF 91  
3-Course Menu CHF 77

### vegetarian

#### entrée

•  
**Raw vegetable salad**  
With endive, red cabbage,  
Orange & brussel sprouts  
With fruity vinaigrette.

#### hors-d'œuvre

•  
**Cauliflower**  
On truffle aioli.

#### plat principal

•  
**Beetroot quinoa buffer**  
On celery cream, chard,  
butternut squash, mushrooms &  
poached pear.

#### dessert

•  
**Rice pudding**  
With apple



*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.

**Fischdeklaration.**

Zander, Schweiz.  
Lachsforelle, Bremgarten-Schweiz.  
Moules de Bouchon, Frankreich.  
Saibling, Island.

**Allergene und Intoleranzen.**

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