



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.

## 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 mushroom sauce, sautéed savoy cabbage and spelt spaetzle.
- Stuffed Potato Gnocchi** 39  
With a mushroom and nut filling, roasted winter asparagus, vinaigrette, and herb salad.
- Char-Ravioli – with local farmed fish filling** 42  
In a shallot-dill sauce with smoked salmon strips and shaved mushrooms.
- Beef Entrecôte Café-de-Paris, 200 Gramm** 48  
With broccoli and spring fried potatoes.



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## Genussmenü

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

### meat

#### entrée

#### Baby Goat Terrine

With smoked bacon,  
almond, sea buckthorn  
and wild herbs.

#### hors-d'œuvre

#### Consommé

made from local baby goat  
with marjoram egg sticks and  
porcini mushrooms.

#### plat principal

#### Duo of the Baby Goat

Pink & Braised

With pickled currant jus  
carrots, radishes, kohlrabi  
& creamy bramata polenta.

#### dessert

#### Swiss Mountain cheese

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

### fish

#### entrée

#### Cured Alpine Pike-Perch

With grumolo salad  
with lemon vinaigrette  
and wild garlic pesto

#### hors-d'œuvre

#### Swiss Shrimp

On Rubina's fine noodles  
with sauce rouille & chervil.

#### plat principal

#### Hake Fillet

With meaux mustard sauce  
oyster mushrooms,  
flamed leek roulade  
& mashed potatoes.

#### dessert

#### Paris Crumble

A classic french dessert  
With chicory and oat crumble.  
(will take 15min to prepare)

### vegetarian

#### entrée

#### Lettuce

with herb & apple vinaigrette  
with radishes, chervil, blossoms  
and shaved mushrooms.

#### hors-d'œuvre

#### Buckwheat waffle

with poached egg on roasted  
carrot cream and watercress.

#### plat principal

#### Pea and Ricotta Ravioli

with lemon butter  
with fried morels, peas  
and gruyère.

#### dessert

#### Crème Brûlée

with pear ragout  
dark chocolate ice cream

4-Course Menu CHF 91

3-Course Menu CHF 77



*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.**

Hecht. Schweiz.

Alpenzander. Schweiz.

Schlössli Shrimp. Schweiz

Saibling. Island.

**Brot.**

Zürich-Dietikon

**Allergene und Intoleranzen.**

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