



*A warm welcome to the Hotel Schiff*

*It is our pleasure to have you as our guest  
in the Restaurant Rhyblick.*



## *Appetiser*

<b>Plättli</b> .....	<b>14</b>
Parmesan cheese, olives, salted almonds and Taralli	
<b>Plättli</b> .....	<b>18</b>
Serrano ham, Grison dried beef salami Colbano Piccante	

## *Starters*

<b>Small salad</b> .....	<b>9</b>
garnished with cress	
<b>Mixed salad</b> .....	<b>13</b>
with herb croutons	
<b>Our homemade dressings:</b> fig-mustard, french or italian	
<b>Herb salad with walnut dressing</b> .....	<b>15</b>
served with flambéed feta cubs and caramelised figs	
<b>Pikeperch-carpaccio inlaid with beet root and rose salt</b> .....	<b>16</b>
served with Avocado tatar, refined with herbs, lime, chilli salt and bread-crackers	

## *Soup*

<b>Sweet potato soup</b> .....	<b>14</b>
with chorizo and Appenzeller Crostini	
<b>Cauliflower-Lemongrass soup</b> .....	<b>15</b>
served with homemade lemon-ravioli and Mediterranean vegetable pearls	



## *Fish*

- Panfried perch fillets** ..... 28 / 36  
with basil-pesto and refined Fleur de Sel, served with boiled potatoes  
accompanied by a duet of pumpkin composed of mousseline and an oven  
cooked pumpkin slice
- Salmon fillet** ..... 29 / 39  
sous-vide cooked with Mediterranean herbs, served on an  
orange chicory fennel bed with a light garlic sauce, accompanied  
by pan fried potatoes with rosemary and rocket
- Seabass cooked in a salt crust** ..... 44  
filleted at the table, served with Mediterranean vegetables  
in a sage sauce and Venere risotto

## *Meat*

- Braised lamb shank** ..... 26 / 36  
refined with olive salt, parsnip potato puree  
and vegetable pearls
- Beef steak** ..... 28 / 38  
refined with rosemary, on a thyme jus, accompanied by dried  
tomatoes and backed tomatoes, served with Ticino polenta
- Homemade veal cordon-bleu** ..... 42  
with farmers ham, Gruyere and Fribourg Vacherin cheese.  
Served with Courgette rolls and a golden brown rosti

## *Vegan*

- Variation of root vegetables** ..... 20 / 28  
Braised carrots, sautéed parsley root and parsnip puree, garnished with  
fresh herbs and cress with basil oil