



*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 nibbles*

- Vegetarian appetiser plate**..... 14  
Parmesan cheese, olives, salted mixed nuts, marinated champignons  
(gluten-free, lactose-free)
- Appetiser plate** .....21  
Grison Coppa, smoked ham, red onions  
(gluten-free, lactose-free)



## *Some like it raw*

**SwissPrimBeef tartar** ..... **22 / 35**

with olives, rucola and capers

served with side salad and brioche toast (lactose-free)

**Swiss salmon tartar** ..... **21 / 34**

with marinated radish, red onions and sour cream hood

served with side salad and buttered toast

**Vegan soja tartar** ..... **17 / 23**

with pickled olive vegetables

served with side salad and spring shoots (lactose-free)



## *Something crisp to start with*

<b>Seasonal green salad</b> .....	<b>9</b>
garnished with kernels (lactose-free)	
<b>Mixed seasonal salad</b> .....	<b>14</b>
with garlic croutons and kernels (lactose-free)	
<b>Coulourful salad plate</b> .....	<b>17</b>
with ovenfresh couscous balls (lactose-free)	
<b>Cold plate</b> .....	<b>27</b>
cheese from Jumi in Bern and various cold cuts garnished with pickled vegetables	
<b>Our homemade dressings:</b>	
French-, balsamic-, house dressing (all lactose-free and gluten-free)	

## *Prefer something warm?*

<b>Light celery soup</b> .....	<b>14</b>
with diced chorizo (gluten-free)	
<b>Spinach soup</b> .....	<b>13</b>
with walnut cream (gluten-free)	
<b>Soup of the day</b> .....	<b>7.50</b>



## *From the water*

- Crispy fried perch fillets** ..... **29 / 39**  
in lemon-pepper crust  
with homemade gnocchi, seasonal vegetables and tartar sauce  
(lactose-free)
- Homemade gnocchi pan with diced Swiss salmon** ..... **36**  
and fresh seasonal vegetables (gluten-free)
- Confected Swiss char fillets** ..... **37**  
in herb sauce  
with wild garlic risotto and buttered fennel (gluten-free)
- Pikeperch fillet from Mumpf** ..... **39**  
in saffron foam  
with spring leek on a radish bed  
served with thyme fried potatoes (lactose- and gluten-free)

## *Colorful vegetarian dishes*

- Baked shepherds cheese taler** ..... **20 / 24**  
and lime sweet potato puree  
with baby spinach and sour cream hood
- Homemade gnocchi pan**..... **19 / 26**  
with braised beech mushrooms (gluten-free)
- Wild garlic risotto with parmesan balls** ..... **27 / 31**  
with radish vegetables and prosecco foam



## *From Swiss meadows*

<b>Crispy fried corn chicken breast</b> .....	<b>37</b>
with herb butter	
with jasmin rice and aromated oven carrots	
(lactose- and gluten-free)	
<b>Homemade veal cordon bleu</b> .....	<b>45</b>
with farmers ham, Gruyere and Fribourg Vacherin cheese,	
french fries and fresh market vegetables	
garnished with a lemon slice	
<b>Beef stroganoff from SwissPrimBeef</b> .....	<b>42</b>
with creamy bell pepper sauce	
served with noodles	
<b>Beef fillet from SwissPrimBeef, 180g</b>	<b>57</b>
with crispy seasonal vegetables	
classical with french fries or with our crispy herbs wedges	
(lactose- and gluten-free)	

Prices in Swiss Francs, inkl. VAT and service.

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



## *Something sweet*

<b>Hot vanilla ice cream in coconut coat</b> .....	<b>14</b>
with vanilla apple compote	
<b>Crème caramel</b> .....	<b>14</b>
with berry salad and wafer	
<b>Lukewarm chocolate cake</b> .....	<b>15</b>
with rhubarb compote and whipped cream	

## *Ice cream und coupe*

<b>Creamy ice coffee «Schiff»</b> .....	<b>14</b>
coffee, coffee ice cream and whipped cream	
<b>Banana split</b> .....	<b>14</b>
vanilla ice cream, almond slivers, chocolate and whipped cream	
<b>Viennese ice coffee</b> .....	<b>14</b>
coffee, vanilla ice cream and whipped cream	
<b>Coupe Denmark</b> .....	<b>14</b>
vanilla ice cream, hot chocolate sauce, almond slivers and whipped cream	
<b>Coupe chocolate</b> .....	<b>14</b>
chocolate, vanilla and stracciatella ice cream, amarettini and whipped cream	
<b>Coupe spring</b> .....	<b>14</b>
strawberry and yogurt ice cream, rhubarb vanilla compote and whipped cream	

## *For all those who are actually already full*

<b>Ice cream, per scoop</b> .....	<b>3.80</b>
vanilla, chocolate, stracciatella, coffee, yogurt, strawberry, pistache	
<b>Sorbet, per scoop</b> .....	<b>3.80</b>
apple, lemon, mango	
<b>Topped of with whipped cream and chocolate decoration</b> .....	<b>1.50</b>

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