

Swiss Chuchi / / Dining Options

餐前小吃 / STARTERS

	各种生菜沙拉配主厨酱汁或香醋酱汁 <i>Crispy leafy salad with house dressing or balsamic dressing</i> 易过敏原料 / <i>Allergens</i> -主厨酱汁: 乳糖、芥末、鸡蛋 -House dressing: Lactose, mustard, egg -香醋酱汁: 麸质、亚硫酸盐 (防腐剂) -Balsamic dressing: Gluten, sulphites	9.50 瑞士法郎
	混合沙拉配主厨酱汁或香醋酱汁 <i>Mixed leafy salad with house or balsamic dressing</i> 易过敏原料 / <i>Allergens</i> -主厨酱汁: 乳糖、芥末、鸡蛋 -House dressing: Lactose, mustard, egg -香醋酱汁: 麸质、亚硫酸盐 (防腐剂) -Balsamic dressing: Gluten, sulphites	12.50 瑞士法郎
	奶油酱焖甜菜卷 (Capuns) 并用奶酪焗烤 <i>Capun gratin (stuffed pasta rolls) in a creamy cheese sauce</i> 可选搭配培根 / <i>Can also be served with bacon</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i>	17.50 瑞士法郎
	格劳宾登山风干肉拼盘, 含格劳宾登腊肉、生火腿、生培根和生香肠片 <i>A selection of finely sliced traditional Swiss cured meats</i> 小份或大份 <i>Small or large portion</i> 易过敏原料 / <i>Allergens</i> -无 / <i>none</i>	半份 17.50 瑞士法郎 一份 26.50 瑞士法郎

	香草黄油焗蜗牛 <i>Snails served in herb butter</i> 小份或大份 / <i>small or large portion</i> 6 只 12 只 <i>6 pieces 12 pieces</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -芥末 / <i>Mustard</i>	6 只 12.50 瑞士法郎 12 只 21.50 瑞士法郎
	自制蒜蓉面包 <i>Homemade garlic bread</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i>	9.50 瑞士法郎
	土豆奶酪汤 <i>Potato and cheese soup</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i>	12.50 瑞士法郎
	酥皮洋葱汤 (+10 分钟) <i>Onion soup topped with a layer of puff pastry (+ 10 minutes preparation time)</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i>	14.50 瑞士法郎

素食 / VEGETARIAN

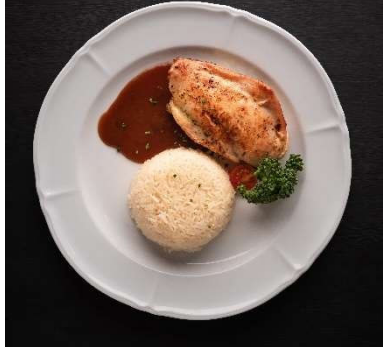
	传统风味的 Pizzoccheri 面条 (用荞麦与小麦面粉混合制成), 配土豆等蔬菜与奶酪 <i>Traditional Pizzoccheri buckwheat pasta with vegetables and cheese</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i>	23.50 瑞士法郎
	香草黄油炒各色蔬菜, 可根据需要加豆腐 <i>Medley of vegetables with herb butter, served with tofu if desired</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i>	22.50 瑞士法郎
	咖喱豆腐配新鲜蔬菜与米饭圈 <i>Tofu curry with fresh vegetables served with rice</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i>	23.50 瑞士法郎
	传统风味的阿尔卑斯焗通心粉 (Älplermagronen), 佐配浓郁奶油酱, 另配土豆、奶酪与烤洋葱, 苹果酱单独提供 <i>Traditional Swiss macaroni in a cream sauce with potatoes and cheese, garnished with fried onions and served with an apple puree</i> 可根据需要加培根 / <i>Can also be served with bacon</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i>	24.50 瑞士法郎

	奶酪焗自制德式面疙瘩 (Spätzli)，加新鲜蔬菜和少许奶油 <i>Homemade spaetzli (egg noodle) gratin with fresh vegetables, served with a dash of cream cheese and cheese</i> 可根据需要加培根 / <i>Can also be served with bacon</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i>	24.50 瑞士法郎
	在烧板上用拉可雷特干酪烙成的自制土豆丝饼 <i>Homemade hash brown with raclette cheese</i> 可根据需要配菠萝、西红柿与煎蛋 <i>Can also be served with pineapple, tomato or a fried egg</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -水果与蔬菜 / <i>Fruit & vegetables</i> -鸡蛋 / <i>Egg</i>	25.50 瑞士法郎

