

Swiss Chuchi / Menu / Dining Options

ENTRADAS / STARTERS

	Saladas variadas com molho da casa ou balsâmico <i>Crispy leafy salad with house dressing or balsamic dressing</i> Alergénios / Allergens -Molho da casa: lactose, mostarda, ovo -House dressing: Lactose, mustard, egg -Molho balsâmico: glúten, sulfitos -Balsamic dressing: Gluten, sulphites	9,50 CHF
	Salada mista com molho da casa ou balsâmico <i>Mixed leafy salad with house or balsamic dressing</i> Alergénios / Allergens -Molho da casa: lactose, mostarda, ovo -House dressing: Lactose, mustard, egg -Molho balsâmico: glúten, sulfitos -Balsamic dressing: Gluten, sulphites	12,50 CHF
	Capuns em molho de natas e queijo gratinado <i>Capun gratin (stuffed pasta rolls) in a creamy cheese sauce</i> Opcionalmente com bacon / Can also be served with bacon Alergénios / Allergens -Glúten / Gluten -Lactose / Lactose	17,50 CHF
	Seleção de carnes cruas curadas, com Bündnerfleisch (do cantão de Grisões), presunto, bacon e salsicha em fatias finas <i>A selection of finely sliced traditional Swiss cured meats</i> Porção pequena ou grande <i>Small or large portion</i> Alergénios / Allergens -N.A. / none	½ porção 17,50 CHF 1 porção 26,50 CHF

	Caracóis gratinados com manteiga de ervas <i>Snails served in herb butter</i> Porção pequena ou grande / <i>small or large portion</i> 6 unid. 12 unid. <i>6 pieces 12 pieces</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Mostarda / <i>Mustard</i>	6 unid. 12,50 CHF 12 unid. 21,50 CHF
	Pão de alho da casa <i>Homemade garlic bread</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i>	9,50 CHF
	Sopa de batata e queijo <i>Potato and cheese soup</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i>	12,50 CHF
	Sopa de cebola com cobertura de massa folhada (+10 minutos) <i>Onion soup topped with a layer of puff pastry</i> (+ 10 minutes preparation time) Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i>	14,50 CHF

PRATOS VEGETARIANOS / VEGETARIAN

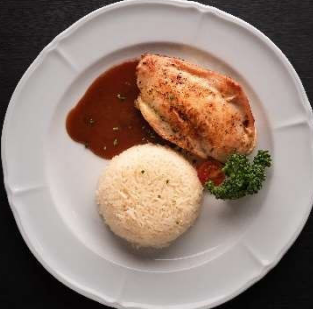
	<i>Pizzoccheri</i> tradicionais de massa de trigo sarraceno <i>Traditional Pizzoccheri buckwheat pasta with vegetables and cheese</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i>	23,50 CHF
	Prato de legumes com manteiga de ervas e tofu à escolha <i>Medley of vegetables with herb butter, served with tofu if desired</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i>	22,50 CHF
	Caril de tofu com legumes frescos em anel de arroz <i>Tofu curry with fresh vegetables served with rice</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i>	23,50 CHF
	Macarrão suíço clássico em molho de natas aromáticas com batata e queijo, guarnecido com cebola frita e servido com molho de maçã <i>Traditional Swiss macaroni in a cream sauce with potatoes and cheese, garnished with fried onions and served with an apple puree</i> Disponível com bacon / <i>Can also be served with bacon</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i>	24,50 CHF

	Spätzli da casa com legumes frescos, um fio de natas e queijo <i>Homemade spaetzli (egg noodle) gratin with fresh vegetables, served with a dash of cream cheese and cheese</i> Disponível com bacon / <i>Can also be served with bacon</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i>	24,50 CHF
	Rösti de raclette da casa <i>Homemade hash brown with raclette cheese</i> Disponível com ananás / tomate / ovo estrelado <i>Can also be served with pineapple, tomato or/ a fried egg</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit & vegetables</i> -Ovo / <i>Egg</i>	25,50 CHF

PEIXE / FISH

	Salmão com molho de vinho branco, batata cozida e espinafres <i>Salmon served in a white wine sauce with potatoes and spinach</i> Alergénios / <i>Allergens</i> -Peixe / <i>Fish</i>	36,50 CHF
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CARNE / MEAT

