

## 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



# STARTERS

## SAVOURY NIBBLES

**Appetiser plate**  
coppa, Grison air-dried meat,  
smoked ham and parmesan  
cubes, served with fresh bread

27

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

26

**Eggplant caprese**  
Eggplant, tomatoes,  
buffalo mozzarella

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 asparagus, crostini  
and horseradish dressing

18

**Beetroot tartare**  
with rocket and orange pesto,  
fresh spinach and pine nuts,  
served with toast

18

## SOMETHING WARM

**Soup of the day**  
fresh soup with croûtons,  
changing daily

9

**Red gazpacho**  
Tomatoes, chillies, onions and  
basil from the Schiff garden

15

**Green gazpacho**  
Cucumber, avocado, mint  
and chilli croutons

16

**Cold carrot and lemon soup**  
refined with cream

15

## SOMETHING GREEN

**Seasonal green salad**  
with roasted nuts and seeds

9.50

**Mixed seasonal salad**  
with roasted nuts and seeds

14

**Mediterranean salad**  
Watermelon, walnuts, feta,  
lettuce, crôtons, chickpeas,  
olives and basil from the Schiff  
garden

22

**Apulian salad**  
Tomatoes, burrata, lollo salad  
and ham

22

**Our homemade dressings:**  
French, balsamic vinegar, yoghurt-orange  
dressing  
(all are gluten- und lactose-free)

# MAIN COURSES

## FROM WATERS

**Crispy fried perch fillets** 34 / 44  
with tomato and oregano crust, served with potato cake and aubergines alla scapece

**Octopus caprese** 46  
fried octopus on cold burrata cream, with olives and confit tomatoes

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

**Red snapper fillet** 44  
with olive noodles, glazed carrots, red onions sweet and sour-style, pea and mint sauce

## COLORFUL VEGETARIAN DISHES

**Ravioli Guiseppe Verdi** 32  
with a spinach and ricotta filling, burrata sauce, rocket pesto and cherry tomatoes

**Pinsa mediterranea** 34  
with stracciatella di mozzarella, pistachio granules and roasted seasonal vegetables

**Fried tofu** 32  
with beetroot and orange sauce, baked potatoes and fennel salad

## FROM MEADOWS

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

**T-Bone Steak (400-450g)** 78  
with lemon beans

served with baked potatoes 4

served with tomato salad 4

**Lamb racks Rolls Royce** 62  
with sweet potato puree and seasonal vegetables

**Low-cooked pork belly from the oven** 38  
with caponata and gnocchi



# DESSERTS

## ICE CREAM AND COUPES

<b>Viennese ice coffee</b> coffee, vanilla ice cream and whipped cream	14	<b>Ice cream, per scoop</b> vanilla, chocolate, mocha, strawberry, stracciatella	3.80
<b>Coupe Romanoff</b> vanilla ice cream, strawberry coulis and whipped cream	14	<b>Sorbet, per scoop</b> lemon, mango	3.80
<b>Banana split</b> Vanilla ice cream, almond sli- vers, chocolate sauce and whipped cream	14	<b>Topped of with whipped cream</b>	1.50
<b>Coupe Denmark</b> Vanilla ice cream, warm choco- late sauce, almond slivers and whipped cream	14		

## SWEETS

<b>Lukewarm chocolate fondant</b> with homemade mango pass- ion fruit sorbet and pecan nut crumble	17
<b>Pavlova cake</b> with fresh seasonal fruit and Crème Diplômée	16
<b>Vanilla crème brûlée</b> made from organic Bourbon vanilla from the «Ile de la Ré- union» with orange waffles	14
<b>Tartelette dome</b> Butter biscuit base with cream cheese mousse, fresh raspber- ries and chocolate dôme	16

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

