

Welcome

We bring the Swiss-Mediterranean cuisine to life by carefully selecting and composing individual ingredients. That's why we combine the best of Swiss cuisine with the refinements of Mediterranean food culture.

We prefer to use regional and seasonal products, such as herbs from our „urban garden“. So every dish will be a small masterpiece.

GENUSS AM FLUSS

It is a pleasure welcoming you here in Rheinfelden. My team and I are happy to help you with any questions, suggestions or wishes.

Nora Mugwika
head of service

Welcome to my world, where fantasy becomes reality. I look forward to winning you over with my passion and inspiring you with my creations.

Francesco Rossi
chef

Opening hours

Monday-Saturday: 07.00-22.30
Sunday: 07.00-22.00



STARTERS

FOR TWO

Appetiser plate

coppa, raw ham, Grison air-dried meat, marinated vegetables, cherry tomatoes, olives and pinsa

28

Veggie plate

various cheeses, marinated vegetables, olives, grissini, pumpkin hummus, fresh figs and nuts

26

Cheese plate

Cheese selection from Swiss family-owned cheese dairy Jumi, served with fresh fruit and jam

28

SOME LIKE IT RAW

Swiss beef tartare

accompanied by a crudité of marinated peppers and pine nuts

25 / 35

Salmon tartare

with mango salsa, fresh avocado and sour cream

25

SOMETHING SAVOURY

Soup of the day

fresh soup with croûtons, changing daily

9

Chickpea and rosemary soup

with grissini

15

Fried eggs

with wild mushrooms and truffle served with garlic bruschetta

24

Baked scamorza cheese

on pear and rocket salad, with figs, walnuts and honey

26

SOMETHING GREEN

Seasonal green salad

with roasted nuts and seeds

9.50

Mixed seasonal salad

with roasted nuts and seeds

14

Lamb's lettuce salad

with bacon, egg and croûtons

18

Seasonal salad with mushrooms

with parmesan shavings, herbs and roasted pumpkin

22

Our homemade dressings:

French, balsamic vinegar, mustard-raspberry dressing (all are gluten- und lactose-free)

MAIN COURSES

FROM WATERS

Crispy fried perch fillets 34 / 44
with mountain herb crust,
served with potato millefeuille
and cauliflower puree

**Octopus stew
puttanesca style** 44
served with parsley gnocchi
and caponata

Perch fried in fluffy batter 29 / 37
with French fries, mixed salad
and tartare sauce

Tuna tagliata in pistachio crust 52
with mini vegetables, baked
Jerusalem artichokes and
lemon pesto

COLORFUL VEGETARIAN DISHES

**Gnocchi au gratin
alla Sorrentina** 32
with tomatoes, basil,
parmesan and burrata

Roman pinsa «Margherita-style» 32
with stracciatella di mozzarella,
cherry tomatoes, basil
and Oiliva-Greka oil

Pizokel 32
with pumpkin cream, red onions
and truffles

FROM MEADOWS

Homemade veal cordon bleu 46
with farmers ham, Gruyere and
Fribourg Vacherin cheese,
French fries and fresh seasonal
vegetables

Venison ossobuco 42
with Ticino polenta
and mini vegetables

Beef marrow bone 36
with gremolata, radicchio
gratin and garlic bruschetta

For dinner, from 2 guests 68 p. p.

**Classic Chateaubriand
carved at the table
and served in two servings**
fries, seasonal vegetables,
béarnaise sauce and aromatic
jus

Escalope of venison 46
with wild mushroom sauce,
served with spätzli and
red cabbage

Beef tournedos 56
with pepper sauce and whisky,
served with rosemary potatoes
and mini leek in salted butter



DESSERTS

ICE CREAM AND COUPES

Viennese ice coffee coffee, vanilla ice cream and whipped cream	14	Ice cream, per scoop vanilla, chocolate, hazelnut, mocha, strawberry, stracciatella	3.80
Coupe Nesselrode vermicelles with vanilla ice cream, meringues and whipped cream	14	Sorbet, per scoop lemon, mango, pear	3.80
Banana split Vanilla ice cream, almond slivers, chocolate sauce and whipped cream	14	Topped of with whipped cream	1.50
Coupe Denmark vanilla ice cream, warm chocolate sauce, almond slivers and whipped cream	14		
Coupe Royal chocolate, hazelnut and chestnut ice cream, caramel sauce	14		

SWEETS

Lukewarm chocolate fondant with vanilla ice cream and pecan nut crumble	17
Croustillant poire-caramel with vanilla-mascarpone cream and cinnamon wafers	17
Cheesecake with red fruits	15
Mont Blanc Rum and chestnut purée with meringue and whipped cream	15
Almond cake with caramelized figs and vanilla ice cream	17
Café gourmand, for two Espresso with a variation of 5 small desserts	24

Prices in Swiss Francs, incl. VAT and service.
Our staff will be happy to provide information on allergens and intolerances.

