

## 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 platter**

30

Mortadella, ventricina, raw ham, focaccia, feta salad, marinated courgettes, pickles

### **Veggie platter**

30

Various types of cheese, marinated olives, falafel selection, stracciatella, focaccia, marinated courgettes

## SOME LIKE IT RAW

### **Swiss beef tartare mediterranean style**

26 / 36

with sun-dried tomatoes, pine nuts, herbs, toast, tomato oil

### **Salmon tartare**

26 / 36

with cucumber and lemon, herb bread crumble and mustard crème fraîche

### **Asparagus tartare**

18 / 28

White and green asparagus with herb yoghurt, hazelnuts and

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



## SOMETHING SAVOURY

**Soup of the day** 9  
soup with croûtons  
daily fresh

**Cream of asparagus soup** 15  
with green asparagus, herbs,  
spring onions and lemon oil

**Warm carrot and ginger soup** 15  
with coconut and lime foam  
and toasted pistachios

## SOMETHING GREEN

**Seasonal green salad** 9.50  
with mixed seeds

**Mixed seasonal salad** 15  
with mixed seeds

**Spring-fregola salad** 19  
with burrata, strawberries,  
confit tomatoes, herb crumble  
and light balsamic-honey vinaigrette

### Our homemade dressings:

French, balsamico,  
citronette-dressing

(all are gluten- und lactose-free)

extra portion of dressing 1



# MAIN COURSES

## FROM WATERS

**Perch fillets coated in panko** 37 / 47  
creamy black rice,  
white asparagus and  
a white wine-vermouth sauce

**Pan-fried sea bass** 46  
with fregola and  
fresh spring vegetables,  
with radishes and a  
herb-almond-salsa verde

**Crispy perch** 29 / 36  
with mixed spring salad

**Pan-fried char fillet** 46  
served with tomato and basil  
orzotto, spring vegetables,  
tomato-basil emulsion and  
yuzu caviar

**Tenderly fried swordfish** 48  
with lemony couscous,  
glazed baby carrots, flambéed  
spring onions and a  
romesco-almond-sauce

## VEGETARIAN DISHES

**Burrata with green asparagus** 32  
served with basil-orzotto and  
tomato-vinaigrette

**Paccheri** 32  
with ricotta, pesto "rossi", olives  
and pine nuts

**Pan-fried smoked tofu** 32  
with crispy spring vegetables,  
herb-infused quinoa and  
beetroot-ginger cream



## FROM MEADOWS

**Homemade veal cordon bleu** 48  
with farmers ham, Gruyere  
and Fribourg Vacherin cheese,  
French fries and fresh seasonal

**Beef fillet** 58  
in a port wine sauce  
with celery purée and  
green asparagus

**Chicken breast** 38  
served with rosemary jus  
potato-churros and  
spring vegetables

## OUR PASTA

**Rigatoni alla Norcina** 32  
A creamy sauce with salsiccia,  
ricotta, pecorino, pepper and tar-  
tufata sauce

**Gnocchi alla Sorrentina** 32  
Gnocchi in a tomato and basil  
sauce, topped with parmesan  
and burrata

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# DESSERT

## ICE CREAM AND COUPES

<b>Coupe Brookie</b>	16	<b>Ice cream, per scoop</b>	3.80
Vanilla ice cream, homemade cookie and brownie pieces, and caramel sauce and whipped		Chocolate, mocha, vanilla, yoghurt, strawberry	
<b>Coupe Affogato</b>	14	<b>Sorbet, per scoop</b>	3.80
Vanilla ice cream, chocolate ice cream, espresso, and Baileys		Lemon, mango, strawberry	
<b>Coupe Romanoff</b>	15	<b>Topped with whipped cream</b>	1.50
Vanilla ice cream, strawberries, strawberry-coulis, whipped cream			
<b>Coupe Melba</b>	14		
Vanilla ice cream, peach, raspberry coulis, almond flakes and whipped cream			

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## SWEETS

**Cheesecake in a jar** 15  
with rhubarb compot

**Ricotta-vanilla cream** 15  
with strawberries and  
almond-crumble

**Dark chocolate-yoghurt-  
mousse** 15  
with raspberry coulis

