

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

Mortadella, bresaola, raw ham, focaccia, cherry tomato skewers, pumpkin-hummus

30

Veggie plate

selection of cheese, olives, pumpkin-hummus, guacamole, cherry tomatoes skewers, vegetable antipasti, focaccia

30

SOME LIKE IT RAW

Swiss beef tartare

with pickles, onions, capers and toast

26 / 36

Salmon tartare

persimmon-pumpkin-salad and creamy sauce

28 / 38

Beetroot tartare

and pear, gratinated with sheep's cheese

25 / 35

SOMETHING SAVOURY

Soup of the day

soup with croûtons, daily fresh

9

Pumpkin cream soup

with chestnut foam

16

Parsnip bread soup

with Taggiasca olives and stracciatella di burrata

16

SOMETHING GREEN

Seasonal green salad

with crispy chickpeas and seeds

9.50

Mixed seasonal salad

with crispy chickpeas and seeds

15

Lamb's lettuce

with bacon, egg and croutons

18

Fennel and orange salad

with olive cream, walnuts, pomegranate and croutons

16

Our homemade dressings:

French, balsamic vinegar, orange-honey dressing
(all are gluten- und lactose-free)



MAIN COURSES

FROM WATERS

Perch fillets 37 / 47
with hazelnut crust, saffron pizockel and spinach cake

Smoked salmon 44
roasted, with persimmon sauce, savory chestnut tart and forest salad

Stuffed calamari 46
with puttanesca sauce and lemon tagliolini

Crispy perch 29 / 36
served with mixed salad

VEGETARIAN DISHES

Tagliatelle 32
pumpkin, Parmesan cheese, sage and walnuts

Gratinated gnocchi 38
with tre formaggi sauce and truffle

Gyros pita planted 32
with planted.chicken (vegan), red onions, savoy cabbage, marinated tomatoes and yogurt sauce, served with French fries

FROM MEADOWS

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

For dinner, from 2 guests 68 p.p.

Classic Chateaubriand carved at the table and served in two servings
with potato gratin and fries, seasonal vegetables, sauce béarnaise and aromatic jus

Venison escalope 48
with spaetzle, red cabbage, chestnuts and poached pear

Veal liver venetian style 44
with steamed white onions, cognac and rösti

Beef cheek 44
with polenta bramata and Jerusalem artichoke



DESSERT

ICE CREAM AND COUPES

Coupe Nesselrode Homemade vermicelles with vanilla ice cream, meringues	16	Ice cream, per scoop chocolate, mocha, vanilla, caramel	3.80
Seasonal coupe Hazelnut ice cream, 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
Homemade chocolate chestnut cheesecake	15
Opéra Entremet almond sponge cake with coffee cream and ganache	14
Whisky-chocolate panna cotta	14

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

