

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: 07.00-22.30h
Sunday: 07.00-22.00h



STARTERS

FOR TWO

Appetiser plate

coppa, raw ham, Grison air-dried meat, tomatoes, mozzarella cheese, antipasti bell peppers with cream cheese and taralli

28

Veggie plate

selection of cheese, olives, artichokes, baba ganoush and vegetable terrine

26

SOME LIKE IT RAW

Swiss beef tartare

with pickles, onions, capers and toast

25 / 35

Octopus carpaccio

with salad, olives and citronette

38

Vegetable terrine

with turmeric sauce and herb salad

23

SOMETHING SAVOURY

Soup of the day

fresh soup with croûtons, daily fresh

9

Creamy mushroom soup

with Parmesan waifer and quinoa-spinach-balls

17

Chickpea soup

with garlic bruschetta

15

Potato soup à la parmentier

mit truffle oil and croûtons

16

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

Apple salad

Lettuce, apple, walnuts, celery, pomegranate and Parmesan

16

Our homemade dressings:

French, balsamic vinegar, passion fruit dressing
(all are gluten- und lactose-free)



MAIN COURSES

FROM WATERS

Fried perch fillets 35 / 45

with lemon crust served with mashed potatoes, roasted broccoli and white wine-sage-sauce

Hake fillet 42

with sautéed tomatoes, olives and basil, served with potato gratin

Pikeperch saltimbocca 46

with Barba di Frate and fried grated potatoes

Perch crispies 29 / 36

with Pantasca salad from potatoes, tomatoes, red onion, olives and capers served with sauce tartare

COLORFUL VEGETARIAN DISHES

Black gnocchi 28

dyed with activated carbon, served with cauliflower sauce, herbs and Parmesan

Gorgonzola-beetroot-risotto 32

served with Brunoise pumpkin

Smoked tofu 28

with Barba di Frate and carrot-honey-mustard

FROM MEADOWS

Homemade veal cordon bleu 46

with farmers ham, Gruyere and Fribourg Vacherin cheese, French fries and fresh seasonal vegetables

Homemade beef meatballs 42

in tomato sauce, with mashed potatoes and carrots

Oxtail ragout 46

with Pappardelle

Saddle of veal 56

with truffle polenta and leek



DESSERT

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	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

Crema catalana mit pistachio	18
Classic mocha tiramisu	15
Cheesecake with red berries	18
Salame al cioccolato with fruit coulis and whipped cream	16
Almond cake with vanilla ice cream and whipped cream	17

