

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

SOME LIKE IT RAW

Swiss beef tartare

with pickles, onions, capers and toast

25 / 35

Swiss Waygu Carpaccio

with roasted wild mushrooms and parmesan shavings, matured for 24 months

38

Cauliflower tartare

accompanied by sultanas, pine nuts and parmesan mousse

23

SOMETHING SAVOURY

Soup of the day

fresh soup with croûtons, changing daily

9

Chickpea and marroni soup

with garlic bruschetta

15

Cauliflower and potato soup

with olive bread balls and basil oil

15

Poached eggs

with parmesan cream, sautéed wild mushrooms and black truffle

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

Deep-fried burrata affumicata

with raw ham, rucola and homemade pesto

24

Our homemade dressings:

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



MAIN COURSES

FROM WATERS

Fried perch fillets 34 / 45
with parsley crust,
served with red polenta, roas-
ted pumpkin and salsa verde

Swiss salmon fillet 45
glazed with chestnut honey
and pink pepper,
served with potato mousseline

Pikeperch fried in fluffy batter 44
with herb risotto,
mini patinsson and
and smoked white wine sauce

Perch crispies 29 / 36
with Castelfranco salad,
sweet potato fries and tartar
sauce

COLORFUL VEGETARIAN DISHES

Italian linguine 32
with homemade basil pesto
basil pesto, burrata
and cherry tomatoes

Sicilian crostone 28
toasted bread with aubergines
aubergines, melted mozzarella,
sun-dried tomatoes, basil and
ricotta

Pizokel 33
with pumpkin cream, red onions,
truffles and parmesan

FROM MEADOWS

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

Venison racks 50
with stewed mini carrots,
mashed potatoes and
rosemary-red wine jus

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 48
with wild mushroom sauce,
served with spätzli and
red cabbage

Beef tournedos 56
with green pepper sauce,
glazed carrots
and roast potatoes



DESSERTS

ICE CREAM AND COUPES

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|---|----|---|------|
| 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 | | |

SWEETS

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| Lukewarm chocolate fondant with vanilla ice cream and pecan nut crumble | 17 |
| Classic moccha tiramisu | 15 |
| Cheesecake with red fruits | 16 |
| Mont Blanc Rum and chestnut purée with meringue and whipped cream | 15 |
| Almond cake with caramelized figs and vanilla ice cream | 17 |

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