鱼 / FISH

	鲑鱼配白葡萄酒酱、盐煮土豆、菠菜 <i>Salmon served in a white wine sauce with potatoes and spinach</i> 易过敏原料 / <i>Allergens</i> -鱼 / <i>Fish</i>	36.50 瑞士法郎
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肉 / MEAT

	油煎鸡胸肉，内夹菠菜与奶油乳酪馅，佐以红葡萄酒酱汁，主食可自选 <i>Chicken breast stuffed with cream cheese and spinach, served in a red wine sauce with a side dish of choice</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i>	34.50 瑞士法郎
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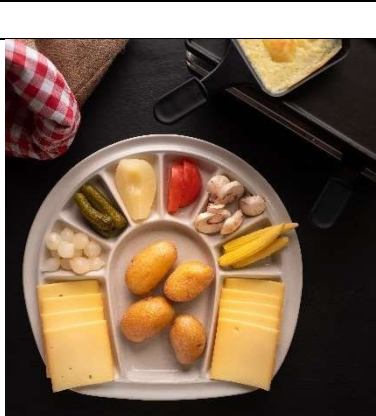
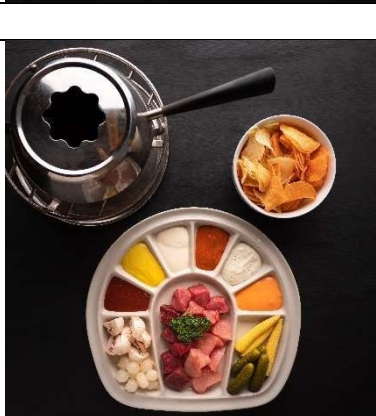
	“Riz Casimir”是一种美味的咖喱酱炖鸡和米饭。 <i>Curried chicken ragout served with fruit and rice</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i> -芥末 / <i>Mustard</i> -鸡蛋 / <i>Egg</i> -芹菜 / <i>Celery</i>	34.50 瑞士法郎
	煎去骨牛排 (180g), 配香草黄油 <i>Grilled beef entrecôte with herb butter (180g)</i> 熟度自选 / <i>Please select your level of doneness</i> 主食自选 / <i>Side dish of your choice</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i>	46.50 瑞士法郎
	猪肉肠或小牛肉肠, 配洋葱酱 <i>Pork or veal sausage in an onion sauce</i> 主食自选 / <i>Side dish of your choice</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i>	28.50 瑞士法郎
	油炸维也纳猪排或奶酪火腿夹心小牛排 <i>Breaded veal escalope OR breaded stuffed escalope</i> 主食自选 / <i>Side dish of your choice</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i> -鸡蛋 / <i>Egg</i>	44.50 瑞士法郎

	黄油煎小牛肝 <i>Calves' liver sautéed in butter</i> 主食自选 / <i>Side dish of your choice</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i>	38.50 瑞士法郎
	苏黎世风味炖小牛肉，加白葡萄酒调味 <i>Zurich-style veal 6ricassee in a white wine reduction</i> 主食自选 / <i>Side dish of your choice</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -鸡蛋 / <i>Egg</i> -乳糖 / <i>Lactose</i> -芹菜 / <i>Celery</i> -芥末 / <i>Mustard</i>	44.50 瑞士法郎
	炖牛肩肉 <i>Braised beef shoulder</i> 主食自选 / <i>Side dish of your choice</i> 易过敏原料 / <i>Allergens</i> -无 / <i>none</i>	39.50 瑞士法郎

可自选的主食有：蔬菜、炸薯条、煎土豆丝饼、米饭、面条、炸土豆丝丸、盐煮土豆、自制德式面疙瘩 (Spätzli)

Side dish of your choice: vegetables, French fries, hash browns, rice, pasta, potato croquettes, boiled potatoes, homemade spaetzli (egg noodles)

