

Welcome

We bring the Swiss-Mediterranean cuisine to life by carefully selecting 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 to welcome you here in Rheinfelden. As our time together draws to a close in the end of October, we would like to make the remaining weeks truly special for you.

Nora Mugwika
head of service

Welcome to my world, where fantasy becomes reality. Until the end of October, I hope to continue delighting you with creative cuisine and making our remaining time together truly memorable.

Francesco Rossi
chef

Opening hours

Monday–Saturday: 10.00–22.30 h
Sunday: 10.00–22.00 h



SHIP AHOY

A thank you for your loyalty

As we prepare to say goodbye, we would like to express our gratitude for your loyalty to Restaurant Schiff over the years. Before we close our doors at the end of October, we warmly invite you to enjoy our cherished Schiff Classics one last time. For these final weeks, we have created two carefully selected three-course menus at an attractive farewell price.

CLASSICS

Seasonal green salad

with crispy chickpeas
and seeds

Homemade veal cordon bleu

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

Chocolate mousse «Extra Dark»

with high-quality olive oil,
fleur de sel and cocoa crumble

Three course menu
CHF 55

CLASSICS

Seasonal green salad

with crispy chickpeas
and seeds

Perch fillets

with hazelnut crust,
saffron pizockel and
spinach cake

Chocolate mousse «Extra Dark»

with high-quality olive oil,
fleur de sel and cocoa crumble

Three course menu
CHF 55

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



STARTERS

FOR TWO

Appetiser platter 30
Mortadella, bresaola, raw ham, pita bread, olives, cherry tomato skewers

Veggie platter 30
Various types of cheese, olives, hummus, guacamole, cherry tomato skewers, veggie-antipasti, pita bread

SOME LIKE IT RAW

Swiss beef tartare 26 / 36
with pickles, onions, capers and toast

Beetroot tatar 25 / 35
with sheep`s cheese gratinated, poached pear

SOMETHING SAVOURY

Soup of the day 9
soup with croûtons, daily fresh

Pumpkin cream soup 16
with chestnut foam

Cauliflower cream soup 18
with vegetable accras, herbs and double cream

SOMETHING CRISPY

Seasonal green salad 9.50
with crispy chickpeas and seeds

Mixed seasonal salad 15
with crispy chickpeas and seeds

Lamb`s lettuce 18
with bacon, egg and croûtons

Pumpkin salad 18
grilled pumpkin, spinach leaves, pomegranate, hazelnuts and tahini sauce

Our homemade dressings
French, balsamico
(all are gluten- and lactose-free)

Additional dressing 1

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MAIN COURSES

FROM WATERS

Perch fillets

with hazelnut crust, saffran-pizockel and spinach cake

37 / 47

Sea bass fillet

with kefir and persimmon sauce, pumpkin and potato terrine and sprout salad

44

Salmon steak glazed with honey

with fish sauce,
with two types of celery and
black noodles

42

Crispy perch

served with mixed salad

29 / 36

VEGETARIAN DISHES

Stuffed pumpkin with onsen egg

Truffle, porcini mushroom and
Parmesan risotto

32

Ravioli with figs and Pecorino

with fresh ricotta-sauce
and walnuts

32

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FROM MEADOWS

Homemade veal cordon bleu

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

48

Entrecôte

with chimichurri, seasonal autumn vegetables and rosemary potatoes

52

Venison escalope

with spaetzle, red cabbage, chestnuts and poached pear

48

Veal liver venetian style

with steamed white onions, cognac and traditional Swiss rösti

42



DESSERT

ICE CREAM AND COUPES

Coupe Nesselrode homemade vermicelles with vanilla ice cream, meringues and whipped cream	16	Ice cream, per scoop chocolate, mokka, vanilla, caramel	3.80
Coupe Autumn hazelnut ice cream with chestnuts, chocolate sauce, pomegranate and whipped cream	16	Sorbet, per scoop lemon, mango, grape, pear	3.80
Banana split vanilla ice cream, almond slivers, chocolate sauce and whipped cream	16	Topped with whipped cream	1.50
Coupe Denmark vanilla ice cream, warm chocolate sauce, almond slivers and whipped cream	14		

SWEETS

Mont Blanc vermicelles, meringues and whipped cream	15
Chocolate mousse «Extra Dark» with high-quality olive oil, fleur de sel and cocoa crumble	15
Lemon curd tartelette with meringues	15

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