



*Welcome to our restaurant Rhyblick. It is a pleasure welcoming you here in Rheinfelden.
My team and I are happy to help you with any questions, suggestions or wishes.
Have a wonderful stay!*

Nora Mugwika, head of service

*Ahoy! My goal is to surprise and spoil our guests with new creations.
Enjoy our seasonal dishes from our «Schiff»-kitchen!*

Danny Schindler, chef

Savoury tidbits

- Vegetarian appetiser plate**..... **16 / 23**
Eggplant, courgette, oyster mushrooms, garlic and feta cheese
served with homemade bread (lactose-free)
- Appetiser plate** **21**
Dry-salted beef from Grison, coppa, smoked ham and red onions
(gluten-free, lactose-free)
- Mixed appetiser plate**..... **27**
Cheese variation from Jumi in Berne and selection of cold cuts
(gluten-free)



Some like it raw

«SwissPrimBeef» tartar 24 / 35

with marinated olives, onions and capers
served with rocket salad and brioche toast (lactose-free)

Swiss salmon tartar 22 / 34

with marinated chicory and red onions
served with side salad, buttered toast and sour cream

Vegan soybean flakes tartar 17 / 23

served with side salad and herbs from our urban garden (lactose-free)

.... or cold

Tomato carpaccio 18

with burrata from Marino delicacies in Rheinfelden
refined with basil pesto and parmesan cheese slices (gluten-free)

Vitello tonnato 19

served with capers and pickled vegetables (gluten-free, lactose-free)



Something crisp to start with

Seasonal green salad 9.50
with hempseeds and herbs from our urban garden
(gluten-free, lactose-free)

Mixed seasonal salad 14
with garlic croutons (lactose-free)

Fresh Caesar salad 18
with juicy chicken stripes, cherry tomatoes, grated parmesan cheese
and fresh herbs (gluten-free)

Our homemade dressings:

French dressing, balsamic vinegar dressing, herb house dressing
(all lactose-free and gluten-free)

Prefer something warm?

White tomato soup 14
with tomato crisps

Cold courgette soup 13
with herb curd bruschetta

Soup of the day 8

Prices in Swiss Francs, inkl. VAT and service.

Regarding allergens and intolerances, our staff will be happy to provide information.



From Swiss waters

- Crispy fried pikeperch fillets** **29 / 39**
in lemon-pepper crust and tartar sauce
with homemade herb gnocchi and roasted seasonal vegetables
- Roasted pikeperch from Mumpf** **39**
on saffron sauce
with baked potatoes and young spinach leaves (gluten-free)
- Steamed whitefish fillet** **38**
on olive vinaigrette
with mediterranean risotto and roasted courgette from our urban garden
(lactose-free, gluten-free)

Colorful vegetarian dishes

- Homemade ravioli** **23 / 29**
filled with black olive farce
on baby leek with cream sauce
- Stir-fry with seasonal vegetables** **21 / 28**
with homemade gnocchi and mozzarella cheese sticks
- Mediterranean plate with seasonal vegetables** **24**
with baked thyme potatoes and poached egg



From Swiss meadows

Veal steak cooked on the bone	42
on herb sauce with buttered noodles and tomato ratatouille	
«SwissPrimBeef» stroganoff	43
on mushroom pepper sauce with pilaw rice (lactose-free, gluten-free)	
Homemade veal cordon bleu, 300g	47
with ham, Gruyere and Fribourg Vacherin cheese served with french fries and fresh market vegetables garnished with lemon slices	
Roasted «SwissPrimBeef» entrecote, 200g	56
on herbal butter and jus served with mediterranean potato wedges or French fries and roasted vegetables (gluten-free)	
Vitello tonnato, 200g	37
with capers and baked potatoes	



Something sweet

Crème caramel	12
with berry salad and wafer	
Lemon parfait	15
with mango pineapple salad	
Lukewarm chocolate cake	14
with summer berries mix and vanilla ice cream	

Ice cream und coupe

Creamy ice coffee «Schiff»	14
coffee, coffee ice cream and whipped cream	
Viennese ice coffee	14
coffee, vanilla ice cream and whipped cream	
Banana split	14
vanilla ice cream, almond flakes, chocolate sauce and whipped cream	
Coupe Denmark	14
vanilla ice cream, hot chocolate sauce, roasted nuts and whipped cream	
Coupe «exotic»	14 / 16
melon salad, mango sorbet and coconut ice cream optional with limoncello	
Coupe summer with refreshing peppermint	14
strawberry and yogurt ice cream, strawberry compote and whipped cream	

For those who are already full

Ice cream, per scoop	3.80
vanilla, chocolate, stracciatella, coffee, yogurt, strawberry, pistache	
Sorbet, per scoop	3.80
apple, lemon, mango	
Topped with whipped cream	1.50

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