特色菜 / SPECIALITIES

	奶酪火锅 - 含/含少量/不含酒精 <i>Cheese fondue – with alcohol / with a dash of alcohol / without alcohol</i> 配小块状面包 / <i>Served with cubes of dipping bread</i> 可以选用不含麸质的面包 / <i>We can also serve a LACTOSE-FREE version with gluten-free bread</i> 配菜 / <i>Side orders</i> -土豆 / <i>Potatoes</i> -醋腌蔬菜 / <i>Pickled vegetables</i> -蔬菜 / <i>Vegetables</i> -块状鸡肉 / <i>Diced chicken</i> -水果 / <i>Fruit</i> -块状牛肉 / <i>Diced beef</i>	33.50 瑞士法郎 - 43.50 瑞士法郎 6.50 瑞士法郎 - 16.00 瑞士法郎
	板烧拉可雷特干酪，配梨、西红柿、蘑菇、醋腌小黄瓜、玉米笋、珍珠洋葱、土豆 <i>Raclette served with pears, tomatoes, mushrooms, pickled gherkins, baby corn, silverskin onions, baby potatoes</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i>	32.50 瑞士法郎 - 39.50 瑞士法郎
	勃艮第火锅，供自行用热油煎炸小牛肉、牛肉与鸡肉 <i>Fondue Bourguignons with veal, beef or chicken to cook yourself in hot oil</i>	44.50 瑞士法郎

	瑞士中式牛肉火锅，供自行将牛肉切片放在热牛肉汤中烫熟 <i>Fondue Chinoise with thinly sliced beef to cook yourself in hot beef broth</i> +一份肉/芥末果 +Portion meat / mustard-flavoured pickled fruit	44.50 瑞士法郎
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所有肉类火锅都配有 6 种不同的酱汁、白皮洋葱、玉米笋与醋腌小黄瓜。可自选的主食有：炸薯片、米饭或炸薯条

All meat fondues are served with a selection of six sauces, silverskin onions, baby corn and pickled gherkins. With one choice of side dish: chips, rice or French fries

Swiss Chuchi / / Desert Options

ADLERS 之选 – ADLER'S CHOICE

	Toblerone 三色冻糕 <i>Iced Toblerone parfait trio</i> 易过敏原料 / Allergens -乳糖 / Lactose -鸡蛋 / Eggs -大豆 / Soja -水果和蔬菜 / Fruit and vegetables	14.50 瑞士法郎
	Adler 冰咖啡配意式浓缩咖啡冰淇淋、冷咖啡和鲜奶油 <i>Ice Coffee Adler with espresso ice cream, cold coffee and whipped cream</i> 易过敏原料 / Allergens -乳糖 / Lactose	9.50 瑞士法郎

	热苹果卷配香草酱 <i>Warm apple strudel with crème anglaise</i> 易过敏原料 / <i>Allergens</i> -麸质 / <i>Gluten</i> -乳糖 / <i>Lactose</i> -水果和蔬菜 / <i>Fruit and vegetables</i>	12.50 瑞士法郎
	香蕉船配香草和巧克力冰淇淋、新鲜香蕉、巧克力酱和杏仁片 <i>Banana split with vanilla and chocolate ice cream, fresh bananas and chocolate sauce & almond flakes</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -鸡蛋 / <i>Eggs</i> -水果和蔬菜 / <i>Fruit and vegetables</i> -坚果 / <i>Nuts</i>	12.50 瑞士法郎
	自制焦糖奶油馅饼配鲜奶油 <i>Home-made caramel cream flan with whipped cream</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -鸡蛋 / <i>Eggs</i>	10.50 瑞士法郎
	蛋白霜配香草草莓冰淇淋 <i>Meringue with vanilla and strawberry ice cream</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -鸡蛋 / <i>Eggs</i>	9.50 瑞士法郎

	埃门塔尔风味苹果酪布丁配生奶油 <i>Emmental-style apple cream pudding with whipped cream</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -鸡蛋 / <i>Eggs</i>	9.50 瑞士法郎
	Coupe Maison 配新鲜水果沙拉、香草和草莓冰淇淋及鲜奶油 <i>Coupe Maison with home-made fresh fruit salad, vanilla and strawberry ice cream</i> 易过敏原料 / <i>Allergens</i> -乳糖 / <i>Lactose</i> -鸡蛋 / <i>Eggs</i>	11.50 瑞士法郎