	Peito de frango recheado com espinafres e queijo fresco, com molho de vinho tinto e um acompanhamento à escolha <i>Chicken breast stuffed with cream cheese and spinach, served in a red wine sauce with a side dish of choice</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i>	34,50 CHF

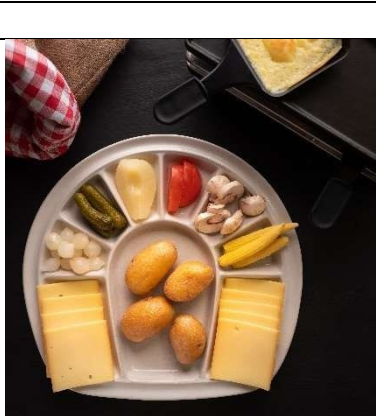
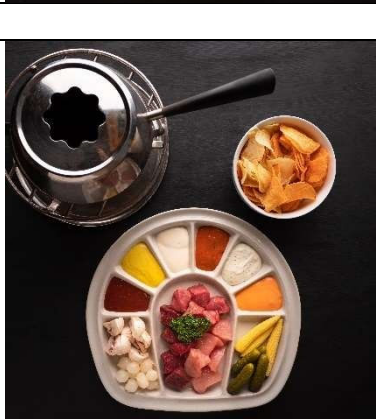
	«Riz Casimir» de galinha fatiado com molho de caril e arroz <i>Curried chicken ragout served with fruit and rice</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i> -Mostarda / <i>Mustard</i> -Ovo / <i>Egg</i> -Aipo / <i>Celery</i>	34,50 CHF
	Entrecosto de novilho grelhado com manteiga de ervas (180 g) <i>Grilled beef entrecôte with herb butter (180g)</i> Grau de cozedura à escolha / <i>Please select your level of doneness</i> Acompanhamento à escolha / <i>Side dish of your choice</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i>	46,50 CHF
	Salsicha de porco ou vitela com molho de cebola <i>Pork or veal sausage in an onion sauce</i> Acompanhamento à escolha / <i>Side dish of your choice</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i>	28,50 CHF
	Wienerschnitzel OU cordon bleu de vitela <i>Breaded veal escalope OR breaded stuffed escalope</i> Acompanhamento à escolha / <i>Side dish of your choice</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i> -Ovo / <i>Egg</i>	44,50 CHF

	Fígado de vitela frito em manteiga <i>Calves' liver sautéed in butter</i> Acompanhamento à escolha / <i>Side dish of your choice</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i>	38,50 CHF
	Vitela fatiada à moda de Zurique <i>Zurich-style veal ricassee in a white wine reduction</i> Acompanhamento à escolha / <i>Side dish of your choice</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Ovo / <i>Egg</i> -Lactose / <i>Lactose</i> -Aipo / <i>Celery</i> -Mostarda / <i>Mustard</i>	44,50 CHF
	Pá de novilho assada <i>Braised beef shoulder</i> Acompanhamento à escolha / <i>Side dish of your choice</i> Alergénios / <i>Allergens</i> -N.A. / <i>none</i>	39,50 CHF

Acompanhamentos à escolha: legumes, batata frita, *Rösti*, arroz, massa, croquetes *Rösti*, batata cozida, *Spätzli* da casa

