

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

Green Kalamata olives Marinated in herbs	5
Grated Parmesan Aged for 12 months	7
Cucumber sticks with herb quark dip Fresh and light	5
Thurgau Apple Pork Farmer's Ham Thinly sliced	8
Bündner Fleisch Traditionally cured	9
Appetiser platter , for 2–4 foodies Bündnerfleisch, salami, cheese, fresh bread	25
House aperitif: Rhubarb spritz Homemade rhubarb syrup, Prosecco & tonic Fresh. Sparkling. Dangerously good	14.50
House aperitif: Rhubarb zero Homemade rhubarb syrup, tonic & mineral water Zero alcohol. 100% flavour	9.50

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

Starters

Seasonal salad	13
with homemade pickled vegetables	
Leek ballotine with nori sheets	19
Mimosa egg and herb vinaigrette	
Oven-baked beef marrowbone	21
with Fleur de Sel and crispy baguette	
White asparagus soup	13
enriched with vanilla and Parmesan	
Hand-cut beef tartare	24
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, **54**
served with Arisdorf steamed potatoes and seasonal
vegetables

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

Lamb shank, slow-cooked for seven hours	46
served with fresh tagliolini and green vegetables	
Beef sirloin steak	53
with hollandaise sauce, white asparagus, wild garlic pesto and mashed potatoes	
Pork cordon bleu	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 roast potatoes
- Asparagus risotto** 29
with spring onions, broad beans and Parmesan crisps
- Vegan Wok** 29
with smoked tofu, coconut sauce and jasmine rice

Dessert

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

*avec
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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.