

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

My goal is to surprise and spoil our guests with new creations. Enjoy our seasonal dishes from our «Schiff»-kitchen!

Francesco Rossi
chef



STARTERS

SAVOURY NIBBLES

Appetiser plate

coppa, Grison air-dried meat, smoked ham and parmesan cubes

26

Veggie plate

Hummus, Grissini, parmesan cheese, olives and marinated feta cheese, served with fresh bread

25

SOME LIKE IT RAW

Swiss beef tartare

mediterranean style, with dried tomatoes and pine nuts, served with toast

25 / 35

Smoked trout tartare

with seasonal vegetables, crostini and horseradish dressing

18

SOMETHING WARM

Soup of the day

fresh soup with croûtons, changing daily

9

Cauliflower velouté

with chorizo

15

SOMETHING GREEN

Seasonal green salad

with roasted nuts and seeds

9.50

Mixed seasonal salad

with roasted nuts and seeds

14

Salad «Ceasarino»

with marinated guinea fowl breast, pickled cherry tomatoes, Belper tuber and caper dressing

19

Our homemade dressings:

French, balsamic, wild garlic dressing

(all are gluten- und lactose-free)



MAIN COURSES

FROM WATERS

Crispy fried perch fillets 33 / 43
with wild garlic crust,
served with fried potatoes
and seasonal vegetables

Grilled char fillet 42
on fennel taggiascha
olive ragout and fresh herb
tagliatelle

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

**Saltimbocca of pike-perch
and smoked salmon** 44
served with saffron risotto and
baked broccoli

COLORFUL VEGETARIAN DISHES

Handmade giant ravioli 32
with a spinach and ricotta
filling, served with burrata and
rocket pesto

Baked aubergine slices 32
garnished with feta, pine nuts
pomegranate and a spicy tomato
sauce

FROM MEADOWS

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

Grilled beef rib-eye steak 54
with hollandaise sauce,
with roast potatoes and
seasonal vegetables

**Lammentrecôte marinated
with coloured pepper** 43
with sautéed lettuce heart and
smoked celery puree

Venetian-style calf's liver 37
with homemade rösti



DESSERTS

ICE CREAM AND COUPES

Viennese ice coffee coffee, vanilla ice cream and whipped cream	14	Ice cream, per scoop vanilla, chocolate, mocha, strawberry	3.80
Banana split vanilla ice cream, almond slivers, chocolate sauce and whipped cream	14	Sorbet, per scoop lemon, mango, raspberry	3.80
Coupe Romanoff vanilla ice cream, strawberry coulis and whipped cream	14	Topped of with whipped cream	1.50

SWEETS

Lukewarm chocolate fondant with pecan nut crumble and vanilla ice cream	16
Strawberry cream slice served with candied rhubarb	14
Vanilla crème brûlée made from organic Bourbon vanilla from the «Ile de la Ré- union» with bergamot gel	16
Caramel Köpfl with roasted almonds and whipped cream	12

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