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

ESPECIALIDADES / SPECIALITIES

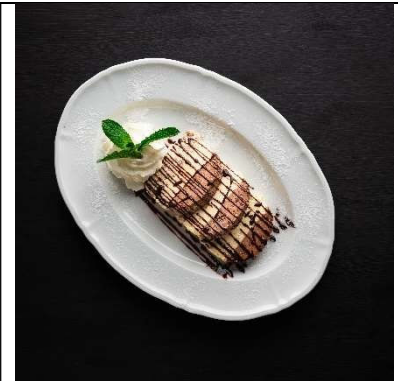
	<i>Fondue de queijo — com / com pouco / sem álcool</i> <i>Cheese fondue – with alcohol / with a dash of alcohol / without alcohol</i> Servido com cubos de pão / <i>Served with cubes of dipping bread</i> SEM LACTOSE com opção de pão sem glúten / <i>We can also serve a LACTOSE-FREE version with gluten-free bread</i> Acompanhamentos / <i>Side orders</i> -Batata / <i>Potatoes</i> -Pickles / <i>Pickled vegetables</i> -Legumes / <i>Vegetables</i> -Cubos de frango / <i>Diced chicken</i> -Fruta / <i>Fruit</i> -Cubos de novilho / <i>Diced beef</i>	33,50 CHF - 43,50 CHF 6,50 CHF - 16,00 CHF
	<i>Raclette com pera, tomate, cogumelos, cornichons, milho bebé, cebola pérola, batata</i> <i>Raclette served with pears, tomatoes, mushrooms, pickled gherkins, baby corn, silverskin onions, baby potatoes</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i>	32,50 CHF - 39,50 CHF
	<i>Fondue bourguignons com novilho, vitela, frango para fritar em óleo quente</i> <i>Fondue Bourguignons with veal, beef or chicken to cook yourself in hot oil</i>	44,50 CHF

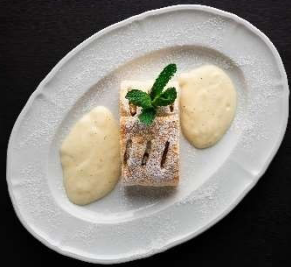
	<i>Fondue Chinoise</i> com novilho, para cozinhar em caldo de carne quente <i>Fondue Chinoise with thinly sliced beef to cook yourself in hot beef broth</i> +Porção de carne / mostarda de fruta +Portion meat / mustard-flavoured pickled fruit	44,50 CHF
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Todos os *fondues* de carne são servidos com 6 molhos diferentes, cebolinhas, milho bebé e pepinos em conserva. Como acompanhamento: batata frita às rodelas, arroz ou batata frita
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 / Sobremesas / *Desert Options*

A ESCOLHA ADLER — ADLER'S CHOICE

	<i>Parfait de gelado tricolor de Toblerone</i> <i>Iced Toblerone parfait trio</i> Alergénios / Allergens -Lactose / Lactose -Ovo / Eggs -Soja / Soja -Fruta e legumes / Fruit and vegetables	14,50 CHF
	<i>Ice Coffee Adler</i> com <i>glacé</i> de café expresso, café frio e natas <i>Ice Coffee Adler with espresso ice cream, cold coffee and whipped cream</i> Alergénios / Allergens -Lactose / Lactose	9,50 CHF

	<i>Strudel de maçã morno com molho de baunilha</i> <i>Warm apple strudel with crème anglaise</i> Alergénios / <i>Allergens</i> -Glúten / <i>Gluten</i> -Lactose / <i>Lactose</i> -Fruta e legumes / <i>Fruit and vegetables</i>	12,50 CHF
	<i>Banana split com glacé de baunilha e chocolate,</i> <i>banana, molho de chocolate e lascas de amêndoa</i> <i>Banana split with vanilla and chocolate ice cream,</i> <i>fresh bananas and chocolate sauce & almond flakes</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Ovo / <i>Eggs</i> -Fruta e legumes / <i>Fruit and vegetables</i> -Nozes / <i>Nuts</i>	12,50 CHF
	<i>Flan de caramelo da casa com natas</i> <i>Home-made caramel cream flan with whipped cream</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Ovo / <i>Eggs</i>	10,50 CHF
	<i>Merengue com glacé de baunilha e morango</i> <i>Meringue with vanilla and strawberry ice cream</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Ovo / <i>Eggs</i>	9,50 CHF

	Creme Emmental de cidra doce com natas <i>Emmental-style apple cream pudding with whipped cream</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Ovo / <i>Eggs</i>	9,50 CHF
	Coupe Maison com salada de fruta fresca, <i>glacé</i> de baunilha e morango e natas <i>Coupe Maison with home-made fresh fruit salad, vanilla and strawberry ice cream</i> Alergénios / <i>Allergens</i> -Lactose / <i>Lactose</i> -Ovo / <i>Eggs</i>	11,50 CHF