

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: 10.00–22.30h
Sunday: 10.00–22.00h



STARTERS

FOR TWO

Appetiser platter Raw ham, mortadella, various types of cheese, marinated olives, marinated tomatoes, focaccia, tapenade	30
Veggie platter Various types of cheese, marinated olives, marinated tomatoes, feta, tapenade, focaccia	30

SOME LIKE IT RAW

Swiss beef tartare with capers cream, sun-dried tomatoes, sweet mustard, lemon mayonnaise, toast and pine nuts	26/36
Summer vegetable tartare with pea mint cream with courgettes, cucumbers, radishes, green beans, bell peppers served with a lemon-mustard-vinaigrette and pea and mint cream	28

FROM THE BOWL

Cold melon soup with raw ham, feta and basil	16
Cold pea and mint soup with yoghurt, lemon oil and herb croûtons	14
Datterini tomatoes and roasted peperoni soup	14

SALADS AND LIGHT MEALS

Seasonal green salad with mixed seeds	9.50
Mixed seasonal salad with seeds and croûtons	15
Mediterranean summer salad with burrata Leafy greens, cherry tomatoes, cucumbers, grilled courgettes, marinated peperonis, olives, burrata, basil oil, pine nuts	18
Fried burrata with charentais melon and raw ham	22
Caesar salad Crisp romain salad with pan-seared chicken breast, Parmesan, cherry tomatoes, caesar dressing, crispy bacon, herb croûtons	24
Our homemade dressings: French, balsamico, citronette-dressing (all are gluten- und lactose-free) extra portion of dressing	1

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



MAIN COURSES

FROM WATERS

Crispy perch fillets served with a mixed salad	29/36
Zander fillet with saffron risotto, marinated green beans and radishes, a delicate champagne foam and lemon oil	42
Pan-fried red mullet fillets served on a bed of salicornia sauce, with lemon fregola, confit cherry tomatoes, mini courgettes and basil oil	42
Eagle fish with a miso glaze with corn cream and marinated summer vegetables	42

VEGETARIAN DISHES

Crispy tofu with aubergine fondant, peperoni and basil cream, tomato caviar and marinated radishes	32
Ravioli with figs and Pecorino with fresh ricotta sauce and walnuts	32
Fresh tagliolini with lemon cream, courgettes and a herbal bouquet	28

FOR MEAT LOVERS

Entrecôte with chimichurri, summer vegetables and rosemary potatoes	52
Suprême of the guinea fowl with thyme jus, accompanied with potatoe-mousseline and glazed honey-carrots	46
Veal cordon bleu with farmhouse ham, Gruyère and Fribourg Vacherin cheese, served with French fries and seasonal vegetables	48

FOR THE BOLD

Crispy chicken drumsticks served with a homemade, extra hot chilli-sauce, baked cassava sticks, lime and fresh herb salad	38
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DESSERT

ICE CREAM AND COUPE

Coupe Brookie Vanilla ice cream, homemade cookie and brownie pieces, and caramel sauce	15	Ice cream, per scoop Chocolate, vanilla, pistachio, mocha	3.80
Coupe Affogato Vanilla ice cream, chocolate ice cream, espresso and Baileys	14	Sorbet, per scoop Lemon, mango, raspberry	3.80
Coupe Melba Vanilla ice cream, peach, raspberry coulis, almond flakes and whipped cream	14	Topped with whipped cream	1.50

SWEETS

Chocolate mousse «extra dark» with high-quality olive oil, fleur de sel, fresh raspberries and cocoa crumble	15
Peach tiramisu (without coffee) with fresh and homemade, preserved peaches	14
Coconut-panna-cotta with mango, lime and passion fruit	14

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