

# SCHÜTZEN

## RESTAURANT

A warm welcome to Restaurant Schützen

At the gateway to Rheinfelden's old town, beneath the dense canopy of our ancient lime trees, we extend a warm welcome to you. Sit back and let yourself be surprised by a cuisine where French finesse meets creative diversity.

Our dishes are little moments of pleasure – carefully composed, lovingly presented and made to be discovered.

Behind it all is a team that works with heart: dedicated, attentive and genuinely delighted to make your visit special.

As an i-Punkt-certified restaurant, we take responsibility, support apprentices and foster a working environment where everyone feels welcome.

Take a seat, treat yourself to a break from the daily grind and let our kitchen spoil you – with lightness, creativity and a touch of French charm.

**David Heisch**  
Head chef

**Jessica Heilmann**  
Chef de Service

*avec  
plaisir*

# Apéro

<b>Green Kalamata olives</b> Marinated in herbs	5
<b>Grated Parmesan</b> Aged for 12 months	7
<b>Cucumber sticks with herb quark dip</b> Fresh and light	5
<b>Raw Ham from the Thurgau Apple Pig</b> Thinly sliced	8
<b>Bündner meat</b> Traditionally cured	9
<b>Appetiser platter</b> , for 2–4 foodies Bündner meat, salami, cheese, fresh bread	25
<b>House aperitif: Rhubarb spritz</b> Homemade rhubarb syrup, Prosecco & tonic fresh. Fizzy, dangerously delicious.	14.50
<b>House aperitif: Rhubarb zero</b> Homemade rhubarb syrup, tonic & mineral water Zero alcohol. 100% flavour	9.50

*Savoury snacks.  
To share. Or maybe not...*

# *Starters*

<b>Seasonal salad</b>	13
served with homemade pickled vegetables	
<b>Leek ballotine with nori sheets</b>	19
Mimosa egg and herb vinaigrette	
<b>Oven-baked beef marrowbone</b>	21
served with fleur de sel and crispy baguette	
<b>White asparagus soup</b>	13
enriched with vanilla and parmesan	
<b>Hand-cut beef tartare</b>	24
served with spring herbs, lemon and capers	

*avec  
plaisir*

# *Favourite creation*

## **French sole à la Meunière, for 2 or more people**

**per person**

served with a butter, lemon and parsley sauce,  
with Arisdorf steamed potatoes and seasonal  
vegetables

54

A delight for the senses: succulent, tender and full of flavour –  
filleted right at your table and served exactly as you  
wish.

A treat that is perfect for a special evening for two or in good company.

# *Meat*

- |   |    |
|---|----|
| <b>Lamb shank, slow-cooked for seven hours</b>                                    | 46 |
| served with fresh tagliolini and green vegetables                                 |    |
| <b>Beef sirloin steak</b>   | 53 |
| with hollandaise sauce, white asparagus,<br>wild garlic pesto and mashed potatoes |    |
| <b>Pork cordon bleu</b>   | 42 |
| with chips and fresh market vegetables  |    |

*avec  
plaisir*

# *Fish*

- Sea bass fillet** 46  
served with beurre blanc,  
green asparagus risotto and broad beans
- Swiss Alpine salmon steak** 44  
with parsley sauce, artichoke hearts  
and sun-dried tomatoes, served with mashed potatoes
- Giant prawns** 38  
seasonal vegetables wok-style, jasmine rice,  
coconut auce

# *Vegetarian*

- Asparagus Duo** 36  
served with hollandaise sauce, creamy Apulian burrata,  
wild garlic pesto and roasted potatoes
- Asparagus risotto** 29  
with spring onions, broad beans and Parmesan crisps
- Vegan wok pan** 29  
with smoked tofu, coconut sauce and jasmine rice

# *Dessert*

<b>Chocolate ganache</b>	14
with fleur de sel and orange fillets	
<b>Lemongrass pavlova</b>	16
with homemade meringue, red berries and coulis	
<b>Traditional vanilla crème brûlée</b>	16
with almond tuiles	
<b>«Actually quite full»</b>	9
Strawberry and rhubarb salad with yoghurt ice cream	
<b>Café Gourmand</b>	8.50
Vanilla ice cream with espresso	
<b>Viennese iced coffee</b>	13
Vanilla ice cream topped with a double espresso, garnished with whipped cream	
<b>Ice cream</b>	per scoop 4
Fior di Latte, pistachio, chocolate, vanilla, salted caramel, mocha, banana	
<b>Vegan sorbet</b>	per scoop 4
Mango, green apple, lime-basil, strawberry	

*avec  
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## RESTAURANT

Opening hours:

Monday–Friday:	7 am–10.30 pm
Saturday:	7.30 am–10.30 pm
Sunday:	7.30 am–10.00 pm

Looking to celebrate in style? That's our specialty!

There's always a reason to celebrate a special occasion.

Whether it's a family gathering, a wedding or an anniversary – at Schützen Hotels you find the perfect setting.

From a reception in our garden to a party in the Art Nouveau Hall or in the "Schützenkeller": we'll make your event unforgettable.

Our team will be happy to advise you!

You can find more information on our website.